



御莲宫午餐套餐
Lotus Palace Lunch Set Menu



自选点心两款
Choice of Two Dim Sums

榆耳上素粉果
Steamed dumplings with elm fungus and vegetables
姜葱爆和牛肠粉
Rice sheet rolls with Wagyu beef, ginger and spring onion

XO 酱樱花虾鸡蛋韭菜煎饺
Pan-fried chives, egg dumplings with Sakura shrimps and XO sauce
紫薯流沙包
Steamed purple sweet potato buns with salted egg custard
韭菜鲜虾腐皮卷
Pan-fried prawn and chives wrapped in bean curd skin

沙嗲酱鲜枝竹蒸金钱肚
Steamed beef tripe and fresh bean curd skin in satay sauce
传统金钩咸水角
Crispy glutinous rice radish dumplings with minced pork and dried shrimp

自选汤一款
Choice of One Soup

精选厨师靓汤
Chef's soup of the day

石斛花旗参炖猪腱
Double-boiled pork shank soup with dendrobium catenatum and American ginseng

南北杏无花果炖竹丝鸡汤
Double-boiled chicken soup with almond and figs

自选主菜一款
Choice of One Entrée

酸汤金菇浸肥牛
Slow-cooked sliced beef in golden sour broth
黑椒彩椒牛仔骨
Pan-fried beef short ribs with chili and black pepper sauce
宫保西芹炒鸡柳
Stir-fried chicken fillet with celery and shallots

XO 酱韭菜花炒虾腰
Wok-fried shrimp and chives with XO sauce
化皮乳猪件
Crispy roasted suckling pig
海蜇咸鸡柳冰菜沙律
Shredded salted chicken with jellyfish and Japanese ice plant

菜脯酱龙趸片蒸豆腐
Steamed grouper and bean curd with preserved radish chili sauce
豆豉肉松炒椰菜苗
Wok-fried Thai baby cabbage with minced pork and black bean sauce
油盐水浸白菜苗
Poached baby bok-choy in salt and oil broth

自选主食一款
Choice of One Side Dish

老干妈和牛炒饭
Fried rice with minced Wagyu beef and chili sauce
上海嫩鸡烩面
Braised Shanghainese noodles with diced chicken and vegetables

瑶柱金银蛋瘦肉粥
Congee with sun-dried scallop, lean pork, century egg and salted egg
丝苗白饭
Steamed rice

每位188澳门币另加10%的服务费
Mop 188 plus 10% service charge per person