



# 冬日养生料理

## WINTER WARMER SPECIALTIES

### 鲜人参何首乌鲍鱼浓汤状元鸡

Chinese herbs and fresh ginseng with chicken in supreme broth

**MOP468**

### 花胶东星斑双冬羊腩煲

Braised lamb brisket with garoupa and fish maw

**MOP428**

### 川弓百芷花胶红烧大鱼头煲

Braised giant fish head with Chinese herbs

**MOP298**

### 荔芋椰汁油鸭煲

Braised preserved duck with coconut milk in clay pot

**MOP188**

### 赤灵芝党参杞子蒸和牛腱

Steamed wagyu beef shank and Chinese herbs

**MOP168**

### 金不换山葵秘酱肉骨

Braised pork spareribs with okra and basil

**MOP168**

### 椒香盐酥黄鳝

Fried yellow eel with chilli-salts

**MOP138**

### 金钩香芋腊味煲仔饭 (二至三位用)

Clay pot rice with preserved meat, taro and dried shrimps (for 2 – 3 persons)

**MOP138**

价格以澳门币计算，须另加收10%服务费。

Price is in MOP and subject to 10% service charge.

