



何漢昇師傅風味粵饌

Chef Jackie Ho's Signature Menu

窩貼蝦多士 蜜燒西班牙黑豚叉燒 果醋青瓜紅蜆頭

Deep-fried Shrimp Toast with Sweet and Sour Sauce
Barbecued Iberico Pork in Honey Sauce
Marinated Jelly Fish Head with Cucumber in Fruit Vinegar

西施魚蓉羹

Braised Minced Fish Soup with Bean Curd and Squash Melon

蛋白蒸鮮蟹鉗

Steamed Crab Claw with Egg White

或

Or

蝦籽醬蛋白蒸虎蝦球

Steamed Tiger Prawn with Egg White and Japanese Shrimp Roe Paste

酥脆蒜香智利鱸魚柳

Deep-fried Chilean Sea Bass Fillet with Crispy Garlic

砵酒焗雞球

Stewed Chicken with Port Wine Sauce

芙蓉蟹肉扒菜苗

Braised Seasonal Vegetables with Crabmeat and Egg White

松茸原隻鮑魚荷葉飯

Steamed Fried Rice with Abalone, Duck and Matsutake Mushroom Wrapped in Lotus Leaf

蘆薈香芒楊枝甘露

Chilled Mango Cream with Sago, Pomelo and Aloe Vera

MOP 1,500 Per Person
(No further discount)

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
以上價格為澳門元需另加10%服務費