



## 瓏潮蒼萃晚宴

餐前小食 Amuse Bouche :

彩花紅蟹水晶糰【譽瓏軒】

Steamed Crabmeat Dumpling with Bamboo Piths

*NV Coessens - Largillier - Blanc de Noirs Brut - CHAMPAGNE, FRANCE*

前菜 Appetizer :

酥脆雙蠔金縷衣【譽瓏軒】

豆醬金吉魚飯撻【潮上潮】

柑桔蜜潤叉燒【譽瓏軒】

Deep-fried Gillardeau Oyster and Semi-dried Oyster Puff

Chilled Kinki Fish Rice Tartlet with Bean Paste Sauce

Lychee Wood Roasted Barbecue Ibérico Pork Collar with Kumquat

*2023 Franz Haas - Vigneti delle Dolomiti IGT - Manna - TRENTO-ALTO ADIGE, ITALY*

主菜 Main Course :

老菜脯扣釀遼參【潮上潮】

Braised Sea Cucumber with Aged Preserved Turnip

*2023 Domaine Pierre Ménard - Pluton - LOIRE VALLEY, FRANCE*

珍鮑麻婆酥肉球【譽瓏軒】

Braised Whole Abalone with Spicy Tofu Crispy Rolls

*2021 Racines - La Rinconada Vineyard - Pinot Noir - STA. RITA HILLS, USA*

酸辣龍蝦石榴球配野生鱈鱉魚花膠【潮上潮及譽瓏軒】

Brittany Lobster wrapped with Squash Blossom and

Fresh Cod Fish Maw in Hainan Chilli Sauce

*2021 The Starting Point - Riesling - NINGXIA, CHINA*

沙茶炭燒牛肉盒【潮上潮】

Charcoal-grilled Beef Parcel with Satay Sauce

*2011 Niepoort - Charme Tinto - DOURO, PORTUGAL*

甜品 Dessert :

蓮·山藥奶凍【譽瓏軒】

潮汕錢蔥薄餅【潮上潮】

Chinese Yam Panna Cotta and Crispy Tángcōng Ice Cream Roll

*2019 Klein Constantia - Vin de Constance - CONSTANTIA, SOUTH AFRICA*

每位 澳門幣 MOP 3,888 Per Person

另加餐酒搭配每位 澳門幣 MOP \$980 Per Person Additional for Wine Pairing

酒精飲品的酒精濃度達 1.2%以上

The alcoholic beverages have an alcohol strength higher than 1.2% vol

如您對任何食物過敏請告知我們的服務員  
Please advise our staff of any food Allergies

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