



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

Steamed Lobster Fillet with Egg White and Japanese Shrimp Roe Paste

2018 Leeuwin Estate Sauvignon Blanc, Margaret River, Australia

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

2017 Wynns Shiraz, Coonawarra, South Australia

Tai Hung Bao

Simmered Seasonal Vegetables with Alaskan Crab Leg

Fried Rice with Roasted Goose and Black Truffle

2013 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

MOP500 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