

御花園七夕套餐

CHINESE VALENTINE'S DAY SPECIAL MENU

潮式凍海釣大黃魚
魚子醬脆皮燒鵝件
炭燒黑豚叉燒

Chilled Yellow Croaker in Chaozhou style served with Kristal Caviar
Roasted Goose served with Kristal Caviar
Charcoal barbecued Pork Loin

2022 Château Minuty 281 Rosé, Côtes de Provence, France

紅蝦汁蒸法國藍龍蝦

Steamed French Blue Lobster with Red Prawn Soup Egg White
2022 Legacy Peak 'Heritage' Chardonnay, Ningxia, China

太史菜茸蟹肉官燕羹

Premium Spinach Soup with Crabmeat Ball and Imperial Bird's Nest

普寧豆醬煮金邊方腩

Stewed Macau Sole with Puning Bean Paste and Tomato
2022 Domaine Drouhin 'Roserock' Pinot Noir, Oregon, USA

二十五年老菜脯釀遼參扣柚皮

Kanto Sea Cucumber filled with 25-year-preserved Radish and braised with Pomelo Peel
2015 Arômes de Pavie 2nd Wine of Château Pavie 1er Grand Cru Classé A, Saint-Émilion, Bordeaux, France

加原隻28頭日本吉品鮑 / 每位 1,300

Braised Whole 28-head Yoshihama Abalone / 1,300 per person

* 松露汁香煎日本A5和牛

Pan fried Japanese A5 Wagyu Beef with Truffle Sauce

* 魚湯豆腐浸田園時蔬

Seasonal Vegetables simmered in Fish Broth with Bean Curd

老香黃豆腐蛋糕

Bean Curd Cake with Chaozhou Preserved Fingered Citron

包括一杯品酒師推薦香檳或茶藝師特調氣泡茶 INCLUDING A GLASS OF CHAMPAGNE BY SOMMELIER or SPARKLING TEA BY TEA MASTER

6 Courses - 2,388 / 每位 PER PERSON

* 8 Courses - 3,188 / 每位 PER PERSON

688 / 配美酒每位另加 ADDITIONAL WINE PAIRING PER PERSON

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.

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.

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.

所有酒精飲料的酒精濃度達百分之一點二以上。As bebidas indicadas nesta página apresentam o título alcoométrico superior a 1,2% vol. All alcoholic beverages contain an alcohol concentration of more than 1.2%.
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.