



譚 卉

CHEF TAM'S
SEASONS



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**

每位 mop 2,638 per person

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

廣府風味前菜 APPETIZER

龍蝦戈渣、香椿海鮮生菜包、春筍海蜇葵園雞

Deep-fried lobster puff,
Wok-fried seafood and toon sprouts
served with lettuce wrap,
Shredded chicken and spring bamboo shoots
with Jellyfish

龍亭酒莊 珍藏小芒森 2020

Longting Vineyard Reserve Petit Manseng 2020

湯品 SOUP

鮮蟹肉花膠佛手瓜羹

Braised chayote broth
with crab meat and fish maw

譚師傅精選 TAM'S CLASSIC

無花果葉薑蓉雞汁蒸海斑

Steamed sea grouper with ginger
and chicken jus in fig leaf

仙島酒莊 逸湖 珍藏霞多麗 2020

Mystic Island Yihu Chardonnay Reserve 2020

鍋燒鮑魚豬仔腳

Braised abalone with suckling pork knuckle

長和翡翠 珍藏 馬瑟蘭 2021

Fei Tswei Reserva Marselan 2021

特色主食 NOODLES

腩叉薑蔥撈粗麵

Barbecued pork belly with tossed noodles in spring onion
and ginger sauce

賀蘭晴雪酒莊 加貝蘭 小腳丫 黑皮諾 2018

Helan Qingxue Vineyard Jiabeilan Babyfeet Pinot Noir 2018

滋潤甜品 DESSERT

甜酒龍王杏布甸 配 蛋黃千層糕

Sweet wine and almond pudding,
with Salted egg yolk layered cake

中法莊園 小芒森 2016

Domaine Franco Chinois Petit Manseng 2016

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