



譚卉

CHEF TAM'S
SEASONS

雨水

(Yu Shui)

Rain
Water



天街小雨潤如酥，草色遙看近卻無

雨水是春季的第二個節氣。天氣開始回暖，降雨會逐漸增多，乍暖還寒，亦是大地回春的重要節點。雨水時節空氣濕潤但不燥熱，正是養生的好時機，應側重祛濕，養活氣血之源的脾胃。

Yushui is the 2nd solar terms in the Chinese lunar calendar.

As rains begin to come more frequently, budding crops and spring greenery are just around the corner. The winds are warm but stay wary of lingering winter chills. Dispel dampness to invigorate your spleen and stomach, the origin of Qi and blood.

大寒(Da Han)

立春(Li Chun)

雨水(Yu Shui)

驚蟄(Jing Zhe)

春分(Chun Fen)

晚膳賞味菜單 **DINNER DEGUSTATION MENU**

春暖花開 *Spring Blossoms*

廣府風味前菜 **APPETIZER**

蜜鼓燒腩叉、紫蘇滷鮑魚、沙薑手撕雞
Barbecued pork belly glazed with honey,
Marinated abalone with perilla leaves,
Chilled shredded chicken in sand ginger sauce

或 or

大豆芽菜海鮮生菜包、剝椒春筍伴鷄絲、話梅蘿蔔
Wok-fried seafood and bean sprouts served with lettuce wrap,
Shredded chicken and spring bamboo shoots with chopped chili,
Chilled dried plum marinated turnip



湯品 **SOUP**

芡實蓮子麥冬花膠燉豬腱
Double-boiled pork shank with dried gorgon fruit,
lotus seeds, Mai dong and fish maw

或 or

花膠魚蓉羹
Braised fish broth with fish maw

或 or

酸辣番茄花膠湯
Sour and spicy tomato soup with fish maw



譚師傅精選 **TAM'S CLASSIC**

薑蔥斑球煲
Braised grouper fillet with ginger and spring onion served in clay pot

或 or

香椿龍蝦炒蛋伴炸薯絲
Wok-fried egg with toon sprouts and lobster
served with crispy shredded potato

或 or

豉油皇太子鴿
Marinated baby pigeon with premium soy sauce

悟源潤老叢水仙 *Wu Yuan Jian Lao Cong Shui Xian*

春季田園時蔬 **SPRING VEGETABLE**

葡汁焗四蔬

Baked mixed vegetables with Portuguese curry sauce

或 or

濃湯海味煮時蔬

Simmered seasonal vegetables with seafood in supreme broth



特色主食 **RICE OR NOODLE**

鮑魚海參雞粒燴飯

Braised rice with abalone, sea cucumber and diced chicken

或 or

鹹肉香芋韭菜焗飯

Wok-fried rice with Iberico ham, taro and chives served in clay pot

或 or

酸湯和牛米綫

Rice noodles with Wagyu beef in mustard green pickle broth



滋潤甜品 **DESSERT**

官燕南瓜紫米露 配 杏汁戈渣

Black glutinous rice with superior bird's nest in sweetened pumpkin soup,
Deep-fried almond cream custard

或 or

官燕檸檬薏米水 配 椰子撻

Double-boiled barley with lemon and superior bird's nest,
Baked coconut tartlet

或 or

官燕士多啤梨西米露 配 杏汁戈渣

Chilled strawberry cream with sago and superior bird's nest,
Deep-fried almond cream custard

應時鮮果

Spring fresh fruit

2005 年景邁普洱茶柱 2005 Jing Mai Columnar Pu Erh



MOP 1,888 每位 per person

兩位起 Minimum for 2 persons

另加澳門幣 750 享美酒搭配

Additional MOP 750 for wine pairing

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