



阿拉斯加皇帝蟹盛宴 Alaskan King Crab Feast

头盘 Appetizer

阿拉斯加蟹皇帝蟹肉捞起

Alaskan King Crab Meat and Mixed Vegetables with Grapefruit Sauce

汤 Soup

阿拉斯加皇帝蟹腿花胶酸辣羹

Alaskan King Crab Meat with Fish Maw in Hot and Sour Soup

主菜 Main Dish

二十年花雕蒸阿拉斯加皇帝蟹

Steamed Alaskan King Crab with Egg in 20 Years "Hua Diao" Wine Sauce

Or

风味豉汁蒸阿拉斯加皇帝蟹

Steamed Alaskan King Crab with Chili and Black Bean Sauce

Or

潮州老菜脯焗阿拉斯加皇帝蟹

Baked Alaskan King Crab with Vintage Marinated Radish

Or

黑胡椒煮阿拉斯加皇帝蟹

Stir-fried Alaskan King Crab with Black Pepper

主食 Main Course

家烧阿拉斯加皇帝蟹腿肉红薯粉

Braised Alaskan King Crab Meat and Dried Bamboo Shoots with Sweet Potato Glass Noodles

Or

生拆阿拉斯加帝王蟹膏炒饭

Signature Fried Rice with Alaskan King Crab Meat and Crab Cream

甜品 Dessert

佛手柑雪葩

Perilla, Peach and Bergamot Sorbet

品粤美点

Petit Fours

MOP 3,188 两位用 (选择一道主菜)
For 2 People (Select One Main Dish)

MOP 6,388 四位用 (选择两道主菜)
For 4 People (Select Two Main Dishes)

价目以澳门元计算并须加 10% 服务费
Price is in MOP and subject to 10% service charge