



米芝蓮麗饌

Michelin Star's Menu

鱈魚籽肘子凍 酥脆海參件玫瑰海鹽 柚子汁凍鮑魚

Pork Knuckle Jelly with Caviar
Crispy Sea Cucumber with Himalayan Rose Rock Salt
Chilled Abalone with Pomelo Sauce

NV Maison Mumm RSRV, Cuvée 4.5, Champagne, France

班章普洱生茶 Banzhang Raw Pu-er

海麻雀燉花膠雪雁

Double-boiled Snow Goose Soup with Fish Maw and Sea Crustacean

燕液翡翠龍皇卷

Simmered Prawn Mousse Rolled with Zucchini with Superior Bird's Nest in Lobster Bisque

2021 釀人九平次 Kamoshibito Kuheiji, "Savage" Junmai Daiginjo

鳳凰單叢 Phoenix Dan Cong

菌皇醬珍珠洋蔥煎M9和牛甫

Pan-seared Australian M9 Wagyu Beef Fillet with Pearl Onion in Supreme Mushroom Sauce

2008 Château Léoville- Barton, Saint-Julien, Bordeaux, France

西班牙火腿竹筍濃湯菠菜苗

Simmered Baby Spinach with Bamboo Pith and Iberico Pork Ham in Superior Broth

雲南高山普洱熟茶 Aged Highland Ripe Pu-er

羊肚菌蝦球煎炆鴛鴦米粉

Stewed Rice Vermicelli with Prawns and Morel Mushroom

金箔棗皇西米焗布甸 金絲東洋王林蘋果 玫瑰凍糕

Baked Pudding with Date Puree and Sago
Candied Japanese Aomori Apple
Rose scented Pâtes

麗軒美點雙輝

Petit Four

MOP 2,188 Per Person

Included 1 glass of Sommelier Selected Wine

MOP 788 Additional for Wine Pairing

MOP 488 Additional for Tea Pairing

Please highlight any specific food allergies or intolerances to your server before ordering

如有任何特別膳食要求, 敬請通知餐廳服務員

All prices are in Macau Patacas and subject to 10% service charge

以上價格為澳門元需另加 10% 服務費