



永利臻典 中國載譽葡萄酒 – 「美酒佳釀」品鑒套餐
Wynn Signature Awarded Chinese Wine Pairing Menu

僅於 5 月 1 日至 5 月 31 日供應
Available from May 1 to May 31

Appetizer 前菜

脆蔥鮑魚

Slow-cooked abalone, crispy scallion

九頂莊園 氣 乾白 2021

Chateau Nine Peaks Qi Chardonnay 2021

酥炸浸汁帶魚

Deep-fried cutlassfish belly, sweet and sour sauce

Soup 湯物

黃燜花膠

Fish maw, superior chicken broth

Main Course 主菜

宮保大蝦球

Kung Pao prawn, chili, leek

首芳 玫瑰香 2022

Shofang Muscat Hamburg 2022

杭椒炒和牛柳

Wagyu tenderloin, green pepper

放思 拜夏單一園品麗珠 2019

Domaine Freemind Baixia Single Vineyard Cabernet Franc 2019

時令蔬菜

Seasonal vegetables

Noodle 主食

膠東燴鍋麵

Scallion soup noodles, Shandong style

Dessert 甜品

手工拉絲酸奶配雙味驢打滾

Homemade yogurt, pastry roll in two styles

花落祥雲冰酒 2020

Hua Luo Xiang Yun Icewine 2020

每位澳門幣 mop 2,838 per person

所有酒精飲品的酒精含量均高於 1.2%
All alcoholic beverages exceed 1.2% alcohol by volume
所有價目須另加 10% 服務費
All prices are subject to 10% service charge