

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

All prices are subject to 10% service charge