



新年精选套餐

New Year Special Set Menu

餐前小吃

Amuse Bouche

御莲冷菜拼盘

Appetizer Platter

椒麻冰镇富贵虾

Chilled marinated mantis shrimp with Chinese spices

金箔黑金鹅卵石

Chilled beef brisket wrapped in squid ink topped with gold leaf

鱼籽酱吉拉多生蚝

Fresh Gillardeau oyster topped with wasabi jelly and caviar

御莲炖汤

Soup

灵芝鹿筋花胶炖鸡汤

Double-boiled chicken soup with deer tendon and Reishi mushroom

御莲热菜

Main Course

酸汤脆皮老虎斑

Crispy tiger grouper fillet served with golden sour broth

或

Or

香煎澳洲和牛配墨鱼酿奉化冬笋

Pan-fried Australian Wagyu beef with cuttlefish paste stuffed in
"Fenghua" winter bamboo shoots

御莲主食

Rice

黑松露鲍鱼烩五谷米

Braised multigrain rice with baby abalone and black truffle

御莲甜品

Dessert

天山雪莲果炖血燕配雪莲子贡梨酥

Double-boiled red bird's nest with yacon,
crispy pear puff with purple sweet potato and snow lotus seeds



每位澳门币 1,288 另加 10%服务费

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