

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
All prices are subject to 10% service charge