



譽瓏軒體驗美饌 Jade Dragon Experience Set Menu

酥炸法國吉拉朵生蠔
譽瓏蜜汁西班牙黑豚梅頭叉燒
灌湯日本毛蟹小籠包

Signature Deep-fried Gillardeau Oyster
Jade Dragon Barbecue Prime Cut Iberico Pork Collar
Steamed Kegani Crabmeat Dumpling
NV Devo - MV04 - Brut Nature - Ningxia, China

冬蟲草燉螺頭湯
Double-boiled Cordyceps Soup with Sea Conch

黑魚籽花雕玉帶
Pan-seared Scallop with Aged Chinese "Hua Diao" Wine Sauce with Caviar
2023 Domaine Pierre Ménard - Quart Des Noël's - Loire Valley, France

原隻22頭南非乾鮑配脆皮海參
Braised Whole Abalone with Crispy Sea Cucumber in Abalone Sauce
2019 Weingut Bründlmayer - Reserve - Pinot Noir - Kamptal, Austria

黑松露脆皮鵝卷配尼泊爾岩米
Roasted Goose Roll Filled with Black Truffle, Shrimp and Pork Paste, Braised Nepal Rock Rice
2011 Zýmě - Amarone Della Valpolicella Classico DOCG - Veneto, Italy

芝麻芝士蛋糕配時令雪糕
Sesame Cheese Cake with Seasonal Ice Cream
2013 Disznókő - Tokaji - 5 Puttonyos Aszú - Tokaj, Hungary

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 澳門幣 MOP 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

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