



黑珍珠臻享套餐 BLACK PEARL DEGUSTATION MENU

金殿精緻小品

黑魚子清酒鮮鮑魚 · 香煎鹿兒島 A5 和牛配青檸鹽 · 翡翠涼伴墨西哥海蜇花

Appetizer platter

Chilled fresh abalone marinated with Japanese sake and caviar

Pan-fried Kagoshima A5 Wagyu beef with lime salt

Chilled marinated jelly fish bulb with celtuce

福鼎銀針白毫

Fuding Silver Needle

羅蘭百悅酒莊, 特釀乾型

Laurent-Perrier, La Cuvée Brut

金腿燕窩鷓鴣粥

Braised partridge porridge with bird's nest and Yunnan ham

嶺南魚香脆皮百花雞

Crispy fried chicken skin with shrimp mousse and salted fish flakes

潮安鳳凰單樅

Chaoan Phoenix Dancong

2019 達威慕萊, 阿裡戈特, 勃艮第

2019 David Moret "Le Grand A", Aligoté, Burgundy

日本帆立貝藜麥龍蝦湯浸有機菜苗

Simmered baby spinach with Japanese Yesso scallops and quinoa
in lobster broth

薑蔥海參叉燒撈手打蝦子麵

Tossed handmade shrimp roe egg noodles with shredded sea cucumber,
barbecued pork, ginger and spring onion

龍騰喜悅特配茶

Imperial Court Signature Tea

2015 強堤帕西雍酒莊 · 熱夫雷-香貝丹 · 勃艮第

2015 Domaine Géantet-Pansiot, Gevrey-Chambertin, Burgundy

生磨杏汁撞蛋白 · 香芒蝴蝶酥

Sweetened almond cream with egg white

Baked butterfly puffs with lava mango

安徽不知年六安茶

Anhui Aged Liu An

2018 予厄酒莊, 高地園, 半甜, 武弗雷

2018 Domaine Huet, Le Haut Lieu Moelleux Loire Valley

	每位 per person
6 道菜/ 6 courses	1,280
配搭茗茶/ with tea pairing	1,580
配搭美酒/ with wine pairing	1,780

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