

春茗美饌共賞  
*The Huaiyang Garden Spring Menu*



淮扬开胃前菜  
*Huaiyang Appetizer*

捞汁蚌仔, 松仁马兰头, 墨鱼大烤  
*Marinated mini geoduck with vinaigrette*  
*Marinated kalimeris and pine nuts*  
*Roasted cuttlefish with huaiyang-style sauce*

南乳山药芝麻豆腐  
*Chinese yam tofu with marinated bean curd and sesame*

豌豆尖春笋炖鸽盅  
*Double-boiled pigeon with pea sprouts and spring bamboo shoots*

大四喜蒸饺  
*Steamed abalone, sea cucumber, dried shrimp and scallop dumpling*

海胆翡翠烧卖  
*Steamed sea urchin and shepherd's purse Siu mai*

帆立贝水晶果  
*Steamed scallop dumpling*



豆茸脆炸鲰鱼肚

*Braised catfish fish maw with mashed broad bean*

梅花一品酥

*Deep-fried custard cake*

春韭螺肉盒子

*Pan-fried Chinese chives and snail meat dumpling*

蟹黄金箔灌汤包

*Steamed crab roe soup dumpling and gold foil*

白鱼馄饨

*Poached white fish wontons soup*



蜜瓜草莓焦糖布丁

*Honeydew melon and strawberry pudding*

12 道菜套餐 (每位)

12-Course Menu (Per Person)

1,688

所有价格以澳门元计算，并须另加 10% 服务费  
All prices are in MOP and subject to 10% service charge