

御莲宫新春菜谱套餐 B

Lotus Palace Chinese New Year Set Menu B

五福临门

(烧椒拌九孔鲜鲍鱼)

Chilled sliced baby abalone and Chinese lettuce with Sichuan spicy dressing

(黑醋乳猪件牛油果拌冰菜沙律)

Marinated Japanese ice plant, suckling pig skin and avocado with truffle balsamic vinegar

(禅衣五香素包卷)

Marinated vegetables wrapped in bean curd skin rolls with five spice

(蜜汁果木烟熏鱼)

Applewood smoked mandarin fish

(冰镇青芥末汁浸花螺仔)

Marinated fresh babylon shell with wasabi dressing

包罗万有

(天籽兰花炖辽参乌鸡汤)

Double-boiled black chicken soup with sea cucumber and dendrobium flower

盘满钵满

(御莲新春蚝豉海味盆菜)

Braised Australian 9 heads abalone, fish maw, sea moss, goose webs, dried scallops, tiger prawns, dried oysters, mushrooms, roasted duck, soy chicken and vegetables

年年有余

(清蒸东星斑)

Steamed star grouper with soy sauce and spring onion

嘻哈满屋

(海南椒炒鲜鲍片虾球)

Stir-fried king prawns and sliced south African baby abalone with preserved chili sauce

金鸡报喜

(桂花南乳酱脆皮滑鸡)

Deep-fried crispy chicken with Osmanthus and preserved bean curd sauce

竹报平安

(鲜鱼汤浸竹笙酿时蔬)

Braised seasonal vegetables stuffed with bamboo pith in fish broth

龙马精神

(加拿大龙虾蒸腊味糯米饭)

Steamed glutinous rice with Canadian lobster, morel mushroom, preserved meat and dried shrimp

锦上添花

(香茅雪莲子炖血燕窝)

Double-boiled snow lotus seed and lemongrass with red bird's nest

堆金积玉

(红萝卜流沙煎堆仔, 椰香豆沙年糕卷)

Deep-fried carrot sesame balls with salted egg custard
Rice cake roll with coconut and red bean paste

每桌澳门币 13888 (10人)

MOP 13888 (10 persons) per table

所有价目须另加 10% 服务费

All prices are subject to 10% service charge