



宫廷招牌菜

澳门币

Lotus Palace Top Signature Dishes

MOP

黑松露佛跳墙

888

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

澳门币

Appetizer and Cold Dish

MOP

冰镇青芥末汁浸花螺仔

168

Marinated fresh babylon shell with wasabi dressing

日本梅醋黄瓜拌海蜇头

138

Tossed cucumber and marinated jellyfish head with Japanese plum vinegar



蜜汁果木烟熏鱼

108

Applewood smoked mandarin fish

意大利松露黑醋小木耳拌冰菜

98

Marinated Japanese ice plant and black fungus with truffle, balsamic vinegar



巴蜀香辣黑豚肉碎溏心皮蛋

98

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

潮州卤水

澳门币

Barbecue, "Chaozhou" Braised

MOP

骨香鹅肉片豆腐

198

Braised sliced goose meat and bean curd

麻辣蒜香脆乳鸽

128

Crispy pigeon with spicy pepper and garlic



卤水鹅肉拼盘

118/半份 Half portion

Braised goose combination in "Chaozhou" style

228/份 Full portion

鲍鱼，海味

澳门币

Abalone and Dried Seafood

MOP

日本 12 头禾麻鲍 (每只)

3,680

Braised Japanese "Oma" abalone 12 heads
with seasonal vegetables (per piece)

日本 20 头吉品鲍 (每只)

1,588

Braised Japanese "Iwate" abalone 20 heads
with seasonal vegetables (per piece)



南非鲍鱼 22 头扣辽参 (每只)

1,588

Braised South African abalone 22 heads
with sea cucumber in oyster sauce (per piece)

南非鲍鱼 22 头扣花菇鹅掌 (每只)

1,188

Braised South African abalone 22 heads
with flower mushroom and goose web (per piece)

红米饭葱烧辽参 (每位)

688

Braised sea cucumber with red rice (per person)

鲍汁辽参扣鹅掌 (每位)

688

Braised sea cucumber with goose web in abalone sauce (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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燕窝

澳门币

Bird's Nest

MOP



浓鱼汤花胶燕窝羹

500

Braised bird's nest with fish maw in fish broth



椰汁冰花炖官燕

500

Double-boiled bird's nest with coconut milk

冰花葛仙米炖官燕

500

Double-boiled bird's nest with rock sugar and seaweed pearls

滋补炖汤

澳门币

Double-boiled Soup

MOP

西藏云雾虫草花胶炖老鸽汤

1,888

Double-boiled pigeon soup with cordyceps and fish maw



羊肚菌响螺炖花胶汤

288



Double-boiled sea whelk soup with fish maw and morel mushroom

樱花虾花胶龙趸片羹

128

Braised sliced grouper soup with fish maw and Sakura shrimp



花胶海鲜酸辣汤

128

Hot and sour soup with fish maw and assorted seafood

海鲜类

澳门币

Seafood

MOP

普宁豆酱炒带子

328

Stir-fried scallops with "Puning" bean sauce and broccoli



四川酸菜煮龙趸片

328

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

台湾树子蒸龙趸片

328

Steamed sliced grouper with egg and cordia tree seed



南瓜湿奶油炒虾球

288

Fried prawns with creamy pumpkin sauce

鲜虫草花浓汤胜瓜浸鱼腐

168

Braised homemade fish balls with fresh cordyceps flower

and angle gourd in bisque soup



香脆辣子软壳蟹

128

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



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肉类, 家禽

澳门币

Meat, Poultry

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
- 菠萝咕嚕黑豚肉 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

肉类, 家禽

澳门币

Meat, Poultry

MOP

-  柚子蜜脆皮手撕鸡 188
Shredded chicken and crispy chicken skin with pomelo dressing
-  荷香蚬蚶蒸状元滑鸡 (半只) 138
Steamed chicken with fermented bean curd and preserved clam sauce in lotus leaf (half)
- 干葱豆豉滑鸡煲 128
Wok-fried chicken with shallot and black bean sauce in clay pot
-  宫保滑鸡球 128
Wok-fried chicken with cashew nuts and dried chili
-  湖南紫苏香辣鸡 128
Braise chicken with basil in "Hunan" style



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辣 Spicy

“有营新煮意” 素食餐单

澳门币

“Green Cuisine” Vegan Menu

MOP

浓香杂菌手工面配羊肚菌汤 Handmade seasonal mushrooms noodles with vegetables in morel mushroom broth	188
梅菜皇素鸡茸蒸澳洲茄子 Steamed Australian eggplant with vegan chicken and preserved vegetables	138
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

澳门币

Vegetable

MOP

鱼汤珍菌浸菜苗

108

Poached seasonal vegetables and wild mushrooms in fish broth



松茸咸猪骨芥菜煲

108

Braised salted pork ribs with mustard green and matsutake mushroom



客家甜梅菜蒸菜心

98

Steamed choy sum with preserved vegetables

金银虾酱啫啫唐生菜胆

98

Wok-fried long lettuce with shrimp paste in clay pot



南乳温公斋煲

98

Braised vegetable, mushrooms and fungus with preserved bean curd sauce

红烧竹笙珍菌烩豆腐

98

Braised bean curd with wild mushroom 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 in bouillon

各种时令蔬菜

98

Seasonal vegetables

烹调方法: 清炒 / 蒜蓉炒 / 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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饭，面

澳门币

Rice, Noodle

MOP

脆野米浓虾汤鲜蟹肉带子泡饭

228

Braised crabmeat and scallops with rice and crispy wild rice in shrimp broth



桂花蟹肉斑球炒新竹米粉

198

Wok-fried "Taiwanese" rice vermicelli with crabmeat, sliced grouper and egg

鲍汁瑶柱花胶鸡粒烩饭

188

Braised fish maw and chicken fried rice with abalone sauce

日本乌鱼籽虾松炒米型意粉

168

Wok-fried puntalette and minced shrimp topped with Japanese mullet roe

家乡海鲜炒面线

128

Fried noodles with assorted seafood, chives and mushrooms

干炒安格斯牛肉片河粉

128

Wok-fried flat rice noodles with Angus beef



御莲招牌炒饭

128

Fried rice with prawns, dried scallops and roasted duck

榨菜火鸭丝焖鸳鸯米粉

128

Braised rice vermicelli and glass noodles with

shredded roasted duck and preserved vegetables

甜品

澳门币

Dessert

MOP

时令水果拼盘

98

Seasonal fruit platter

原只木瓜炖天山雪莲子

98

Double-boiled whole papaya with snow lotus seeds and red dates



雪糕桃胶碟豆花椰奶冻

78

Chilled butterfly pea flower and coconut milk pudding

Topped with snow gum and peach gum

香茅甜薯炖雪莲子拼紫薯咸蛋蜂巢酥

78

Double-boiled snow lotus seeds and sweet potato with lemongrass,

crispy taro puff with salted egg and purple sweet potato



蛋白杏仁茶炖桃胶

68

Double-boiled peach gum with almond milk soup and egg white



原粒椰盅炖桃胶

68

Double-boiled peach gum and lily bulbs with rock sugar in coconut

新会陈皮红豆沙汤丸拼咸蛋流沙煎堆

58

Red bean soup with dried tangerine peel and sesame dumplings,

deep-fried salted egg custard ball

香芒杨枝甘露

58

Chilled cream of mango, sago and pomelo



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