

黑珍珠臻享套餐 Black Pearl Degustation Menu

金殿精緻小品

撈汁涼拌遼參, 百香果柚皮, 甘蔗玉米凍
蜂巢炸花膠, 松子咖喱和牛盞

Appetizer platter

Sea cucumber tossed with vinegar and soya sauce
Marinated pomelo peel with passion fruit
Corn with sugarcane juice jelly
Crispy and fluffy fish maw
Diced Wagyu beef with curry and pine nut

單幟甘露茶

Dancong Sparkling Tea

拉蒙迪耶-貝尼耶, 緯度, 白中白 天然乾型
Larmandier-Bernier, Latitude, Blanc de Blancs Extra Brut

海苔鮮黃耳嫩角螺

Double-boiled sea whelk soup with fresh yellow fungus and seaweed

嶺南魚香脆皮百花雞

Crispy chicken skin with shrimp mousse and salted fish flakes

龍騰喜悅特配茶

Imperial Court Signature Tea

2020達威慕萊, 阿裡戈特, 勃艮第
2020 David Moret "Le Grand A", Aligoté, Burgundy

星斑鮫魚湯浸翠蔬

Simmered vegetables with spotted grouper, water chestnuts
and tofu in fish broth

武夷大紅袍

Wuyi Dao Hung Pao

2021諾丁酒莊, 武弗雷, 盧瓦爾河谷
2021 Domaine du Clos Naudin, Sec Vouvray, Loire Valley

三十頭南非鮑魚伴菌皇醬絲苗

Braised South African abalone (25 grams) with mushroom sauce and rice

陳皮配白茶

Tangerine Peel with White Tea

2014馬利哥酒莊, 瑪歌, 波爾多
2014 Château Malescot Saint-Exupéry, Margaux, Bordeaux

雪蓮子仙翁米甜湯 配 燕盞黑糖馬豆糕

Double-boiled honey locust fruit soup with nostoc
Bird's nest with split peas and brown sugar pudding

6道菜 / 6 courses

配搭茗茶 / with tea pairing

配搭美酒 / with wine pairing

每位 per person

1,580

1,930

2,180

此頁載有之酒精飲料達1.2%以上酒精濃度
Alcoholic beverages listed above contain higher than 1.2% alcohol by volume

所有價錢以澳門幣計算及另加10%服務費
All prices are in MOP and subject to 10% service charge