An Evening of Cantonese Excellence With Guest Chef Eric

Appetizer 前菜 Three-Flavor Small Plate 三款小吃

Crispy scallion abalone 香脆蔥油鮑魚 Black Truffle Pomegranate Balls 黑松露石榴球 Braised Shrimp Balls with Basil Leaves 干烧虾球

Soup湯 Ten Year Old Tangerine Peel and Golden Thread Orchid Old Chicken Soup 十年陈皮金线莲老鸡汤

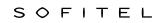
> Seafood 海鮮 Crab Meat, Corn and Coconut Milk Baked Crab Lids 蟹肉、玉米和椰奶烤蟹蓋

Meat 肉 Fried Rice A4 Wagyu Beef with Foie Grass and Dried Scallop A4和牛肉、鹅肝、瑶柱炒飯

Dessert 甜品 Stewed Sydney Pear with Red Dates and Peach Gum 紅棗桃膠炖雪梨

Saturday, 28 June 2025





澳門十六浦索菲特酒店 MACAU AT PONTE 16



