

金秋養生饗宴

GOLDEN AUTUMN: NOURISHING FEAST

順應秋「收」之氣，融潤燥、補氣、醒脾於一席。

以清補防秋燥，以甘潤養陰精，不止味蕾之悅，更是一場順天應時的身心滋養。

In harmony with the autumn energy of “gathering”, this feast weaves together soothing dryness, invigorating the palate, and awakening the appetite. With gentle tonics to dispel seasonal inflammation and restore the essence, it not only delights the senses but also provides timely nourishment for both body and mind.

石斛麥冬燉花膠老雞

Chicken and Fish Maw Double Boiled with Dendrobium and Dwarf Lilyturf Tuber

398 / 位 PER PERSON

這款湯品集滋補的老雞及花膠，配上清潤的石斛與麥冬慢燉而成。湯頭鮮甜回甘，兼奏

滋陰降火、潤澤肌膚之功效，特別適合熬夜倦怠、膚燥目澀人士日常調理。

This soup combines together the restorative richness of chicken and fish maw, slow simmered with dendrobium and Dwarf Lilyturf Tuber, which are known for relieving dryness. Especially soothing for those who stay up late and experience fatigue, this refreshing broth helps alleviate inflammation and relieve dryness.

陳年老菜脯燉遼參牛腩湯

Kanto Sea Cucumber Double Boiled with Aged Preserved Radish and Beef Brisket

338 / 位 PER PERSON

遼參素有「海中人參」之美譽，配上陳年老菜脯、與牛腩、牛脰、牛骨悉心慢燉，

此滋補湯品香氣四溢、濃郁醇厚，既能補充膠原蛋白，又能醒脾開胃，為金秋進補之選。

Famed as the “ginseng of the sea”, Kanto sea cucumber is carefully simmered together with aged preserved radish, beef brisket, beef shank, and beef bones. Aromatic and richly flavourful, this soup helps replenish collagen while invigorating the digestive health—an excellent choice for autumn nourishment.

黃芪黨參燉鷓鴣

Partridge Double Boiled with Golden Astragalus and Dang Shen

268 / 位 PER PERSON

溫中滋補的鷓鴣，佐以黃芪和黨參慢熬成一道補氣養血、健脾補肺的湯品，尤其適合氣短乏力、食慾不振者秋季調理。

This double-boiled soup combines partridge—traditionally valued for its warming and restorative qualities—with golden astragalus and dang shen. Especially designed for those who experience shortness of breath, fatigue, or poor appetite, this nourishing tonic stands as an ideal choice for autumn health maintenance.

金縷・蟹釀橙

Simmered Crab Meat and Roe Filled in Orange

238 / 位 PER PERSON

主廚精選時令皇帝蟹及花蟹匠心重塑這道南宋宮廷名菜，手拆蟹肉、蟹粉，配上雞頭米、醃橘汁、蛋白等慢煨，酸甜橘汁突顯蟹之鮮美。這道佳餚清補兼施，既養血柔肝又醒胃生津，適合陰虛、膚燥目澀之人食用。

The head chef reimagines this Southern Song Dynasty imperial delicacy with seasonal king crabs and flower crabs, hand-picked crabmeat and roe, gently simmered with gorgon fruit, dekopon juice, and egg white. Bright citrus notes enhance the crab's natural umami, while this exquisite dish delivers balanced nourishment to sooth dryness, support digestive health, and restore overall wellness.

桂花秋梨燉官燕

Imperial Bird's Nest with Autumn Pear and Osmanthus Tea Jelly

238 / 位 PER PERSON

秋梨與官燕一同慢燉，再佐以紅酒醃梨、桂花及玉桂。

這道甘潤的時令甜品散發淡雅花香，能緩解乾咳、咽喉不適，兼能養陰美容。

Slow-simmered imperial bird's nest with autumn pear, complemented by red-wine-marinated pear, osmanthus, and cinnamon, creates a soothing sweet delight. With its delicate floral fragrance, it helps ease dry cough and throat discomfort. Additionally, this dessert supports skin health, making an ideal choice for combating dryness.

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

此菜單不適用於任何折扣及優惠。

所有價格均以澳門元為單位，並需要加收10%服務費。

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

This menu is not eligible for any discounts and offers.

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