



主廚推薦金匾套餐：味覺核爆盛宴
Chef's Elite Gold Plate Menu: A Spectacular Flavor Explosion

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Henry,
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九鯤·脆蔥鮑魚

Slow-cooked abalone, crispy scallion

水洗蒜汁鮑芹

Celery, garlic sauce

黃燜花膠

Fish maw, supreme broth

茅台火焰脆皮雞

Crispy chicken, Moutai flambé

九鯤海鮮炒飯

Seasonal seafood fried rice

手工拉絲酸奶

Homemade yogurt

MOP 1,688

供雙人享用

Set Menu For 2 Persons



精選雙人餐
Signature Set Menu for Two

MOP 1,888

前菜（任選 2 款）
Appetizer (your choice of two)

主菜（任選 3 款）
Main course (your choice of three)

蔬菜及主食
Vegetable & rice

甜品
Dessert





精選雙人餐 Signature Set Menu for Two

	MOP
• 前菜 Appetizer (任選 2 款 your choice of two)	
九鯤 · 脆蔥鮑魚 Slow-cooked abalone, crispy scallion	288
潮州魚飯 Chilled seasonal fish, Chiu Chow style	168
豬蹄豆醬 Pork knuckle, fermented bean paste	128
木薑油山蘇葉 Shansu leaves, litsea oil	108
鳳尾白菜 Chinese cabbage, black vinegar	68
蜜汁紅薯 Sweet potato, honey sauce	68
• 主菜 Main course (任選 3 款 your choice of three)	
咖喱飛蛋炒波士頓龍蝦 Boston lobster, homemade curry, egg	688
水煮開刀龍躉 Giant grouper, chili oil	468
蒜蓉粉絲蒸扇貝 Scallop, steamed, garlic and vermicelli	196
宮保大蝦球 King prawn, Kungpao sauce	468
肝腰合炒 Pork liver, pork kidney, wok-fried	238
大紅袍乳鴿 Crispy pigeon, Dahongpao Sichuan pepper	138
石燒一桶骨 Diced pork rib, aged yellow wine	268
炙子炒烤小羊肉 Sliced lamb, coriander, scallion	288
• 蔬菜及主食 Vegetable & rice	
時令蔬菜 Seasonal vegetables	108
席前老菜脯雜錦炒飯 Fried rice, preserved vegetables and minced beef	208
• 甜品 Dessert	
玫瑰露杏仁豆腐 Almond tofu cream	136