



中秋套餐

Mid-Autumn Festival

海膽蝦籽脆柚皮

松露鹽酥炸法國吉拉朵生蠔

霖酒百香果

Crispy Pomelo with Shrimp Roe and Sea Urchin
Signature Deep-fried Gillardeau Oyster Topped with Truffle and Salt
Chilled Passion Fruit Jelly Infused with Rum

2019 Nicolas Feuillatte - Blanc de Blancs - Brut - Chouilly, France

松茸花膠白玉羹

Braised Winter Melon Soup with Fish Maw and Matsutake Mushroom

家燒野生鱈魚花膠

Braised Wild Cod Fish Maw with Pork Lard

2023 Domaine Pierre Ménard - Quart des Noëls - Loire Valley, France

譽瓏蜜汁西班牙黑豚梅頭叉燒

黑魚籽脆皮乳豬件

Jade Dragon Prime-Cut Barbecue Ibérico Pork Collar

Crispy Suckling Pig with Caviar

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

高湯浸翡翠白玉

Poached Turnip with Superior Broth

咖喱和牛面頰肉配蔥油餅

Stewed Wagyu Beef Cheek in Curry with Chinese Chives Pancake

2011 Niepoort - Charme Tinto - Douro, Portugal

蓮·山藥奶凍

Chinese Yam Panna Cotta

2019 Klein Constantia - Vin de Constance - Constantia, South Africa

譽瓏美點

Petits Fours

每位澳門幣 2,380 (兩位起) MOP 2,380 Per Person (Minimum 2 Persons)

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

此套餐不適用於折扣優惠

Discounts are not applicable for the tasting menu

25/9/2026-27/9/2026 供應

(Available 25 September 2026- 27 September 2026)

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.