

## 龙虾盛荟

# Lusciously lobster

The most majestic of crustaceans is celebrated during June and July across more than twenty-five restaurants of the Galaxy Entertainment Group (GEG).

A **LOBSTER FEAST** of ocean-size proportions is underway this summer in Macau. The brainchild of Galaxy Entertainment Group (GEG), the event is taking place at dozens of venues across two properties, Galaxy Macau and StarWorld Hotel. Over the past year, GEG has racked up a record eleven Michelin awards, six SCMP 100 Top Tables awards, and a Top 20 Best Restaurants award from Hong Kong Tatler and Macau Tatler.

Stellar chefs at participating restaurants have been exercising their skills and imaginations to create more than thirty-five deliciously original ways of preparing and presenting the world's most sought-after seafood.

Diners are free to let their taste buds lead the way on a round-the-world culinary pleasure cruise, with destination cuisines ranging from Thai to Italian to Cantonese. Hot dishes to cold, salads to gratins, each restaurant has done its utmost to bring out the best of all that lobster can be.

A case in point is Lobster & Chips with Cognac Sauce at Banyan Tree Macau Belon. Fresh Boston lobster is cut up, marinated, dipped in tempura batter, and fried in a wok until golden. Chips of beets, potatoes, and carrots are fried to crispiness in butter and served with a zesty sauce of Cognac, tomato ketchup, fresh lemon juice, Maldon sea salt and crushed black pepper.

StarWorld Hotel's Michelin-starred Feng Wei Ju, which offers a melting pot of spicy Chuan-Xiang cuisine, presents Steamed Lobster with Preserved Chili. Half a lobster is placed atop sautéed Hunan chili and minced ginger combined with seasoned vermicelli. It is perfectly steamed and finished with hot oil and chopped green onion.

And what kind of a feast would it be without Lobster Pizza? The crispy crust is baked with tomato sauce, artichokes, anchovies, and olives and garnished with fresh basil leaves. The irresistible treat is offered by Galaxy Macau at both Michelin-starred Terrazza Italian Restaurant and The Macallan Whisky Bar & Lounge. 

今夏澳门龙虾盛荟要来了! 6至7月期间银河娱乐集团将举行「龙虾盛荟」推广: 澳门银河与澳门星际酒店旗下的数十家食府将精心呈献多款龙虾菜色。过去一年银河娱乐集团餐饮美食大获肯定, 集团囊括高达 11 颗米其林奖项、6 项由《南华早报》颁发的「100 Top Tables」大奖, 以及 Hong Kong Tatler 和 Macau Tatler 颁发的「Top 20 最佳食府」殊荣。

技艺精湛的大厨们发挥妙思巧手, 以超过 35 款美味原创手法, 为食客呈献最诱人的龙虾佳肴。

一如乘坐环游世界的邮轮, 饕客可恣意遨游美食汪洋, 品尝泰式、意式、粤式的海中鲜味, 尽情满足味蕾。从热食到冷盘、沙律到焗烤, 各家食府无不使出浑身解数, 烹调令人食指大动的珍馐美味。

值得一提的是澳门悦榕庄贝隆餐厅的香脆龙虾及蔬菜薄饼配干邑酱。主厨先把新鲜波士顿龙虾切粒, 腌渍后拌入天妇罗粉浆, 在油锅内炸至金黄色。红甜菜头、土豆和胡萝卜伴牛油炸成酥脆, 再搭配由干邑白兰地、西红柿、鲜榨柠檬汁、马尔顿海盐、黑胡椒碎混合而成的酱汁。

澳门星际酒店的米其林星级食府风味居则推出融和湘川特色的剁椒蒸大西洋龙虾。龙虾放在经炒香的湖南老兵剁椒、姜茸, 和弹牙粉丝上清蒸, 最后淋上热油与葱花即可上碟品尝。

称上「盛荟」就怎少得龙虾薄饼呢? 饼皮铺上西红柿汁、亚枝竹、鲷鱼、黑橄榄一同烤至酥脆, 最后加上新鲜罗勒叶点缀。这道令人难以抗拒的美饕在澳门银河一星米其林食府 — 庭园意大利餐厅和麦卡伦威士忌吧皆可享用。 

 **Lobster Fest:** [promo.galaxymacau.com/en/boa/lobster](http://promo.galaxymacau.com/en/boa/lobster)

PHOTOS COURTESY OF GALAXY MACAU (3)



**Feng Wei Ju**  
Steamed Lobster  
with Preserved Chili  
风味居  
剁椒蒸大西洋龙虾



**Terrazza**  
Lobster Pizza

庭园意大利餐厅  
意式龙虾薄饼



**Belon**  
Lobster & Chips  
with Cognac Sauce

贝隆餐厅  
香脆龙虾&蔬菜薄  
脆配干邑沙司