

新春应节小菜

CHINESE NEW YEAR SPECIAL DISHES

1/2/2019 – 11/2/2019

澳门币
MOP

风生水起(三文鱼,海参,鸡丝,海蜇头,蟹籽捞起) \$238

Tossed Salmon, Sea Cucumber, Chicken, Jellyfish and Crab Roe with Sesame Dressing

黄金万两(原只蚝皇鲍鱼伴山珍烧鹅酥卷) \$688

Braised Whole Abalone in Supreme Sauce, Golden Fried Mushroom and Roasted Goose Roll

发财好市(发菜蜜饯百花煎金蚝) \$438

Wok-fried Honey Glazed Dried Oysters and Minced Prawns with Sea Moss

龙马精神(金瑶酱爆龙虾百灵菇) \$418

Wok-fried Boston Lobster with Oyster-Mushroom and XO Conpoy Sauce

吉祥顺景(花胶鸡茸燕窝羹-每位) \$288

Braised Bird's Nest, Fish Maw and Chicken Broth (Per Person)

喜鹊报佳音(双冬鲍鱼焗乳鸽) \$288

Casserole of Pigeon and Abalone with Black Mushrooms and Bamboo Shoots

春意乐嘻哈(辣汁明虾球伴炸金钱蟹盒) \$238

Sautéed Prawns in Spicy Sauce and Crispy Fried Crabmeat Parcel

前程似锦绣(榆耳竹笙炒上素) \$128

Stir-fried Elm Mushrooms, Bamboo Piths and Assorted Vegetables

须另加10%服务费
Subject to 10% service charge



GOLDEN COURT

金沙閣