



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

蜂巢酥脆秘制大连鲍鱼

Deep-fried baby abalone with superior abalone sauce

黑松露菌香锦绣石榴球

Black truffle, mushroom and pine nuts parcels

香麻酱荷仙菇象拔蚌仔沙律卷

Marinated white fungus, baby geoduck salad roll with Sichuan pepper sesame sauce

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

御莲炖汤

Soup

云南金耳菌竹笙花胶炖猪展

Double-boiled pork shank soup with fish maw and "Yunnan" golden fungus

御莲热菜

Main Course

鸳鸯菜脯酱蒸黄皮老虎斑柳

Steamed tiger grouper fillet with preserved radish chili sauce


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

或 Or

豉汁炒澳洲和牛配九年百合酿百花

Wok-fried Australian Wagyu beef with black bean sauce

Pan-fried lily bulbs stuffed with shrimp paste

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

御莲主食

Noodle

香煎澳洲带子浓虾汤菠菜面

Pan-fried Australian scallop with spinach noodles in superior prawn broth


御莲甜品

Dessert

椰皇燕窝牛油果配咸蛋流心天鹅酥

Chilled avocado mousse with bird's nest in coconut shell

Crispy salted egg yolk custard swan

 **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