



新春菜谱

CHINESE NEW YEAR SIGNATURE DISHES 2019

澳门币\$
MOP

金銀滿屋

银罗鸳鸯甫炖鱼骨汤(每位)

Double boiled fish soup with scallop, conpoy & fuzzy melon (per person)

218

堆金積玉

大叶花枝卷伴法国鹅肝片 皮猪(每位)

Crispy fried pork and foie gras roulade with squid paste (per person)

228

包羅萬有

喜粵聚宝盘菜(2-4 persons)

Good Luck Poon Choi

(鲍鱼, 遼参, 海参, 花膠, 瑤柱, 金蚝, 海蝦, 猪手, 鹅掌, 花菇, 娃娃菜, 莲藕, 猪皮)

(Braised abalone, Japanese sea cucumber, sea cucumber, fish maw, dried scallop, dried oyster, sea prawn, roast pork, goose web, mushrooms, Chinese cabbage, lotus root, Deep-fried pork skin)

1788

鴻運當頭

陈草菇焗鲜鸡 (半只/一只)

Braised chicken with straw mushrooms (half/ whole)

228/438

四海昇平

豉味花胶扣酥肉

Braised pork belly with fish maw in fermented black bean sauce

468

錦上添花

油盐妙制松露海鲜球

Deep-fried seafood ball with black truffle

388

財源興旺

黑椒金菇和牛卷

M7 Wagyu beef and enoki mushroom rolls in black pepper sauce

488

得意洋洋

蒸阿拉斯加蟹肉糯米饭

Steamed glutinous rice and Alaskan king crab meat

398