



黑珍珠套餐

Black Pearl Set Menu

酥炸法國吉拉朵生蠔

朗姆酒百香果

譽瓏蜜汁西班牙黑豚梅頭叉燒

Signature Deep-fried Gillardeau Oyster

Chilled Passion Fruit Marinated in Red Wine Served with Rum Jelly

Jade Dragon Barbecue Prime Cut Iberico Pork Collar

N.V. Billecart-Salmon, Brut Rosé, Mareuil-Sur-Aÿ, France

黃椒花膠魚茸羹

Fish Maw and Julienne Vegetables in Yellow Chili Fish Broth

慢煮原隻澳洲鮮鮑魚扣柚皮

Slow-cooked Fresh Australian Abalone and Served with Pomelo Peel

2019 Ao Yun, Yunnan, China

松露鴛鴦卷

Deep-fried Chicken and Goose Roll Filled with Shrimp, Pork Paste and Black Truffle

1996 Château Prieuré-Lichine, 4ème Cru Classé, Margaux, Bordeaux, France

金花白玉翡翠

Poached Vegetable with Fish Maw and Azuaga Ham in Melon Ring and Served with Beet Root and Chicken Broth

瓏皇杏汁燕窩焦糖布甸

Chinese Almond Crème Brûlée with Bird's Nest and Honey

2020 Petit Manseng, 'Jade' Late Harvest, Longting Vineyard, Penglai, Shandong, China

譽瓏美點

Petits Fours

每位 \$1980 (兩位起) \$1980 Per Person (Minimum for 2 Persons)

另加餐酒搭配每位 \$1280 Per Person Additional for Wine Pairing

此套餐不適用於折扣優惠

Discounts are not applicable for Tasting menu

01/3/2025-31/3/2025 供應

(Available from 1st Mar 2025-until 31st Mar 2025)

酒精飲品的酒精濃度達 1.2% 以上。所有價格為澳門幣並需加收 10% 服務費。

The alcoholic beverages have an alcohol strength higher than 1.2% vol. All prices are in MOP and subject to a 10% service charge.