

麗
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L A I
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秀麗豐年盛宴

NEW YEAR'S EVE DINNER MENU

魚籽醬乳豬件 炸海皇淮山糰 胡麻醬櫻花蝦秋茄條

Roasted Suckling Pig with Caviar

Deep-fried Yam Root Puff with Assorted Seafood

Marinated Eggplant with Sakura Shrimp and Sesame Sauce

NV Perrier-Jouët, Grand Brut, Champagne, France

羊肚菌法國鷓鴣燉花膠

Double-boiled French Francolin Soup with Fish Maw and Morel Mushroom

蝦皇醬碧綠明蝦球

Sautéed Prawns with Kale and Homemade Shrimp Paste

蠔皇海參三頭鮑魚

Braised Whole Abalone Accompanied with Sea Cucumber

濃魚湯浸東星斑件北海道鮮百合

Simmered Garoupa Fillet with Hokkaido Lily Bulb in Fish Broth

瑤柱走地雞絲扒豆苗

Braised Seasonal Vegetables with Conpoy and Shredded Free-range Chicken

雪菜火鴨絲燜伊麵

Braised E-fu Noodle with Shredded Roasted Duck and Preserved Vegetables

奇異果籽百香果奶凍 炸豆沙軟角 香芋砵仔糕

Milk Custard with Kiwi Fruit Seed and Passion Fruit

Deep-fried Glutinous Dumpling Stuffed with Red Bean

Chilled Jelly with Taro

MOP 2,688 Per Person

Please highlight any specific food allergies or intolerances to your server before ordering

如有任何特別膳食要求, 敬請通知餐廳服務員

All prices are in Macau Patacas and subject to 10% service charge

以上價格為澳門幣, 需另加 10% 服務費