



周晓燕大师《春·晓》  
Huaiyang Garden Spring Tasting Menu

淮扬菜非物质文化遗产传承人  
*The Godfather of Huaiyang Cuisine*

春韵冷碟

Huaiyang traditional appetizers

马兰头石榴包，春光乍现，秘酱核桃仁番茄

Marinated Jiangsu vegetable wrap

Torched scallop and poached vegetables with citrus yuzu sauce

Cherry tomato filled with walnuts and homemade sauce



莼菜马蹄白玉羹

Shredded Alaskan crab meat and water shield hot and sour soup

with fish maw and water chestnut



桃花流水桂鱼肥

Stewed mandarin fish fillet with bamboo shoots



in preserved potherb mustard and pepper sauce

虾籽扒北海道刺参

Braised Hokkaido sea cucumber with shrimp roe

油菜松仁烧卖

Canola flowers and glutinous rice dumpling with pine nuts



腐乳汁焗肉

Steamed Iberico pork belly with fermented bean curd sauce

蟹粉银鱼春卷

Deep-fried crab meat and Zhejiang white bait fish spring roll

火腿汁时蔬

Poached Jiangsu shepherd's purse sprouts with Chinese ham  
and chicken broth



韭菜刀鱼煎饺

Pan-fried saury fish and Jiangsu chives dumplings



桂花藕粉配酒酿樱桃

Sweetened Osmanthus and lotus root starch soup  
with Sichuan yellow cherry and fermented wine rice



春之鲜•江南青团

Petit four: silvery wormwood herbs  
and glutinous dumpling stuffed in red bean puree

**10 道菜菜单 (每位)**

**10-Course Menu (Per Person)**

**2,088**

所有价格以澳门元计算, 并须另加 10% 服务费  
All prices are in MOP and subject to 10% service charge