



醉江南
JIANG NAN
梁子傑主理 — BY JEROME LEUNG

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

桂花糖醋小排

Sweet and sour osmanthus spare ribs

醋汁紫茄配带子

Marinated eggplant and scallop with vinegar sauce

虾油嫩茭白

Water bamboo shoot with Zhoushan shrimp sauce

特色汤品 **Soup and Consommé**

鲜莼菜氽鱼圆

Water shield plant with fish dumplings

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

盐水煮河虾

Boiled river shrimps in brine

东坡小牛肉

The legendary “Su Dong Po” braised veal cheek

糟骨头蒸鲳鱼

Steamed white pomfret fish with pork ribs in “Shao Xing” wine brine

清炒时蔬

Wok-fried seasonal highland vegetables

点心 **Dim Sum**

灌汤小笼包

“Xiao Long Bao” steamed dumplings

五谷丰登 **Main Dish**

豌豆乌米饭

Steamed peas and air-dried cured pork rice

甜品 **Dessert**

杏仁茶炖燕窝

Double-boiled bird’s nest with almond tea

澳门币 2,488 四位用

MOP 2,488 for four persons

All prices in MOP and subject to 10% service charge.
所有价目需加收 10%服务费