

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

澳门元**558**每位
MOP 558 per person

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

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

