

御莲宫新春菜谱套餐

Lotus Palace Chinese New Year Set Menu

风山水起

(日本三文鱼片北极贝捞鱼生)

Prosperity "Lo Hei" salmon and surt clam yu sheng platter

喜鹊报佳音

(石斛花老鸽炖花胶汤)

Double-boiled pigeon soup with fish maw and dendrobium flower

如意吉祥

(马拉盞鲜鸡枞菌百合炒虾球)

Stir-fried prawns with termite mushroom, lily bulbs and belacan

年年有余

(台湾树子蒸金边方力)

Steamed Macau sole with cordia tree seed

好市添发财

(发菜蚝豉瑶柱脯扣玉环)

Braised dried oyster, conpoy, sea moss and winter melon ring

生意同四海

(生炒鲍鱼腊味糯米饭)

Wok-fried glutinous rice with abalone, preserved meet and dried shrimp

团圆庆新春

(香芒杨枝甘露)

Chilled cream of mango and sago with pomelo

美景喜常临

(美点映双辉)

Chinese petit fours

水果拼盘

Seasonal fruit platter

每桌 2888 澳门币 (4 人)

Mop 2888 Per Table (4 person)