



御莲宫
LOTUS PALACE



新春盆菜

Chinese New Year Poon Choi Menu

澳门币 MOP

(盆满钵满) 御莲宫新春一品盆菜 (供 4 位用)

1,988

Poon Choi - Braised Australian 6 heads abalone, sea cucumber, fish maw, goose webs, dried scallops, tiger prawns, dried oysters and vegetables (for 4 person)



所有价目须另加 10%服务费

All prices are subject to 10% service charge

新春生猛游水海鲜

Live Seafood

龙虾

Lobster

澳洲龙虾两吃

Australian lobster (served in 2 courses)

上汤龙虾球泡饭 / 七味椒盐龙虾头爪

Poached lobster with rice in superior broth /

Wok-fried lobster with togarashi pepper and garlic

其他烹调方法:

Other preparation methods:

刺身配青芥末酱油 / 上汤焗伊面底 / 姜葱炒 /

芝士牛油焗 / 蒜蓉蒸 / 南瓜湿奶油炒

Sashimi with wasabi and soya sauce / Steamed with e-fu noodles in superior broth / Sautéed with ginger and spring onion / Baked with butter and cheese / Steamed with minced garlic / Stir-fried with creamy pumpkin sauce

象拔蚌

Geoduck Clam

刺身配青芥末酱油 / 油泡 / 白灼 / 豉汁芦笋炒 / XO 酱炒

Sashimi with wasabi and soya sauce / Sautéed with yellow chives and asparagus / Poached / Stir-fried with asparagus in black bean sauce / Stir-fried with XO sauce

富贵虾

Mantis Shrimp

姜葱炒 / 白灼 / 避风塘蒜香炒 / 椒盐香葱爆 / 豉椒炒

Sautéed with ginger and spring onion / Poached / Sautéed with garlic and dried chili / Deep-fried with chili and five spices salt / Stir-fried with black bean sauce and chili

游水海鱼

Live Fish

东星斑 / 黄皮老虎斑 / 金边方利

Star grouper / Tiger grouper / Macau sole

可选清蒸 / 蒜子火腩焗 / 煎封 / 砂锅干葱焗 /

台湾树子蒸 / 潮泰蒸 / 水煮 / 油泡 / 剁椒蒸

Steamed with soy sauce and spring onion / Braised with garlic and roasted pork belly / Pan-fried with soy sauce / Wok-fried with ginger and shallot served in clay pot / Steamed with cordia tree seeds / Steamed with chopped chili in "Chao Zhou and Thai" style / Slow-cooked in Sichuan spicy oil / Sautéed with yellow chives and asparagus / Steamed with chopped chili

肉蟹

Mud Crab

椒盐香葱爆 / 豉椒炒 / 姜葱炒 / 花雕蛋白蒸 /

避风塘蒜香炒

Deep-fried with chili and five spices salt / Stir-fried with black bean sauce and chili / Sautéed with ginger and spring onion / Steamed with yellow wine and egg white / "Hong Kong" style stir-fried with garlic and red chili

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新春菜谱

Chinese New Year Special Menu

澳门币
MOP

(合家欢乐) 东星斑两吃

Star grouper (served in 2 courses)

生菜胆炒斑球 / 豉汁粉丝蒸头腩

Stir-fried with long lettuce /

Steamed fish head and belly with glass noodles and black bean sauce

1,688

(嘻哈满屋) 三葱爆加拿大龙虾

Braised Canadian lobster with spring onion, shallot and leek

688

(包罗万有) 发菜冬菜肉饼蒸三门青膏蟹

Steamed "Sanmen" green crab with chopped pork patty and sea moss

688

(春花吐艳) 黑松露菌澳带炒鲜奶

Stir-fried scallops, milk and egg white topped with black truffle

388

(横财就手) 发菜蚝豉莲藕猪肘子

Braised pork joint and dried oysters topped with black moss in brown sauce

288

(金鸡报喜) 蒜香脆皮清远鸡

Deep-fried "Qingyuan" crispy chicken with garlic

188

(竹报平安) 鲜虫草花竹笙金汤浸竹炭豆腐

Braised homemade bean curd with bamboo piths and fresh cordyceps flowers in golden bisque

138

所有价目须另加 10%服务费

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御莲宫新春菜谱套餐 A

Lotus Palace Chinese New Year Set Menu A

四喜临门

(意大利鱼子酱乳猪件)

Suckling pig topped with black caviar

(象拔蚌仔荷仙菇冰菜沙律)

Marinated baby geoduck clam and white fungus with Japanese ice plant salad

(禅衣五香素包卷)

Marinated vegetables wrapped in bean curd skin roll with five spice

(蜜汁果木烟熏鱼)

Applewood smoked mandarin fish

福如东海

(灵芝鲍鱼炖花胶汤)

Double-boiled fish maw soup with abalone and reishi mushroom

嘻哈满屋

(三葱爆加拿大龙虾)

Braised Canadian lobster with spring onion, shallot and leek

年年有余

(老姜陈皮蒸金边方利)

Steamed Macau sole with aged mandarin peel and ginger

金鸡报喜

(蒜香脆皮清远鸡)

Deep-fried "Qingyuan" crispy chicken with garlic

好市发财

(发菜蚝豉莲藕猪肘子)

Braised pork joint and dried oysters topped with black moss in brown sauce

吉庆满堂

(海鲜珍菌烩伊面)

Braised e-fu noodles with assorted seafood and mushrooms

富贵一生

(桂花雪莲子酒酿丸子)

Glutinous rice dumplings, osmanthus, snow lotus seeds and sugar in rice wine

堆金积玉

(金沙咸蛋青苹果, 椰香紫薯年糕卷)

Chinese New Year petit fours

Crispy bitter melon juice puff with purple sweet potato and salted egg custard

Rice cake roll with coconut and red bean paste

每桌澳门币 3,288 (供 4 位用)

MOP 3,288 per table (for 4 person)

所有价目须另加 10% 服务费

All prices are subject to 10% service charge

御莲宫新春菜谱套餐 B

Lotus Palace Chinese New Year Set Menu B

五福临门

(冰镇青芥末汁浸花螺仔)

Marinated fresh babylon shell with wasabi dressing

(象拔蚌仔何仙菇冰菜沙律)

Marinated baby geoduck clam and white fungus with Japanese ice plant salad

(禅衣五香素包卷)

Marinated vegetables wrapped in bean curd skin roll with five spice

(蜜汁果木烟熏鱼)

Applewood smoked mandarin fish

(黑鱼籽卤水鹅肝冻乳猪件焦糖玛仔)

Suckling pig with foie gras in dried apricot dressing on "Caramel Treats" topped with caviar

包罗万有

(天籽兰花炖辽参乌鸡汤)

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

盆满钵满

(御莲新春蚝豉海味盆菜)

Braised Australian 9 heads abalone, sea cucumber, fish maw, goose webs, dried scallops, tiger prawns, dried oysters and vegetables

年年有余

(金华火腿陈皮丝蒸东星斑)

Steamed star grouper with "Jinhua" ham and dried tangerine peel

嘻哈满屋

(三葱爆加拿大龙虾)

Braised Canadian lobster with spring onion, shallot and leek

金鸡报喜

(蒜香脆皮清远鸡)

Deep-fried "Qingyuan" crispy chicken with garlic

竹报平安

(鲜虫草花竹笙金汤竹炭豆腐)

Braised homemade bean curd with bamboo piths and fresh cordyceps flowers in golden bisque

龙马精神

(大明虾球珍菌烩伊面)

Braised e-fu noodles with prawns and mushrooms

锦上添花

(椰香百合雪莲子炖血燕)

Double-boiled red bird's nest with snow lotus seeds and lily bulbs

堆金积玉

(金沙咸蛋青苹果, 椰香紫薯年糕卷)

Chinese New Year petit fours

Crispy bitter melon juice puff with purple sweet potato and salted egg custard

Rice cake roll with coconut and red bean paste

每桌澳门币 13,888 (供 10 位用)

MOP 13,888 per table (for 10 person)

所有价目须另加 10% 服务费

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