



母親節套餐

Mother's Day Set Menu

冰鎮辣汁刀貝

黑魚籽脆皮乳豬件

富貴蝦窩貼

Chilled Tuatua Clam with Spicy Sauce

Crispy Suckling Pig with Caviar

Deep-fried Mantis Shrimp Potstickers

NV Devo, MV03, Brut Nature, Helan Mountain, Ningxia, China

花膠筍藍玉帶羹

Fish Maw with Scallop and Kohlrabi Soup

日本糖番茄酸辣鱈魚

Poached Cod Fish with Japanese Amela Tomato and Portuguese Chili Sauce

2018 La Clarté de Haut-Brion, Bordeaux, France

慢煮原隻澳洲鮮鮑魚配脆皮海參

Slow-cooked Fresh Whole Australian Abalone with Crispy Sea Cucumber

2019 Pinot Noir, Reserve, Weingut Bründlmayer, Kamptal, Austria

松露燒鵝蝦子撈麵

Tossed Noodles with Roasted Goose, Shrimp Roe and Truffle

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

棗皇葛仙米燉燕窩

Double-boiled Bird's Nest with Nostoc and Red Dates

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

10/5/2025-11/5/2025 供應

(Available on 10 May 2025-11 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.