



喜粵新春贺年菜谱套餐 A

CHINESE NEW YEAR SET MENU A

“贺迎新禧”

珍珠酸子片皮鸡 Roasted sliced chicken skin in sour dressing
陈醋海蜇头 Marinated prime cut jelly fish with vinegar dressing
宁波烤豇豆 Marinated cowpea in “Ningbo” style

“金银满屋”

银罗鸳鸯甫炖鱼骨汤
Double boiled fish soup with scallop, conpoy & fuzzy melon

“财来八方”

沙姜鲜菌炒和牛
Fried wagyu beef with ginger and mixed mushrooms

“如意鸿运”

蚝皇花胶鹅掌扣鲍甫
Braised sliced abalone with goose web and fish maw in oyster sauce

“年年有余”

剁椒蒸东星斑球
Steamed sliced spotted grouper with chilli pepper sauce

“好运年年”

蟹皇扒豆苗
Braised pea shoots and crab roe

“大富大贵”

海胆黑豚肉烩饭
Stewed rice with sea urchin and Iberico pork

“鸿图贵富”

红豆沙芝麻汤丸拼笑口枣
Red bean soup with black sesame dumplings

每位澳门币\$1388

MOP 1388 per person



喜粵新春贺年菜谱套餐 B

Canton New year set menu B

“恭喜发财”

喜粵化皮乳猪件 Crispy roasted suckling pig
香煎素鹅 Deep-fried bean curd sheet rolls with vegetables
陈皮黄瓜 Marinated cucumber with dried tangerine peel

“喜气福来”

松茸竹笙炖响螺
Double boiled chicken soup with mushroom, bamboo pith and fresh conch

“龙马精神”

香芹鱼露焗波士顿龙虾球
Braised Boston lobster ball with celery in fish sauce

“风顺年年”

黑椒金菇和牛卷
Wagyu beef rolling with enoki mushroom in black pepper sauce

“包罗万有”

鲍汁扣原只澳洲鲍鱼
Braised Australia abalone in abalone sauce

“如意吉祥”

榄菜花枝双椒炒东星斑球
Fried sliced spotted grouper, preserved pickle and cuttlefish

“心想事成”

梅子汁蒸阿拉斯加蟹肉糯米饭
Steamed glutinous rice and Alaska crab meat with plum pickle sauce

“顺年顺景”

官燕雪莲炖万寿果
Double-boiled bird's nest with snow lotus

每位澳门币\$1688
MOP 1688 per person