



Health Preservation ~ Autumn

蔣醫師 歐陽師傅

廚藝同心, 食養同源

魚子凝露映桂柚

桂花柚子清新潤燥

炙香山楂黑豚肉

果木叉燒巧配山楂, 健胃不膩

無花果酥裹銀鱗

無花果伴銀魚, 甜潤鮮香, 盡顯秋日韻味

Osmanthus and Yuzi Jelly with Caviar

Barbecue Iberico Pork Collar with Hawthorn

Figs and Whitebait Puff

金箔杏露潤肺羹

秋燥傷肺, 杏仁與豬肺為中醫養肺經典組合, 是當季時令必食之選

Boiled Pork Lung with Almond and Rice

烏豆煨參沁柚皮

用上古方烏豆海參補益精氣血, 配以柚皮健胃助消化吸收, 兩者完美結合

Braised Sea Cucumber with Pomelo Peel and Black Soybean

蟹鮮釀橙藏秋意

如何可以避免剝蟹的腥氣, 中和其寒性和增加其鮮甜美味

南宋宮廷名菜”蟹釀橙”是最好的答案

Simmered Crabmeat with Blood Orange

天麻譽膳石榴雞

”天麻童子雞”為古代藥膳名方, 有提升體力, 補腦益智, 醒腦寧神之效

相傳三國曹操服用此方有助緩解其偏頭痛不適

Steamed Chicken with Gastrodia and Angelica Dahurica

胎菊山珍灌湯包

秋採胎菊疏風熱, 緩秋燥, 當季野菌鮮肥營養, 二者入餡

適配秋日清淡滋補的飲食節奏

Steamed Iberico Pork Dumpling with Assorted Wild Mushroom and Chrysanthemum

松茸蒸蛋潤玉脂

結合了松茸, 蛋和豆腐三者的共同點”淡香滑嫩”

來為大家呈現這道菜式, 兼具有清潤滋陰之功效

Double Boiled Matsutake with Egg and Tofu

參香龍蝦上海飯

入秋冬人要有精神, 廣東人講求要有”米”氣

美味的傳統上海菜飯加上了新配方, 更添功效和美味

Braised Rice with Lobster, Fresh Ginseng and Iberico Ham

陳皮川貝燕烤梨

陳皮川貝燕梨烤具有養肺, 潤燥, 生津三大功效

大大滋潤加強保養了的咽喉和皮膚不受秋燥所犯, 養顏悅容之妙品

Baked Pear with Bird's Nest, Aged Tangerine Peel and Sichuan Fritillary

譽龍美點

Petits Fours

每位 \$ 2380 (兩位起) \$ 2380 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)

Discounts are not applicable for set menu (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.