

川江月

SICHUAN MOON

BY ANDRÉ CHIANG

賞味菜單

Degustation Menu



普洱花 · 老罈泡菜 · 川江點

PU ERH FLOWER BUDS · OLD ALTAR PICKLES · SIGNATURE SNACK

88富貴涼菜

88 FORTUNE TREASURES

錦繡酸辣湯

HOT AND SOUR SOUP

川江枇杷茶

SIGNATURE PIPACHÁ - 1987 NIEPOORT PORT CASK

秘製香辣帝王蟹

SECRET RECIPE - KING CRAB LEG

經典麻婆豆腐

MASTERPIECE MA-PO TOFU

黑松露鹹蛋糍粑

PERIGORD BLACK TRUFFLE RICE PANCAKE WITH SALTED EGG

家常脆皮海參燉花生

CRISPY SEA CUCUMBER WITH STUFFED "JIA CHANG" OXTAIL IN PEANUT BROTH

椒麻野菌鴨肝凍

PEPPERCORN FLAVORED DUCK FOIE GRAS
AND MUSHROOMS ROYALE

一條擔擔麵

LONGEVITY DAN-DAN NOODLE

柴燒怪味龍鳳餅

WOOD ROASTED MEAT IN UNUSUAL FLAVOR

二荊條椒香扇貝

BURNT SCALLOP WITH GREEN CHILI

臘八豆豉魚香茄

"YU XIANG" EGGPLANT

雪花醪糟桂花釀

FERMENTED RICE KOJI ICE WITH OSMANTHUS SNOW

酸甜苦辣

SOUR, SWEET, BITTER, SPICY



每位

per person

MOP 1,888

另加澳門幣1,380元享美酒搭配
Additional MOP1,380 for wine pairing

所有價目須另加 10% 服務費
All prices are subject to 10% service charge