



8 餐廳尊貴套餐

The Eight Precious Menu

燒味精選

Barbecued Appetizers

(青花椒聖子皇 * 化皮乳豬 * 茶燻乳鴿)

Chilled Razor Clam with Sichuan Green Pepper

Roasted Suckling Pig

Tea Smoked Pigeon in Homemade Soya Sauce

Meursault Premier Cru Les Charmes, Henri Boillot, Burgundy, France 2018

松茸蟹臂竹筍炖官燕

Double-boiled Superior Bird's Nest with Snow Crabmeat, Bamboo Pith and Matsutake Mushroom

原隻二十八頭吉品鮑

Braised Whole Yoshihama Abalone (21 grams)

Château Rieussec, Premier Grand Cru Classé, Sauternes, France 2015

清蒸東星斑

Steamed Whole Spotted Garoupa

Chardonnay, Art Series, Leeuwin Estate, Margaret River, Australia 2011

黑椒香煎 A4 和牛

Pan-fried A4 Kagoshima Beef with Black Pepper Sauce

Château Canon la Gaffelière, Saint-Émilion, Bordeaux, France 2015

上湯龍蝦伊麵

Poached E-fu Noodles and Boston Lobster in Thickened Broth

崧仁百合蓮子羹

Lotus Seeds and Pine Nuts Soup with Lily Bulbs

特級茗茶 - 桂花烏龍茶

Premium Tea - Oolong and Osmanthus Tea

每位 \$3,280 / person

配搭餐酒每位 \$4,080 / person with wine pairing

所有標價均以澳門幣為單位，並需加收 10% 的服務費

All prices are in MOP, subject to 10% service charge