



## MICHELIN DEGUSTATION MENU

Chilled Abalone Marinated in Hua Diao Wine  
Crispy Mini Octopus with Rock Rice  
Rice Paper Rolled with Crabmeat and Celtuce  
*NV Perrier-Jouët, Grand Brut, Champagne, France*  
Taiwan Dong Ding Oolong

Double-boiled French Francolin with Fish Maw and Conpoy  
*2015 Beringer Napa Valley, Chardonnary, USA*

Steamed Lobster Fillet with Egg White and Japanese Shrimp Roe Paste

Sautéed 1++ Korean Beef with Pearl Onion  
*2017 Baron Ricasoli, Chianti del Barone, Toscana, Italy*  
Phoenix Shui Xin

Barbecued Pork with Foie Gras in Honey Sauce  
*2016 Wynns, Shiraz, Coonawarra, South Australia*  
Tai Hung Bao

Simmered Seasonal Vegetables with Alaskan Crab Leg

Fried Rice with Roasted Goose and Black Truffle  
*2015 Château Calon Ségur, Saint-Estephe, Bordeaux, France*  
Aged Ripe Pu-Erh, 15 Years Tea Cake

Bean Curd Pudding with Sweet Corn  
Baked Tokachi Red Bean Puff  
Crispy Sweet Potato Ball with Egg Custard

**MOP 2,288 Per Person**  
**Included 1 glass of Sommelier Selected Red Wine**  
**MOP 850 Additional for Wine Pairing Upgrade**  
MOP 500 Additional for Tea Pairing

*Please highlight any specific food allergies or intolerances to your server before ordering*

*All prices are in Macau Patacas and subject to 10% service charge*