



柿子豆腐
Persimmon Tofu

N.V. Pierre Péters 'Cuvée de Réserve' Champagne, Le Mesnil-sur-Oger



藁燒鰹魚 · 秋季時令蔬菜
Traditional Straw-grilled Bonito · Autumn Vegetables



菊花蕪菁 · 免治雞肉碗物
Chrysanthemum Turnip · Minced Chicken in Broth
Wa8 38% Junmai Daiginjo

喉黑魚二食

Blackthroat Sea Perch in Two Ways



喉黑魚蜆湯
Blackthroat Sea Perch Clam Soup



海膽醬燒喉黑魚
Grilled Blackthroat Sea Perch Sea Urchin Sauce
Jikon Omachi Ginjo



黑鮑魚 · 法式白酒燉配野菌
Black Abalone Fricassee · Wild Mushrooms
2021 Domaine Roux Père & Fils Puligny-Montrachet 'Les Enseignères'

薩摩 A5 和牛二重奏

Satsuma A5 Wagyu Beef Duet



魚子醬臀肉壽司
Caviar Picanha Sushi
IWA 5 Junmai Daiginjo



和牛里脊威靈頓
Beef Tenderloin Wellington
2016 Pauillac de Latour 3rd wine of Château Latour



松茸炊飯
Matsutake Mushroom "Takikomi" Rice



栗子蒙布朗
Chestnut Mont Blanc

2,688 / 每位 Per Person

880 / 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.