



晚飯套餐 (兩位)

Set dinner for two persons

~~\$678~~ \$488

任選一款

Choose one

石岐燒乳鴿(一隻)

Roasted crispy pigeon (one piece)

白灼基圍蝦(6兩)

Poached fresh shrimps(230g)

茅台火焰蜜汁叉燒(份/含酒精)

Barbecued pork with honey sauce and Moutai wine
(Alcoholic)

任選一款

Choose one

原盅滋潤燉湯(2位)

Double-boiled daily soup (for two)

花膠瑤柱海鮮冬茸羹(2位)

Braised fish maw thick soup with conpoy, seafood and winter melon (for two)

任選一款

Choose one

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

苗族酸湯魚(含酒精)

Braised boneless Chinese perch fish in sour soup Miao style (Alcoholic)

任選以下小菜一款

Selection one signature dish

蜜果青檸鮮蝦球

Wok-fried shrimp with cantaloupe and lime sauce

鹹蛋馬蹄蒸肉餅

Steamed minced pork with salted egg and water Chestnut

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

味鮮醬薑蔥爆牛肉

Stir-fried beef with ginger and scallion in wei xian sauce

蜆芥乾蔥鮮菌啫啫雞煲

Wok-fried chicken and mushroom with dried onions in clam sauce

竹筴榆耳鮮菌雜菜煲

Poached dried elm fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot

奇異果黑醋咕嚕雪花豬柳

Sauté black vinegar and sour pork tenderloin with kiwi

貴陽青岩豆腐(含酒精)

Guizhou braised bean curd with pork flakes
(Alcoholic)

絲苗白飯(2位)

Steamed rice (for two)

精品甜點

Dessert

餐牌內酒精飲料的酒精濃度達百分之一點二以上

As bebidas alcoólicas listadas contêm uma concentração de álcool superior a 1,2%.
The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

所有價目以澳門幣計算及附加 10%服務費

All prices are in MOP and subject to 10% Service Charge

晚飯套餐 (四位) Set dinner for four persons

~~\$2,488~~ \$1,588

任選一款
Choose one

高湯牛油焗波士頓龍蝦伴伊麵 (一隻)

Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)

另加收\$288 可轉澳洲龍蝦

For an additional \$288 change to Australian lobster

北京片皮鴨 (一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)
Stir-fried minced duck served in lettuce

高湯牛油焗澳洲龍蝦伴伊麵(約 1.2 斤)

Australia Lobster in butter and supreme soup accompanied with e-fu noodles (500g)

濃湯菜膽響螺雞煲牙棟大排翅(6兩)

Braised shark's fin soup with fish maws and cabbage in clay pot

任選一款
Choose one

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

燒香醬黑木耳蒸原條桂花魚球

Steamed boneless Chinese perch fish with black fungus in dried olive and pork sauce

任選以下小菜二款
Selection two signature dish

蜆芥乾蔥鮮菌啫啫雞煲

Wok-fried chicken and mushroom with dried onions in clam sauce

黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

荔枝咕嚕鮮蝦球

Sweet and sour shrimps and lychee

香檳橙花豬肋骨

Baked pork spare ribs with orange sauce

香酥七味風鱔球

Deep-fried crispy eel Shichimi Togarashi

花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

豆漿白玉耳鮮竹泡翠蔬

Poached vegetables with bamboo sheets, fungus and soy milk

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

任選一款
Choose one

鮑汁海參鱈魚雞粒燜香苗

Braised rice with chicken dices, sea cucumber and octopus in abalone sauce

翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice

精品甜點

Dessert

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晚飯套餐 (六位)

Set dinner for six persons

~~\$3,188~~ \$2,188

任選一款

Choose one

桃紅珍寶乳豬 (半隻)

Roasted crispy baby suckling pig (half)

北京片皮鴨 (一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)
Stir-fried minced duck served in lettuce

另加收\$788 可轉澳洲龍蝦 (需要預訂)

For an additional \$788 change to Australian lobster (reserved in advance)

高湯牛油焗澳洲龍蝦伴伊麵 (約 2.4 斤)

Australia Lobster in butter and supreme soup accompanied with e-fu noodles (1200g)

任選一款

Choose one

蟹肉竹笙海鮮冬瓜盅

Double boil whole winter melon soup with crab meat, seafood and bamboo piths

燕窩花膠瑤柱海鮮冬茸羹(位上)

Braised bird's nest thick soup with fish maw, conpoy, seafood and winter melon

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa in scallions

蠔皇花膠伴波蘭鵝掌翠蔬

Braised fish maw with Poland goose webs in oyster sauce

任選一款

Choose one

脆麥片百花脆釀蟹鉗 (六隻)

Deep-fried crab claws stuffed in shrimp paste and oat (six pieces)

脆皮石岐乳鴿(2 隻)

Roasted pigeon (Two)

任選以下小菜一款

Selection one signature dish

XO 醬蟹味菌丹麥黑毛豬

Stir-fried Denmark Iberico pork with shimeji mushroom in XO sauce

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

香酥七味風鱔球

Deep-fried crispy eel Shichimi Togarashi

貴州辣子雞(含酒精)

Guizhou spicy chicken(Alcoholic)

黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

貴陽青岩豆腐(含酒精)

Guizhou braised bean curd with pork flakes(Alcoholic)

奇異果黑醋咕嚕鮮淮山

Sauté black vinegar and sour yam with Kiwi

花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

任選一款

Choose one

鮑汁海參鱈魚雞粒燜香苗

Braised rice with chicken dices, sea cucumber and octopus in abalone sauce

翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice

精品甜點

Dessert

餐牌內酒精飲料的酒精濃度達百分之一點二以上

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晚餐兩道菜組合

Dinner Specialties-2 dishes combination

北京片皮鴨(1隻)

Peking duck "Beijing" style (two courses)

生菜片包鴨松

Wok-fried minced duck served with lettuce

~~\$468~~

\$368

花膠蟹肉海鮮冬瓜盅

Double-boiled whole winter melon and fish maws soup with crab meat, seafood and bamboo pith

白灼基圍蝦(12兩)

Poached fresh shrimp

~~\$688~~

\$498

欖香醬黑木耳蒸原條桂花魚球

Steamed boneless Chinese perch fish with black fungus in dried olive and garlic sauce

菌皇醬鮮姬松茸炒丹麥黑毛豬

Stir-fried Denmark Iberico pork with fresh Agaricus blazei mushrooms in mushrooms sauce

~~\$446~~

\$388

特別優惠

Special offered

任選一款

Choose one

蔥油蒸原條東星斑

Steamed Coral groupa in scallions

~~\$578~~

\$398

高湯牛油焗澳洲龍蝦伴伊麵(約 1.2 斤)

Australia Lobster in butter and supreme soup accompanied with e-fu noodles (500g)

~~\$688~~

\$398

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廚師介紹小菜精選

Chef's Recommendation

無花果翡翠炒珍珠龍躉球

Sautéed boneless giant garoupa with figs and seasonal greens

\$178

黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

\$168

荔枝咕嚕鮮蝦球

Sweet and sour shrimp and fresh Lychee

\$168

鮮姬松茸牛油果炒丹麥黑毛豬

Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado

\$158

栗子節瓜炆珍珠龍躉頭腩

Stewed giant garoupa with chestnut and fuzzy melon

\$148

魚湯花膠水蜜桃黑木耳泡魚腐

Braised fish maws, peach, black fungus and fish bean curd with fish soup

\$138

花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

\$138

奇異果黑醋咕嚕雪花豬柳

Sauté black vinegar and sour pork tenderloin with kiwi

\$128

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貴州茅台酒套餐 (四位)

Moutai wine Set dinner for four persons

~~\$1,368~~ \$1,200

茅台火焰蜜汁叉燒

Barbecued pork with honey sauce and Moutai wine Moutai wine

茅台醉翁蝦

Poached shrimps with Moutai

苗族酸湯魚

Braised boneless Chinese perch fish in sour soup Miao style

濃湯黑木耳浸翠蔬

Poached vegetables with black fungus and thick soup

貴州辣子雞

Guizhou spicy chicken

泡菜羊肉青蔥炒香苗

Sautéed rice with lamb scallions and kimch

茅台玫瑰冰粉

Moutai jelly with nuts and wolfberries

環球鮮水果盤

Fresh seasonal fruit

餐牌內酒精飲料的酒精濃度達百分之一點二以上

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貴州茅台酒小菜精選

Moutai wine Chef's Recommendation

茅台火焰蜜汁叉燒	\$168
Barbecued pork with honey sauce and Moutai wine	
古鎮狀元蹄	\$108
Picked pork knuckle with Moutai wine	
茅台醉翁蝦	一斤 \$228
Poached shrimps with Moutai	半斤 \$118
苗族酸湯魚	\$318
Braised boneless Chinese perch fish in sour soup Miao style	
貴州辣子雞	\$168
Guizhou spicy chicken	
貴陽青岩豆腐	\$138
Guizhou braised bean curd with pork flakes	
茅台翡翠安格斯牛柳粒	\$328
Stir-fried diced Angus beef with seasonal greens and Moutai	
茅台玫瑰冰粉	\$43
Moutai jelly with nuts and wolfberries	

餐牌內酒精飲料的酒精濃度達百分之一點二以上

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