



## 新春套餐 B Chinese New Year Menu B

一帆风顺齐捞起

巴黎轩特色捞生

### Love of Eiffel Tower Chinese New Year Refreshing Fortune Salad

三文鱼，北极贝，海蜇头，五柳料，沙葛丝，芋头丝，  
红萝卜丝，花生碎，芝麻，薄脆，冰梅酱

Fresh salmon, surf clams, jelly fish, preserved vegetables, yam, bean, taro,  
carrot, peanut, sesame, crispy pastry and sour plum sauce

“捞鱼生”也被称为“捞生”，“捞鱼生”在全球华人的农历新年期间非常受欢迎，应该也算是华人独特的庆祝新年的方式。其实，“捞鱼生”是一道带有吉祥意味，祈求来年有好运，发大财的菜式。以前的华人，都是在大年初七，人日这一天，聚合一家大小，进行“捞鱼生”的仪式。但是，现在在过年前，市场就已经推出“捞鱼生”了。而且，“捞鱼生”的活动，可以持续到元宵节，大年十五。

### 金猪贺岁

鸿运乳猪全体

Barbecued whole suckling pig

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### 财源滚滚

辽参花胶松茸炖鸡汤

Double-boiled chicken soup with sea cucumber, fish maw and Matsutake mushroom

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### 双龙出海

上汤焗波士顿龍蝦伊麵

Braised Boston lobster with e-fu noodles in superior soup

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### 金碧辉煌

翡翠鸳鸯虾球

Sautéed prawn with honey bean and deep-fried prawn with mayonnaise

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Price is subject to 10% service charge  
价目须另加 10% 服务费



**一掌定乾坤**

壕皇澳洲鲍鱼扣鹅掌

Braised whole abalone and goose web with oyster Sauce

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**如鱼得水**

清蒸老虎斑

Steamed tiger grouper with spring onion in soya sauce

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**金鹊迎春**

金牌蒜香炸子鸡

Deep-fried crispy farm chicken with garlic

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**春风得意**

蟹肉扒荷仙菇西兰花

Braised crab meat and fungus with broccoli

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**纵横四海**

荷香腊味糯米饭

Steamed glutinous rice with preserved meat and sausage wrapped in lotus leaf

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**春节甜品**

**Dessert**

**合家平安庆团年**

桃胶炖官燕拼香煎椰汁年糕

Double-boiled bird's nest sweetened soup with peach gum

Pan-fried coconut glutinous rice cake

**四季丰收**

环球时令水果

Season fruit platter

每桌澳门币 MOP 11,888 Per Table (8 persons)

每桌澳门币 MOP 13,888 Per Table (10 persons)

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