



御莲宫午餐套餐
Lotus Palace Lunch Set Menu



自选点心两款
Choice of Two Dim Sums

黑松露素粉果
Steamed black truffle
dumplings with yam bean
姜葱和牛肠粉
Rice sheet rolls with
Wagyu beef in ginger and
spring onion

蚝皇黑豚叉烧包
Steamed barbecued Iberico
pork with oyster sauce buns
酥炸素春卷
Deep-fried vegetarian
spring rolls
香煎芝麻豆沙饼
Pan-fried sesame and
red bean cake

酱皇豉汁蒸凤爪
Steamed chicken feet in
homemade black bean sauce
鸳鸯鱼籽金丝凤尾虾
Deep-fried shrimp wrapped
in kataifi dough topped with
black and red caviars

自选汤一款
Choice of One Soup

精选厨师靓汤
Chef's soup of the day

海椰皇川贝雪梨炖猪腱
Double-boiled pork shank soup with
sea coconut, fritillary bulb and pear

胡椒白萝卜猪肚鸡汤
Double-boiled chicken soup
with pork tripe and white
pepper

自选主菜一款
Choice of One Entrée

麻辣金菇浸肥牛
Slow-cooked sliced beef in
Sichuan spice oil
蒜香山椒牛仔骨
Pan-fried beef short ribs with
garlic and chili sauce
黑豚麻婆豆腐
Spicy bean curds with minced
Iberico pork

鲜鸡枞菌三杯鸡
Wok-fried chicken with shallot
and termite mushrooms
化皮乳猪件
Crispy roasted suckling pig
柚子酱千层鸭
Roasted crispy duck topped
with pomelo dressing
on deep-fried rice crackers

剁椒陈村粉皮蒸龙趸片
Steamed grouper with rice
noodles and chopped chili
樱花虾脆瑶柱干煸四季豆
Wok-fried kenya beans with dried
scallops and Sakura shrimps
菜脯酱虾干粉丝蒸秋葵
Steamed okra, vermicelli with
dried shrimps and preserved
radish sauce

自选主食一款
Choice of One Side Dish

瑶柱蛋白五谷炒饭
Fried multi grain rice with conpoy and egg white
雪菜叉烧焖新竹米粉
Braised rice vermicelli with preserved vegetables
and barbecued pork

皮蛋咸瘦肉粥
Congee with salted pork and century egg
丝苗白饭
Thai jasmine rice

每位158澳门币另加10%的服务费
Mop 158 plus 10% service charge per person