



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)

午膳賞味菜單 LUNCH DEGUSTATION MENU

春暖花開 *Spring Blossoms*

即製手工點心 DIM SUM

避風塘龍蝦餃、韭黃雞絲粉包、麻辣和牛餃

Deep-fried lobster dumpling with chili and garlic, Shredded chicken and yellow chives roll, Steamed spicy Wagyu beef dumpling

或 or

葡汁雞粒酥、金粟石斑餃、鮮蝦韭菜餃

Baked chicken puff with Portuguese curry sauce, Steamed corn and grouper dumpling, Steamed shrimp and chives dumpling



湯品 SOUP

魚翅瓜棗皇遼參燉豬腱

Double-boiled pork shank with fig leaf gourd, dates and superior sea cucumber

或 or

芫茜斑片豆腐湯

Grouper fillet and coriander soup with bean curd

或 or

佛手瓜海鮮羹

Braised chayote broth with seafood



譚師傅精選 TAM'S CLASSIC

油鹽蔥花蒸海鮮

Steamed seasonal seafood with brine and spring onion

或 or

紫蘇焗龍蝦

Wok-fried lobster with perilla leaves

或 or

沙薑鹽煎雞脯配荷葉餅

Pan-seared chicken with sand ginger and salt served with pancake

海底撈針 *Needle on the Sea Floor*

春季田園時蔬 **SPRING VEGETABLE**

魚湯木耳斑片浸勝瓜
Simmered angled luffa with black fungus
and grouper fillet in fish broth

或 or

黑豚火腿榆耳炒菜苗
Wok-fried seasonal vegetables with Iberico ham and elm fungus



特色主食 **RICE OR NOODLE**

香椿菜金銀貝雞蛋炒飯
Wok-fried rice with toon sprouts, scallop and egg

或 or

鮮蝦叉燒炒銀針粉
Stir-fried noodles with shrimp and barbecued pork

或 or

上湯配炸鮮蝦粉粿
Deep-fried shrimp dumpling served with supreme broth



滋潤甜品 **DESSERT**

焗香蕉西米布甸
Baked banana and sago pudding

或 or

脆皮馬蹄糕配山楂茶
Crispy water chestnut cake served with Hawthorn tea

或 or

士多啤梨西米露
Chilled strawberry cream with sago

應時鮮果
Spring fresh fruit

2005 年景邁普洱茶柱 2005 Jing Mai Columnar 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