



节庆午餐精选套餐 Festival Lunch Set Menu

御莲点心拼盘

Dim Sum Combination Platter

花胶蒸黑豚肉烧卖

“Siu Mai” pork dumpling topped with fish maw

金箔花枝鲍鱼韭菜饺

Steamed cuttlefish, abalone and chives dumpling skin topped with gold leaf

松茸菌豚肉石榴酥

Deep-fried Iberico pork puff with matsutake mushroom

御莲炖汤

Soup

金线莲无花果螺头炖水鸭汤

Double-boiled duck soup with sea whelk, dried scallop and Chinese herb

御莲热菜

Main Course

百花酿杭椒日本松本菇炒安格斯牛柳

Wok-fried Angus beef with Japanese matsumoto mushroom,
shrimp paste stuffed in “Hangzhou” pepper

云南金耳菌浓汤丝瓜浸鱼腐

Braised homemade fish balls with
mushroom and angle gourd in bisque bone soup

御莲主食

Noodle

意大利醋蟹粉香煎带子葱油捞面

Tossed noodles in scallion oil topped with Australian scallop
and hairy crab meat and roe

御莲甜品

Dessert

香茅台湾甜薯炖云南雪莲子

Double-boiled “Taiwanese” sweet potato and snow lotus seeds with lemongrass



每位澳门元 388 另加 10%服务费

MOP 388 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