



米芝蓮麗饌 Michelin Star's Menu

紅鱈魚籽南極蝦凍 金沙長腳蟹爪 海鹽法國鵪鶉腿
Chilled Antarctic Shrimp Jelly topped with Caviar
Crispy Alaskan King Crab Claw with Salted Egg Yolk Sauce
Crispy French Quail Thigh accompanied with Sea Salt

花膠燉法國鷓鴣釀竹筍湯
Double-boiled Fish Maw Soup with Bamboo Pith filled with French Francolin

烏魚子西施緬甸紅蝦球
Scrambled Egg White with Burma Prawns and Mullet Roe

煎澳大利亞M9和牛青蔥汁
Pan-seared Australian M9 Wagyu Beef Fillet with Scallion Sauce

西班牙火腿濃湯翠玉卷
Simmered Squash Rolls with Iberico Ham in Superior Broth

極品炆煮山竹米粉
Stewed Taiwanese Rice Vermicelli with Assorted Dried Seafood

15年陳皮釀蜂蜜燕窩燉3.6牛奶
Double-boiled Superior Bird's Nest in 3.6 Milk with 15-years Aged Tangerine Peel

麗軒美點雙輝
Petit Fours

MOP 1,988 Per Person

Sommelier Recommendation Wine Pairing
MOP 388 for 2 glasses (90ml each)
or
MOP 488 for 3 glasses (90ml each)

Discounts are not applicable for tasting menu
此套餐不適用於任何折扣優惠

Please highlight any specific food allergies or intolerances to your server before ordering
如有任何特別膳食要求,敬請通知餐廳服務員

All prices are in Macau Patacas and subject to 10% service charge
以上價格為澳門元需另加 10%服務費