

## 点心 Dim Sum Selection

### 蟹粉汤包(每位)

Steamed pork meat dumplings with hairy crab roe and crab meat (per person)

165

### 银鱼鲜肉春卷

Whitebait spring rolls with fresh meat

105

### 灌汤鲜肉小笼包

"Xiao Long Bao" steamed dumplings with fresh pork meat

80

### 江南臭豆腐

"Jiang Nan" crispy fermented tofu served with chilli and bean paste dip

78

<sup>\*</sup> Dim Sum quantities can be ordered based on number of guests.



<sup>\*</sup>点心可按宾客人数以单件计算。

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香麻葱油饼 Scallion oil pancakes **78** 

梅干菜红烧肉糯米烧卖 Red braised pork,"Mui Choy" pickled vegetable with glutinous rice siew mai 78

> 牛肉生煎包 Pan-fried beef buns **78**

江苏黄桥烧饼 "Huangqiao" oven baked sesame and pork pastry **78** 

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# 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

> > 烧椒青笋炝螺片

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

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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

