



黃金周套餐

Golden Week Set Menu

酥炸法國吉拉朵生蠔酥

蔥汁胭脂蚌

酸辣日本毛蟹小籠包

Signature Deep-fried Gillardeau Oyster

Baby Geoducks with Fragrant Scallion Sauce

Steamed Hot and Sour Japanese Kegani Crabmeat Dumpling

NV Devo - MV04 - Brut Nature - Ningxia, China

苤藍帶子蟹肉羹

Kohlrabi Soup with Scallops and Crabmeat

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 Chive 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 Tasting Menu

2026 年 10 月 1 - 7 日供應

(Available on October 1 - 7 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.