



# 閩東壹魚黃魚宴四手聯承

## 御花園 x 味賞

### CHEF'S TABLE: YELLOW CROAKER DINNER EVENT PALACE GARDEN X MESA

*2021 Quinta do Soalheiro Espumante Bruto Barrica, Vinho Verde, Portugal*

魚子醬黃魚飯脆筒

Yellow Croaker and Caviar Cone

太史黃魚戈渣拼炙烤黃魚配黃魚高湯、花膠、淚滴豌豆及香菜油

Yellow Croaker: Pudding, Charred and Consommé, Fish Maw, Tear Drop Peas, Coriander Oil

黃魚紫蘇墨魚烤串配墨魚嫩汁及蒜香辣醬

Yellow Croaker Skewer, Cuttlefish and Shiso. Duo of Emulsions: Cuttlefish Ink and Yellow Croaker

*2022 Legacy Peak 'Heritage' Chardonnay, Ningxia, China*

太史酸辣三蠶官燕羹

Hot and Sour Fish Soup with Imperial Bird's Nest

海釣黃魚釀蟹蓋

Crispy Crab Shell filled with Yellow croaker and Crabmeat

煙燻燒椒醬日本 A5 和牛

Pan-fried Japanese A5 Wagyu Beef with Smoky Green Chilli Garlic Sauce

*2011 Janzen Cabernet Sauvignon, Napa Valley, USA*

大紅袍花椒焗黃魚配白豆漁夫飯

Yellow Croaker baked with Sichuan Pepper, Fisherman's Rice

東海之夜

昆布黃魚雪糕三明治

One Night at Eastern Sea

White Chocolate Ice Cream infused with Smoked Yellow Croaker, Nori Biscuit, Yuzu Gel

老香黃馬卡龍 / 花生白朱古力

Chaozhou preserved Citron Macaron / Peanut White Chocolate

包括 1 壺二十五毫升五十三度貴州飛天茅臺

*Including a carafe of 25ml 53% Kweichow Moutai Flying Fairy*

1,688 / 每位 PER PERSON

688 / 配美酒每位另加 ADDITIONAL WINE PAIRING PER PERSON

如有任何食物過敏或飲用限制，請提前告知我們的服務員。\*Please inform our service staff of any food allergies or dietary requirements.

所有標價均以澳門元為單位，並需要加收10%的服務費。\*All prices are in MOP, subject to 10% service charge.

所有酒精飲料的酒精濃度達百分之二點二以上。\*All alcoholic beverages contain an alcohol concentration of more than 1.2%.