



譚卉

CHEF TAM'S
SEASONS

秋 分

(Qiu Fen)

The
Autumn
Equinox



燕將明日去，秋向此時分

秋分是二十四節氣中第十六個節氣，亦是秋季的第四個節氣。秋分即秋天過半，在進一步下降的氣溫中，人體陰氣開始主導，更需注意禦寒保暖、養陰提陽。

Qiu Fen is the 16th of the 24 solar terms in the Chinese lunar calendar. By this time, autumn is half over. With the temperature soon dropping, Yin becomes dominant in the body, so people need to be mindful to stay warm against chills, nourishing Yin and uplifting Yang.

處暑(Chu Shu)

白露(Bai Lu)

秋分(Qiu Fen)

寒露(Han Lu)

霜降(Shuang Jiang)

午膳賞味菜單 LUNCH DEGUSTATION MENU

紅袖添香 *Scent of the Oriental Beauty*

即製手工點心 DIM SUM

葡汁海鮮撻、蟹皇鳳眼餃、素菜包

Baked seafood tartlet with Portuguese curry sauce,
Steamed seafood dumpling with crab roe, Steamed vegetables bun

或 or

魚子海鮮芋盒、海參鮮肉餃、香蔥雞粒酥

Taro puff filled with seafood topped with caviar, Steamed sea cucumber
and pork dumpling, Chicken and spring onion puff



湯品 SOUP

韭黃花膠鴨絲羹

Braised shredded duck broth with chives and fish maw

或 or

蟹肉菜苗羹

Crab meat and vegetable soup

或 or

川貝陳皮銀耳燉肉汁

Double-boiled pork soup with Chuan Bei, aged tangerine peel
and white fungus



譚師傅精選 TAM'S CLASSIC

蘭度榆耳炒龍蝦

Wok-fried lobster with Chinese kale and elm fungus

或 or

蔥油葵園雞

Steamed chicken with scallion oil

或 or

鮮菌蒜芯炒牛柳

Stir-fried beef tenderloin with fresh fungus and garlic shoots

芝蘭香單攪 *Zhilan Fragrant Dancong*

秋季田園時蔬 **AUTUMN VEGETABLE**

上湯栗子百合浸菜苗
Simmered seasonal vegetables with chestnut and lily bulb
in supreme broth

或 or

帶子扒時蔬
Braised seasonal vegetables with scallop



特色主食 **RICE OR NOODLE**

鮑魚雞粒燴飯
Braised abalone and diced chicken rice

或 or

酸湯海鮮米線
Seafood with rice noodles in mustard green pickle broth

或 or

秘製椒醬肉拌麵
Stir-fried pork with tossed noodles



滋潤甜品 **DESSERT**

蓮子山楂茶
Lotus seeds and hawthorn tea

或 or

官燕季節香梨
Baby pear with superior bird's nest

或 or

焗西米芋蓉布甸
Baked taro and sago pudding

應時鮮果
Autumn fresh fruit

2012 年紙山蒼普洱茶 2012 Zhi Shan Jing Single Tree Pu Erh



MOP 888 每位 per person

兩位起 Minimum for 2 persons

另加澳門幣 350 或 550 享美酒搭配
Additional MOP 350 or 550 for wine pairing

所有價目須另加 10%服務費 All prices are subject to 10% service charge