## 黑珍珠臻享套餐

**Black Pearl Degustation Menu** 

## 金殿精緻小品

黑魚子花膠鮮黃耳凍,酥炸梭子蟹棗,欖豉尖椒爆炒A5和牛 Appetizer platter

Fish maw and fresh yellow fungus jelly with caviar Crispy-fried stuffed crab meat dumpling Wok-fried diced A5 Kagoshima Wagyu beef with Japanese mild green chili pepper and black bean olive sauce

龍騰喜悅茶

Imperial Court Signature Tea

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

玉簪龍蝦球芙蓉雪蛤膏

Stir-fried lobster meat with choy sum, preserved vegetables, bamboo accompanied with hasma and egg

都勻毛尖 Duyun Maojian

2018科爾努父子酒莊, 佩爾南-韋熱萊斯, 勃艮第 2018 Domaine Rossignol-Cornu et Fils, Pernand-Vergelesses Blanc, Burgundy

嶺南魚香脆皮百花雞 Crispy fried chicken skin with shrimp mousse and salted fish flakes

> 夜來香單樅 Night Jasmine Mono Species

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

香煎金蠔繡球伊麺

Pan-fried egg noodles with dried oyster and Gillardeau oyster

嶺南陳皮飲

Xin Hui Vintage Tangerine Peel

軒尼詩X.O干邑 Hennessy X.O cognac

雪蓮子銀杏芋茸燉鮮奶 配 肉桂鳳梨酥

Double-boiled milk with honey locust fruit, ginkgo nuts and taro paste Crispy-fried cinnamon with pineapple paste pastry

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

此套餐不適用於折扣優惠 Discounts are not applicable for set menu

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