



# **Pearl Dragon x FUMANLOU Hokkien Cuisine**

## **Canton and Min: A Symphony of Peaks and Tides**

Amuse Bouche and Warming Soup

Osmanthus White Tea

### **Pearl Dragon x FUMANLOU Hokkien Cuisine**

Appetizer Platter

Tossed Sturgeon Tendon with Vegetables

Suckling Pig with Shrimp Paste and Oscietra Caviar

Chaozhou Soy Braised Goose Liver Tart

Hokkien Pork and Vegetable Roll

Marinated Passion Fruit

NV Diebolt-Vallois, Blanc de Blancs, Extra Brut, Cramant, France

### **Pearl Dragon x FUMANLOU Hokkien Cuisine**

Buddha Jumps Over The Wall with 15 Years Aged Preserved Radish

### **Pearl Dragon**

Chaozhou Kirin Fish Fillet in Pepper Sauce

2022 Riesling Kabinett, 'Rotlack', Schloss Johannisberg, Rheingau, Germany

### **Pearl Dragon x FUMANLOU Hokkien Cuisine**

Braised Wagyu Cheek with Wild Grouper Skin and Taro

Ruyi Da Hong Pao

2019 Echo de Lynch-Bages, Pauillac, Bordeaux, France

### **FUMANLOU Hokkien Cuisine**

Steamed Glutinous Rice with Red Spanner Crab

### **Pearl Dragon x FUMANLOU Hokkien Cuisine**

Dan Cong Tea Sorbet with Lemon Mousse and Sea Moss

Mi Lan Xiang Dan Cong

2022 Riesling Spätlese, 'Wehlener Sonnenuhr', Dr. Loosen, Mosel, Germany

Petit Four

MOP 2,280 Per Person

Selected Wine Pairing MOP 680 Per Person

Discounts are not applicable for set menu

The alcoholic beverages have an alcohol strength higher than 1.2% vol.  
Please inform our service staff if you have any food allergies or dietary requirements.  
All prices are in MOP and subject to a 10% service charge.