

# 尝·江南

## Jiang Nan Tasting Menu

### 精选醉江南前菜 Classic Jiang Nan Appetizers

无菌花雕醉膏蟹  
House signature drunken crab in "Shao Xing Hua Diao" wine

松江咸香脆皮鸡  
"Songjiang" style crispy skin salted chicken

烧椒青笋炆螺片  
Sea whelks with green bamboo shoots and roasted pepper

红桂花煮糯米藕  
Red osmanthus candied lotus root filled with glutinous rice

蝉衣素包卷  
Vegetarian bean curd crispy roll with pine nuts

季节时令开胃菜  
"Jiang Nan" signature seasonal appetizers

### 特色汤品 Soup and Consommé

现煨开化汤瓶鸡汤  
Poached matsutake mushrooms with dried echiura and chicken consommé

### 精选热菜 Chef's Main Dishes

迷你八宝葫芦鸭  
Mini eight treasures braised duck with glutinous rice

虾籽手剥河虾仁  
Sautéed freshly peeled river shrimps with shrimp roe, snap peas and gorgon fruit

鸡油蒸东海黄鱼  
Steamed "East China Sea" yellow croaker fish with chicken oil

清炒时令时蔬  
Wok-fried seasonal vegetables

### 点心 Dim Sum Selection

牛肉生煎包  
Pan-fried beef buns

### 甜品 Dessert

杏仁茶炖鲜奶  
Double-boiled freshly brewed almond tea with milk

澳门币 528 每位 (两位起点)  
MOP 528 for per person (minimum for 2 persons)

套餐仅供用餐区域享用。  
Our exclusive set menu can only be enjoyed in our dining area.

所有价格以澳门币计算, 并须另加10%服务费。  
All prices in MOP and subject to 10% service charge.

