

### 御莲宫美景佳肴套餐 Lotus Palace View and Dine Set Menu



### 御莲点心拼盘

#### **Dim Sum Combination Platter**

三色百花带子饺

Steamed scallop dumpling topped with trio crab roe  $\,$ 

黑松露蒸素粉果

Steamed black truffle dumpling with yam bean

芝士焗叉烧酥

Baked cheese and barbecued pork puff

## 御莲靓汤

Soup

酸辣汤 或 樱花虾花胶龙趸片羹

Hot and sour soup Or Braised sliced grouper soup with fish maw and Sakura shrimp

## 御莲热菜

#### **Main Course**

瑞士黑蒜带子蒸水蛋 拼 普宁豆酱芦笋玉簪虾球 拼 荷仙菇肉松米汤浸时蔬

Steamed egg with Swiss black garlic topped with steamed scallop & Stir-fried green asparagus skewer prawn in "Pu Ning" bean paste & Poached seasonal vegetable, minced pork with white fungus in rice broth

鲍汁瑶柱鸡粒烩饭

Braised dried scallops and chicken fried rice with abalone sauce

# <u> 御莲甜品</u>

#### Dessert

香芒杨枝甘露

Chilled cream of mango and sago with pomelo

每位258澳门币另加10%的服务费 Mop258 plus 10% service charge per person