

黑珍珠品味套膳 BLACK PEARL SET MENU

蜀道五味攪盒

Appetizer Combination

椒麻翡翠萵筍、陳皮峨嵋山雪魔芋
老成都燈影魚片、傳統夫妻肺片、川味油鹵鮮鮑

Tossed stem lettuce with green peppercorn sauce and spring onion
Marinated diced snow konjac with homemade tangerine peel sauce
Crispy mullet carpaccio with Sichuan peppercorn sauce
Traditional Sichuan braised beef innard with peanuts and sesame,
in chili and peppercorn sauce
Marinated fresh abalone with homemade chili sauce, Sichuan style

八寶茶

Eight Treasure Tea

瀘洲老窖特曲52度

Luzhou Laojiao Tequ 52%

芙蓉官燕雞豆花

Stewed bird's nest with minced chicken and egg white in bouillon

老壇泡椒老虎蝦

Braised king prawn with pickled chili and celery

珍品大紅袍

Treasure Da Hong Pao

紅花郎酒15年 53度

Langjiu Honghua Lang 15 Years 53%

山珍炒澳洲和牛粒

Wok-fried Australian Wagyu beef with porcini mushrooms,
crispy garlic and Welsh onion

高原騎士18年

Highland Park 18 Years Old

神仙鴨子

Stewed duck with sliced mushroom, bamboo shoot, ham, Huadio
and seasonal vegetable in brown sauce

雅安藏茶

Ya'an Tibetan Tea

格蘭傑 納塔朵

Glenmorangie Nectar d'Or

四川擔擔麵

Dan Dan noodles

熊貓紅豆湯圓

Red bean glutinous dumpling in black wolfberry soup

宜賓紅茶

Yibin Black Tea

三旬大紅袍西柚茶酒

Sanxun Da Hong Pao and Grapefruit Liqueur

自製精美甜點

Petit Four

每位 1,180 per person

精美配茶 每位 1,500 per person with tea pairing

精美配酒 每位 1,800 per person with beverage pairing



辛辣
Spicy

所有價錢以澳門幣計算及另加10%服務費
All prices are in MOP and subject to 10% service charge