



前菜 | Appetizer



香箱蟹・鰹魚出汁土佐醋凍

Kobako-gani Female Snow Crab · Bonito Dashi Tosazu Vinegar Jelly
2008 Henriot Millesime Brut, Reims, Champagne, France



間人蟹・蟹出汁凍

Taiza-gani Male Snow Crab · Snow Crab Dashi Jelly

刺身 | Sashimi



冬之海鮮

Winter Delicacy

貝類 | Shellfish



海膽・燕麥奶慕斯及白味噌

Sea Urchin · Oat Milk Mousse and White Miso
Wa8 28% Junmai Daiginjo, Yamaguchi, Japan



黑鮑魚・炭燒昆布

Black Abalone · Charcoal Grilled Kelp

野菜 | Vegetables



京野菜・京丹後澤西芝士

Kyo-yasai Vegetables · Kyotango Jersey Cheese

魚 | Fish



喉黑魚・晚秋之味覺

Blackthroat Seaperch · Taste of Late Autumn
Heavensake by Konishi Junmai 12, Hyogo, Japan

肉 | Meat



A5黑毛和牛里脊・松露醬及奈良漬泥

A5 Black Wagyu Beef Tenderloin · Truffle Sauce and Narazuke Pickles Purée
2018 Gaja 'Dagromis' Barolo DOCG, Piedmont, Italy

食事 | Main Course



甘鯛魚海鮮炊飯・東西共鳴

Takikomi Rice with Tilefish and Seafood · Taste of East and West

甜品 | Dessert



柿子奶凍

Persimmon Pudding

2,880 / 每位 Per Person

880 / 配清酒每位另加 Additional Sake 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.