

前菜拼盘 Appetizer combination

桂花话梅车厘茄

Marinated cherry tomatoes in preserved plum and Osmanthus sauce

脆腩配四川泡菜

海参黑醋蜇头

Crispy pork belly with Sichuan pickled vegetable

Marinated jelly fish head with sea cucumber in spicy black vinegar

滋补石斛玉竹炖鲍鱼

Double-boiled soup with abalone and dendrobium orchid

宫保鹅肝鸡丁

Wok-fried chicken with seared foie gras and red pepper 或 or

樱花虾 X.O.酱爆虾球带子

Seared scallops and prawns with dried sakura shrimp X.O. sauce

飘香腊味糯米饭

Steamed glutinous rice with preserved Chinese sausage

或 or

带子斑球脆面

Crispy noodle with scallop and grouper fillet

奶油核桃露配核桃酥

Cream of walnut soup served with walnut pastry

每位澳门币 MOP 380 Per Person