

御莲宫新春菜谱套餐 A

Lotus Palace Chinese New Year Set Menu A

四喜临门

(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 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

福如东海

(云南姬松茸螺头炖花胶汤)

Double-boiled sea whelk soup with fish maw and "Yunnan" agaricus fungus

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

年年有余

(潮泰蒸金边方利)

Steamed Macau sole with chopped chili in "Chao Zhou and Thai" style

飞黄腾达

(桂花南乳酱脆皮滑鸡)

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

好市发财

(发菜蚝豉瑶柱脯扣玉环)

Braised dried oyster, conpoy, sea moss and winter melon ring

吉庆满堂

(羊肚菌生炒腊味糯米饭)

Wok-fried glutinous rice with morel mushrooms, preserved meat and dried shrimp

富贵一生

(万寿果蛋白杏仁茶天仙珠炖桃胶)

Double-boiled peach gum with almond milk soup, egg white, and seaweed pearls in whole papaya

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 milk and red bean paste

每桌澳门币 2988 (4人)

MOP 2988 (4 persons) per table

所有价目须另加 10%服务费

All prices are subject to 10% service charge