# 新春贺岁龙皇豪华宴

Lavish Spring Menu

2025.1.27-2.9

五福喜临门

(麻辣蛳蚶秋葵、松露素鹅、沙姜猪手、七味豆腐、麻辣牛腱)

Tossed Blood Clams and Okra with Spicy Garlic Sauce, Bean Curd Sheet Roll with Assorted Vegetables and Black Truffle, Marinated Pork Trotters with Chopped Sand Ginger, Crispy Bean Curd with Spices, Sliced Beef Shank with Cucumber in Spicy Sauce

龙马精神(上汤珍菌焗澳洲龙虾配煎米粉底)

Baked Australia Lobster with Mushrooms served with Pan-fried Vermicelli

大展宏图 (古法砂锅鸡煲翅)

Simmered Shark's Fin with Chicken Soup in Clay Pot

横财就手(鲍汁花胶炆猪手)

Braised Pork Trotters with Abalone Sauce and Fish Maw

财源滚滚 (金钱蟹盒)

Deep-fried Crispy Crab Cake

吉祥如意 (XO酱如意百合翡翠玉带)

Stir-fried Scallops, Mushrooms and Lily Bulbs with XO Sauce

年年有余(清蒸大老虎斑)

Steamed Tiger Grouper

金凤呈祥(当红炸子鸡)

Deep-fried Crispy Chicken

锦上添花 (樱花虾生炒糯米饭)

Wok-fried Glutinous Rice with Dried Sakura Shrimp and Preserved Meat

甜甜蜜蜜 (远年陈皮红豆沙汤丸)

Glutinous Rice Dumplings in Traditional Red Bean Sweet Soup

澳门元 **8**,888 (10位用 for 10)

# 新春贺岁帝王至尊宴

# Supreme Fortune Menu

2025.1.27-2.9

# 六六大顺

(麻辣狮蚶秋葵、椒盐九肚鱼、沙姜猪手、陈醋海蜇头、麻辣牛腱、红酒鹅肝)

Tossed Blood Clams and Okra with Spicy Garlic Sauce, Deep-fried Bombay Duck with Chili Salt, Marinated Pork Trotters with Chopped Sand Ginger, Marinated Jellyfish Head with Aged Vinegar, Sliced Beef Shank with Cucumber in Spicy Sauce, Chilled Foie Gras in French Red Wine

#### 纵横四海(金蒜银丝蒸阿拉斯加蟹)

Steamed Alaska Crab with Golden Garlic & Vermicelli

### 鹏程万里(红烧大鲍翅)

Double-boiled Shark's Fin Soup

#### 大富大贵(鲍汁花胶扣鹅掌)

Braised Fish Maw and Goose Web with Abalone Sauce

## 金钱满堂(金钱蟹盒)

Deep-fried Crispy Crab Cake

#### 玉带环腰 (黑松露如意百合翡翠玉带)

Stir-fried Scallops with Black Truffle and Lily Bulbs

#### 年年有余(清蒸大东星斑)

Steamed Giant Spotted Grouper with Spring Onion and Soy Sauce

#### 彩凤报喜(当红炸子鸡)

Deep-fried Crispy Chicken

# 锦上添花 (樱花虾海鲜炒鸳鸯米)

Stir-fried Orzo & Crispy Rice with Sakura Shrimp and Seafoods

### 甜甜蜜蜜(蛋白杏仁茶拼枣皇红豆糕)

Sweeten Almond Cream with Egg White / Red Dates & Red Bean Pudding

澳门元 12,888 (10位用 for 10)