



醉江南·梁子庚餐厅 · 春节精选菜单 Jiang Nan Recommendation Menu

	澳门币\$ MOP\$ 时价 Market Price
江南双味红玫瑰鱼 “JiangNan” style poached cherry barb fish with hairy crab roe and crab meat, sweet and sour sauce	
绍兴干菜扣 16 头南非干鲍 Braised sun-dried “South African” abalone with preserved vegetables (16 head)	1, 288
自制咸肉三鲜笃春笋 Slow brewed pork knuckles, Iberico pork, fish dumplings, bamboo shoots with homemade salted pork meat in supreme broth	888
本帮白切羊肉 Poached “Yanchi” Tan lamb serve with homemade salt and pepper	288
上海葱油白切鸡 “Shanghai” style poached chicken in scallion oil	188
自制浙江酱味焗饭 “Zhejiang” style steamed rice with marinated pork, duck and fish	188
江南发糕 “JiangNan” style steamed sponge cake with red date and raisins	188
台州海鲜发财羹 “Taizhou” style fish maw broth with assorted seafood and bamboo shoots	148
高山塔菜炒冬笋 Wok-fried brassica with winter bamboo shoots	128
衢州鲜肉汤圆 “Quzhou” style glutinous rice balls stuffed with pork meat	68

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All prices are subject to 10% service charge