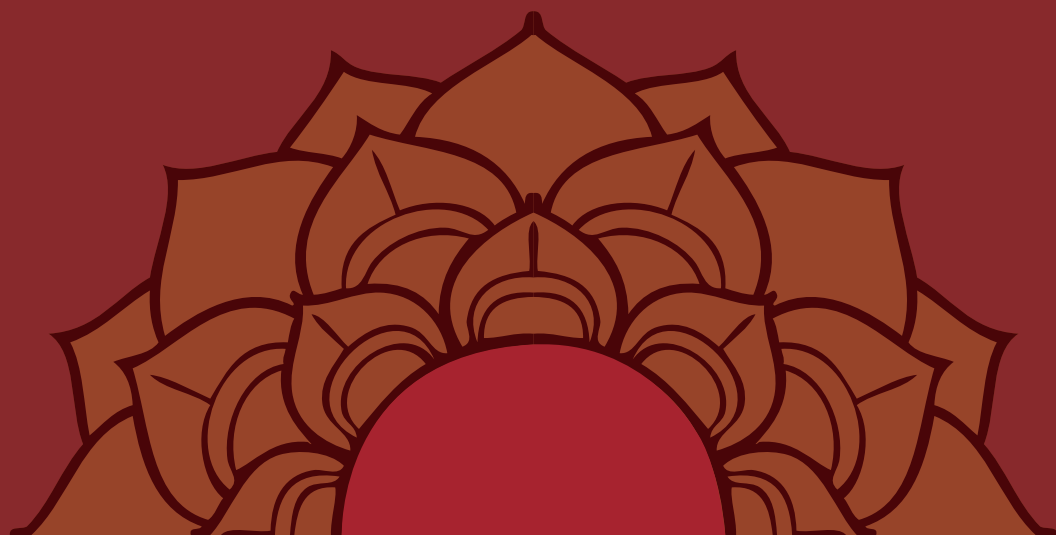


御莲宫

LOTUS PALACE



御莲盛宴
Lotus Palace Tasting Menu

法国吉拉多生蚝拌青芥末啫喱
Fresh Gillardeau oyster topped with wasabi jelly and caviar

松子香干马兰头石榴球
Marinated vegetable malan tou, dried bean curd and pine nuts wrapped in egg white skin

桂花酒香鹅肝烟熏鳗鱼乳猪件
Suckling pig with osmanthus wine scented foie gras and smoked eel



十年陈皮姬松茸花胶炖水鸭
Double-boiled duck soup with fish maw, tangerine peel and agaricus mushroom



玉液芙蓉蒸加拿大龙虾
Steamed Canadian lobster and egg with chicken broth



鸳鸯蒜香珍菌炒和牛
Wok-fried Australian Wagyu beef with wild mushrooms and Swiss black garlic



姜蓉瑶柱海鲜蛋白炒脆米饭
Fried rice with seafood, dried scallops, egg white, ginger and crispy rice



川贝无花果竹燕窝炖丰水梨配紫薯流沙芋茸酥
Double-boiled pear, bamboo bird's nest with dried fig and Chinese herb
Crispy taro puff with purple sweet potato and salted egg custard

每位澳门元 1,028
MOP 1,028 per person



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian



辣 Spicy



可持续发展海鲜 Sustainable Seafood

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宫廷招牌菜

Lotus Palace Signature Dish

 黑松露佛跳墙

Stewed mixed premium dried seafood with black truffle in superior soup

1,028

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.





头盘小食
Appetizer and Cold Dish

	冰镇卤水新西兰蓝钻鲍鱼 Chilled marinated New Zealand abalone with Chinese spices	460
 	冰镇青芥末汁浸花螺仔 Marinated fresh babylon shell with wasabi dressing	218
	蜜汁果木烟熏鱼 Applewood smoked mandarin fish	195
	松子香干马兰头石榴球 Marinated vegetable malan tou, dried bean curd and pine nuts wrapped in egg white skin	195
	日本梅醋黄瓜拌海蜇头 Tossed cucumber and marinated jellyfish head with Japanese plum vinegar	158
	意大利松露黑醋小木耳拌冰菜 Marinated Japanese ice plant and black fungus with truffle and balsamic vinegar	148
	法国吉拉多生蚝拌青芥末啫喱（每只） Fresh Gillardeau oyster topped with wasabi jelly and caviar (per piece)	108
	脆皮金砖豆腐 Deep-fried bean curd with seven spice salt	78



烧味，潮州卤水

Barbecue, "Chaozhou" Braised Specialty

 蜜汁黑豚叉烧	Honey-glazed barbecued Iberico pork	345
 鲟龙鱼籽桂花酒香鹅肝烟熏鳗鱼乳猪件	Suckling pig with osmanthus wine scented foie gras and smoked eel topped with caviar	335
骨香鹅肉片豆腐	Braised sliced goose meat and bean curd	240
脆皮妙龄乳鸽	Crispy baby pigeon with five spice salt	158
脆皮烧火腩	Roasted crispy pork belly	158
玫瑰豉油鸡（半只）	Poached chicken in soya sauce (half)	148
 明炉吊烧鸭	Roasted crispy duck	125
卤水鹅肉拼盘	Braised goose combination in "Chaozhou" style	158/半份 Half portion 275/份 Full portion



鲍鱼，海味

Abalone and Dried Seafood

日本12头禾麻鲍（每只） Braised Japanese “Oma” abalone 12 heads with seasonal vegetables (per piece)	4,958
日本20头吉品鲍（每只） Braised Japanese “Iwate” abalone 20 heads with seasonal vegetables (per piece)	1,950
 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)	1,835
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)	1,375
 京葱关东辽参尼泊尔高山岩米（每位） Wok-fried sea cucumber with shallot and welsh onion in Nepalese mountain grains (per person)	795
鲍汁辽参扣鹅掌（每位） Braised sea cucumber with goose web in abalone sauce (per person)	795
古法桂花瑶柱炒花胶 Wok-fried fish maw with dried scallop, egg and bean sprout	680
养生五谷烩花胶鹅掌（每位） Braised fish maw and goose web with multi grain rice in fish broth (per person)	575



厨师特别推介 Lotus Palace Signature



蔬菜 Vegetarian




辣 Spicy



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燕窝
Bird's Nest

蟹皇干捞官燕盏	680
Braised imperial bird's nest and crab roe served with supreme chicken broth	
松茸响螺炖血燕	680
Double-boiled red bird's nest with sea whelk and matsutake mushroom	
 原粒椰盅炖桃胶血燕	680
Double-boiled red bird's nest and peach gum with rock sugar in coconut	
椰汁冰花炖官燕	680
Double-boiled bird's nest with coconut milk	
北海道3.6鲜奶蛋白炖官燕	680
Double-boiled bird's nest with Hokkaido 3.6 fresh milk and egg white	



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滋补炖汤

Double-boiled Soup

	西藏云雾虫草花胶炖老鸽汤 Double-boiled pigeon soup with cordyceps and fish maw	2,298
	羊肚菌无花果螺头炖辽参 Double-boiled sea cucumber, sea whelk soup with dried fig and morel mushroom	335
	十年陈皮姬松茸花胶炖水鸭 Double-boiled duck soup with tangerine peel, fish maw and blaze mushroom	335
	蟹肉瑶柱海参贵妃羹 Braised crabmeat soup with sea cucumber, dried scallops and egg white	218
	花胶海鲜酸辣汤 Hot and sour soup with fish maw and assorted seafood	148
	白玉鲜鸡枞菌炖菜胆 Double-boiled termitomyces fungus with winter melon and Chinese cabbage	105



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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:

- 刺身配青芥末酱油 / 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 / 东星斑 / 黄皮老虎斑 / 金边方利
Spotted 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



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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

斑马富贵虾

Zebra 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 spice 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 spice 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



海鲜类

Seafood

5J西班牙火腿陈皮蒸东星斑	1,950
Steamed star grouper topped with tangerine peel and 5J Cinco Jotas ham	
 XO酱鸳鸯银丝加拿大龙虾煲	795
Braised Canadian lobster with rice vermicelli, glass noodles and XO sauce in clay pot	
龙虾汤芙蓉蒸台山膏蟹	795
Steamed "Taishan" crab with egg in lobster broth	
梅菜扣肉蒸斑马富贵虾（每只）	540
Steamed zebra mantis shrimp and egg topped with chopped pork belly and preserved vegetables (per piece)	
 蟹黄澳洲带子炒北海道3.6鲜奶	415
Stir-fried Australian scallops, crab roe with Hokkaido 3.6 fresh milk and egg white	
 四川酸菜煮龙趸片	378
Slow-cooked sliced grouper with preserved vegetable in hot and sour broth	
碧绿鲜舞茸菌百合炒虾球	335
Stir-fried prawns with fresh lily bulbs, fresh maitake mushroom and seasonal vegetables	
  南瓜湿奶油炒虾球	335
Fried prawns with creamy pumpkin sauce	
鲜虫草花浓汤胜瓜浸鱼腐	195
Braised homemade fish balls with fresh cordyceps flower and angle gourd in bisque soup	
 香脆辣子软壳蟹	185
Stir-fried crispy soft shell crabs with Chinese spices and "Sichuan" pepper	



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蔬菜 Vegetarian



辣 Spicy



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肉类，家禽

Meat, Poultry

	瑞士黑蒜双葱爆鹿儿岛A5和牛粒 Wok-fried diced Kagoshima A5 Kobe beef with Swiss black garlic, shallot and spring onion	1,145
	杭椒日本松本菇炒安格斯牛柳 Wok-fried Angus beef with Japanese matsumoto mushroom and "Hangzhou" pepper	345
	羊肚菌红枣焖牛肋肉 Braised beef short ribs with morel mushroom and red dates	345
	日本萝卜清汤牛腩 Stewed beef brisket in Chinese herbs broth with Japanese radish	345
	豆瓣麻辣川味小羊架 Pan-fried New Zealand Te Mana lamb cutlet with broad beans in "Sichuan" chili sauce	335
	菠萝咕噜黑豚肉 Sweet and sour Iberico pork with pineapple	218
	马友咸鱼蒸手剁肉饼 Steamed fresh chopped pork patty with salted fish	195
	黑豚爽肉炒台湾白玉凉瓜 Wok-fried Iberico pork neck with white bitter melon and black bean sauce	195



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蔬菜 Vegetarian



辣 Spicy





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肉类，家禽

Meat, Poultry

烧云腿榆耳芦笋炒乳鸽脯	345
Wok-fried pigeon fillet with asparagus, "Yunnan" ham and fungus	
罗汉上素鹅掌煲	308
Braised goose web with assorted vegetables in clay pot	
五指毛桃椰肉蒸清远鸡	228
Steamed chicken with coconut flesh and Chinese herb	
  柚子蜜脆皮手撕鸡	218
Shredded crispy chicken with pomelo	
桂花荔茸香酥鸭方	148
Crispy-fried boneless duck wrapped in taro dough served with osmanthus sauce	
干葱豆豉滑鸡煲	148
Wok-fried chicken with shallot and black bean sauce in clay pot	



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蔬菜 Vegetarian



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“有营新煮意” 素食餐单

“Green Cuisine” Vegan Menu

	麻婆素牛松豆腐蒸水蛋 Slow-cooked vegan “Mapo tofu” with steamed egg	218
	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	218
	梅菜皇素鸡茸蒸澳洲茄子 Steamed Australian eggplant with vegan chicken and preserved vegetables	158
	桃胶菌菇汤浸竹笙酿秋葵 Poached bamboo piths stuffed with okra in peach gum and mushroom soup	148
	桂花高山岩米糯米酿有机莲藕 Marinated organic lotus root stuffed with osmanthus, Nepalese mountain grains and glutinous rice	125
	脆皮五香素芋丝卷 Crispy taro and vegetables wrapped in bean curd skin served with hawthorn sweet and sour sauce	115
	萝卜丝素鸡葱油饼 Deep-fried vegan chicken and turnip with scallion oil pancakes	105
	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	105



蔬菜
Vegetable

	黑松露野菌炒鲜芦笋 Stir-fried asparagus and wild mushrooms with black truffle	228
	金汤瑶柱竹笙竹炭自制豆腐 Braised homemade charcoal bean curds with dried scallops and bamboo piths	148
	瑶柱浓鸡汤浸娃娃菜 Poached baby cabbage in chicken broth topped with dried scallops	148
	鱼汤日本银杏鲜枝竹浸时蔬 Poached seasonal vegetable with bean curd skin and Japanese ginkgo in fish broth	125
	松茸咸猪骨芥菜煲 Braised salted pork ribs with mustard green and matsutake mushroom	125
	鸡枞菌舞茸干煸四季豆 Stir-fried string beans with termite and maitake mushrooms	125
	鲜核桃荷塘素小炒 Stir-fried sliced lotus root with lily bulbs, celery, fungus and fresh walnut	125
	金银虾酱啫啫唐生菜胆 Wok-fried long lettuce with shrimp paste in clay pot	115
	各种时令蔬菜 Seasonal vegetables	115
	烹调方法: 清炒 / 蒜蓉炒 / 上汤 / 白灼 /  XO酱炒 /  椒丝腐乳炒 Preparation method: Stir-fried / Sautéed with garlic / Superior broth / Poached /  Stir-fried with XO sauce /  Stir-fried with fermented bean curd and chili	



饭，面

Rice, Noodle

	砂锅浓鲜虾汤脆米海皇泡饭 Braised assorted seafood with crispy rice and brown rice in shrimp broth	345
	桂花蟹肉斑球炒新竹米粉 Wok-fried "Taiwanese" rice vermicelli with crabmeat, sliced grouper and egg	228
	黑松露菠菜汁和牛粒炒饭 Fried rice with minced Wagyu beef and black truffle in spinach juice	218
	姜蓉瑶柱海鲜蛋白炒野米饭 Fried rice with seafood, dried scallops, egg white, ginger and crispy rice	195
	家乡海鲜炒面线 Fried noodles with assorted seafood and chives	148
	干炒安格斯牛肉片河粉 Wok-fried flat rice noodles with Angus beef	148
	御莲宫招牌炒饭 Fried rice with prawns, dried scallops and roasted duck	148
	花菇鹅掌虾籽葱油拌米线（每位） Tossed rice noodles in scallion oil topped with braised goose web and shrimp roe (per person)	115
	蟹肉鲜虾馄饨鱼汤一口米线（每位） Braised crabmeat and shrimp wontons with rice noodles in fish broth (per person)	105



甜品
Dessert

时令水果拼盘 Seasonal fruit platter	115
 燕窝流沙芝麻球 Crispy glutinous rice, sesame balls stuffed with bird's nest and salted egg custard	115
椰皇雪燕桃胶炖鲜奶 Double-boiled peach gum and karaya gum with fresh milk in coconut	105
 蛋白杏仁茶炖桃胶 Double-boiled peach gum with almond milk and egg white	78
万寿果雪莲子三色酒酿小丸子 Glutinous rice balls, papaya and snow lotus seeds in sweet fermented-rice wine	78
川贝无花果竹燕窝炖丰水梨 Double-boiled pear, bamboo bird's nest with dried fig and Chinese herb	78
 香芒杨枝甘露 Chilled cream of mango, sago and pomelo	68
天山雪莲子紫薯贡梨酥 Crispy pear puffs with purple sweet potato and snow lotus seeds	58

