TWELVE25

# Autumn Degustation Menu
# 秋季嚐味套餐

**Japanese Hamachi**
Citrus cured, celeriac leche de tigre, yuzu jelly, crispy quinoa
柑橘醃油甘魚 · 芹菜頭虎之奶 · 柚子啫喱 · 脆藜麥
***Sake: IWA 5, Assemblage 6, 岩 純米大吟釀, Toyama, Japan***

**Wild Mushroom & Chestnut**
Royale, Pata Negra, chestnut velouté
野菌栗子燉蛋 · 伊比利亞火腿 · 栗子濃湯

**Brittany Blue Lobster**
Charred, "Kristal" caviar Noilly Prat beurre blanc
炭燒布列塔尼藍龍蝦 · 魚子醬諾利帕牛油汁
***White: Domaine Roulot, Meursault 1er Cru Les Bouchères, Burgundy, France 2007***

**Veal Sweetbread "Pavé"**
Pan seared crispy crust, herb salad, aged balsamic, truffle mustard sauce
香煎脆小牛胸腺 · 香草沙律 · 陳年黑醋 · 松露芥末汁
***Red: Henri Boillot, Volnay 1er Cru Les Fremiets, Burgundy, France 2009***

**Beef "Pot-au-Feu"**
U.S. prime fillet, oxtail ravioli, beef consommé
「法式牛肉清鍋」美國特級牛柳 · 牛尾意式雲吞 · 牛肉清湯
***Red: M. Chapoutier, Ermitage Le Greffieux, Rhône Valley, France 2011***

**Signature Cheese Trolley**
Selection of artisanal cheeses from France
精選法國手工芝士車
***Add extra cheese course for $338 另加一道芝士菜式 $338***

**Fuji Apple**
Mille-Feuille, mascarpone cream, quince gelée, cognac ice cream
富士蘋果千層酥 · 馬斯卡彭忌廉 · 榲桲果凍 · 干邑雪糕
***Dessert: Château Pajzos, Tokaji Esszencia, Tokaj, Hungary 1993***

$1,088
per person/每位

With an optional 5 glasses premium alcoholic pairing at an additional $920 (per person)
以五杯優質美酒配佳餚可另加$920 (每位)

* For optimal dining experience, dégustation menu required for entire table *
*為達最佳用餐體驗，嚐味套餐須全桌享用。

*Please advise us if you have any allergies or dietary requirement. Menu items are subject to change without notice.*
*如閣下有任何食物過敏或飲食要求，請告知我們。菜單如有更改，恕不另行通知。*
*All prices are in MOP, subject to 10% service charge.*
*所有價格均以澳門幣計算及另收加一服務費。*