



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)

午膳賞味菜單 LUNCH DEGUSTATION MENU

春暖花開 *Spring Blossoms*

即製手工點心 DIM SUM

檸香海鮮餃、韭黃雞絲粉包、咖喱鮮肉餃

Steamed seafood dumpling with turmeric and lime, Shredded chicken and yellow chives roll, Steamed curry pork dumpling

或 or

蜜汁叉燒撻、鮮蝦韭菜餃、陳皮香芹魚蓉燒賣

Baked barbecued pork tartlet, Steamed shrimp and chives dumpling, Steamed fish dumpling with aged tangerine peel and celery



湯品 SOUP

生熟薏米扁豆遼參燉豬腱

Double-boiled pork shank with barley, lentils and superior sea cucumber

或 or

雞蓉瑤柱燴魚肚

Braised fish maw broth with chicken and conpoy

或 or

佛手瓜海鮮羹

Chayote and seafood soup



譚師傅精選 TAM'S CLASSIC

欖角陳皮蒸海斑球

Steamed sea grouper fillet with olives and aged tangerine peel

或 or

香芹豌豆炒龍蝦

Stir-fried lobster with celery and sweet peas

或 or

韭菜蝦乾小米椒爆黑豚爽肉

Wok-fried Iberico pork with chives, dried shrimp and millet pepper

老仙翁單叢 *Lao Xian Weng Dancong*

春季田園時蔬 **SPRING VEGETABLE**

上湯鮮淮山枸杞浸菜苗

Simmered seasonal vegetables with Chinese yam and goji berries
in supreme broth

或 or

小銀魚麵醬炒通菜苗

Stir-fried baby water spinach with whitebait and bean sauce



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

薑蔥龍蝦撈麵

Wok-fried lobster with ginger and spring onion with tossed noodles

或 or

滑蛋叉燒濕炒河粉

Stir-fried barbecued pork and egg gravy with rice noodles



滋潤甜品 **DESSERT**

川貝黃耳燉枇杷

Double-boiled loquat with Chuan bei and yellow fungus

或 or

艾糍配柑桔蜜

Mugwort mochi with tangerine honey

或 or

流心芒果布甸

Chilled mango lava pudding

應時鮮果

Spring fresh fruit

2003 年老茶頭 2003 Clotted 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