



譚卉

CHEF TAM'S
SEASONS

清明

(Qingming)

Pure
Brightness



一年一度清明雨，半閉半開雨後花

清明是春季的第五個節氣。清明時節雨紛紛，春意融融，草木萌動，時而陽光明媚，時而陰雨綿綿。清明應該把握春令陽氣生發的規律，注意護肝養肺，令陽氣得以逐漸旺盛。

During Qingming, the 5th of the 24 solar terms in the Chinese lunar calendar, spring rains are heavy, trees are growing and the flowers are blooming. The weather is unpredictable, sometimes sunny and sometimes rainy. As Yang Qi gets stronger externally, people should keep their liver and lungs healthy to boost Yang Qi internally.

驚蟄(Jing Zhe)

春分(Chun Fen)

清明(Qing Ming)

穀雨(Gu Yu)

立夏(Li Xia)

晚膳賞味菜單 DINNER DEGUSTATION MENU

春暖花開 *Spring Blossoms*

廣府風味前菜 APPETIZER

蜜豉燒腩叉、紫蘇滷鮑魚、香煎藕餅
Barbecued pork belly glazed with honey,
Marinated abalone with perilla leaves,
Pan-seared lotus root and pork patty

或 or

香椿海鮮生菜包、剁椒春筍伴鷄絲、果醋青瓜
Wok-fried seafood and toon sprouts served with lettuce wrap,
Shredded chicken and spring bamboo shoots with chopped chili,
Chilled cucumber marinated in fruit vinegar



湯品 SOUP

雲苓白朮花膠珍珠肉燉豬腱
Double-boiled pork shank with rhizome root,
fish maw and dried pearl meat

或 or

花膠鷓鴣羹
Braised partridge broth with fish maw

或 or

佛手瓜花膠羹
Chayote and fish maw soup



譚師傅精選 TAM'S CLASSIC

鮑魚春筍滑鷄煲
Braised chicken fillet with abalone and spring bamboo shoots
served in clay pot

或 or

黃金龍蝦球
Deep-fried lobster coated with salted egg yolk

或 or

鹹檸檬蒸海斑
Steamed sea grouper with salty citrus

馬頭岩水仙 *Ma Tou Yan Shui Xian*

春季田園時蔬 **SPRING VEGETABLE**

葡汁焗四蔬

Baked mixed vegetables with Portuguese curry sauce

或 or

四寶釀節瓜環

Stuffed hairy gourd with four treasures



特色主食 **RICE OR NOODLE**

鮑魚海參燴蔥油炒飯

Scallion oil fried rice braised with abalone and sea cucumber

或 or

黑椒和牛腩燴菠菜麵

Braised spinach noodles with black pepper Wagyu beef

或 or

鹹菜胡椒鷄湯鮮鮑米綫

Abalone and pickled vegetable with rice noodles
in peppercorn chicken broth



滋潤甜品 **DESSERT**

官燕甜酒龍王杏布甸 配 艾糍

Sweet wine and almond pudding with superior bird's nest, Mugwort mochi

或 or

官燕川貝黃耳燉枇杷 配 牛奶戈渣

Double-boiled loquat with superior bird's nest,
Chuan bei and yellow fungus, Deep-fried milk custard

或 or

官燕流心芒果布甸 配 牛奶戈渣

Chilled mango lava pudding with superior bird's nest,
Deep-fried milk custard

應時鮮果

Spring fresh fruit

2003 年老茶頭 2003 Clotted 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