

御莲宫新春菜谱套餐 A

Lotus Palace Chinese New Year Set Menu A

四喜临门

(冰镇青芥末汁浸花螺仔)

Marinated fresh babylon shell with wasabi dressing

(蟹籽荷仙菇田七苗沙律)

Marinated Chinese herb "Tianqi" leaf and white fungus topped with crab roe

(脆皮金砖豆腐)

Deep-fried bean curd with seven spice salt

(蜜汁果木烟熏鱼)

Applewood smoked mandarin fish

福如东海

(石仙桃鲜鲍鱼螺头炖猪展汤)

Double-boiled sea whelk soup with fresh abalone and Chinese herb

嘻哈满屋

(香葱加拿大龙虾炒年糕)

Stir-fried Canadian lobster with rice cake and spring onion

年年有余

(老菜脯蒸珍珠龙趸)

Steamed grouper with preserved radish chili sauce

金鸡报喜

(古法药膳脆皮鸡)

Fried crispy chicken with Chinese herb

好市发财

(发菜金蚝豉莲藕猪肘子)

Braised pork knuckle and dried oysters topped with black moss in brown sauce

吉庆满堂

(姜蓉瑶柱海鲜蛋白炒脆野米)

Fried rice with seafood, dried scallops, egg white, ginger and crispy wild rice

富贵一生

(桃胶无花果竹燕窝炖丰水梨)

Double-boiled pear, bamboo bird's nest with peach gum and dried fig

堆金积玉

(天山雪莲子紫薯贡梨酥, 碟豆花枣泥年糕卷)

Chinese New Year petit four

Crispy pear puffs with purple sweet potato and snow lotus seeds,
rice cake rolls with red date puree

每桌澳门币 3,288 (供 4 位用)

MOP 3,288 per table (for 4 persons)

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

御莲宫新春菜谱套餐 B

Lotus Palace Chinese New Year Set Menu B

五福临门

(冰镇青芥末汁浸花螺仔)

Marinated fresh babylon shell with wasabi dressing

(蟹籽荷仙菇田七苗沙律)

Marinated Chinese herb "Tianqi" leaf and white fungus topped with crab roe

(脆皮金砖豆腐)

Deep-fried bean curd with seven spice salt

(蜜汁果木烟熏鱼)

Applewood smoked mandarin fish

(黑鱼籽桂花酒香鹅肝烟熏鳗鱼乳猪件)

Suckling pig with osmanthus wine scented foie gras and smoked eel topped with caviar

包罗万有

(无花果羊肚菌螺头炖辽参)

Double-boiled sea cucumber soup with morel mushroom and dried fig

盆满钵满

(御莲新春蚝豉海味盆菜)

Braised Australian 9 heads abalone, fish maw, sea moss, goose webs, dried scallop, tiger prawns, dried oysters, mushroom, roasted duck, soya chicken and vegetables

年年有余

(陈皮麒麟云腿蒸东星斑)

Steamed star grouper with dried tangerine peel and Chinese preserved ham

嘻哈满屋

(香葱加拿大龙虾炒年糕)

Stir-fried Canadian lobster with rice cake and spring onion

金鸡报喜

(古法药膳脆皮鸡)

Fried crispy chicken with Chinese herb

竹报平安

(干贝竹笙云南鲜雪耳浸菜苗)

Poached vegetables and dried scallops with bamboo piths in superior broth

龙马精神

(姜蓉瑶柱海鲜蛋白炒脆野米)

Fried rice with seafood, dried scallops, egg white, ginger and crispy wild rice

锦上添花

(万寿果桃胶炖血燕窝)

Double-boiled red bird's nest with papaya and peach gum

堆金积玉

(天山雪莲子紫薯贡梨酥, 碟豆花枣泥年糕卷)

Chinese New Year petit four

Crispy pear puffs with purple sweet potato and snow lotus seeds, rice cake rolls with red date puree

每桌澳门币 13,888 (供 10 位用)

MOP 13,888 per table (for 10 persons)

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