

淮扬晓宴母亲节套餐  
Huaiyang Garden Mother's Day Set Menu



淮扬经典冷盘

Huaiyang traditional appetizers

(老卤虾油牛舌, 蜜煎鱼香澳带, 柠檬桂花香芋)  
(Marinated beef tongue with brine and shrimp oil,  
Pan-fired Australian scallops with honey sauce,  
Lemon osmanthus taro jelly)

芦芽鲷鱼汤伴脆鱼皮

Snapper with seleng wormwood in chicken soup and crispy fish skin

菜干烧江蘇咸肉伴河虾仁

Braised dried vegetables and salted pork with river shrimp

慈母菜

(红烧肉、鸡蛋、鲍鱼)

Special mother homemade braised pork belly, egg and abalone with homemade sauce

白芦笋炆虎尾

Yellow eel with white asparagus and soy sauce

虾籽春笋烧鱼肚

Braised fish maw with shrimp roe and spring bamboo shoots

上汤南瓜苗

Poached pumpkin shoots with superior soup

姑蘇五虾面

Suzhou-style noodles with shrimp roe, shrimp meat, shrimp seeds, shrimp oil

冰糖雪梨炖官燕

Double-boiled bird's nest with snow pear and rock sugar

澳门币 1,288 每位

MOP1,288 per person

(仅适用于 2022 年 5 月 7 日至 8 日晚餐时段)

(Available on 7 & 8 May, 2022 dinner period only)

所有价目需另加 10% 服务费

All prices are subject to 10% service charge