

[京]彩名宴 四手聯承

御花園 x 甬府

CHEF'S TABLE: A SYMPHONY OF SENSES PALACE GARDEN X YONG FU

生醃牡丹蝦 / 雪菜黃魚凍 / 魚子醬酸茭白

話梅柚子皮 / 花雕醉蟹 / 滷水鵝肝撻

Raw marinated Botan Shrimp / Yellow Croaker Jelly with pickled Potherb Mustard / Sour Water Bamboo with Caviar
Pomelo Peel marinated in Sour Plum Juice / Drunken Crab / Marinated Goose Liver Tart

NV Ruinart Blanc de Blancs Brut, Reims, Champagne, France

太史三蟹官燕羹

Trip Crabmeat Soup with Imperial Bird's Nest

甬味土醬煎元貝

Pan seared Scallop with Yong Fu Homemade Sauce

2022 Legacy Peak 'Heritage' Chardonnay, Ningxia, China (Magnum)

老菜脯燴百花遼參

Sea Cucumber filled with Shrimp Paste Braised with Aged Radish

2017 Domaine Bouchard Père & Fils Volnay 1er Cru 'Clos des Chenes' Burgundy, France

酸湯鯧魚

Fermented Sour and Chilli Soup with Pomfret

二十年陳皮慢煮和牛

Slow braised Wagyu Beef with 20-year-aged Tangerine Peel

2012 Janzen Estate Cabernet Sauvignon, Oakville, Napa Valley, USA

江南肉汁毛筍

Braised Mose Bamboo Shoot in Meat Gravy

海味油潑手工麵

Homemade Noodles with preserved Seafood and Chilli

寧波湯圓

Homemade Ningbo Sesame Glutinous Rice Dumpling

2,388 / 每位 PER PERSON

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

所有標價均以澳門元為單位，並需要加收10%的服務費。All prices are in MOP, subject to 10% service charge.

所有酒精飲料的酒精濃度達百分之一點二以上。All alcoholic beverages contain an alcohol concentration of more than 1.2%.