



圣诞套餐

Christmas Set Menu

餐前小吃

Amuse Bouche

御莲冷菜拼盘

Appetizer Combination Platter

葡汁澳洲带子丰巢酥

Deep-fried Australian scallop puff with Portuguese sauce

烧椒山苏叶新西兰蓝钻鲍鱼

Marinated New Zealand abalone and vegetable with Sichuan pepper dressing

鲟龙鱼籽桂花酒香鹅肝烟熏鳗鱼乳猪件

Suckling pig with osmanthus wine scented foie gras and smoked eel topped with caviar

御莲炖汤

Soup

椰奶花胶螺头炖乌鸡汤

Double-boiled chicken soup with fish maw, sea whelk and coconut milk

御莲热菜

Main Course

陈年菜脯芙蓉蒸龙虾球配香茅百花酿龙虾钳

Steamed Canadian lobster meat with egg and preserved radish sauce,

Stir-fried shrimp paste stuffed in lobster claw with lemongrass

或

Or

柠香酥炸羊腩配香酥生蚝

Deep-fried lamb in lemon flavor with crispy oyster

御莲主食

Noodle

云南鸡油菌虾球拌一口面线

Tossed noodles with prawn and "Yunnan" chanterelle

御莲甜品

Dessert

官燕焦糖南瓜布丁 配 圣诞麋鹿紫薯蛋黄酥

Pumpkin custard pudding with bird's nest,

baked egg yolk with purple sweet potato puff



每位澳门币 1,288 另加 10%服务费

MOP 1,288 per person and subject to 10% service charge