

新年贺年菜

Chinese New Year Special Menu

澳门币
MOP

新年点心拼盘（包罗万象）

水晶蟹子虾饺, 鲍鱼烧卖, 萝卜丝元宝酥

Dim Sum platter

Steamed shrimp dumpling with crab roe, steamed pork siew mai with abalone and deep-fried shredded turnip puff

\$128

新春螺头羊肚菌枣黄汤（金玉满堂）

Double boiled sea whelk and pork ribs soup

with morel mushrooms, fish maw and pork tendon (per person)

\$138

南乳发菜莲藕炆猪手（富贵横财就手）

Braised pork knuckle with lotus and black moss

\$98

鲍汁南瓜小盆菜（新春鸿运当头）

鲍鱼、大虾、柱甫、鸡件、烧肉、花菇，花胶，南瓜

Abundance and prosperity mini Poon Choi with abalone sauce in pumpkin

(Abalone, Prawn, Dried scallop, chicken, barbecued pork belly, mushroom, fish maws, Pumpkin)

\$288

金汤百花酿辽参(富贵金银满屋)

Crispy sea cucumber and scallops with barley in golden broth (per person)

\$388

罗汉上素（新春喜气洋洋）

Braised assorted fungus with vegetables and soya sauce

\$98

金砖豆腐（黄金满地）

Deep-fried bean curd with sweet and sour sauce

\$78

桃胶雪耳糖水

Peach gum and snow fungus sweet soup

\$38

所有价目须另加 10% 服务费。

All prices are subject to 10% service charge.