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JUSTINDIA

印象派



嘗味菜單

TASTING MENU

這份菜單致敬於印度料理的深厚傳統，由米芝蓮星級主廚Justin Paul（賈世靈）巧妙重新詮釋，旨在迎合現代美食愛好者的口味。菜單著重於時令食材和優雅的擺盤，藝術性地展現了印度料理的多樣風味、口感和香氣。每一道菜品都講述著一個故事，邀請食客在每一口中體驗印度美食文化的生動精髓。

This menu pays homage to the rich heritage of Indian cuisine, expertly reimagined for a modern palate by Michelin - starred Chef Justin Paul. With a focus on seasonal ingredients and elegant presentation, he artfully highlights the diverse flavors, textures, and aromas that define this culinary tradition. Each dish tells a story, inviting diners to experience the vibrant essence of India in every bite.

JUSTINDIA 印象派 TASTING MENU

JADOO PANI PURI 魔法脆球

chickpea, passion fruit, potato, homemade mint and coriander beer
鷹嘴豆、百香果、馬鈴薯、自製薄荷芫荽啤酒

HOPPER WITH CAVIAR 魚子醬迷你薄餅

9-year fermented rice batter, toddy, quail egg, dried prawn
9年發酵米漿、椰子酒、鵪鶉蛋、乾蝦

KANDARI MURGH TIKKA 紅菜頭石榴炭烤有機雞肉

organic chicken, baby beets, pomegranate, cumin
有機雞肉、迷你紅菜頭、石榴、孜然

TAMATARI JHINGA 蕃茄香辣虎蝦

tiger prawn, dehydrated tomato, mustard oil
虎蝦、風干番茄、芥末油
or 或

THALASSERY KURUMULAKU WAGYU 黑椒炭烤和牛

australian wagyu beef, organic black pepper, enoki mushroom
澳洲和牛、有機黑胡椒、金針菇

CELTUCE NIMBU SCALLOP SHORBA 萵筍檸檬帶子湯

hokkaido scallop, lemon, cumin, green chilli, yellow pigeon lentil
北海道帶子、檸檬、孜然、青辣椒、小扁豆

LUCKNOWI LAMB RACK w/ TRUFFLE & CHEESE NAAN

勒克瑙羊架配松露芝士薄餅

australian lamb rack, brown onion, saffron, organic ghee
澳大利亞羊架、棕洋蔥、藏紅花、有機淨化牛油

or 或

PALUPIZHINJA MEEN CURRY w/ KALLAAPPAM

芒果咖喱荷蘭鱈魚配椰子米餅

codfish, green mango, coconut, chilli, shallots
鱈魚、青芒果、椰子、辣椒、青蔥

PRAWN BALCHAO 椰香虎蝦咖喱

tiger prawn, goan chilli, toddy vinegar, coconut feni
虎蝦、果阿辣椒、椰子醋、椰子酒

PANEER AND PAPAD KATTAWADI 菠菜奶酪脆片

cottage cheese, spinach, fenugreek, yoghurt
奶酪、菠菜、胡蘆巴、酸奶

SHRIKHAND FIG 手工無花果奶酪

fig, yogurt, organic wild honey, green cardamom, pistachio
無花果、酸奶、有機野生蜂蜜、綠豆蔻、開心果

澳門幣598/位

MOP598/pax

COCKTAIL PAIRING 雞尾酒搭配

3 glasses MOP \$188 3杯 澳門幣188元

All prices are in MOP and subject to 10% service charge
所有價格以澳門幣計算，需加收10%的服務費