

# 澳娛綜合星廚聯乘 尋味之旅

## SJM STARS TABLE SERIES A CULINARY JOURNEY OF DISTINCTION



潮式凍馬友魚飯 潮州鹹菜拌螺片 魚子醬海膽青茄  
太史松茸戈渣 涼拌山蘇葉

Fourfinger Threadfin chilled in Chaozhou style  
Sliced Sea Conch with Chaozhou preserved Mustard Stem  
Green Eggplant with Sea Urchin and Kristal Caviar  
Classic Matsutake Pudding

Bird's Nest Fern with Vinaigrette Dressing

2021 Quinta do Soalheiro Espumante Bruto 'Barrica', Vinho Verde, Portugal (RP 91)



酸湯帝皇蟹

Alaska King Crab with pickled Cabbage Broth

2013 Joh. Jos. Prüm 'Graacher Himmelreich' Riesling Auslese, Mosel, Germany (RP 94)



蝦乾魷魚水鴨燉節瓜

Double boiled Teal and Hairy Melon Soup with dried Shrimp and Squid



潮味燒金蘭赤嘴公肚

Braised Premium Miichthys Miiuy's Fish Maw in Chaozhou style

2023 Alheit Vineyards 'Fire by Night' Chenin Blanc, Western Cape, South Africa (RP 95)



普寧豆醬立鱗魚

Tilefish in Uroko-yaki style with Puning Bean Paste Sauce

2024 Chateau d'Esclans 'Garrus' Rosé, Côtes de Provence, France (RP93+)



茅台汁慢煮牛小排

Slow stewed Beef Short Rib with Moutai infused Supreme Soy Sauce

2012 Janzen 'Beckstoffer To Kalon Vineyard', California, USA (RP 95)



太史蟹粉白玉帽

Braised Turnip with Hairy Crabmeat and Roe



鮮蓮子燕窩湯圓

Sweetened Lotus Seed Soup with Bird's Nest filled Rice Dumpling

2,588 / 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。所有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.  
All alcoholic beverages contain an alcohol concentration of more than 1.2%. All prices are in MOP, subject to 10% service charge.

過量飲酒危害健康。禁止向未滿十八歲人士銷售或提供酒精飲料。

Consumir bebidas alcoólicas em excesso prejudica a saúde. A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida.  
Excessive drinking of alcoholic beverages is harmful to health. The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited.