



## 四位晚飯套餐 Dinner Set Menu MOP\$1,298.net.For 4 persons

高湯牛油焗波士頓龍蝦炆伊麵  
Braised Boston lobster in supreme soup and butter  
accompanied with e-fu noodles

金華竹筍窩燒金勾翅 (位)  
Braised shark's fin soup with bamboo piths and shredded ham

蔥油蒸沙巴珍珠躉仔  
Steamed baby giant garoupa with shallot oil  
或 OR

古法栗子炆原隻水魚煲  
Braised whole softshell turtle with chest nuts in clay pot

海鹽脆皮龍岡雞(半隻)  
Baked crispy chicken with sea salted

濃湯鹹豬骨淮山浸大芥菜  
Braised salted pork spare ribs in supreme soup with fresh yam and mustard greens  
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櫻花蝦臘味糯米飯  
Braised glutinous rice with dried meat and Japanese shrimps  
精緻甜點

Dessert

此套餐不適使用於旅遊塔餐飲現金券 或 其他推廣優惠一起使用  
供應日期: 2021年1月4日至1月31日 逢星期一至星期日 6時半至9時正  
免收 10%服務費

The Dinner Set Menu cannot be used in conjunction with other promotional offers or  
Macau Tower F & B Cash Coupon

Available from 4<sup>th</sup> Jan until 31<sup>st</sup> Jan 2021 Mon to Sun at 18:30-21:00

Waived 10% service charge

## 六位晚飯套餐 Dinner Set Menu MOP\$1,688.net.For 6 persons

北京片皮鴨(兩食)  
Roasted whole duck "Peking Style" (2 courses)

石斛嚮螺日月魚燉雞湯 或 蟹皇海鮮燕窩羹  
Double-boiled sea whelk soup with dried scallops, chicken and Chinese herbal  
or  
Braised thick soup with bird's nest, seafood, and crab cream

蔥油蒸沙巴珍珠大龍躉  
Steamed giant garoupa

蠔皇波蘭鵝掌厚花菇翠蔬(6件)  
Braised black mushroom with Poland goose feet in oyster sauce (6 pieces)  
或 OR

或 果皮銀絲蒸原隻鮮鮑魚(6隻)  
Steamed fresh whole abalone with dried orange peel and green bean vermicelli (6 pieces)

杏片檸蜜香酥軟雞  
Deep-fried boneless chicken coated with dried almond in lemon honey sauce

生菜片包鴨糝  
Stir-fried minced duck served with lettuce

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櫻花蝦臘味糯米飯  
Braised glutinous rice with dried meat and Japanese shrimps  
精緻甜品

Dessert