

午膳賞味菜單 LUNCH DEGUSTATION MENU

春暖花開 *Spring Blossoms*

即製手工點心 DIM SUM

淮山雞蓉酥角、咖喱鮮肉餃、檸香海鮮餃
Deep-fried Chinese yam puff filled with chicken,
Steamed curry pork dumpling,
Steamed seafood dumpling with turmeric and lime

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

生熟薏米陳皮遼參燉豬腱
Double-boiled pork shank with barley,
aged tangerine peel and superior sea cucumber

或 or

雞蓉瑤柱燴魚肚
Braised fish maw broth with chicken and conpoy

或 or

川芎天麻茯苓燉魚頭湯
Double-boiled fish head soup with ligusticum, tian ma and fu ling



譚師傅精選 TAM'S CLASSIC

鮮茄菜遠浸海斑球
Poached sea grouper fillet with tomatoes and greens

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

棕蓑挾單叢 *Zong Suo Xie Dancong*

春季田園時蔬 **SPRING VEGETABLE**

濃湯浸佛手瓜

Simmered chayote 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

滑蛋鮮蝦叉燒濕炒河粉

Stir-fried fresh shrimp, 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

2016 年果芽普洱茶 2016 Guoya 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