



御花園 x 卅二公館 x 跃 · YUE現代粵菜料理
Palace Garden x Mott 32 x YUE Creative Cantonese Cuisine
有馬山椒帶子、脆皮鮑魚仔、白雲鳳爪
Scallop with Arima Sansho Peppercorns,
Whole Crispy Abalone with Salt and Pepper,
Chicken Feet marinated with Chili and Coriander
2008 Dom Pérignon, Champagne, France

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雪映明蝦球
Crystal King Tiger Prawn served with Shrimp Roe and Lobster Jus Foam

御花園 Palace Garden
酸辣黃魚燕窩粥
Hot and Sour Yellow Croaker Bisque with Supreme Bird's Nest

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豉椒牛肉
American Short Rib wok-fried with Black Bean and Green Pepper Sauce
2017 Bouchard Père & Fils Volnay 1er Cru 'Clos des Chenes', Burgundy, France

卅二公館 Mott 32
蘇薑珊瑚蒸東星球
Star Garoupa Fillet steamed in Crabmeat Egg White Sauce with Perilla Ginger
2018 Domaine Comtesse de Chérisey Meursault 'Bois de Blangy', Burgundy, France

御花園 Palace Garden
黑松露太史豆腐
Homemade Seafood Bean Curd served with Black Truffle

卅二公館 Mott 32
花膠鮑汁銀絲幼麵
Egg Noodles tossed with Fish Maw in Abalone Sauce

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椰子雪糕
Thai Coconut Ice Cream with Jasmine

2,688 / 每位 Per Person
1,200 / 配美酒每位另加 Additional Wine Pairing Per Person

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
餐牌內酒精飲料的酒精濃度達百分之一點二以上。
所有標價均以澳門元為單位，並需加收10%的服務費。
Please inform our service staff of any food allergies or dietary requirements.
The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.
All prices are in MOP, subject to 10% service charge.