



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

糟法国鸭肝酱小馒头
French duck liver mousse infused with “Shao Xing” wine brine served with crispy buns

乌鱼籽罗汉肚
Red braised pork tripe with scallops, meats and mullet roe

灯影牛肉藕片
Paper thin hand sliced beef and lotus roots with sweet and savory sauce

蝉衣素包卷
Vegetarian bean curd crispy roll

本帮酱萝卜牛油果
Duo of pickled crunchy turnip and avocado

特色汤品 **Soup and Consommé**

千岛湖鱼头炖滩羊千张包
“Qiandaohu” fish head broth with “Yanchi” Tan lamb,
winter bamboo shoots and dried bean curd sheets

精选热菜 **Chef’s Main Dishes**

迷你八宝葫芦鸭
Mini eight treasures braised duck with glutinous rice

虾籽手剥河虾仁
Sautéed freshly peeled river shrimps with shrimp roe, snap peas and gorgon fruit

冬笋油冬菜
Wok-fried winter bamboo shoots with seasonal vegetables

点心 **Dim Sum**

手拆太湖大闸蟹·蟹壳黄
Oven baked freshly hairy crab meat and sesame

甜品 **Dessert**

雨花石汤圆
Rain-flower pebble shaped, glutinous rice dumpling soup

澳门币1088每位(两位起点)
MOP1088 per person (minimum for 2 persons)

所有价格以澳门元计算，并须另加 10% 服务费
All prices in MOP and subject to 10% service charge