

天頤 x 麥卡倫月光之旅

Yi x The Macallan Moonshine Discovery

餐前小食

Amuse-Bouche

牡丹蝦

Botan Shrimp

果香之韻

Fruity & Spicy



魚籽 | 青蘋果

Caviar | Green Apple

麥卡倫雙雪莉桶 15 年

The Macallan Double Cask 15 Years Old

黃花魚

Yellow Croaker

焗 | 普寧豆醬 | 茴香 | 貴妃耳

Baked | Pu Ning Bean Paste | Dills | Pink Fungus

黑金鮑

Rainbow Abalone

穀物之韻

Malt & Dry

燜 | 黑豚面頰 | 菜脯

Braised | Ibérico Pork Cheek | Preserved Radish

麥卡倫雙雪莉桶 18 年

The Macallan Double Cask 18 Years Old

雙式乳鴿

Duo of 23 Days Pigeon

滷水 | 蠶豆 | 伊比利亞火腿 | 鹹蛋黃

Soy-marinated | Fava Beans | Ibérico Ham | Salted Egg Yolk

和牛

Wagyu

風華之韻

Rich & Round

松本茸 | 稻庭烏冬

Honshimeji Mushroom | Inaniwa Noodles

麥卡倫雙雪莉桶 30 年

The Macallan Double Cask 30 Years Old

燕窩

Bird's Nest

紅棗 | 零陵香豆雪糕 | 布甸

Red Dates | Tonka Beans Ice Cream | Pudding

天頤美點

Petits Fours

每位澳門幣 \$2,088 Mop

\$2,088 Mop Per Person



可持續發展海產 Sustainable Seafood

請理性品嚐麥卡倫

Crafted without compromise. Please savour The Macallan responsibly.

價格以澳門幣計算並需加收 10% 服務費。

酒精飲品的酒精濃度達 1.2% 以上。如對食物有任何要求或過敏，請告知我們。

All prices are in MOP and are subject to a 10% service charge.

The alcoholic beverages have an alcohol strength higher than 1.2% vol. Please let us know if you have any special dietary requirements or food allergies.