

紫逸軒經典菜單 2008-2023 Zi Yat Heen Classics 2008-2023

經典燒味 Classic Barbecued Combination

片皮乳豬件(2008), 金箔魚子醬蜜味叉燒 (2023)

四川口水紅鬚蝦 (2020), 龍帶玉梨香 (2008)

Barbecued Suckling Pig, Barbecued Pork with Kristal Caviar

Sichuan Style Marinated Fresh Shrimp with Spicy Sauce

Crispy Scallop with Fresh Pear

Henriot Brut Souverain NV, Champagne, France

煎釀鮮蟹柑 (2009) Crispy Crab Claw with Shrimp Mousse

Gu Yue Long Shan Dragon Porcelain 15 Years, Shaoxing, China

麻婆豆腐煮龍蝦球 (2016) Braised Lobster Fillet, Bean Curd, Minced Pork, Chili Sauce

咖啡汁羊排 (2011) Baked Lamb Chop Flavored with Coffee Sauce

Quinta das Bageiras Garrafeira 2008, Bairrada, Portugal

鮮魚湯竹筍素菜卷 (2015) Bamboo Piths Stuffed with Seasonal Vegetable, Fish Broth

紫逸軒炒飯 (2008) Fried Rice with Lobster and Seafood

芋茸燉鮮奶 (2017) Sweetened Taro, Egg White and Milk Custard

精選四季美點 (2021)

Signature Petit Fours

薑汁蛋白撻, 紅柚子椰香奶凍

Baked Egg White, Ginger Tart

Chilled Pomelo, Coconut Milk Jelly

紫逸軒特配花果茶

Zi Yat Heen Signature Tea

\$ 1,515.00 per person

Beverage Pairing plus 380 per person

*同桌客人需同時點用此套餐

*Set menu is to be served to every guest at the same table

所有價目以澳門幣計算, 需另加 10% 服務費

All prices are in MOP, subject to 10% service charge