



蟹肉蛋白文思豆腐羹
Shredded bean curd with crab meat and egg white in superior soup

周晓燕大师的味觉起伏
Huaiyang Garden Tasting Menu



淮扬经典冷盘
Huaiyang traditional appetizers

(日本活海胆配伊比利亚火腿石榴包, 蘇式熏鳊鱼, 鲟龙鱼子酱配葱香南非鲍鱼脆塔)
(Iberian ham-green pea wrap with Japanese sea urchin,
Suzhou-style crispy smoked cod fish, marinated South African abalone with shallot and Qiandao lake oscietra caviar tartlet)


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金陵盐水鸭
Jinling-style salted duck

蟹粉清炖狮子头
Stewed pork ball with crab roe in superior soup

碧螺春手剥河虾仁
Sautéed river shrimp meat with Biluo green tea

20年花雕蒸鲥鱼
Steamed Hilsa herring fish with 20 years Huadiao Chinese wine

 红烧鲥鱼肚配紫皮独蒜
Braised “Chang Jiang” river fish maw filled with minced pork and single clove garlic

酸汤裙边烩象拔蚌
Braised turtle and Canada geoduck in sour soup

脆炸阳澄湖蟹粉卷
Deep-fried crab meat and Taihu whitebait with crab roe spring roll

翡翠白玉
Braised winter melon and green peas with 40 months cured ham

鳝鱼焗饭
Baked rice with yellow eel and chives

冰糖雪梨炖官燕
Double-boiled bird’s nest with snow pear in hibiscus flower sauce and rock sugar

10道菜套餐(每位)
10-Course Menu (Per Person)
1988

 12道菜套餐(每位)
12-Course Menu (Per Person)
2588

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