



圣诞套餐

Christmas Set Menu

餐前小吃

Amuse Bouche

御莲冷菜拼盘

Appetizer Combination Platter

鲟龙鱼籽秘汁浸卤北海道带子


Marinated Hokkaido scallop with caviar

冰镇椒麻南非鲜鲍鱼翡翠笋

Chilled baby abalone and bamboo shoots with Sichuan spicy sauce

鲜拆松叶蟹肉牛油果脆球

Crispy fried snow crab meat with avocado

 **Quinta de Soalheiro Espumante Bruto Rose, Portugal, NV (Alvarinho)**

御莲炖汤

Soup

宁夏黑枸杞鹿茸菌螺头花胶炖鸡汤

Double-boiled chicken soup with fish maw, deer antler fungus

and "Ning Xia" black wolfberry

御莲热菜

Main Course

黑松露菌滑蛋炒青龙 拼 香脆爆汁虾球

Fresh lobster scrambled egg with black truffle


Crispy shrimp balls stuffed with superior broth

 **Alkoomi Frankland River, Australia (Chardonnay)**

或 Or

文火澳洲雪花牛肉配自制腌山楂果

Slow-cooked Wagyu beef in Chinese gravy with marinated hawthorn berry

 **Château Villa Bel Air Graves, France (Bordeaux Blend)**

御莲主食

Rice

干巴菌海胆腊味虾粒炒香米饭

Fried rice with "Ganba" mushroom, prawns, egg white,
preserved meat and sea urchin

御莲甜品

Dessert

官燕蛋奶南瓜盅配紫薯雪人酥

Baked pumpkin custard with bird's nest,

Deep fried egg yolk and purple potato puff

 **Niepoort Ruby Port, Portugal (Port Blend Red Wine)**

配精选两款葡萄酒每位加澳门元 148 Additional MOP148 with wine pairing for two glass
配精选三款葡萄酒每位加澳门元 198 Additional MOP198 with wine pairing for three glass



每位澳门元 1,288 另加 10%服务费

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

如果您对食物过敏, 请在下单前提醒服务员

If you are concerned about food allergies,
please alert server prior to ordering