

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

(烧椒山苏叶大连鲜鲍鱼)

Marinated abalone with seasonal vegetables with Sichuan spicy sauce

(鲜花椒凉拌牛腩肉)

Marinated beef shank with Sichuan pepper

(蜜汁果木烟熏鱼)

Applewood smoked mandarin fish

福如东海

(金线莲螺头花胶炖鸡汤)

Double-boiled chicken soup with sea whelk, fish maw and Chinese herb

嘻哈满屋

(三葱黑椒爆波士顿龙虾)

Wok-fried Canadian lobster with shallot, onion and spring onion

served with black pepper

年年有余

(咸柠檬鸡油花雕蒸老虎斑)

Steamed tiger grouper with salty lemon egg and Huadiao wine

金鸡报喜

(飘香五味脆皮鸡)

Crispy chicken with five spice salt

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 abalone sauce

吉庆满堂

(海胆虾仁腊味炒丝苗饭)

Fried rice with sea urchin, prawns, egg white and preserved meat and sausage

富贵一生

(红豆爆爆珠雪燕炖雪莲果)

Double-boiled yacon and karaya gum with red bean

堆金积玉

(芋香咸蛋妃子笑, 椰香奶黄洛神花年糕卷)

Chinese New Year petit four

Crispy lychee puffs with taro and salted egg custard,
rice cake rolls with roselle and coconut milk

每桌澳门元 3,688 (供 4 位用)

MOP 3,688 per table (for 4 persons)

所有价格以澳门元计算, 并须另加 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

发财捞生

(帆立贝三文鱼捞生)
"Lou Hei" with scallop and salmon

包罗万有

(天籽兰花鹿筋花胶猪展汤)
Double-boiled pork shank soup with fish maw and deer tendon

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

(陈年菜脯酱蒸蟠龙东星斑)
Steamed star grouper with preserved radish sauce

嘻哈满屋

(三葱黑椒爆波士顿龙虾)
Wok-fried Canadian lobster with shallot, onion and spring onion served with black pepper

金鸡报喜

(飘香五味脆皮鸡)
Fried crispy chicken with five spicy salt

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

(海胆虾仁腊味炒丝苗饭)
Fried rice with sea urchin, prawns, egg white and preserved meat and sausage

锦上添花

(红豆爆爆珠雪莲果炖血燕)
Double-boiled red bird's nest with yacon and red bean

堆金积玉

(芋香咸蛋妃子笑, 椰香奶黄洛神花年糕卷)
Chinese New Year petit four
Crispy lychee puffs with taro and salted egg custard, rice cake rolls with roselle and coconut milk

每桌澳门元 13,888 (供 10 位用)

MOP 13,888 per table (for 10 persons)

所有价格以澳门元计算, 并须另加 10% 服务费

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