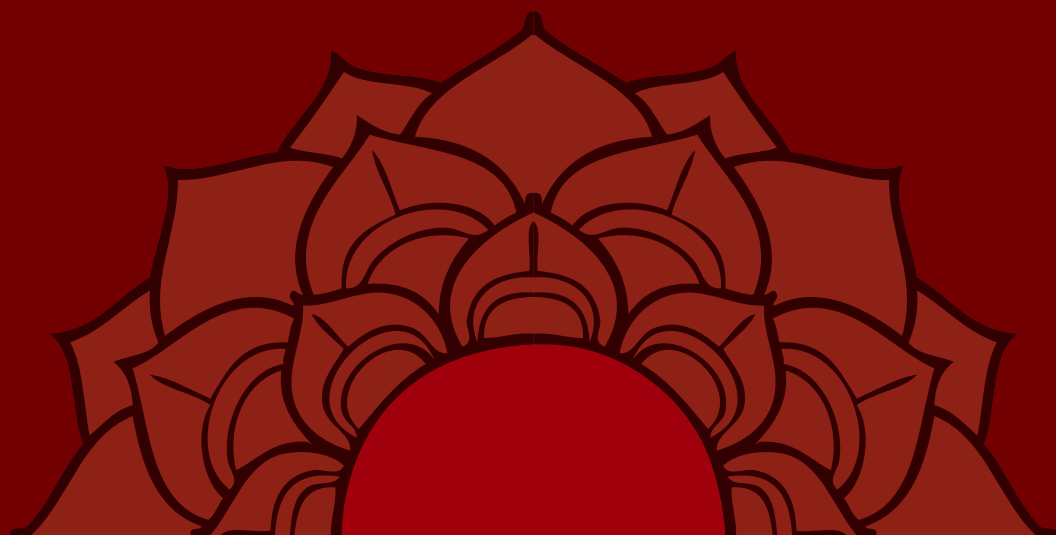


御莲宫

LOTUS PALACE



# 御莲盛宴

## Lotus Palace Tasting Menu

黑鱼籽酱卤水鹅肝冻乳猪件伴松板卷  
Suckling pig with foie gras and pork floss roll topped with caviar

冰镇香辣南非鲜鲍片拌温室小青瓜  
Chilled sliced South African abalone and baby cucumber marinated with spicy dressing

蜜汁熏鱼冰菜沙律  
Smoked mandarin fish with Japanese ice plant salad



天籽兰花姬松茸花胶炖鸡汤  
Double-boiled chicken soup with fish maw, agaricus mushroom and dendrobium flower



芙蓉酸汤烩南极犬牙鱼  
Steamed Antarctic cod fish fillet with egg white in sour golden broth



香煎和牛鸳鸯芦笋配日本味噌泡沫  
Pan-fried Wagyu beef with green, white asparagus and miso foam



金钩海虾松五谷蛋白炒饭  
Fried rice with multi-grains, sea prawns, egg white and dried shrimps



紫薯雪胶西米露拼香芋紫薯脆奶  
Purple sweet potato soup with sago and snow gum,  
crispy taro puff with purple sweet potato and crispy milk

每位澳门币 688  
MOP 688 per person



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

所有价目须另加10%服务费 All prices are subject to 10% service charge  
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宫廷招牌菜

Lotus Palace Signature Dishes

澳门币  
MOP

 黑松露佛跳墙

Stewed mixed premium dried seafood with black truffle in superior soup

888

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 superior 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 Dishes

澳门币  
MOP

- 

冰镇香辣南非鲜鲍片拌温室小青瓜

Chilled sliced South African baby abalone and baby cucumber  
marinated with spicy dressing

228
- 

鸳鸯沙冰冻海虾

Chilled sea prawns with Thai sweet and spicy dip  
and “Sichuan” green pepper dip

168
- 

冰镇青芥末汁浸花螺仔

Marinated fresh babylon shell with wasabi dressing

168
- 日本梅醋黄瓜拌海蛰头

Tossed cucumber and marinated jellyfish head with Japanese plum vinegar

138
- 

蜜汁果木烟熏鱼

Applewood smoked mandarin fish

108
- 

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
- 

巴蜀香辣黑豚肉碎糖心皮蛋

Tossed century eggs with “Sichuan” spicy minced Iberico pork and bean curd

98
- 

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)

78



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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# 烧味, 潮州卤水

## Barbecue, "Chaozhou" Braised Specialty

澳门币  
MOP

 御莲宫片皮鸭	280/半只 Half piece
Lotus Palace Peking duck	500/只 Whole piece
骨香鹅肉片豆腐	198
Braised sliced goose meat and bean curd	
黑鱼籽卤水鹅肝冻乳猪件伴松板卷	188
Suckling pig with foie gras and pork floss rolls topped with caviar	
 麻辣蒜香脆乳鸽	128
Crispy pigeon with spicy pepper and garlic	
 蜜汁叉烧皇	98
Honey-glazed barbecued pork	
明炉吊烧鸭	98
Roasted crispy duck	
 茉莉花茶烟熏豉油鸡	98
Jasmine tea smoked soya chicken	
脆皮烧火腩	98
Roasted crispy pork belly	
卤水鹅肉拼盘	118/半份 Half portion
Braised goose combination in "Chaozhou" style	228/份 Full portion



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 heads with seasonal vegetables (per piece)	3,680
日本20头吉品鲍（每只） Braised Japanese “Iwate” abalone 20 heads with seasonal vegetables (per piece)	1,588
 南非鲍鱼22头扣辽参（每只） Braised South African abalone 22 heads with sea cucumber in oyster sauce (per piece)	1,588
南非鲍鱼22头扣花菇鹅掌（每只） Braised South African abalone 22 heads with flower mushroom and goose web (per piece)	1,188
 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)	888
红米饭葱烧辽参（每位） Braised sea cucumber with red rice (per person)	688
鲍汁辽参扣鹅掌（每位） Braised sea cucumber with goose web in abalone sauce (per person)	688
黄焖花胶扣鹅掌（每位） Braised fish maw with goose web in golden broth (per person)	388



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian





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燕窝  
Bird's Nest

澳门币  
MOP

	浓鱼汤花胶燕窝羹 Braised bird's nest with fish maw in fish broth	500
	红烧花胶竹笙酿官燕 Braised bird's nest stuffed in bamboo pith with fish maw in brown sauce	500
	原粒椰盅炖桃胶血燕 Double-boiled red bird's nest and peach gum with rock sugar in coconut	500
	椰汁冰花炖官燕 Double-boiled bird's nest with coconut milk	500
	冰花葛仙米炖官燕 Double-boiled bird's nest with rock sugar and seaweed pearls	500



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滋补炖汤  
Double-boiled Soup

澳门币  
MOP

西藏云雾虫草花胶炖老鸽汤  
Double-boiled pigeon soup with cordyceps and fish maw 1,888

 羊肚菌响螺炖花胶汤  
Double-boiled sea whelk soup with fish maw and morel mushroom 288

原粒椰盅八宝花胶炖走地鸡汤  
Double-boiled chicken soup with fish maw and eight-treasures in coconut 228

 樱花虾花胶龙趸片羹  
Braised sliced grouper soup with fish maw and Sakura shrimp 128

 花胶海鲜酸辣汤  
Hot and sour soup with fish maw and assorted seafood 128

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



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



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# 海上鲜

Live Seafood 每两 per tael / 37.5克 g

时价  
Market price

## 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:

- 刺身配青芥茉酱油 / 上汤伊面底 / 姜葱炒 / 芝士牛油伊面焗 / 蒜蓉蒸 / 南瓜湿奶油炒
- Sashimi with wasabi and soya sauce / Braised with e-fu noodles in superior broth /  
Sautéed with ginger and spring onion / Baked with cheese, butter and e-fu noodles /  
Steamed with minced garlic / Stir-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 /  
油浸 / 潮泰蒸 / 水煮 / 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 in clay pot /  
Steamed with cordia tree seeds /  
Deep-fried /  
Steamed with chopped chili in “Chaozhou and Thai” style /  
Slow-cooked in “Sichuan” spicy oil /  
Steamed with chopped chili



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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# 游水海鲜

Live Seafood 每两 per tael / 37.5克 g

时价  
Market price

## 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 /
- 🌶️ Stir-fried with garlic and dried chili in "Hong Kong" style /
- 🌶️ Deep-fried with chili and five spices salt / 🌶️ Stir-fried with black bean sauce and chili

## 昆士兰大肉蟹 / 花蟹 / 肉蟹

Queensland big crab / Red flower crab / Mud crab

- 🌶️ 椒盐香葱爆 / 🌶️ 豉椒炒 / 姜葱炒 / 花雕蛋白蒸
- 🌶️ 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
- 🌶️ 🍲 避风塘蒜香炒昆士兰大肉蟹
- Stir-fried Queensland big crab with garlic and red chili in "Hong Kong" style



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

	油泡骨香炒东星斑球 Wok-fried star grouper fillet with mushroom, kale and deep-fried star grouper bone	1,888
	花雕蛋白蒸原只小青龙虾 Steamed green lobster with “Hua Diao” yellow wine and egg white	688
	姜葱银丝焗原只蟹钳 Baked crab claw with crystal noodles, ginger and spring onion	328
	普宁豆酱炒带子 Stir-fried scallops with “Puning” bean sauce and broccoli	328
	四川酸菜煮龙趸片 Slow-cooked sliced grouper with preserved vegetable in hot and sour broth	328
	台湾树子蒸龙趸片 Steamed sliced grouper with egg and cordia tree seeds	328
	碧绿鲜舞茸菌百合炒虾球 Stir-fried prawns with fresh lily bulbs, fresh maitake mushroom and seasonal vegetables	288
 	南瓜湿奶油炒虾球 Fried prawns with creamy pumpkin sauce	288
	鲮鱼酿椰菜苗炒蛭子 Wok-fried razor clam and Thai baby cabbage stuffed with dace fish paste	288
	鲜虫草花浓汤胜瓜浸鱼腐 Braised homemade fish balls with fresh cordyceps flower and angle gourd in bisque soup	168
	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

黑椒双葱炒鹿儿岛A5和牛粒配百花酿日本尖椒	988
Stir-fried diced Kagoshima A5 Kobe beef with black pepper, shallot, spring onion and shrimp paste stuffed in Japanese shisito green pepper	
蒜香灵芝菇炒安格斯牛柳	288
Wok-fried Angus beef with reishi mushroom and garlic	
野山椒珍菌爆羊柳	238
Wok-fried lamb strips with wild mushrooms and pickled chili served with crepes	
羊肚菌红枣焖牛肋肉	228
Braised beef short ribs with morel mushroom and red dates	
日本萝卜清汤牛腩	188
Stewed beef brisket in Chinese herbs broth with Japanese radish	
菠萝咕噜黑豚肉	188
Sweet and sour Iberico pork with pineapple	
马友咸鱼蒸手剁肉饼	168
Steamed fresh chopped pork patty with salted fish	
干煸榄菜肉碎法国扁豆	138
Wok-fried French string beans with minced pork and preserved olive leaves	



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

	柚子蜜脆皮手撕鸡 Shredded chicken and crispy chicken skin with pomelo dressing	188
	秘制樱花虾鸽松炒有机花生芽 Stir-fried minced pigeon with organic peanut buds and Sakura shrimp sauce served with lettuce	168
	荷香蚬蚧蒸状元滑鸡（半只） Steamed chicken with fermented bean curd and preserved clam sauce in lotus leaf (half piece)	138
	干葱豆豉滑鸡煲 Wok-fried chicken with shallot and black bean sauce in clay pot	128
	宫保滑鸡球 Wok-fried chicken with cashew nuts and dried chili	128
	湖南紫苏香辣鸡 Braise chicken with basil in “Hunan” style	128



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蔬菜 Vegetarian



辣 Spicy

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“有营新煮意” 素食餐单

“Green Cuisine” Vegan Menu

澳门币  
MOP

浓香杂菌手工面配羊肚菌汤 Handmade seasonal mushrooms noodles with vegetables in morel mushroom broth	188
有机花生芽炒素牛松配生菜包 Stir-fried vegan beef crumble with organic peanut buds served with lettuce	188
酥炸素鸡柳通菜配花生芝麻酱 Deep-fried vegan chicken fillet and water spinach served with spicy peanut and sesame sauce	168
梅菜皇素鸡茸蒸澳洲茄子 Steamed Australian eggplant with vegan chicken and preserved vegetables	138
桂花高山岩米糯米酿有机莲藕 Marinated organic lotus root, osmanthus stuffed with Nepalese mountain grains and glutinous rice	108
脆皮五香素芋丝卷 Crispy taro and vegetables wrapped in bean curd skin served with hawthorn sweet and sour sauce	98
香滑豆浆黑芝麻汤丸，红豆黑豆茸酥 Scented soy milk soup with sesame dumplings, deep-fried red bean and black bean paste puff	98
纸锅石斛花姬松茸汤素菌小笼包 Double-boiled dendrobium flower and fresh blazei fungus soup with assorted mushrooms “xiao long bao” in paper hot pot	88



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蔬菜 Vegetarian



辣 Spicy

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蔬菜  
Vegetable

澳门币  
MOP

	鱼汤珍菌浸菜苗 Poached seasonal vegetables and wild mushrooms in fish broth	108
	松茸咸猪骨芥菜煲 Braised salted pork ribs with mustard green and matsutake mushroom	108
	客家甜梅菜蒸菜心 Steamed choy sum with preserved vegetables	98
	金银虾酱啫啫唐生菜胆 Wok-fried long lettuce with shrimp paste in clay pot	98
	南乳温公斋煲 Braised vegetable, mushrooms and fungus with preserved bean curd sauce	98
	红烧竹笙珍菌烩豆腐 Braised bean curd with wild mushroom and bamboo piths	98
	翡翠百合果仁木耳 Sautéed fresh lily bulbs, nuts, black fungus and seasonal vegetables	98
	上汤娃娃菜 Poached baby cabbage in bouillon	98
	各种时令蔬菜 Seasonal vegetables	98
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 and chili		



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蔬菜 Vegetarian



辣 Spicy

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饭，面  
Rice, Noodle

澳门币  
MOP

香菜龙趸片汤面线 Poached sliced grouper with noodles, pine mushroom and coriander in fish broth	268
 脆野米浓虾汤鲜蟹肉带子泡饭 Braised crabmeat and scallops with rice and crispy wild rice in shrimp broth	228
 桂花蟹肉斑球炒新竹米粉 Wok-fried "Taiwanese" rice vermicelli with crabmeat, sliced grouper and egg	198
鲍汁瑶柱花胶鸡粒烩饭 Braised fish maw and chicken fried rice with abalone sauce	188
日本乌鱼籽虾松炒米型意粉 Wok-fried puntalette and minced shrimp topped with Japanese mullet roe	168
家乡海鲜炒面线 Fried noodles with assorted seafood, chives and mushrooms	128
干炒安格斯牛肉片河粉 Wok-fried flat rice noodles with Angus beef	128
 御莲招牌炒饭 Fried rice with prawns, dried scallops and roasted duck	128
榨菜火鸭丝焖鸳鸯米粉 Braised rice vermicelli and glass noodles with shredded roasted duck and preserved vegetables	128
大澳虾干烧腩肉叉烧葱油拌面（每位） Tossed noodles topped with honey-glazed barbecued pork, dried shrimps and spring onion (per person)	98



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



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甜品  
Dessert

澳门币  
MOP

时令水果拼盘 Seasonal fruit platter	98
原只木瓜炖天山雪莲子 Double-boiled whole papaya with snow lotus seeds and red dates	98
 雪胶桃胶碟豆花椰奶冻 Chilled butterfly pea flower and coconut milk pudding topped with snow gum and peach gum	78
香茅甜薯炖雪莲子拼紫薯咸蛋蜂巢酥 Double-boiled snow lotus seeds and sweet potato with lemongrass, crispy taro puff with salted egg and purple sweet potato	78
 蛋白杏仁茶炖桃胶 Double-boiled peach gum with almond milk soup and egg white	68
 原粒椰盅炖桃胶 Double-boiled peach gum and lily bulbs with rock sugar in coconut	68
新会陈皮红豆沙汤丸拼咸蛋流沙煎堆 Red bean soup with dried tangerine peel and sesame dumplings, deep-fried salted egg custard ball	58
香芒杨枝甘露 Chilled cream of mango, sago and pomelo	58



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy

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