

晚膳賞味菜單 DINNER DEGUSTATION MENU

龍泉丹青 Summer's Tranquil

廣府風味前菜 APPETIZER

蜜豉燒腩叉、蔥油蠔子皇、涼拌涼瓜絲
Barbecued pork belly glazed with honey,
Poached razor clam with scallion oil,
Chilled shredded bitter melon marinated in fruit vinegar

或 or

紅糟汁鮑片、脆皮百花釀茄子、話梅白涼瓜
Sliced abalone in red vinasse sauce,
Crispy eggplant stuffed with minced shrimp,
Chilled white bitter melon marinated with dried plum



湯品 SOUP

瑤柱花膠燉科甲瓜
Double-boiled winter melon with conpoy and fish maw

或 or

花膠鷓鴣羹
Braised partridge broth with fish maw

或 or

花膠蟹肉涼瓜羹
Bitter melon soup with fish maw and crab meat



譚師傅精選 TAM'S CLASSIC

杭椒藕片炒和牛腩
Wok-fried Wagyu beef with green chili pepper and lotus root

或 or

黑蒜胡椒炒龍蝦
Stir-fried lobster with black garlic and pepper

或 or

鹹檸檬豆腐蒸海斑
Steamed sea grouper with salty citrus and bean curd

東籬菊岩茶 Dong Li Ju Rock Tea

夏季田園時蔬 **SUMMER VEGETABLE**

濃湯海鮮浸水瓜

Simmered smooth luffa with seafood in supreme broth

或 or

四寶石榴球

Stuffed dumpling with four treasures in crab roe sauce



特色主食 **RICE OR NOODLE**

原隻鮑魚荷葉飯

Steamed abalone with fried rice wrapped in lotus leaf

或 or

鮮茄和牛燜麵

Braised noodles with Wagyu beef and fresh tomatoes

或 or

桂花蟹肉金瑤炒米粉

Wok-fried rice vermicelli with eggs, crab meat and conpoy



滋潤甜品 **DESSERT**

官燕荔枝布甸 配 開心果戈渣

Lychee pudding with superior bird's nest, Deep-fried pistachio custard

或 or

官燕黃耳桂圓茶 配 牛奶戈渣

Double-boiled dried longan with yellow fungus and superior bird's nest,
Deep-fried milk custard

或 or

官燕流心芒果布甸 配 開心果戈渣

Chilled mango lava pudding with superior bird's nest,
Deep-fried pistachio custard

應時鮮果

Summer fresh fruit

八十年代六堡茶 1980s Liu Bao Tea



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