



法式技藝 × 亞洲靈魂

When FRENCH aesthetic precision meets the spirit of ASIAN gastronomy

一場跨越地域的味覺交響
a symphony of flavors in perfect harmony



潘思蒼
Pan Sihui



米芝蓮一星餐廳
美獅美高梅行政副總廚及
「雅吉」主理人
Executive Sous Chef
Michelin-Starred Restaurant
Aji at MGM COTAI

《The Best Chef Awards》
「一刀獎」
The Best Chef Awards
One Knife



尤美伊
You Mei Yi



米芝蓮一星餐廳
#69 《亞洲50最佳餐廳》
成都「薙」創始人兼主廚
Chef-Founder
Michelin-Starred Restaurant
#69 on Asia's 50 Best Restaurant
Co- in Chengdu

楊錦
Yang Jin



米芝蓮一星餐廳
#69 《亞洲50最佳餐廳》
成都「薙」創始人兼主廚
Chef-Founder
Michelin-Starred Restaurant
#69 on Asia's 50 Best Restaurant
Co- in Chengdu

《The Best Chef Awards》
「二刀獎」
The Best Chef Awards
Two Knives

AJI TOUCH

名廚駕到

with
Star Chef

法式技藝 × 亞洲靈魂

When **FRENCH** aesthetic precision
meets the spirit of **ASIAN** gastronomy

2026.4.3-4

太平洋金槍魚 | PACIFIC TUNA

發酵龍眼 | 青蒔蘿
Fermented Longan | Green Dill

北海道海膽 | HOKKAIDO UNI

玫瑰薑 | 蘭州百合
Ginger Flower | Lily Bulb

南澳灣青口 | BOSTON BAY MUSSELS

越光米 | 蕃茄辣椒
Koshihikari Rice | Tomato Chili

藍龍蝦 | BLUE LOBSTER

菌菇沙巴雍 | 紅酒糟
Mushroom Sabayon | Red Lees

本港龍利 | DOVER SOLE

鷹爪蝦 | 柚子味噌
Flower Shrimp | Yuzu Miso

皇鴿 | KING PIGEON

山蘇葉 | 碳烤汁
Wild Fern | Bakar Sauce

菠蘿蜜 | JACKFRUIT

豆漿乳 | 卡曼橘
Soy Cream | Calamansi

櫻花黑朱古力 | SAKURA CHOCOLATE

焦糖杏仁 | 雲南普洱
Almond Caramel | Yunnan Pu'er

\$1,888 每位 per person *

另加 \$700* 享侍酒師精選搭配
additional \$700* for sommelier pairing

*所有價錢以澳門元計算及另加10%服務費 All prices are in MOP and subject to 10% service charge

*此頁載有之酒精飲料達1.2%以上酒精濃度 Alcoholic beverages listed above contain higher than 1.2% alcohol by volume

過量飲酒危害健康

Consumir bebidas alcoólicas em excesso prejudica a saúde
Excessive drinking of alcoholic beverages is harmful to health

禁止向未滿十八歲人士銷售或提供酒精飲料

A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited