



新春套餐 A
Chinese New Year Menu A

满堂吉庆

La Chine Three Treasure Appetizers

金桂花香银鳕鱼

Deep-fried cod fish fillet with osmanthus and homemade sauce

玫瑰啫喱海蜇花

Chilled jelly fish with rose vinegar jelly

嫣紅雪梨配意大利黑醋丸子

Marinated Chinese pear with hawthorn
and balsamic vinegar pearl

包罗万有

葛仙米元贝炖花胶汤

Double-boiled chicken soup with fish maw,
conpoy and seaweed pearl

金雀报喜

果木香茅烟熏妙龄乳鸽

Smoked baby pigeon in lemongrass flavor

财源滚滚

金蟾玉环瑶柱脯

Braised marrow squash stuffed with conpoy
and semi-dried oyster

如意金腰带

碧绿榆耳炒带子

Wok-fried scallop with fungus and broccoli

年年有余

清蒸东星斑

Steamed star grouper with spring onion in soya sauce

金银满屋

金舞茸番茄浸有机菠菜

Poached spinach with maitake mushroom
and tomato in pumpkin soup

堆金积玉

樱花虾腊味糯米饭

Steamed glutinous rice with
preserved meat sausage and sakura shrimp

甜品 Dessert

百年鸿运

桃胶炖燕窝伴香煎椰汁年糕

Sweetened bird nest soup with peach gum
pan-fried coconut glutinous rice cake

良辰美景

环球水果盘

Seasonal fruit platter

每桌澳门币3,888 (供4位用)

MOP 3,888 per table (for 4 persons)

所有价格以澳门币计算及另加10%服务费

All prices are in MOP and subject to 10% service charge



新春套餐 B
Chinese New Year Menu B

一帆风顺

La Chine Three Treasure Appetizers

山楂鹅肝冻配姜饼

Chilled foie gras and hawthorn terrine with ginger biscuit

樱花虾风干火腿沙拉

Ice lettuce salad with serrano ham and sakura shrimp

金桂花香银鳕鱼

Deep-fried cod fish fillet with osmanthus and homemade sauce

包罗万有

葛仙米元贝炖花胶汤

Double-boiled chicken soup with fish maw,
conpoy and seaweed pearl

阖家欢喜

荔茸香酥带子

Crispy-fried taro puffs with scallop

财源滚滚来

金壕玉环瑶柱脯

Braised marrow squash stuffed with conpoy
and semi dried oyster

龙马精神

翡翠油泡虾球

Wok-fried prawn with green vegetable

年年有余

清蒸东星斑

Steamed star grouper with spring onion in soya sauce

前程似锦

金牌蒜香炸子鸡

Deep-fried crispy farm chicken with garlic

八方来财

壕皇鲍鱼扣鹅掌

Braised abalone and goose web in oyster sauce

堆金积玉

樱花虾腊味糯米饭

Steamed glutinous rice with preserved meat sausage
and sakura shrimp

甜品 Dessert

百年鸿运

桃胶炖燕窝伴香煎椰汁年糕

Sweetened bird nest soup with peach gum
pan-fried coconut glutinous rice cake

良辰美景

环球水果盘

Seasonal fruit platter

每桌澳门币 4,888 (供 6 位用)

MOP 4,888 per table (for 6 persons)

所有价格以澳门币计算及另加10%服务费

All prices are in MOP and subject to 10% service charge