



L A I  
H E E N

## 米芝蓮麗饌

**MICHELIN DEGUSTATION MENU**

松露有機花菜 金沙蟹棒 山楂話梅鹵肉

Organic Cauliflower with Truffle

Crispy Alaskan Crabmeat with Egg Yolk

Braised Pork Belly with Hawthorn and Dried Plum

*NV Billecart-Salmon, Brut Rosé, Champagne, France*

台灣凍頂烏龍茶 *Taiwan Dong Ding Oolong*

鮮湯花膠燉老鴨

Double-boiled Fish Maw Soup with Seafood and Duck

有機彩椒泡螺片

Sautéed Sliced Sea Whelk with Organic Pepper

*2017 Wild Rock, Sauvignon Blanc, Marlborough, New Zealand*

廣東鳳凰水仙茶 *Phoenix Shui Xin*

雙龍競艷彩雲間

Wok-fried French Blue Lobster, Scampi with Egg White in Crispy Nest

*Domaine Leymarie Ceci, Chardonnay Cuvee Macha, Burgundy, France*

瓊漿老壇醉BB鴿

Marinated Baby Pigeon in Beer

*2016 Schubert, Pinot Noir, Wairarapa, New Zealand*

正岩大紅袍 *Tai Hung Bao*

濃湯如意玉璃紫

Simmered Seasonal Vegetables with Yu Fungus in Superior Chicken Broth

*2015 Baron Ricasoli, Chianti del Barone, Toscana, Italy*

櫻花天使炒絲苗

Fried Rice with Seafood, Egg White and Sakura Shrimp

15年陳香普洱熟餅茶 *Aged Ripe Pu-Erh, 15 Years Tea Cake*

愛文芒杏仁豆腐

Chilled Almond Tofu with Taiwanese Mango

**MOP 2,088 Per Person**

**Included 1 glass of Sommelier Selected Red Wine**

**MOP 550 Additional for Wine Pairing Upgrade**

**MOP 500 Additional for Tea Pairing**

以上價目以澳門幣計算另加壹服務費 All prices in Macau Patacas and subject to 10% service charge

如閣下對任何食物有過敏反應，請與麗軒服務員聯絡。  
Please inform your server of any food-related allergies.