



精选醉江南前菜 **Classic Jiang Nan Appetizers**

红油麻辣乳鸽肉

Marinated pigeon with spicy chilli sauce

法国鹅肝鱼籽配葱烤土司

Foie gras and Kaluga caviar with toast

手指柠檬蟹鱼冻

Marinated crab meat and fish jelly with finger lime

冰镇新鲜莲子肉

Duo of marinated fresh lotus seeds

特色汤品 **Soup and Consommé**

鲜石斛海马炖北海道刺参

Double-boiled Hokkaido sea cucumber with “Shi Hu” dendrobium

经典江南菜 **Classic Jiang Nan Specialties**

黑豚肉红烧长鱼

Red braised Iberico pork with eels

蒜茸小青龙佐冬瓜

Braised lobster with garlic and winter melon

蜜豆东坡小牛肉

The legendary “Su Dong Po” braised veal cheek and sweet peas

茉莉花蒸兰州 8 年百合

Steamed “Lanzhou” lily bulb with dried jasmine flowers

五谷丰登 **Main Dish**

西班牙火腿豌豆焖饭

Stewed rice with Spanish ham and sweet peas

甜品 **Dessert**

茅台蛋糕配黑芝麻雪茄

Black sesame mousse cigar with Moutai shaped cake

澳门币 **MOP 888**

每位 **per person**

所有价目另须加收 10% 服务费

All prices are subject to 10% service charge