



御莲点心拼盘

Dim Sum Combination Platter

黑松露昆士兰蟹肉菠菜饺

Steamed Queensland crabmeat and spinach dumpling topped with black truffle

黑鱼籽金丝凤尾虾

Deep-fried shrimp wrapped in kataifi dough topped with black caviar

柚子酱卤水鹅肝千层鸭焦糖玛仔

Roasted crispy duck and foie gras with pomelo dressing on "Caramel Treat"

御莲炖汤

Soup

云南红菇瑶柱螺头炖走地鸡汤

Double-boiled chicken soup with sea whelk, dried scallop and "Yunnan" mushroom

御莲热菜

Main Course

黑椒双葱香煎安格斯牛柳

Pan-fried Angus beef with black pepper, shallot and spring onion

金汤瑶柱竹笙竹炭自制豆腐配时蔬

Braised homemade charcoal bean curd with dried scallops, bamboo piths and vegetables

御莲主食

Rice

黑松露菠菜汁海鲜粒炒饭

Fried rice with minced seafood and black truffle in spinach sauce

御莲甜品

Dessert

万寿果雪莲子三色酒酿小丸子

Glutinous rice dumplings, papaya and snow lotus seeds in rice wine brine

每位澳门币 388

MOP 388 Per Person

所有价目需另加 10%服务费

All prices are subject to 10% service charge