

五福临门
Jiang Nan CNY MENU 2021

江南前菜精选

Classic Jiang Nan Appetizers

老上海熏鱼

Old fashioned "Shanghai" smoked fish

本帮手撕烤麸

Soya braised brown wheat gluten, golden mushrooms and black fungus

香糟四宝

Jiang Nan four treasures in "Shao Xing" wine brine

葱油拌海蜇

Marinated "Zhou Shan" jellyfish salad in scallion oil sauce

金陵盐水鸭

"Jinling" style salted duck

清炖狮子头

"Lion's head" meat dumplings in broth

秃黄油灌汤黄鱼

"Dynasty" style boneless yellow croaker fish stuffed with "Suzhou-Tei Huang You" hairy crab roe

鳗鲞烧肉

"Shanghai" style red braised pork belly with dried conger eel

上海全家福

Family style braised chicken, egg dumplings, cuttlefish, abalone with assorted greens

手剥河虾仁配甜豆

Sautéed freshly peeled river shrimps served with wok-fried sweet peas

瑶柱芥菜春卷

Deep fried spring roll stuffed 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

十三幺一大白兔奶糖椰汁糕

Mahjong full house-Shanghai's white rabbit coconut candy

酒酿冰淇淋

Fermented glutinous rice wine ice-cream

五位用 澳门币 3,888

MOP 3,888 for 5 persons

所有价格须另加 10%服务费。

All prices are subjected to 10% service charge.