



蘭亭永
YONG

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花椒雞丁
芝麻腰果
百香象拔蚌

Chicken Dice wok fried with Sichuan Pepper
Cashew Nut deep fried and coated with Sesame
Geoduck with Passion Fruit Dressing
2018 Philipponnat Brut Blanc de Noirs, Champagne, France

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宮爆牡丹蝦球

Peony King Prawn in Kung Pao style
*2021 Weingut Robert Weil 'Kiedricher Grafenberg'
Grosses Gewächs Riesling, Rheingau, Germany*

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豌豆花膠水蟹湯

Fish Maw double boiled with Pea Blossom
in Supreme Blue Crab Broth

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崑崙柚皮扣鮑甫

Amidor Abalone braised with Giant Garoupa Skin and Pomelo Peel
*2020 Château de la Maltroye 'Clos du Château'
1er Cru Chassagne-Montrachet, Burgundy, France*

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豉椒東星斑

Star Spotted Garoupa wok fried in Black Bean Sauce

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琉璃玉帶盒

Scallop and Assorted Seafood served in Turnip Ring

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麻婆豆腐和牛撈飯

Bean Curd and Wagyu Beef stewed in Mapo style with Rice

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熊貓燕窩湯圓

Glutinous Rice Dumpling filled with Bird's Nest

2,988 / 每位 Per Person

1,200 / 配美酒每位另加 Additional Wine Pairing Per Person

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

餐牌內酒精飲料的酒精濃度達百分之一點二以上。

所有標價均以澳門元為單位，並需加收10%的服務費。

Please inform our service staff of any food allergies or dietary requirements.

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

All prices are in MOP, subject to 10% service charge.