

# 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、蔥油蠔子皇、香煎藕餅  
Barbecued pork belly glazed with honey,  
Poached razor clam with scallion oil,  
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

花膠魚翅瓜茨實燉珍珠肉  
Double-boiled dried pearl meat with fish maw,  
fig leaf gourd and dried gorgon fruit

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

梅子蒸海斑  
Steamed sea grouper with pickled plum

水簾洞老叢水仙 *Shuiliandong 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

和牛雜配上湯米粉

Braised Wagyu beef offal served with rice vermicelli in supreme broth

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

2016 年果芽普洱茶 2016 Guoya 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