



米芝蓮麗饌

MICHELIN DEGUSTATION MENU

清酒味淋鮑魚 百花鳳尾蝦窩貼 有機青瓜蟹肉卷

Chilled Abalone with Mirin

Crispy Shrimp Toast with Shrimp Mousse

Cucumber Rolled with Crabmeat and Salmon Roe

NV Perrier-Jouët, Grand Brut, Champagne, France

台灣凍頂烏龍茶 Taiwan Dong Ding Oolong

鮮百合杞子龍蝦球

Sauteed Lobster Fillet with Lily Bulbs and Birch Seed

2013 Simonnet-Febvre, Fourchaume, 1er Cru, Chablis, France

濃湯花膠燉瑤柱豬腱

Double-boiled Pork Shank Soup with Fish Maw and Conpoy

蒜片日本尖椒燒和牛

Wagyu Beef with Japanese Pepper and Garlic

2013 Ceretto, Asili, Barbaresco, Piedmonte, Italy

廣東鳳凰水仙茶 Phoenix Shui Xin

蜜燒鵝肝金錢雞件

Barbecued Pork with Foie Gras in Honey Sauce

2015 Wente Charles Wetmore, Cabernet Sauvignon, California, USA

正岩大紅袍 Tai Hung Bao

金湯野菌白玉粿

Simmered Winter Melon with Wild Mushroom in Pumpkin Sauce

西班牙黑豚肉烏欖絲苗

Fried Rice with Iberico Pork and Black Olive

2013 Château Mont-Redon, Lirac, Rhône Valley, France

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

楓糖薑汁奶凍 核桃酥角 棗皇金瓜球

Chilled Milk Custard in Ginger Sauce with Maple Syrup

Baked Walnut Puffed

Crispy Pumpkin Dumpling with Red Date Purée

MOP 2,088 Per Person

Included 1 glass of Sommelier Selected Red Wine

MOP 850 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.