



醉江南

JIANG NAN

梁子庚餐厅 — BY JEREME LEUNG

点心

Dim Sum Selection

秃黄油汤包(每位)

Steamed pork meat dumplings with
“Suzhou-Tei Huang You” crab roe (per person)

108

秃黄油黄金虾饺

Golden shrimp dumplings filled with “Suzhou-Tei Huang You” crab roe

75

灌汤小笼包

“Xiao Long Bao” steamed dumplings

75

江苏黄桥烧饼

“Huangqiao” oven baked sesame and pork pastry

75

牛肉锅贴

Pan-fried beef dumplings

75

香麻葱油饼

Scallion oil pancakes

75

*点心可按宾客人数以单件计算。

* Dim Sum quantities can be ordered based on number of guests.

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.



点心

Dim Sum Selection

糯米笋丁烧卖

“Jiang Nan” siew mai dumplings with glutinous rice,
bamboo shoots and sand shrimps

65

萝卜丝酥饼

Fluffy radish dumplings

65

流心奶黄包

Steamed buns with egg custard

65

上海生煎包

Pan-fried pork meat buns

65

艾香米果

Glutinous rice cake with pork belly,
bamboo shoots and “Xue Cai” pickled mustard

65

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尝·江南

Jiang Nan Tasting Menu

精选醉江南前菜 Classic Jiang Nan Appetizers

冰镇黄酒鸡
Drunken chicken topped with “Shao Xing” wine shaved ice

桂花糯米藕
Osmanthus candied lotus root filled with glutinous rice

特色汤品 Soup and Consommé

莼鲈思荟
Traditional fish broth with water shield plant

精选热菜 Chef's Main Dishes

可选以下任意两款 Please choose two selections as below

红烧本带鱼
Red braised hairtail fish

椒麻三件
Beef shank, beef tongue, beef tripe with spicy chilli sauce

咸肉焗小芥兰
Baked kale vegetable with salted pork meat

点心或五谷丰登 Dim Sum or Noodles

可选以下任意一款 Please choose one selection as below

江苏黄桥烧饼
“Huangqiao” oven baked sesame and pork pastry

片儿川
“Hangzhou” style “Pian Er Chuan” noodles with pork and bamboo shoots

甜品 Dessert

台州核桃调蛋
“Taizhou” style walnuts, ginger and egg boiled custard infused with red sugar

438 两位用

438 for two persons

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品·江南

Jiang Nan Degustation Menu

精选醉江南前菜 Classic Jiang Nan Appetizers

老上海熏鱼
Old fashioned "Shanghai" smoked fish
金陵盐水鸭
"Jinling" style salted duck
蝉衣素包卷
Vegetarian bean curd roll
脆虾崧鲜果粉皮沙律
Crispy shrimp flakes, fruit and mung bean noodles salad

特色汤品 Soup and Consommé

清汤鱼茸莲蓬
Lotus shaped fish dumplings in supreme consommé

精选热菜 Chef's Main Dishes

可选以下任意三款 Please choose three selections as below

干烧酒酿大桂虾
Brown tiger prawns with fermented glutinous rice wine brine
响油鳝糊
Soya braised eel strips with freshly grated ginger
东坡小牛肉
The legendary "Su Dong Po" braised beef short rib
笋干毛豆烧胜瓜
Wok-fried zucchini with broad beans and sun-dried bamboo shoots
油淋高山时蔬
Wok-fried seasonal highland vegetables

点心或五谷丰登 Dim Sum or Rice

可选以下任意一款 Please choose one selection as below

灌汤小笼包
"Xiao Long Bao" steamed dumplings
醉江南菜饭
"Shanghai" style air-dried cured pork with rice and green vegetables

甜品 Dessert

豆浆冰淇淋配糖霜油条
Homemade soya bean ice-cream served with candied "You Tiao" crispy dough

1088 四位用
1088 for four persons

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