



## 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