



## 品味體驗 DÉGUSTATION MENU

帝王鮭 | King Salmon

芒果黃薑 | 山葵醬

Mango Turmeric | Horseradish

The Macallan Classic Cut 2023

麥卡倫經典切割2023

奧希特拉魚子醬 | Oscietra Caviar

雞油菌 | 茶碗蒸

Chanterelle | Chawanmushi

翡翠鮑 | Jade Abalone

越光米 | 紅雞汁

Koshihikari | Chicken Jus

The Macallan Litha

麥卡倫盈鑽

皇鴿 | King Pigeon

發酵香梨 | 黑麥汁

Fermented Pear | Malt Glaze

南極犬牙魚 | Antarctic Toothfish

維吉麥 | 龍蝦泡沫

Vegemite | Lobster Foam

The Macallan Rare Cask 2023

麥卡倫Rare Cask 奢想 2023

A4和牛西冷 | A4 Wagyu Sirloin

洋蔥清湯 | 舞茸

Onion Consommé | Maitake

焦糖威士忌 | Whisky Caramel

青蘋果 | 甘酒雪糕

Granny Smith | Amazake Ice cream

澳門幣1,680 | 威士忌配搭澳門幣700  
1,680 MOP | Whisky pairing 700 MOP

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