



4 月份晚飯推介

Promotion from 1st Apr to 30th Apr 2021

Set Menu 套餐一

4persons 四位用 MOP\$1,298

香蔥焗波士頓龍蝦炆伊麵

Baked Boston lobster in shallots with e-fu noodles

杏汁嚮螺燉白肺湯

Double-boiled pig lung soup with sea whelk and almond juice

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in spring onions and ginger

或 OR

水晶粉蒜茸蒸大元貝(4 隻)

Steamed fresh scallops in minced garlic with green bean vermicelli (4pcs)

香檳橙花咕嚕雞球

Deep-fried boneless chicken with orange in sweet and sour sauce

黑蒜籽蘭度黃耳炒淮山

Sautéed fresh yam with heart of kales, yellow fungus and black garlic

甜梅菜安格斯牛崧炒香苗

Fried rice with Angus minced beef and preserved mustard greens

精緻甜點

Chinese petites fours

可選擇燉湯轉:濃湯嚮螺雞煲排翅 另加\$300 元

Double-boiled shark's fin soup with sea whelk and chicken

免收 10%服務費 Waived 10% service charge

Set Menu 套餐二

6persons 六位用 MOP\$1,788

脆皮珍寶乳豬(半隻)

Roasted crispy baby suckling pig (half)

杏汁嚮螺燉白肺湯 或 蟹皇海鮮燕窩羹

Double-boiled pig lung soup with sea whelk and almond juice

或 OR

Braised bird's nest soup with seafood and crab cream

美極煎焗大老虎蝦 (6 隻)

Pan-fried King tiger shrimps in supreme soya sauce (6pcs)

或 OR

發財翠環北海道瑤柱甫(6 件)

Braised hairy gourd ring stuffed in whole dried scallop with sea moss (6pcs)

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa in spring onions and ginger

脆皮石岐乳鴿(2 隻)

Roasted crispy pigeons (2pcs)

魚湯葛仙鮮竹泡菜苗

Braised cabbage in fish soup with water fungus and fresh bean sticks

欖茄海鮮野米炒香苗

Fried rice and wild rice with seafood and olives tomatoes

精緻甜點

Chinese petites fours

免收 10%服務費 Waived 10% service charge