

# 新春菜谱

## Chinese New Year Special Menu

(合家欢乐) 陈皮麒麟云腿蒸东星斑

1,688

**Steamed star grouper with dried tangerine peel and Chinese preserved ham**

(嘻哈满屋) 葱香加拿大龙虾炒年糕

688

**Stir-fried Canadian lobster with rice cake and spring onion**

(包罗万有) 日本松本菇黑蒜炒和牛粒

588

**Wok-fried Wagyu beef with black garlic and Japanese matsumoto mushroom**

(横财就手) 发菜金蚝花胶莲藕猪肘子

488

**Braised pork knuckle, fish maw and dried oysters topped with black moss in brown sauce**

(春花吐艳) 云南鲜黄鸡油菌芦笋炒带子

368

**Wok-fried scallops with fresh chanterelle yellow mushroom and asparagus**

(金鸡报喜) 古法药膳脆皮鸡 (半只)

188

**Fried crispy chicken with Chinese herb (half piece)**

(竹报平安) 干贝竹笙云南鲜雪耳浸菜苗

138

**Poached vegetables and dried scallops with bamboo piths in superior broth**

# 新春生猛游水海鲜

## Live Seafood

### 龙虾

#### Lobster

澳洲龙虾两吃

Australian lobster (served in 2 courses)

上汤龙虾球泡饭 / 七味椒盐龙虾头爪

Poached lobster with rice in superior broth /

Wok-fried lobster with togarashi pepper and garlic

其他烹调方法:

Other preparation methods:

刺身配青芥末酱油 / 上汤焗伊面底 / 姜葱炒 /

芝士牛油焗 / 蒜蓉蒸 / 南瓜湿奶油炒

Sashimi with wasabi and soya sauce / Steamed with e-fu noodles in superior broth / Sautéed with ginger and spring onion / Baked with butter and cheese / Steamed with minced garlic / Stir-fried with creamy pumpkin sauce

### 象拔蚌

#### Geoduck Clam

刺身配青芥末酱油 / 油泡 / 白灼 / 豉汁芦笋炒 / XO 酱炒

Sashimi with wasabi and soya sauce / Sautéed with yellow chives and asparagus / Poached / Stir-fried with asparagus in black bean sauce / Stir-fried with XO sauce

### 富贵虾

#### Mantis Shrimp

姜葱炒 / 白灼 / 避风塘蒜香炒 / 椒盐香葱爆 / 豉椒炒

Sautéed with ginger and spring onion / Poached / Sautéed with garlic and dried chili / Deep-fried with chili and five spices salt / Stir-fried with black bean sauce and chili

### 游水海鱼

#### Live Fish

东星斑 / 黄皮老虎斑 / 金边方利

Star grouper / Tiger grouper / Macau sole

可选清蒸 / 蒜子火腩焗 / 煎封 / 砂锅干葱焗 /

台湾树子蒸 / 潮泰蒸 / 水煮 / 油泡 / 剁椒蒸

Steamed with soy sauce and spring onion / Braised with garlic and roasted pork belly / Pan-fried with soy sauce / Wok-fried with ginger and shallot served in clay pot / Steamed with cordia tree seeds / Steamed with chopped chili in "Chao Zhou and Thai" style / Slow-cooked in Sichuan spicy oil / Sautéed with yellow chives and asparagus / Steamed with chopped chili

### 肉蟹

#### Mud Crab

椒盐香葱爆 / 豉椒炒 / 姜葱炒 / 花雕蛋白蒸 /

避风塘蒜香炒

Deep-fried with chili and five spices salt / Stir-fried with black bean sauce and chili / Sautéed with ginger and spring onion / Steamed with yellow wine and egg white / "Hong Kong" style stir-fried with garlic and red chili

所有价目以澳门币计算及另加 10% 服务费

All prices are in MOP and subject to 10% service charge