



# 新春贺年套餐

## Chinese New Year Set Menu



### 御莲冷菜拼盘

#### **Appetizer Combination Platter**

法国吉拉多生蚝拌青芥末啫喱  
Fresh Gillardeau oyster topped with wasabi jelly and caviar  
松子香干马兰头石榴球  
Marinated vegetable malan tou, dried bean curd and pine nuts wrapped in egg white skin  
桂花酒香鹅肝烟熏鳗鱼乳猪件  
Suckling pig with osmanthus wine scented foie gras and smoked eel

### 御莲炖汤

#### **Soup**

十年陈皮姬松茸花胶炖水鸭  
Double-boiled duck soup with fish maw, tangerine peel and agaricus mushroom

### 御莲热菜

#### **Main Course**

玉液芙蓉蒸东星斑柳  
Steamed star grouper fillet and egg with chicken broth  
鸳鸯蒜香珍菌炒和牛  
Wok-fried Australian Wagyu beef with wild mushrooms and Swiss black garlic

### 御莲主食

#### **Rice**

姜蓉瑶柱海鲜蛋白炒脆米饭  
Fried rice with seafood, dried scallops, egg white, ginger and crispy rice

### 御莲甜品

#### **Dessert**

川贝无花果竹燕窝炖丰水梨配紫薯流沙芋茸酥  
Double-boiled pear, bamboo bird's nest with dried fig and Chinese herb  
Crispy taro puff with purple sweet potato and salted egg custard

每位澳门币 1,088 另加 10%服务费

**MOP 1,088 per person plus 10% service charge**