

美

櫻桃鵝肝

鮮花椒象拔蚌

Cherry Foie Gras

Geoduck Clam Fillets with Fresh Sichuan Pepper

*Billecart - Salmon Cuvée Rosé Brut N.V.*

8 美

紅花汁大鮑翅

Braised Shark's Fin in Saffron Sauce

美

董氏蔥燒海參

DaDong Braised Sea Cucumber with Scallions

*Meursault, Pierre Boisson 2013*

8

炭燒法國黃油春雞鮑魚卷

Charcoal Grill French Yellow Spring Chicken Rolled with Abalone

*Gevrey - Chambertin Lavaux St. Jacques, Tortochot 2015*

8

珊瑚龍蝦球

Stir-fried Lobster with Crabmeat and Crab Roe

8 美

大董22天酥不膩小雛鴨配蒜泥黃油魚子醬

DaDong "SuBuNi" Roasted Suckling Duck with  
Garlic Flavored Butter Kaluga Queen Caviar

*Château D'Issan 2018*

8 美

8餐廳特色炸醬麵

"The 8" Style Chinese Noodles Tossed with Fried Bean and Meat Sauce

8 美

冰糖珍珠燕窩

Double-boiled Bird's Nest with Crystal Sugar and Pearl

*Château Suduiraut 2018*

2,880 / 每位 Per Person

750 / 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.