

晚市自选套餐

Create Your Set Dinner at Canton

澳门币\$
MOP **438** 每位
Per Person



喜
粵
CANTON

喜

粵

CAN
TON

自选晚餐每位澳门币 \$438

CREATE YOUR OWN SET DINNER MOP438 PER PERSON

自选头盘三款

SELECT 3 APPETISERS

香脆上海素鹅

Pan-fried assorted vegetables and wood ear mushrooms wrapped in bean curd skin

宁波烤豇豆

Marinated cowpeas, "Ningbo" style

蜜汁叉烧

Barbecue pork with honey sauce

脆皮烧腩仔

Roast pork belly

细葱蟹肉山药

Marinated Alaskan crab meat with fresh Chinese yam

陈醋海蜇黄瓜

Marinated cucumber with jelly fish in vinegar

七味椒盐百花豆腐

Deep-fried bean curd with spiced salt

烟熏桂鱼件

Smoked crispy fish fillet

自选汤羹一款

SELECT A SOUP

金瑶花胶海皇羹

Fish maw, conpoy and seafood soup

每日滋补炖汤

Chef's daily double-boiled soup of the day

自选主菜二款

SELECT 2 ENTRÉES

香辣樱花虾酱爆带子

Wok fried scallops with Sakura shrimp in spicy sauce

辣烧明虾球

Braised prawns in chilli sauce

蜜椒牛柳条

Fried beef tenderloin in honey pepper sauce

榄角芦笋炒斑球

Fried fish and asparagus with preserved olive

X.O. 酱爆鸡枞菌桂花蚌

Wok-fried osmanthus mussel in X.O. sauce

黑椒珍菌炒鸭胸

Sautéed duck breast with assorted mushrooms in black pepper

红烧肉燥海参豆腐

Braised sea cucumber with pork and bean curd

拍蒜炒泰国椰菜苗

Fried cabbage sprouts with garlic

自选主食一款

SELECT A MAIN COURSE

雪菜鸭丝焖米粉

Braised rice vermicelli with assorted mushrooms

蛋白五谷炒饭

Fried multi grain rice with egg white

自选甜品一款

SELECT A DESSERT

蛋白杏仁露

Almond tea with egg white

桂花蜂蜜龟苓膏

Chilled Chinese herbal pudding with tangerine peel

精美水果拼盘

Fresh fruit platter

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Further discounts are not applicable

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