

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

新春菜谱

Chinese New Year Special Menu

(春花吐艳) 三葱黑椒昆士兰蟹

2,288

**Wok-fried Queensland crab with shallot, onion and spring onion
served with black pepper**

(合家欢乐) 陈年菜脯酱蒸蟠龙东星斑

1,688

Steamed star grouper with preserved radish sauce

(福如东海) 金汤鹿筋烩大海参

688

Braised sea cucumber and deer tendon in golden broth

(发财捞生) 帆立贝三文鱼捞生

688

“Lou Hei” with scallop and salmon

(横财就手) 发菜金蚝花胶莲藕猪肘子

588

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

(喜哈满屋) XO 酱竹笙蛋芦笋爆虾球

388

Stir-fried prawns with bamboo piths, asparagus and XO sauce

(包罗万有) 文火陈皮雪花牛肉

388

Braised Australian beef with dried tangerine peel

(金鸡报喜) 飘香五味脆皮鸡

198

Fried crispy chicken with five spicy salt (half piece)

(龙马精神捞起) 加拿大象拔蚌捞生

时价

“Lou Hei” with geoduck clam

Market price

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