



节庆午餐精选套餐 Festival Lunch Set Menu

御莲点心拼盘

Dim Sum Combination Platter

鱼籽澳带蒸烧卖

"Siu Mai" pork dumpling topped with Australian scallop and caviar

花胶双色石榴饺

Steamed shrimp dumpling with asparagus and fish maw

黑蒜爆浆金丝绣球

Deep-fried cuttlefish ball wrapped in kataifi dough with Swiss black garlic sauce

御莲炖汤

Soup

天籽兰花干贝螺头炖猪展

Double-boiled pork soup with sea whelk, dried scallop and dendrobium flower

御莲热菜

Main Course

咸柠檬鸡油芙蓉蒸斑球

Steamed grouper fillet with egg and salty lemon sauce

百合紫山药莲藕炒荷兰豆

Stir-fried snow peas with lotus root, lily bulbs and purple yam

御莲主食

Noodle

浓鸡汤蟹肉云吞一口面

Braised crabmeat and shrimp wonton with noodles in chicken broth

御莲甜品

Dessert

万寿果桃胶炖云南雪莲子

Double-boiled papaya and peach gum with snow lotus seeds



每位澳门币 388 另加 10%服务费

MOP 388 per person and subject to 10% service charge