



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

三色百花带子胶

Steamed scallop dumplings 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 barbecue pork puffs

御莲炖汤

Soup

Hot and sour soup or Braised crabmeat soup with Australian spinach

酸辣汤 或 鲜拆蟹肉菠菜苗羹

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 和 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 sauce and
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

御莲甜品

Dessert

香芒杨枝甘露

Chilled cream of mango and sago with pomelo

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Mop258 plus 10% service charge per person