

十全十美
Jiang Nan CNY MENU 2021

江南前菜精选

Classic Jiang Nan Appetizers

红烧羊肉冻 Red braised mutton jelly	金陵盐水鸭 “Jinling” style salted duck
花雕醉膏蟹 Drunken crab in “Shao Xing Huo Diao” wine	老上海熏鱼 Old fashioned “Shanghai” smoked fish
酱味双拼萝卜青瓜 Duo of marinated crunchy turnip and cucumber	本帮手撕烤麸 Soya braised brown wheat gluten, mushrooms and black fungus
葱油拌海蜇 Marinated “Zhou Shan” jellyfish salad in scallion oil sauce	桂花糯米藕 Osmanthus candied lotus root filled with glutinous rice

鹧鸪炖响螺

Double-boiled partridge and sea whelk soup

虾籽大乌参

Braised whole sea cucumber with sun-dried shrimp roe

至尊富贵鸡

“Jiang Nan” style oven-baked fortune chicken
stuffed with abalone, sea cucumber and goose web

大汤东海黄鱼

Poached “East Ocean” yellow croaker fish with preserved vegetables

本帮咸笃鲜

Slow brewed salted and fresh pork knuckles with
bamboo shoots and dried bean curd sheets in broth

手剥河虾仁

Sautéed freshly peeled river shrimps

瑶柱荠菜春卷

Deep-fried spring roll filled with shredded dried scallop,
river shrimps, mince and shepherd’s purse

醉江南菜饭

“Shanghai” style air-dried cured pork with rice and green vegetables

十三幺-大白兔奶糖椰汁糕

Mahjong full house-Shanghai’s white rabbit coconut candy

雨花石汤圆

Rain-flower pebble shaped, glutinous rice dumpling soup

十位用 澳门币 8,888
MOP 8,888 for 10 persons

所有价格须另加 10%服务费。

All prices are subjected to 10% service charge.