

TWELVE 25

Summer Degustation Menu 夏季嚐味套餐

“Niçoise” salad

Tuna confit, quail egg, green beans, olives and tomato consommé jelly
法國尼斯沙律・油封吞拿魚、鵪鶉蛋、法邊豆、橄欖及番茄清湯啫喱

Rosé: Gérard Bertrand, Côte des Roses Rosé Art Edition Morgan Jamieson, Languedoc, France 2024



Hokkaido sea urchin

Crispy homemade tofu, sweet corn velouté
北海道海膽・脆炸自製豆腐、粟米絲絨汁

Sake: IWA 5, Assemblage 6, 岩 純米大吟釀, Toyama, Japan



New Zealand scampi

Seared, braised Ibérico pork cheek, pickled fennel with crustacean emulsion
香煎紐西蘭海螯蝦・慢燉西班牙黑毛豬面頰肉、醋漬茴香及甲殼海鮮精華香露

White: Henri Boillot, Puligny-Montrachet 1^{er} Cru Clos de la Mouchère Monopole, Burgundy, France 2011



Chilean seabass

Grilled, bell pepper confit, seasonal vegetables with clam vanilla herb broth
香烤智利白鱈魚・油封烤彩椒、時令鮮蔬及蜆肉雲呢拿香草湯



Racan pigeon

Pistachio crusted breast, char grill thigh, king oyster mushroom with spiced Port jus
烤法國拉康血鴿胸・開心果脆皮、炭燒鴿脾、杏鮑菇及香料波特酒汁

Red: Château Ducru-Beaucaillou, Saint-Julien, Bordeaux, France 2008



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



Japanese peach

Île Flottante, rice pudding, crème anglaise and peach genmaicha sorbet with espuma, ginger yuzu jelly
日本桃・漂浮之島、米布甸、英式雲呢拿汁・香桃玄米茶雪葩及泡沫、薑柚子果凍

*Dessert: Markus Molitor, Erdener Treppchen Riesling Auslese*** goldene Kapsel, Mosel, Germany 2011*

\$950

per person/每位

With an optional 5 glasses premium alcoholic pairing at an additional \$880 (per person)
以五杯優質美酒配佳餚可另加\$880 (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。