



黃金周套餐

Golden Autumn Set Menu

酥炸法國吉拉朵生蠔

蔥汁胭脂蚌

酸辣日本毛蟹小籠包

Baked Gillardeau Oyster Puff

Baby Geoducks with Scallion Sauce

Steamed Hot and Sour Kegani Crabmeat Dumpling

NV Devo - MV04 - Brut Nature - Ningxia, China

苤藍帶子蟹肉羹

Kohlrabi Soup with Scallop and Crabmeat

家燒野生鱈魚花膠

Braised Fresh 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 Iberico 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

咖喱和牛臉頰配蔥油餅

Stewed Wagyu Beef Cheek with Curry and 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 \$2,380 (兩位起) \$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

1/10/2026-7/10/2026 供應

(Available on 1 October 2026- 7 October 2026)

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.

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.