



冬至套餐 A

Winter Solstice Set Menu A

\$2,888

六位用 For 6 persons per table

江南三小食

(翡翠素鮑粒、蜜汁叉燒皇、辣汁秋葵)

Snacks platter

(Vegetarian abalone , BBQ pork , and okra)

螺頭菜膽燉花膠湯

Double boiled fish maw soup with cabbage

燒汁香煎銀鱈魚

Pan fried cod fish

鵝肝醬西芹炒牛柳條

Stir fried beef tenderloin with celery in foie gras

玉樹生扣鴛鴦雞

Braised chicken with mushroom

XO醬炒帶子貴妃蚌

Stir fried scallop and neck clam with XO sauce

風味獅子頭

Braised deep fried pork meat balls

瑤柱蠔皇扒時蔬

Vegetables with dry scallop

潮州炒飯

Fried rice Chaozhou style

杏汁湯圓


Sweetened almond milk with glutinous rice balls

時令水果盤

Seasonal fruit platter

* 以上價目為澳門幣，另需附加 10% 服務費

* Above price is in MOP and subject to 10% service charge.





冬至套餐 B

Winter Solstice Set Menu B

\$6,288

十二位用 For 12 persons per table

鷺環五小碟

干島有機大拌菜、麻醬醋香茄子、彩椒海蜇絲、芥末黑木耳、鮮汁聖子皇

Snacks platter

(Marinated vegetable, eggplant, jelly fish, black fungus, and sea shell)

當紅琵琶乳豬

Roasted suckling pig

竹筍松茸燉花膠湯

Double boiled fish maw soup with matsutake mushroom and bamboo pith

清蒸老虎斑

Steamed grouper in soya sauce

紅燒海參鮮鮑仔

Braised sea cucumber with baby abalone

香煎深海大蝦 (每位/只)

Pan fried big prawn/person

XO醬西蘭花炒雙蚌

Sautéed neck clam and coral clam with broccoli in XO sauce

脆皮芝麻燒雞

Deep fried crispy chicken with sesame

黑松露香煎牛仔柳

Pan fried cowboy tenderloin and black truffle

金瑤扒時蔬

Poached seasonal vegetables with dry scallop





觀
KWUN
海
HOI
軒
HEEN

翡翠海皇炒飯
Seafood fried rice

杏汁湯圓
Sweetened almond milk with glutinous rice balls

時令水果盤
Seasonal fruit platter

*以上價目為澳門幣，另需附加 10% 服務費
* Above price is in MOP and subject to 10% service charge.

