



Emerald House Set Menu

鸿运坊套餐

红油拌八爪蜆头, 剁椒花生拌秋葵
Marinated jellyfish with chilli sauce and
poached okra and peanuts with Hunan pickled chilli sauce

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鲜芦荟酸辣汤
Hot and sour soup with chicken and fresh aloe vera

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(四选二双拼)

海苔脆脆虾
Deep-fried prawns with seaweed powder

最爱小酥肉
Deep-fried crispy pork neck with homemade chilli sauce

脆青瓜爆炒海螺片
Wok-fried sliced sea whelk with cucumber

东北手撕香脆牛肉
Crispy hand-pulled beef tossed with chilli and peanuts

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四川担担面 或 五谷米炒饭
Dan-Dan noodles or fried multi-grain rice with egg

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银耳红枣炖桃胶
Double-boiled sweet peach resin with red dates

每位澳门币 388
MOP 388 per person

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老醋东北野生木耳, 妈妈大拌菜, 红油拌八爪蜆头

"Dongbei" style marinated wood fungus with aged vinegar

Mixed Chinese vegetable salad

Marinated jellyfish with chilli sauce

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冲汤活海参

Live sea cucumber with chicken soup

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(四选二双拼)

最爱小酥肉

Deep-fried crispy pork neck with homemade chilli sauce

酱烧大连活鲍鱼

Braised live Dalian abalone with homemade soybean paste

脆青瓜爆炒海螺片

Wok-fried sliced sea whelk with cucumber

秘制羊排

Braised lamb chop with chilli and cumin

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XO 酱和牛炒饭 或 老北京炸酱面

Wok-fried rice with Wagyu beef or old Beijing noodles

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银耳红枣桃胶炖官燕

Double-boiled bird's nest with sweet peach resin and red dates

每位澳门币 688

MOP 688 per person