Health Preservation ~ Autumn and Winter

蔣醫師 歐陽師傅

廚藝同心，食養同源

無花果酥裹銀鱗

無花果伴銀魚，甜潤鮮香

雪芽冬筍煨鮮魷

魷魚搭配冬筍，鮮美之餘更顯清潤滋補

棗香蜜潤叉燒肉

果木叉燒巧配柑橘與冬棗，補中健脾

Figs and Whitebait Puff

Braised Fresh Squid with Winter Bamboo Shoots

Barbecue Ibérico Pork Collar with Citrus and Winter Jujube

金箔杏露潤肺羹

冬寒傷肺，杏仁與豬肺為中醫養肺經典組合，是時令必食之選

Boiled Pork Lung with Almond and Rice

宋炙山珍釀海斑

東星斑健脾，釀入滋陰鵝肉、清熱冬筍與提鮮金華火腿

魚鮮與山珍交織，潤而不燥

Roasted Leopard Coral Grouper Stuffed with Mountain Harvest

珍鮑麻婆酥肉球

滋陰潤燥的原隻鮑魚巧配酥炸麻婆豆腐福袋，中和辛辣

刺激味蕾之餘更溫潤醒胃、生津滋養

Braised Whole Abalone with Crispy Mapo Tofu Fortune Pouch

醋香紫膠燉玉珍

廣東傳統薑醋變奏，巧搭鮮鱘魚花膠與鵪鶉蛋

驅寒活血、養心安神

溫補不燥，調理秋冬陰虛體寒，男女皆宜

Double-boiled Premium Fish Maw and Quail Eggs in Sweet Ginger Vinegar

參香龍蝦上海飯

入冬養生需養氣蓄能，廣東人講求要有「米」氣

傳統上海菜飯融入新配方，風味更佳，更添冬日滋補功效

Braised Lobster with Ginseng and Ibérico Ham Rice

松露玄霜燉鮮奶

改良廣府雙皮奶

水牛奶皮融入 72% 黑朱古力，佐以現刨黑松露

醇厚奶香與松露香氣交織，微甜化滯

Black Truffle and Cocoa Double-skin Milk Pudding

每位 $ 2,380 (兩 位 起) $ 2,380 Per Person (Minimum for 2 Persons)

此套餐不適用於折扣優惠 （需提前 24 小時預定）

This set menu is not eligible for further discounts (Order 24 hours in advance)

所有價格為澳門幣並需加收 10%服務費.

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