



MICHELIN
2023

米芝蓮一星餐廳
One Star MICHELIN Restaurant

蜀道
FIVE FOOT ROAD



一菜一格 百菜百味

最正宗細膩的川菜之道

The **EPITOME** of
SICHUAN CUISINE



米芝蓮星饌套餐
MICHELIN STAR
DISCOVERY MENU



米芝蓮星饌套餐
MICHELIN STAR
DISCOVERY MENU

成都五味攪盒
Appetizer combination

鮮天麻拌有機蔬菜 🌱♻️、椒麻翡翠白舞茸 🌱🌶️、
老成都燈影魚片 🌶️、傳統夫妻肺片 🌶️、川味油鹵鮮鮑 🌶️
Fresh tian ma and organic mixed salad with vinegar sauce
Tossed white maitake mushrooms with green peppercorn sauce and spring onion
Crispy mullet carpaccio with Sichuan peppercorn sauce
Traditional Sichuan braised beef innard with peanuts and sesame,
in chili and peppercorn sauce
Marinated fresh abalone with homemade chili sauce, Sichuan style

布麗卡沙蒙、乾型、馬恩河谷、法國
Billecart-Salmon, Brut Réserve, Mareuil-Sur-Aÿ, France
八寶茶 *Eight Treasure Tea*

芙蓉官燕雞豆花
Stewed bird's nest with minced chicken
and egg white in bouillon

吉慶老壇泡椒大明蝦 🌶️
Braised king prawn with pickled chili and celery

2018 澈系列、半乾型、卡托爾慕斯巴酒莊、法爾茲、德國
Mußbach, Kabinett, Müller Catoir, Pfalz, Germany
武夷肉桂 *Wuyi Cassia*

山珍炒澳洲和牛粒
Wok-fried diced Australian Wagyu beef
with porcini mushrooms,
crispy garlic and Welsh onion

2013 格拉芙、拉菲斯密斯酒莊、波爾多、法國
Graves, Château Smith Haut Lafitte, Bordeaux, France
雅安藏茶 *Ya'an Tibetan Tea*

老壇箱箱豆腐 🌶️
Deep-fried tofu stuffed with shrimp
in pickled chili sauce

2018 馬瑟蘭、天山南麓焉耆盆地、天塞酒莊、新疆、中國
Marselan Skyline of Gobi Selection, Tiansai, Xinjiang, China

三義園牛肉焦餅 🌶️ 或 老麻龍抄手 🌶️
Pan-fried cakes stuffed with minced beef
or
Pork dumplings in chili and peppercorn soup with sesame

宜賓紅茶 *Yibin Black Tea*

糍粑冰粉 拼 瀘州傳統黃粬
Chilled Nicandra jelly with diced glutinous rice cake,
red bean, fermented rice, dried raisin
and crushed peanut in brown sugar syrup
Steamed glutinous rice cakes, Lu Zhou style

2016 武弗雷 半乾、雨耶酒莊、盧瓦爾河谷、法國
Vouvray Demi-Sec, Domaine Huet, Loire Valley, France
碧潭飄雪 *Bi Tan Piao Xue Jasmine*

精緻美點
Petit four

每位 MOP **880** 澳門元 PER PERSON

每位 MOP **1,160** 澳門元 PER PERSON
精美配茶 with tea pairing

每位 MOP **1,330** 澳門元 PER PERSON
精美配酒 - 75毫升 with wine pairing - 75ml



辛辣
Spicy



素菜
Vegetarian



可持續
Sustainable