

# 御莲宫火锅套餐

## Lotus Palace Hot Pot Set Menu

### Set Menu A

厨师前菜

Chef appetizer

自选火锅汤底

Supreme soup base selection

美国桶蚝

American oyster

澳洲雪花肥牛

Sliced Australian beef

走地鸡

Free range chicken

发菜马蹄黑豚肉酿竹笙拼鲮鱼酿鲜香菇  
Iberico pork paste stuffing in bamboo pith,  
fresh mushroom stuffing with dace fish paste

时令蔬菜拼脆皮响铃

Assorted vegetables and

deep-fried bean curd roll

自选粉面类

Noodle selection

杨枝芒果布丁

Pomelo and mango pudding

澳门币 MOP 728

### Set Menu B

厨师前菜

Chef appetizer

自选火锅汤底

Supreme soup base selection

加拿大龙虾

Fresh Canadian lobster

象拔蚌仔

Baby geoduck

大连鲜鲍鱼

Fresh Dalian baby abalone

澳洲带子

Australian scallop

澳洲雪花肥牛

Sliced Australian beef

澳洲肥羊

Sliced Australian lamb

时令蔬菜

Assorted vegetables

自选粉面类

Noodle selection

原粒椰盅炖桃胶

Double-boiled peach gum and lily  
bulbs with rock sugar in coconut

澳门币 MOP 1388



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# 御莲宫火锅套餐

## Lotus Palace Hot Pot Set Menu

### Set Menu C

厨师前菜

Chef appetizer

自选火锅汤底

Supreme soup base selection

游水原条玫瑰斑

Fresh rose grouper

南非鲜鲍鱼

Fresh South African baby abalone

加拿大龙虾

Fresh Canadian lobster

花胶仔

Baby fish maw

西班牙黑豚肉片

Sliced Iberico pork

澳洲和牛颊肉

Sliced Australian Wagyu cheek

时令蔬菜

Assorted vegetables

自选粉面类

Noodle selection

原只木瓜炖天山雪莲子

Double-boiled whole papaya with  
snow lotus seed and red dates

澳门币 MOP 1888

### Seafood Tower A

加拿大龙虾

Fresh Canadian lobster

象拔蚌仔

Fresh baby geoduck

活鲜虎虾

Fresh tiger prawn

苏格兰蛭子皇

Scottish razor clam

澳洲带子

Austrian scallop

自选三宝丸

Selection of trio combination

澳门币 MOP 1188



### Seafood Tower B

游水原条玫瑰斑

Fresh rose grouper

深海花竹虾

Fresh bamboo prawn

南非鲜鲍鱼

Fresh South African baby abalone

活鲜肉蟹

Mud crab

花胶仔

Baby fish maw

自选三宝丸

Selection of trio combination

澳门币 MOP 1888



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