

TWELVE 25

Spring Degustation Menu 春季嗜味套餐

Alaska Dungeness crab

Caviar 'Kristal', crispy spring vegetable salad
阿拉斯加珍寶蟹、晶鑽魚子醬·脆嫩春日蔬菜

Champagne: Jacquesson & Fils, Brut Millésimé 2002



French white asparagus

Pan-seared, morel stuffed with Wagyu oxtail and Pata Negra ham
香煎法國白蘆筍·和牛牛尾釀羊肚菌及伊比利亞火腿

Red: Jean Tardy, Nuits-Saint-Georges Au Bas De Combe, Vieilles Vignes, Burgundy, France 2010



Symphony of the sea

White wine poached Hokkaido scallops, clams, winkles and jellyfish with shellfish royale
白酒煮北海道帶子、海蜆、螺肉及海蜇伴法式海貝燉蛋

White: William Fèvre, Chablis Grand Cru Les Clos, Burgundy, France 2010



Norwegian salmon

Smoked and Confit, green peas, Edamame and Japanese shiso bouillon
油封煙燻挪威三文魚、青豆、枝豆配日本紫蘇高湯



Quail & Abalone

Ballotine, bouillon-arrosé foie gras, braised endive, beetroot and crispy baby artichoke
鶴鶉鮑魚卷、上湯淋鴨肝、燴苦苣、紅菜頭及脆炸迷你朝鮮薊

Red: Château de Beaucastel, Châteauneuf-du-Pape, Rhône Valley, France 2006



Artisanal cheese platter

Camembert de Normandie, 40 months aged Comté cheese, Aveyron Roquefort
手工芝士拼盤諾曼第金文畢、40個月康堤、阿韋龍洛克福爾藍芝士

Add extra cheese course for \$180 另加一道芝士菜式 \$180



English rhubarb

Stewed with ginger & lemon, Earl Grey tea mousse, strawberry compote, rhubarb sorbet and filo pastry tart
薑檸煮英倫大黃、伯爵茶慕絲、士多啤梨醬·大黃雪葩伴菲洛酥皮撻

Sweet sparkling: Giovanni Rosso, Moscato d'Asti, Piedmont, Italy 2020

\$950

per person/每位

with an optional 5 glasses premium wine pairing at an additional \$880 (per person)

以五杯優質葡萄酒配佳餚可另加\$880 (每位)

* For optimal dining experience, dégustation menu required for entire table.

*為達最佳用餐體驗·嗜味套餐須全桌享用。

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。