



黃金週套餐 Golden Week Set Menu

椒麻胭脂蚌

譽瓏蜜汁西班牙黑豚梅頭叉燒

黑松露脆皮鵝卷

Chilled Baby Geoduck in Sichuan Pepper Sauce
Jade Dragon Barbecue Prime Cut Iberico Pork Collar
Roasted Goose Roll Filled with Black Truffle, Shrimp and Pork Paste
NV Devo, MV03, Brut Nature, Helan Mountain, Ningxia, China

冬蟲草燉螺頭湯

Double-boiled Sea Conch Soup with Cordyceps

家燒野生黃花魚

Braised Wild Yellow Croaker with Pork Lard

2022 Petit Manseng, 'Reserve Sea Breeze', Longting Vineyard, Penglai, Shandong, China

慢煮原隻澳洲鮮鮑魚配煎釀花膠

Slow-cooked Fresh Whole Australian Abalone with Pan-fried Fish Maw Filled with Shrimp Paste
2019 Charmes-Chambertin, Grand Cru, Joseph Faiveley, Burgundy, France

法國賽納河烏魚子三蝦撈麵

Tossed Noodles with La Seine Mullet Roe and Assorted Shrimps
2012 Viña Tondonia Blanco, Reserva, R. López de Heredia, Rioja, Spain

豆乳布丁配山竹雪芭

Soymilk Pudding with Mangosteen Sorbet

2013 Tokaji, 5 Puttonyos Aszú, Disznókó, Tokaj, Hungary

譽瓏美點

Petits Fours

每位 \$2288 (兩位起) \$2288 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

01/5/2025-7/5/2025 供應

(Available on 1 May 2025-7 May 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.