



金樹麟中國餐行指南
GOLDEN PHOENIX TREE
CHINESE RESTAURANT GUIDE

Maritime
Silk Road

海上絲路 Culinary Art Feast 藝宴

Culinary Art Feast

Voyage to Ningbo

續航寧波 川流甬動



**Yang
Dengquan**

MICHELIN One-Star and
Black Pearl One-Diamond
Executive Sous Chef of Five Foot Road
Sichuanese Cuisine Restaurant

**Weng
Yongjun**

Black Pearl Three-Diamond and
MICHELIN One-Star
Founder of Yong Fu
Ningbo Cuisine Restaurant

GASTRONOMIC
Journey

名廚駕到 with
Star Chef



Maritime Silk Road Culinary Art Feast

Voyage to Ningbo

A thousand years of waiting

Appetizers combination

Ningbo style crab paste, Caviar and crayfish tartare, Traditional pickled winter melon,
Tossed Canadian Geoduck with green pepper and peppercorns 🌶️
Crispy mullet carpaccio with Sichuan peppercorn sauce 🌶️

2017 Domaine Jean Fournier, Clos du Roy Marsannay, Burgundy, France

Double-boiled yellow croaker ball soup with soldier crab

Ya'an Tibetan Tea

Sautéed Australian lobster with pickled chili and celery 🌶️

Braised 16 heads of South African abalone with black bean sauce

2021 Sandrone, Valmaggiore, Nebbiolo d'Alba, Piemonte, Italy

Steamed white pomfret in lychee flavor 🌶️

Tofu stuffed with clam and caviar

*Chilled noodles with Scottish giant razor clam,
sesame sauce and chili oil* 🌶️

Mingzhou Hongmei

Ningbo style glutinous rice dumpling

\$2,900* *Per Person*

*All prices are in MOP and subject to 10% service charge