

午膳賞味菜單 LUNCH DEGUSTATION MENU

龍泉丹青 Summer's Tranquil

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、勝瓜鮮肉餃、香菇素菜包
Baked barbecued pork tartlet,
Steamed angled luffa and pork dumpling,
Steamed mushrooms and vegetables bun



湯品 SOUP

老黃瓜赤小豆遼參燉豬腱
Double-boiled pork shank with old cucumber,
adzuki beans and superior sea cucumber

或 or

香茜鹹檸鴨絲羹
Braised shredded duck broth with coriander and salty citrus

或 or

黃豆茨實豬腱燉涼瓜環
Double-boiled bitter melon ring with yellow bean,
dried gorgon fruit and pork shank



譚師傅精選 TAM'S CLASSIC

麒麟荷葉蒸海斑
Steamed sea grouper with mushroom and ham in lotus leaf

或 or

青花椒白瓜炒龍蝦球
Stir-fried lobster with green peppercorn and white gourd

或 or

勝瓜雲耳紅洋蔥炒黑豚爽肉
Wok-fried Iberico pork with angled luffa, black fungus and red onion

夜來香單叢 Ye Lai Xiang Dancong

夏季田園時蔬 **SUMMER VEGETABLE**

雙色涼瓜炒鮮腐竹

Wok-fried fresh bean curd sheet with bitter melon

或 or

金銀蛋浸莧菜苗

Simmered baby amaranth leaves with salted and century egg



特色主食 **RICE OR NOODLE**

欖角和牛鬆炒飯

Wok-fried rice with olive and Wagyu beef

或 or

薑蔥龍蝦撈麵

Wok-fried lobster with ginger and spring onion with tossed noodles

或 or

滑蛋夜香花斑片濕炒河粉

Stir-fried grouper fillet and Tonkin Jasmine flowers
with rice noodles in egg gravy



滋潤甜品 **DESSERT**

銀杏薏米腐竹鷓鴣蛋糖水

Gingko, barley and bean curd sheet sweet soup with partridge egg

或 or

金橘醬綠豆爽

Kumquat green bean soup

或 or

流心芒果布甸

Chilled mango lava pudding

應時鮮果

Summer fresh fruit

八十年代六堡茶 *1980s Liu Bao Tea*



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