

新春菜谱
Chinese New Year Special Menu
24 January - 02 February 2020

MOP

(年年有余) 荷塘冲菜蒸东星班球	1988
Steamed star grouper fillet with preserved vegetables and enoki mushrooms	
(盘满钵满) 御莲宫新春臺品盆菜 (供 4 位用)	1888
Poon Choi - Braised Australian 6 heads abalone, sea cucumber, fish maw, goose webs, dried scallop, tiger prawns, dried oysters and vegetables (for 4 pax)	
(春花吐艳) 带子鱼鳔炒农场鸡蛋	368
Wok-fried scallop, fish maw with farm chicken egg and chili	
(喜哈满屋) 香辣蟹味菇玉簪虾球	338
Stir-fried king prawn string asparagus with shimeji mushroom and spicy chili sauce	
(横财就手) 发菜蚝豉莲藕猪肘子	288
Braised pork trotter and dried oysters topped with black moss in brown sauce	
(金鸡报喜) 五味脆皮炸状元滑鸡 (1 只)	288
Deep-fried crispy whole chicken with five spiced (Whole piece)	
(包罗万有) 天津冬菜白蚬煮三宝	228
Braised fish maw, fish cake, fish balls with baby clams "Tianjin" cabbage in soup	
(竹报平安) 鲜虫草花竹笙浸木耳	128
Poached cordyceps flower, bamboo pith and black fungus with bean curd skin in broth	