

Maritime Silk Road
Culinary Art Feast



海上丝路艺宴

歸鴻京城

Homecoming to the Capital



Homan Tsui

Forbes Five-Star and
Black Pearl One-Diamond
Executive Chef – Chinese of
Imperial Court
Lingnan Cuisine Restaurant

Da Dong

Founder of Chinese Artistic
Conception Cuisine
Representative of
Beijing Roast Duck (Hanging Oven)
Black Pearl Three-Diamond
Restaurant

Yang Dengquan

MICHELIN One-Star and
Black Pearl One-Diamond
Executive Sous Chef of
Five Foot Road
Sichuanese Cuisine Restaurant

GASTRONOMIC
Journey

名廚駕到 with
Star Chef



董 · 北京大董烤鴨店



Maritime Silk Road Culinary Art Feast
Homecoming to the Capital

Elder Dancong Oolong Tea

Phoenix Mountain Centenarian Ancient Tree, Produced by "ICH" Ateller Qingqing Ye

Fermented Bean Jelly with Chili Oil
Mung Bean Rice Stuffed with Salted Egg Yolk
Pan-Seared Scallop with Mustard Basil Sauce
Crispy Dry Aged Eel Fillet with Plum Sauce
Crispy Mullet Carpaccio with Sichuan Peppercorn Sauce

Chardonnay Jin Yu, Legacy Peak, Ningxia

Double-Boiled Fresh Sea Whelk and Mushroom
in Superior Duck Soup

Braised Abalone with Chinese Yam and Black Truffle Sauce

Fried Macau Sole Fillet with Bean Paste and Pepper

Braised Canadian Steak with Wild Swollen-Stalked
Cat Mushroom, Pork and Chili

Cabernet Sauvignon Merlot Kalavinka Legacy Peak, Ningxia

Dadong Style Grilled Sliced Duck Pizza

Premium Elder Puer Dark Tea

2016 Luo Shui Dong Centenarian Ancient Tree

Pork Dumplings with Sweet Soy Sauce, Chili Oil and Garlic

Chilled Roselle Pudding with Seaweed Pearl and Grape
Crispy Milk Pastry, Daliang Style

8-Courses with Tea and Legacy Peak Wine Pairing
\$2,900^{*} per person

Alcoholic beverages listed above contain higher than 1.2% alcohol by volume

*All prices are in MOP and subject to 10% service charge