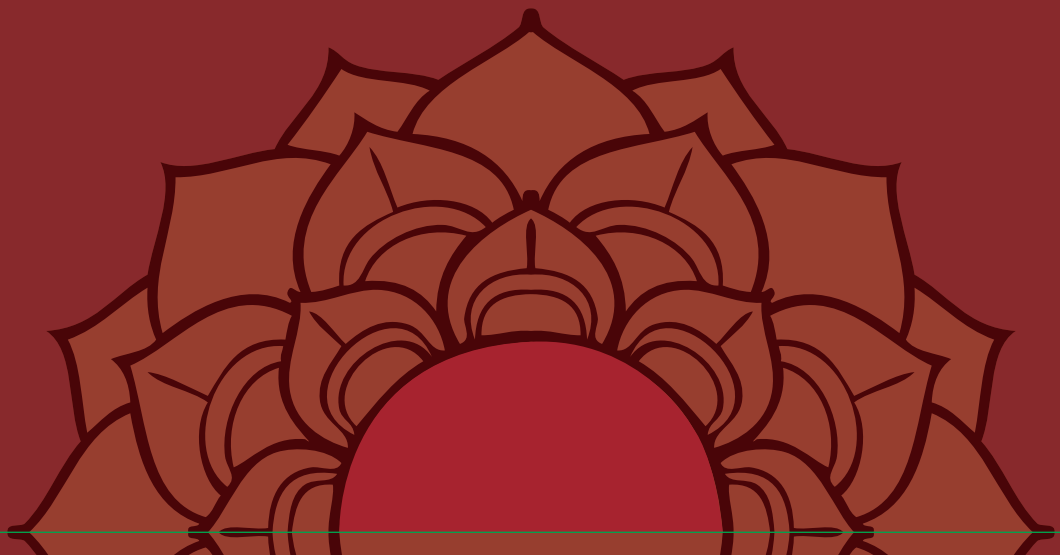


御莲宫
LOTUS PALACE



御莲盛宴
Lotus Palace Tasting Menu

蜜汁果木烟熏鱼
Smoked mandarin fish with applewood flavor

黑鱼籽酱卤水鹅肝乳猪件
Suckling pig with foie gras on deep-fried "man tou" topped with black caviar

东风螺野菌沙律
Marinated fresh babylon shell with wild mushroom salad



姬松茸响螺花胶炖走地鸡汤
Double-boiled chicken soup with sea whelk, fish maw and agaricus blazei



荷香金腿姜茸蒸银鳕鱼柳
Steamed cod fish fillet with mashed ginger and Chinese preserved ham in lotus leaf



煎安格斯牛柳配法国扁豆
Pan-fried Angus beef with French bean



鲜虫草花浓汤胜瓜浸鱼腐
Braised homemade fish dumplings with fresh cordyceps flower and angle gourd in bisque soup



大澳虾干叉烧葱油拌面
Tossed noodles topped with honey glazed barbecued pork, dried shrimps and spring onion



杏仁三部曲
Trio of almond

蛋白现磨杏仁茶，炸杏仁脆奶，燕窝杏仁蛋挞
Almond milk soup with egg white, deep-fried crispy almond milk and baked almond bird's nest tart

每位澳门币 588
MOP 588 per person



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy


所有價目須另加10%服務費All prices are subject to 10% service charge
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宫廷招牌菜

Lotus Palace Top Signature Dishes

澳门币
MOP

 香煎鹅肝配羊肚菌焖牛肋肉（每位）
Braised beef short rib with morel mushroom
and pan-fried foie gras (per person)

168

这道香煎鹅肝配羊肚菌焖牛肋肉是一个完美呈献中西结合的菜品。精心挑选的法国新鲜鹅肝。配上秋季时令最优质的羊肚菌与中国特有的香料慢煮高级牛肋肉五个小时，让所有的色香味融合在一起，且香煎鹅肝与牛肋肉的碰撞更能突显出牛肋肉的鲜嫩。
The perfect combination of eastern and western cuisine is represented in this divine dish of braised beef short rib with morel mushrooms and pan-fried foie gras. Top-quality foie gras from France is combined with superior soft beef ribs braised with Chinese herbs for five hours, together with morel mushrooms that can only be picked during autumn.



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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宫廷招牌菜

Lotus Palace Top Signature Dishes

澳门币
MOP



黑松露佛跳墙

688

Stewed mixed premium dried seafood with black truffle in superior soup

黑松露佛跳墙选用中国优质的名贵食材，包括鲍鱼、干贝、花胶和海参等。在反复炖汤的过程中让使食材的味道全部释放出来。最后在上菜前，我们更添加了黑松露去提升这道汤的层次和香味。

Stewed using only the finest ingredients from China, including abalone, sun-dried scallop, fish maw and sea cucumber, this sublime soup is double-boiled in order to extract the maximum flavour. Just before serving, black truffle is added to enhance flavour and fragrance.



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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头盘小食
Appetizer and Cold Dish

澳门币
MOP

	时价 Market price
 潮式冻大红蟹 Chilled whole red crab in "Chao Zhou" style	
 🌶️ 鸳鸯沙冰冻海虾 Chilled seawater prawns with Thai sweet and spicy dip and green Sichuan pepper dip	168
 🍱 日本小青瓜拌红蜆头 Marinated red jellyfish head and Japanese cucumber	128
 🌶️ 🍱 冰镇青芥末汁浸花螺仔 Marinated fresh babylon shell with wasabi dressing	128
 蜜汁果木烟熏鱼 Smoked mandarin fish with applewood flavor	108
 🌶️ 香辣棒棒鸡 Shredded spicy "Pon Pon" chicken	98
 🌿 意大利松露黑醋小木耳拌冰菜 Marinated Japanese ice plant and black fungus with truffle balsamic vinegar	98
 🍱 糟香毛豆冻鹅肝（每位） Drunken foie gras terrine with edamame beans (per person)	88
 🌶️ 🍱 黑鱼籽酱生蚝冻豆腐香辣柠檬啫哩（每位） Fresh oyster with bean curd custard topped with spicy lemon jelly and caviar (per person)	68



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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烧味
Barbecue

澳门币
MOP

卤水鹅肝乳猪件 (4件)
Suckling pig with foie gras on deep-fried "man tou" (4 pieces) 168

 明炉吊烧童鸭 (只)
Roasted crispy baby duck (per piece) 128

铁板蜜汁烧腩肉叉烧
Glazed sizzling prime cut barbecued pork belly with honey 128

明炉吊烧鸭
Roasted crispy duck 98

 茉莉花茶烟熏豉油鸡
Jasmine tea smoked soya chicken 98

脆皮烧火腩
Roasted pork belly 98



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian




辣 Spicy

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潮州卤水

"Chao Zhou" Braised Specialty

澳门币
MOP

 卤水鹅肉拼盘 "Chao Zhou" style braised goose combination	118/半份Half portion 228/份Full portion
卤水掌翼拼鹅片 Braised goose web, goose wing and sliced goose meat	208
骨香鹅肉片豆腐 Braised sliced goose meat and bean curd	198
卤水鸭舌 Braised duck tongue	168
卤水猪腩肉 Braised pork belly	98
卤水鹅头颈 Braised goose head with neck	98
卤水鸡蛋 Braised whole egg	68



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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鲍鱼，海味
Abalone and Dried Seafood

澳门币
MOP

日本12头禾麻鲍（每只） Braised Japanese “Oma” abalone 12 head with seasonal vegetables (per piece)	2,888
日本20头吉品鲍（每只） Braised Japanese “Iwate” abalone 20 head with seasonal vegetables (per piece)	1,288
南非原只鲍鱼（每只） Braised South African abalone in oyster sauce (per piece)	1,288
 御莲海味煲（供4位用） Braised sliced abalone, sea cucumber, sun-dried scallop, goose web, prawn and assorted mushrooms in clay pot (for 4 persons)	788
 南非鲍脯扣辽参（每位） Braised sliced South African abalone with sea cucumber in oyster sauce (per person)	688
红米饭葱烧辽参（每位） Braised sea cucumber with red rice (per person)	588
鲍汁辽参扣鹅掌（每位） Braised sea cucumber with goose web in abalone sauce (per person)	588
南非鲍脯扣鹅掌（每位） Braised sliced South African abalone with goose web in oyster sauce (per person)	488



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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燕窝

Bird's Nest

澳门币
MOP

瑶柱燕窝赛螃蟹扒白芦笋 588
Stir-fried shredded fish, bird's nest, sun-dried scallop,
egg white and white asparagus

鸳鸯鱼籽红烧官燕 500
Braised superior bird's nest in brown sauce topped
with red and black caviars

 海皇燕窝羹 500
Braised bird's nest soup with assorted seafood

枣皇百合炖官燕 500
Double-boiled bird's nest with lily bulbs and red dates

 原粒椰盅炖桃胶血燕 500
Double-boiled peach gum and red bird's nest
with rock sugar in coconut

椰汁冰花炖官燕 500
Double-boiled bird's nest with coconut milk



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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滋补炖汤
Double-boiled Soup

澳门币
MOP

冬虫夏草姬松茸炖老鸽汤
Double-boiled pigeon soup with cordyceps
and agaricus blazei murill mushroom 688

 羊肚菌响螺炖花胶汤
Double-boiled sea whelk soup with fish maw and morel mushroom 268

石斛花海龙海马炖猪腱
Double-boiled pork shank soup with syngnathus, hippocampus
and dendrobium flower 228

  鲍鱼丝海鲜酸辣汤
Hot and sour soup with shredded abalone and assorted seafood 128

鲜拆蟹肉菠菜苗羹
Braised crabmeat soup with Australian spinach 108

 白玉鲜鸡枞菌炖菜胆
Double-boiled termite mushroom soup with winter melon
and Chinese cabbage 88



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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海上鲜

时价
Market price

Live Seafood 每两 per tael / 37.5克 g

龙虾

Lobster

澳洲龙虾两吃

Australian lobster (served in 2 courses)

上汤龙虾球泡饭 / 七味椒盐龙虾头爪

Poached lobster with rice in superior broth /

Wok-fried lobster with togarashi pepper and garlic

其他烹调方法：

Other preparation methods:

刺身配青芥菜酱油 / 上汤焗伊面底 / 姜葱炒 / 芝士牛油焗 / 蒜蓉蒸 / 南瓜奶油炒

Sashimi with wasabi and soya sauce / Steamed with e-fu noodles in superior broth /

Sautéed with ginger and spring onion / Baked with butter and cheese /

Steamed with minced garlic / Fried with creamy pumpkin sauce

游水海鱼

Live Fish

老鼠斑 / 瓜子斑 / 东星斑 / 黄皮老虎斑 / 金边方利

Spotted grouper / Red wavy grouper / Star grouper / Tiger grouper / Macau sole

可选清蒸 / 蒜子火腩焖 / 煎封 / 砂锅干葱焗 / 台湾树子蒸 /

潮泰蒸 / 水煮 / 油泡 / 剁椒蒸

Steamed with soy sauce and spring onion /

Braised with garlic and roasted pork belly /

Pan-fried with soy sauce /

Wok-fried with ginger and shallot served in clay pot /

Steamed with cordia tree seeds/

Steamed with chopped chili in “Chao Zhou and Thai” style /

Slow-cooked in Sichuan spice oil/

Sautéed with yellow chives and asparagus /

Steamed with chopped chili



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蔬菜 Vegetarian



辣 Spicy

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游水海鲜

时价
Market price

Live Seafood 每两 per tael / 37.5克 g

象拔蚌

Geoduck Clam

- 🌶️ 刺身配青芥末酱油 / 油泡 / 白灼 / 豉汁芦笋炒 / 🌶️ XO酱炒
- 🌶️ Sashimi with wasabi and soya sauce / Sautéed with yellow chives and asparagus / Poached / Stir-fried with asparagus in black bean sauce / 🌶️ Stir-fried with XO sauce

富贵虾

Mantis Shrimp

- 姜葱炒 / 白灼 / 🌶️ 避风塘蒜香炒 / 🌶️ 椒盐香葱爆 / 🌶️ 豉椒炒
- Sautéed with ginger and spring onion / Poached /
- 🌶️ Sautéed with garlic and dried chili / 🌶️ Deep-fried with chili and five spices salt /
- 🌶️ Stir-fried with black bean sauce and chili

斯里兰卡大肉蟹 / 花蟹 / 肉蟹

Sri Lanka big crab / Red flower crab / Mud crab

- 🌶️ 椒盐香葱爆 / 🌶️ 豉椒炒 / 姜葱炒 / 花雕蒸蛋白
- 🌶️ Deep-fried with chili and five spices salt / 🌶️ Stir-fried with black bean sauce and chili / Sautéed with ginger and spring onion / Steamed with yellow wine and egg white
- 🌶️ 🍲 避风塘蒜香炒斯里兰卡大肉蟹
- "Hong Kong" style stir-fried Sri Lanka big crab with garlic and red chili



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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海鲜类
Seafood

澳门币
MOP

- 

砂劳越白胡椒焗加拿大龙虾

Baked Canadian lobster with white Sarawak pepper

488
- 

宫保花枝带子

Sautéed cuttlefish and scallops with dried chili in spicy sauce

328
- 普宁豆酱炒带子

Stir-fried scallops with spring onion in "Pu Ning" bean paste

328
- 

四川酸菜煮龙趸片

Slow-cooked sliced grouper with preserved vegetable in hot and sour broth

328
- 鲜鸡枞菌百合炒虾球

Stir-fried prawns with fresh termite mushrooms and fresh lily bulbs

288
- 

南瓜奶油炒虾球

Fried prawns with creamy pumpkin sauce

288



台湾树子蚬汤水蛋蒸蛭子 (3只)

Steamed razor clams, egg and clam broth topped with cordia tree seeds (3 pieces)

268

鲜虫草花浓汤胜瓜浸鱼腐

Braised homemade fish dumplings with fresh cordyceps flower and angle gourd in bisque soup

168



精选带子三拼 (每位)

Scallop Combination: (per person)

138

瑞士黑蒜带子蒸水蛋

Steamed egg with Swiss black garlic topped with steamed scallop

鸳鸯鱼籽金丝带子

Deep-fried scallop wrapped in kataifi pastry topped with red and black caviars

香煎味噌带子

Pan-fried scallop marinated with miso paste

128



香脆辣子软壳蟹

Stir-fried crispy soft shell crabs with Chinese spices and Sichuan pepper

128

厨师特别推介 Lotus Palace Signature

蔬菜 Vegetarian

辣 Spicy

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肉类，家禽
Meat, Poultry

澳门币
MOP

	百花酿日本尖椒炒M7和牛粒 Stir-fried diced M7 Wagyu beef and black pepper with shrimp paste stuffed Japanese shisito green pepper	488
	蒜香灵芝菇炒安格斯牛柳 Wok-fried Angus beef with reishi mushrooms and fragrant garlic	288
	古法鲍鱼仔红烧肉 Braised pork belly with baby abalones	288
 	酥脆孜然牛肋骨 Braised beef short rib with cumin seeds	238
	日本萝卜清汤牛腩 Stewed beef brisket in Chinese herbs broth with Japanese radish	188
	菠萝咕噜黑豚肉 Sweet and sour Iberico pork with pineapple	188
	干葱豆豉炒黑豚肉 Sautéed Iberico pork with black bean sauce and shallots	188
	柚子蜜脆皮手撕鸡 Shredded chicken and crispy chicken skin with pomelo dressing	188
	咖喱面包鸡 Curry chicken stuffed crispy homemade bread	168
	塘心黑蒜炒法国鸡松配沙律菜 Stir-fried minced French chicken with Swiss aged black garlic served with lettuce	168



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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蔬菜
Vegetable

澳门币
MOP


鱼汤珍菌浸菜苗 108
Poached seasonal vegetable and wild mushrooms in fish broth

 松茸咸猪骨芥菜煲 108
Braised salted pork ribs with mustard green and matsutake

  鲜鸡枞菌炒韭菜金钱蛋 108
Stir-fried boiled egg with fresh termite mushrooms and chives

 南乳温公斋煲 98
Braised vegetables, mushrooms and fungus with preserved bean curd sauce

 红烧竹笙珍菌烩豆腐 98
Braised bean curds with wild mushrooms and bamboo piths

 翡翠百合果仁木耳 98
Sautéed fresh lily bulbs, nuts, black fungus and seasonal vegetables

上汤娃娃菜 98
Poached baby cabbage with bouillon

荷仙菇肉沫米汤浸时蔬 98
Poached seasonal vegetable, minced pork with white fungus in rice broth

 各种时令蔬菜 98
Seasonal vegetables

烹调方法: 清炒 / 蒜茸炒 / 上汤 / 白灼 /  XO酱炒 /  椒丝腐乳炒
Cooking method: Stir-fried / Sautéed with garlic / Superior stock / Poached /
 Stir-fried with XO sauce /  Stir-fried with fermented bean crud



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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饭，面
Rice, Noodle

澳门币
MOP

浓郁奶油芝士鲜蟹伊面煲 388
Slow-cooked fresh crab, evaporated milk
and cheese with e-fu noodles in clay pot

  脆野米浓虾汤鲜蟹肉带子泡饭 188
Braised crabmeat and scallops with rice and crispy wild rice
in shrimp broth

鲍汁瑶柱花胶鸡粒烩饭 188
Braised fish maw and chicken fried rice with abalone sauce

  野山椒豉汁斑球煎米粉 188
Pan-fried vermicelli with sliced grouper, wild fire cracked chili
and black bean sauce

家乡海鲜炒面线 128
Fried noodles with mixed seafood, chives and mushrooms

干炒安格斯牛肉片河粉 128
Wok-fried flat rice noodles with sliced Angus beef

 御莲招牌炒饭 128
Fried rice with prawns, dried scallops and roasted duck

凉瓜豚肉碎鱼腐汤面线 108
Poached homemade fish dumplings with noodles, bitter gourd
and minced Iberico pork in pork bone soup

 四川黑豚肉担担面（每位） 98
“Dan Dan” noodles with chili oil and braised minced Iberico
pork sauce (per person)

大澳虾干烧腩肉叉烧葱油捞面（每位） 98
Tossed noodles topped with honey glazed barbecued pork belly,
dried shrimps and spring onion (per person)



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蔬菜 Vegetarian



辣 Spicy

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甜品
Dessert

澳门币
MOP

原只木瓜炖天山雪莲子 98
Double-boiled whole papaya with snow lotus seeds and red dates

时令水果拼盘 98
Seasonal fruit platter


 杏仁三部曲 78
Trio of almond

蛋白现磨杏仁茶，炸杏仁脆奶，燕窝杏仁蛋挞
Almond milk soup with egg white, deep-fried crispy almond milk
and baked almond bird's nest tart

原粒椰盅炖桃胶 58
Double-boiled peach gum and lily bulbs with rock sugar in coconut

香芒杨枝甘露 58
Chilled cream of mango, sago and pomelo

新会陈皮红豆沙拼红豆汤圆及咸蛋流沙煎堆 58
"Xin Hui" dried tangerine peel red bean soup with red bean dumplings
and custard sesame salted egg ball

 紫薯姜茶汤丸拼香煎豆蓉饼 58
Sesame rice dumplings with sweet potato in ginger soup served
with red bean cake



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

所有價目須另加10%服務費All prices are subject to 10% service charge
尊享獎賞！請向我們的餐飲服務員查詢金沙會餐飲優惠 Be Rewarded! Ask your server about Sands Rewards dining benefits.

