



## Tasting Menu by Award-winning Chef Jan 获奖名厨 Jan 品味菜单

### Amuse-bouche 餐前小食

Miang Lao - Minced Pork, Tamarind, Peanuts and Pineapple  
泰式猪肉碎配菠萝

### Appetizers 开胃菜

Cured Scallop with Mint and Kaffir Lime on Betel Leaf  
泰式带子配槟榔叶

Grilled Pork Neck with Tamarind Fish Sauce  
烤猪颈肉配罗望子酱

### Mains 主菜

Grilled Wagyu Beef Salad with Burned Tomato, Vietnamese Mint  
泰式和牛沙拉

Aromatic Tom Yam Tiger Prawn Soup, Lemongrass and Kaffir Lime  
虎虾冬荫功

Southern Style Alaskan King Crab Curry with Turmeric and Calamansi Lime  
泰南风味咖喱帝王蟹

Wok-fried Assorted Mushrooms with Cha-om Thai Acacia  
杂菇炒泰国差翁菜

### Sweets 甜品

Toasted Coconut Ice Cream with Thai Sweets  
烤椰子冰淇淋配泰式甜点

### Petit Fours 餐后美点

**MOP 788/Person**  
澳门元 788/位

All prices are in MOP and subject to a 10% service charge  
所有价格以澳门元计算并需加收 10%服务费