Baked stuffed crab shell

Double-boiled partridge with Chinese sturgeon fish marrow and dried gorgon fruit

Steamed blue lobster with chicken jus and egg white

Braised sea cucumber and abalone

Rock tea smoked duck leg

White radish filled with baby spinach and fish maw

Crab meat and crab roe with tossed noodles

Braised Wagyu beef cheek in Port wine and dried tangerine peel accompanied with fresh fungus rock rice

Superior bird’s nest with snow pear sweet soup, crispy walnut custard

每 位 per person

mop 2,888

另 加 澳 門 幣 1,150 享 美 酒 搭 配

Additional mop1,150 for wine pairing

兩 位 起 minimum for 2 persons
游水海鲜

LIVE SEAFOOD

烹饪方式：炒、燜或蒸
Cooking methods: Stir-fried, Braised or Steamed

鲍魚
Dried abalone

花膠
Fish maw

刺參
Sea cucumber

官燕
Superior bird’s nest

SUPREME TREASURES

蜜豉黑豚腩叉
Barbecued pork belly glazed with honey

粤味烧羊架
Cantonese style roasted Lumina lamb rack

岩茶鴨髀腿
Rock tea smoked duck leg

果木香草焗龍蝦
Wood fired oven baked lobster

所有價目另加10%服務費  All prices are subject to 10% service charge
Crispy Chinese dough stick filled with minced shrimp and golden caviar (30g / 50g) 1,038 / 1,688

Scrambled egg white with milk, seafood and golden caviar (30g / 50g) 1,138 / 1,788

Crispy fried chicken with golden caviar (30g / 50g) 1,238 / 1,888

Stir-fried lobster with golden caviar (30g / 50g) 1,338 / 1,988

Tossed noodles with scallion oil and golden caviar (30g / 50g) 938 / 1,588

Glutinous rice with crab roe and golden caviar (30g / 50g) 1,038 / 1,688

Additional mop 200 for a glass of Wu Liang Ye or Champagne

Additional mop 200 for a glass of Wu Liang Ye or Champagne

All prices are subject to 10% service charge
前菜  APPETIZER

果醋木耳蘋果
Chilled black fungus and apple with vinegar

香麻海蜇心內美
Jellyfish with radish in spicy sesame oil

涼拌魚翅瓜鮮百合
Tossed fig leaf gourd with fresh lily bulb

燕窩琵琶豆腐（兩件）
Crispy bean curd with bird’s nest (2 pieces)

一品湯羹  SOUP

酸菜石斑片湯
Sour pickle and grouper fillet soup

菠菜羹 / 涼瓜羹 （季節時令）
Spinach soup / Bitter melon soup
(will change based on season)

花旗參石斛燉海螺豬腱
Double-boiled pork shank with conch,
American ginseng and dendrobium

是日老火湯
Soup of the day

mop
每位
per person

90
170
90
200
280
280
320
80

所有餐目另加10%服務費
All prices are subject to 10% service charge
主菜  MAIN

蔥油葵花雞 (半隻)  480
Steamed free-range chicken with scallion oil (half)

燜和牛面頰 (咖喱 / 波特酒 / 柱侯醬)  380
Braised Wagyu beef cheek
(Curry / Port Wine / Chu Hou Paste)

咕嚕肉  220
Sweet and sour Iberico pork

蒸肉餅  200
Steamed pork patty

砂鍋 / 鐵板梅頭豬肉  320
Pork in clay pot / on hot plate

椒鹽新西蘭羊架  520
Deep-fried Lumina lamb rack with spicy salt

蔬菜  VEGETABLE

蝦乾吊片啫啫唐生菜膽  150
Chinese lettuce with dried shrimp and
dried squid in clay pot

濃湯鮮黃耳百合浸時蔬  180
Simmered seasonal vegetables with yellow fungus and
lily bulb in supreme broth

所有價目另加10%服務費  All prices are subject to 10% service charge
飯及麺 RICE AND NOODLES

鮑魚雞球撈麺 180
Abalone and chicken fillet with tossed noodles

秘製辣椒醬肉拌麺 120
Stir-fried chili pork with tossed noodles

滑蛋海鮮濕炒河粉 220
Stir-fried seafood and egg gravy with rice noodles

和牛蝦醬菜粒炒飯 180
Wagyu beef and diced lettuce fried rice with shrimp paste

牛油果海鮮焗飯 180
Baked seafood rice with avocado
DESSERT

珍珠末蓮子杏仁茶
Sweetened almond cream with lotus seed and pearl powder

凍焦糖椰皇蛋白
Chilled caramel egg white custard in young coconut

燉木瓜（熱）
Double-boiled papaya (hot)

蛋黃千層糕（兩件）
Salted egg yolk layered cake (2 pieces)

合時葡萄
Seasonal grape

茉莉花
Jasmine
Available from 12:00 p.m. to 3:00 p.m.
2 pieces each

Steamed shrimp dumplings with bamboo shoots

Steamed pork dumplings with crab roe

Baked chicken puffs with spring onion

Steamed barbecued pork buns

Baked crab meat tartlets with truffle

Steamed celery, snow pea and zucchini dumplings

Steamed vegetable dumplings

Taro puffs filled with seafood

Roasted goose and celery spring rolls
Chef Tam’s Seasons signature green chili sauce

Chopped Thai chili with fermented premium soy sauce