

超越时光的美食哲学

A Gourmet Journey Through Time Prevailing



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在花悦庭，我们为每一位尊贵的客人倾心呈现的每道佳肴美饌，
诞生了一代又一代匠人的精心烹烩。

历经名厨的执手与匠心，超越时光的传承和打磨，
创造了一份又一份致敬经典，亦能满足当代挑剔味蕾的世纪食谱。

从甄选地道食材，到玩味烹饪技法，再到悉心勾勒装盘，
我们不断探秘珍肴美饌之巅，
缔造殿堂级的美味体验。

Through years spent perfecting their craft,
our chefs have created recipes that respect tradition while enhancing
flavors for the modern palate.
From special and precious ingredients, experimenting with different cooking
techniques and creating sketches to deliver beautiful dishes — Blosson Palaces
unlocks the secrets that elevate Chinese cuisine into world-class gastronomy.

可加选/Add-on

霜降鹅肝

Foie Gras

MOP 28 / 件 piece

皇家红宝石鱼子酱配千层酥

Imperial Ossetra Caviar with Puff Pastry

鱼子酱 10g

MOP 398



玉鸭熏炉闲瑞脑，朱樱斗帐掩流苏。
三印子鱼犹未食，寸金鱼子辄先尝。选用鸭龄适中的填鸭，
经多道工序匠心烤制而成。外皮酥脆、鸭肉细嫩饱满，皮下的
油脂被完全烤干，咬开时甚至能听到清脆的破裂声。

酥脆的鸭皮丝毫不腻，不论是白口吃，还是蘸满酱料入口，
均别具一番滋味。鱼子酱号称“黑色黄金”，皇家红宝石鱼
子酱颗粒圆润饱满、色泽深棕色到金色不等，以其细腻的口
感而闻名于世。鱼子颗粒在口中轻柔地破裂，释放出丰富的
海味和淡淡的坚果香气。上菜时更有现刨的鹅肝为食客献礼。



特选果木烤鸭

Traditional Wood Fire Roasted Peking Duck

MOP 788

👨🍳 Chef's Recommendation Dish 推荐菜 🌶️ Spicy 辣 🌿 Vegetarian 素食

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PEKING DUCK 北京烤鸭

选择脂肪丰厚的北京填鸭，北方烤鸭因鸭皮毛孔细腻，烤制出来的鸭皮够松脆，肉质存留了鸭肉的原鲜味，烤鸭的吃法也具有仪式感。松脆的鸭皮蘸糖入口即化，薄翼的鸭饼包裹着京葱，黄瓜，鸭酱，满足了口腹的欲望；挑战味蕾的蒜蓉与鸭肉的碰撞，分解了油脂的腻度，让您停不下来；唤醒肉质原始味道的海盐更加独特，让您感受到品质的魅力。鸭子的骨架可以再加工变成另一道独立的菜，避风塘鸭架或凉瓜焖鸭架……均是一只鸭架的不同演绎方式。



PEKING DUCK 北京烤鸭

特选果木烤鸭 MOP 788

Traditional Wood Fire Roasted Peking Duck

主辅料：鸭饼，黄瓜条，京葱丝，鸭酱，海盐，蒜蓉，砂糖
Pancake, Cucumber Strips, Scallion Shreds, Duck Sauce, Sea Salt, Minced Garlic, Sugar

避风塘鸭架 MOP 88

Fried Duck Rack with Crispy Garlic and Chili

凉瓜焖鸭架 MOP 88

Braised Duck Rack with Bitter Melon

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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远年花雕富贵虾

Marinated Mantis Prawns with Aged Huadiao Wine

MOP 268

经过数小时冰醉工艺，虾肉纤维已彻底浸润成半透明琥珀色，酒香深入骨髓，却无酒精刺激感，开盖时蒸腾起令人微醺的馥郁香气。

After hours of ice-cured marination, the shrimp flesh transforms into translucent amber, thoroughly infused with aged wine aroma that penetrates to the bone yet without any alcoholic harshness. When unveiled, it releases an intoxicatingly complex fragrance that lingers like a delicate buzz.



水晶醉大闸蟹冻

Chilled Hairy Crab Roe Jelly with Sea Urchin

MOP 178



酥脆松露酱玲珑肉

Crispy Pork Loin with Black Truffle Sauce

MOP 128



香水柠檬烟熏鱼

Crispy Cod Fish Fillet with Lime

MOP 168



Chef's Recommendation Dish 推荐菜 Spicy 辣 Vegetarian 素食

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APPETIZERS

寻味前奏

葱油无骨咸香鸡 MOP 208

Boneless Salted Free-Range Chicken with Spring Oil

精选嫩滑鸡肉，去骨留鲜，以特制咸香卤汁慢浸入味，每一丝肉丝都饱含醇厚滋味。淋上现熬葱油，瞬间激发扑鼻香气，青葱的辛香与鸡油的丰润交织，勾人食欲！

Tender deboned chicken, slow-braised in savory marinade—every bite juicy and flavorful. Topped with aromatic scallion oil for an irresistible umami punch!



糖醋香酥凤尾鱼 MOP 158

Crispy Fried Anchovy with Sweet and Sour Sauce



鹅肝花生 MOP 168

Chilled Foie Gras with Crispy Peanut



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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APPETIZERS

寻味前奏



芥末鹅掌 MOP 208
Marinated Goose Web with Wasabi Sauce



鸡枞菌松露素鹅
Bean Curd Stuffed with Pea Sprout, Black Truffle
and Termite Mushroom

MOP 128

以素仿荤，将山野的鲜美与菌菇的芬芳完美融合。鸡枞菌，汲取山林精华，肉质细嫩，鲜味浓郁，每一口都仿佛能感受到大自然的馈赠。松露，菌中之王，香气独特，为素鹅增添了一抹奢华气息。以豆制品精心烹制，外皮酥脆，内里柔嫩，口感层次丰富，丝毫不逊色于真鹅。

A masterpiece blending the earthy freshness of wild mushrooms with the essence of the forest. Tender termite mushroom absorbs mountain nutrients, delivering rich umami. Crowned with truffle's regal aroma, this dish features a crispy shell embracing velvety layers, surpassing the taste of real goose.

新派沪式烤菜心
Roasted Choy Sum in New Shanghai Style

MOP 88



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SOUP

滋润靓汤

西班牙火腿黄鱼狮子头

Braised Yellow Croaker Meat Ball with Spanish Ham in Chicken Broth

MOP 188 / 位 per person

精选黄鱼肉与猪肉手工剁制，制成饱满圆润的狮子头，并撒上西班牙火腿点缀其间。黄鱼的鲜美与火腿的醇厚交织，每一口都能感受到鱼肉的细腻与火腿的咸香，回味中带着一丝淡淡的烟熏香气，令人沉醉。

Yellow croaker and pork blend molded into plump, round meatballs, crowned with Spanish ham. The sweetness of fish intertwines with ham's savoriness, each bite delivering tender flesh and savory richness, culminating in a lingering finish with subtle smokiness.



一叶浮萍

MOP 368 / 位 per person

Double-boiled Superior Soup with Fish Maw and Sea Whelks

嫩叶如碧玉舒展，轻缀山泉凝露，入口似春风拂过舌尖，清柔滑润间漾起淡淡荷香。仿佛不是品尝一道菜，而是邂逅一方漂浮的江南：清新不争，淡雅自成，让忙碌的灵魂在餐桌上泊片刻宁静。

Tender leaves unfurl like jade, delicately adorned with dewdrops from mountain springs. Upon entering the mouth, they melt like a spring breeze brushing the tip of the tongue—subtly smooth and tender, with a faint lotus fragrance lingering between lightness and softness. It feels not merely like tasting a dish, but rather encountering a floating dream of Jiangnan: refreshing without ostentation, elegantly understated, offering the weary soul a moment of tranquility at the dining table.

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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椰皇海螺竹笙炖翅

Double-boiled Shark's Fin with Sea Whelks and Bamboo Pith in Whole Coconut

MOP **428** / 位 per person

手拆大闸蟹糊

Jiangzhe Style Hairy Crab Meat Thick Soup

MOP **188** / 位 per person

西湖和牛蟹肉羹

Braised Minced Wagyu Beef with Crab Meat and Preserved Vegetable

MOP **158** / 位 per person

蓝龙虾文丝豆腐羹

Shredded Bean Curd with Blue Lobster in Superior Soup

MOP **258** / 位 per person

LIVE SEAFOOD

生猛游水海鲜



东星斑

Spotted Grouper

青花椒油淋、水煮

Poached in Green Pepper Oil, Poached in Chili Oil

时价 / market price



红瓜子斑

Red Spotted Grouper

清蒸

Steamed with Soy Sauce

时价 / market price

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蓝龙虾

Blue Lobster

姜米酒蛋白、黑松露手工面
Steamed with Minced Ginger and Egg White,
Braised with Homemade Noodles and Black Truffle

时价 / market price



澳洲龙虾

Australian Lobster

上汤焗、黑松露手工面
Braised in Superior Broth, Braised with Handmade
Noodles and Black Truffle

时价 / market price



斑马濠尿虾

Mantis Prawn

避風塘、油盐水
Fried with Crispy Garlic and Chili, Steamed with Light Soya

时价 / market price

咬下的瞬间，虾肉“噗嗤”爆出甘甜汁水，鲜味像海浪般层层涌来！虾黄浓稠到能拉丝，带着奶油般的醇厚，在舌尖化开一片鲜甜风暴！

With the first bite of Mantis Prawn, the succulent flesh pops with sweet oceanic juices, sending waves of briny umami crashing across your palate! The rich roe stretches like molten gold - its creamy, buttery richness melting into a sweet-savory tempest on your tongue!

阿拉斯加蟹

Alaskan King Crab

龙虾汁鸡油蛋白花雕蒸蟹脚、避风塘蟹身
Steamed with Lobster Broth and Chicken Lard,
Fried with Crispy Garlic and Chili

时价 / market price

阿拉斯加蟹以其硕大的体型和鲜美的肉质闻名于世。蟹腿饱满，肉质洁白细腻，口感鲜甜多汁，带有天然的海洋风味。无论是龙虾汁鸡油蛋白花雕蒸蟹脚还是避风塘蟹身，都能完美展现其蟹肉的鲜美。

Alaska king crab is renowned worldwide for its colossal size and delicious meat. Snow-white leg meat bursts with juicy sweetness and delicate oceanic essence in every forkful. Whether steamed or fried, every preparation celebrates the crab's pristine oceanic flavors in their finest form.



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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LIVE SEAFOOD

生猛游水海鲜



膏蟹

Green Crab

黄皮酱梅子蒸、星洲炒
Steamed with Wampee Sauce and Plum, Singapore-style Fried

时价 / market price

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LIVE SEAFOOD

生猛游水海鲜



象拔蚌

Geoduck

过桥（松茸汤、米汤、酸汤）、象拔蚌粥、椒盐
Poached with Superior Broth, Porridge, Fried with Salt and Pepper

时价 / market price

象拔蚌是一种独特的海鲜佳肴，其味道清鲜甘甜，肉质松脆，蚌肉十分耐嚼有韧劲，加之象拔蚌口感清甜可口，实属珍馐佳肴。

Geoduck is a unique seafood delicacy. Its flavor is fresh and sweet, with a crunchy texture. Its meat is both tender and pleasantly chewy. Coupled with its sweet and delightful taste, it is truly a gourmet treat.



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LIVE SEAFOOD

生猛游水海鲜

鲜鲍鱼 时价 / market price
Fresh Abalone

紫苏蒜蓉蒸、藤椒酱炒
Steamed with Perilla and Minced Garlic,
Fried with Rattan Pepper



生蚝 时价 / market price
Oyster

烤生蚝、蒜蓉粉丝蒸
Grilled with Minced Garlic and Yellow Pepper Sauce,
Steamed with Minced Garlic and Glass Noodles

来自纯净海域的乳山生蚝，以其鲜美的口感和丰富的营养被誉为“海洋中的牛奶”。蚝肉饱满多汁，入口滑嫩，带着清新的海水气息和淡淡的甘甜，仿佛能让人感受到海洋的呼吸。

Selected from China's unpolluted coastal depths, Rushan oysters are renowned as "the ocean's milk" for their rich nutrients and premium quality. Plump flesh offers tenderness and a hint of natural sweetness that evokes the rhythm of the sea with every sublime bite.



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PREMIUM DRY SEAFOOD

海味 美饌

南非十二头溏心网鲍伴辽参

Braised South African Dried Abalone (12 Head)with Sea Cucumber

MOP 1288 / 位 per person

体型饱满，肉质厚实，经过匠心烹制，呈现出晶莹剔透的溏心质感。鲍鱼肉质软糯弹牙，入口即化，浓郁的海洋鲜味与独特的溏心口感交织，带来超凡的味觉享受。

Plump and meaty, meticulously prepared to reveal a translucent center. The initial resistance of its springy outer layer gives way to a velvety melt, where intense oceanic umami harmonizes with the luxurious silkiness of the core, delivering an extraordinary experience.



紫苏南非十二头干鲍伴天鹅酥

Braised Abalone with Perilla Sauce, Crispy Swan Puff

MOP 1088 / 位 per person

鲍鱼饱满厚实，溏心晶莹，口感软糯弹牙，浓郁的海洋鲜味与紫苏的清新香气完美融合，带来层次丰富的味觉体验。搭配精致的天鹅酥，外皮酥脆，内馅细腻，与鲍鱼的鲜美相得益彰。

Abalone with a glossy molten core offers a textural symphony - tender yet springy, where deep oceanic umami combines with perilla's aroma. Accompanied by an exquisite swan-shaped pastry, its crust embraces velvety filling, creating a harmonious duet.

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PREMIUM DRY SEAFOOD

海味美饌



辣烧花胶烩鱼肚 
Braised Fish Maw with Spicy Sauce

MOP **628** / 位 per person

花胶以其丰富的胶原蛋白和滋补功效被誉为“海洋人参”。
经过传统工艺晒制与泡发，花胶质地厚实，口感软糯滑润，入口即化，带有淡淡的海洋清香。
Fish maw is revered as "the ocean's ginseng" for its abundant collagen and nourishing properties.
Traditionally sun-dried and rehydrated, each piece boasts a substantial texture that melts into velvety smoothness, releasing subtle marine notes with every luxurious bite.

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干烧煎酿辽参 
Braised Shrimp Mousse Stuffed Sea
Cucumber with Spicy Sauce

MOP **438** / 位 per person



京葱烧辽参 
Braised Sea Cucumber with Scallion Sauce

MOP **398** / 位 per person

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FROM THE WATER

海河珍宝

辣烧水库甲鱼佛跳墙配手工油条

Braised Abalone, Sea Cucumber, Fish Maw & Softshell Turtle in Spicy Sauce

MOP 1688

菜品选用个大肥美的水库甲鱼，以浓酱文火慢炖。甲鱼作为主要材料，辅以鲍鱼、花胶、辽参等珍贵食材，加入特制酱汁和辣椒一同烹制，甲鱼鲜嫩、肉质软烂，汤汁鲜辣，鲜美醇香、味厚而不腻。

手工油条炸至金黄，酥脆入口，搭配浓郁汤汁，仿若一场麻辣盛宴在口中绽放，勾勒出舌尖的独特风景。油条浸润着浓厚的汤汁，外酥里软、口留余味，更是让人吃后难忘。这样与众不同的美味不只是期待，更等待你的品尝。

The turtle serves as the main ingredient, complemented by precious foods such as abalone, fish maw, and sea cucumber, all cooked together with a special sauce and chilli peppers.

Handcrafted fried dough sticks are fried to a golden, crispy texture. When paired with the rich broth, it feels like a spicy feast, creating a unique sensation on your taste buds.



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西班牙火腿酒糟汁蒸大黄鱼  MOP 988 / 800g
Steamed Yellow Croaker with Spanish Ham and Huadiao Wine

灌汤蟹粉大黄鱼 
Steamed Yellow Croaker with Crab Roe

MOP 888 / 600g MOP 1088 / 800g

将大黄鱼起骨，再将蟹粉灌于黄鱼肚腹内一同蒸，呈现在您面前时用筷子轻轻一拨，蟹粉自然流淌，鱼肉的鲜嫩与蟹粉的碰撞，香气扑鼻，妙不可言！

Remove the bones from the large yellow croaker, then stuff the crab meat into the belly and steam them together. When served to you, with just a prod of your chopsticks, the collision between the tender fish meat and the crab meat releases an exquisite aroma.



FROM THE WATER

海河珍宝

木姜带子伴鱼肝卷

Stir-fried Scallop with Mountain Pepper ,
Seared Monkfish Liver

MOP **428**

当冰凉的通心带子遇见体温融化的鱼肝，搭配现刨山葵的辛香与紫苏花穗的清凉余韵，形成山珍与海味的二重奏。

When the chilled, custard-like scallop meets the body-temperature-melted fish liver, paired with the piquant freshness of freshly grated wasabi and the cool lingering finish of shiso blossoms, it creates a perfect duet of land and sea.



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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油焖大虾伴蟹肉石榴球

MOP **128**

Braised King Prawn in Sour and Spicy Sauce Rice Paper Roll
Filled with Crab Meat



胡椒炒星斑球伴蟹粉金鱼饺

MOP **328** / 位 per person

Stir-fried Grouper Fillet with White Pepper, Golden Fish Dumpling with Crab Roe

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FROM THE WATER

海河珍宝



甬式酱骨蟹年糕

Braised Green Crab with Rice Cake

MOP **588**

酱色深褐发亮，蟹壳挂满浓浆，一上桌就飘出勾魂的咸鲜香气，那是海鲜与酱油在高温下迸发的原始香气！

The glistening mahogany-colored sauce clings to the crab shell, releasing an intoxicating umami aroma the moment it hits the table—that primal fragrance of seafood and soy sauce ignited by roaring flames!



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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FROM THE WATER

海河珍宝



龙井甜豆河虾仁  MOP 268
Shrimp with Sweet Peas and Longjing Tea



龙虾汁蟹粉百叶包 MOP 288
Braised Bean Curd Skin Filled with Hairy
Crab Roe in Lobster Sauce

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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淮扬烧软兜
Signature Huaiyang Braised Eel
MOP 208

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FROM THE LAND

山岭之选

啫啫花胶清远鸡煲 MOP 428

Braised Fish Maw and Chicken in Casserole

精选清远鸡与上等花胶，搭配秘制酱料，以啫啫煲高温快炒锁鲜，再经文火慢炖，成就一锅香气扑鼻、汤汁浓郁的啫啫花胶清远鸡煲。鸡肉鲜嫩多汁，花胶软糯弹牙，汤汁鲜美滋补，不仅暖胃更暖心。

Using Qingyuan chicken and superior fish maw, combined with a special homemade sauce, this dish is cooked in clay pot. The chicken meat is tender and juicy, the fish maw is soft, and the broth is delicious and nourishing. It not only warms the stomach but also warms the heart.



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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葱油葵花鸡

MOP 458 / 半只 half MOP 888 / 只 whole

Poached Chicken with Scallion Sauce

以喂养葵花籽为主的鸡种，其鸡肉具有独特风味，肉质鲜嫩，口感较好，且带有淡淡的葵花清香。
Chickens primarily fed with sunflower seeds have meat that boasts a distinctive flavor. The meat is tender, offers a pleasant mouthfeel, and has a subtle fragrance.

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FROM THE LAND

山岭之选

京烧文火和牛肉

Slow-cooked Wagyu Beef in Beijing Style

MOP 328

文火慢煨至酱汁渗透每寸肌理。开盖刹那，琥珀色的肉块裹着晶莹酱汁，散发出深邃的焦糖与醇酒交织的馥郁香气。轻咬即破的酱汁脆壳，如同薄糖片般“咔嚓”碎裂，渗出带着清酒回甘的琥珀肉汁，牛肉在口中温柔化开，肉香化作丝绸般的甘露，与酱汁形成完美平衡。

Simmered over gentle flames until the rich glaze penetrates every fiber. As the lid lifts, amber-hued beef glistens with a glossy sheen, releasing an intoxicating aroma where deep caramel notes intertwine with aged sake fragrance. The crisp glaze shell shatters like delicate sugar glass with an audible "crack," giving way to shimmering meat juices that carry a refined sake sweetness. The beef then dissolves tenderly on the tongue, its essence transforming into silky nectar that achieves perfect harmony with the savory glaze.



Chef's Recommendation Dish 推荐菜

Spicy 辣

Vegetarian 素食

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酱烤安格斯牛小排

Grilled Angus Short Ribs with Barbecue Sauce

MOP 528

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FROM THE LAND

山岭之选



大红袍椒麻三件 MOP 258

Boiled Ox Tongue, Louver and Beef Shank with Rattan Pepper



烟笋大厨拆骨猪手 MOP 228

Braised Boneless Pork knuckle with Smoked Bamboo Shoot

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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慢煮陳皮東波肉

Slow-cooked Pork belly with Tangerine Peel

MOP 198

脂肪纹理如大理石般细腻，以独家酱汁腌制数小时，烤至表面形成焦糖色脆壳，内里依然保持粉红柔嫩。上桌时油脂滋滋作响，散发着炭烤焦香与甜咸酱香的香气。

With marble-like marbling throughout, the beef is marinated for hours in our signature glaze before being charcoal-grilled over fruitwood flames. The exterior develops a caramelized crust while the interior remains blushing tender. Served sizzling, it arrives perfuming the air with the seductive aroma of charred edges meeting sweet-savory glaze.



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FROM THE LAND

山岭之选



京燒伊比利亚肉排

Wood-fire Roasted Iberian Pork Chops in Beijing Style

MOP 328



果木烤羊排

Wood-fire Roasted Lamb Chops with Spices Salt

MOP 488



秘制葱香焗羊排

Braised Lamb Brisket with Scallions in Casserole

MOP 428

Chef's Recommendation Dish 推荐菜 Spicy 辣 Vegetarian 素食

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VEGETABLES & BEANCURD

蔬菜豆腐

时令蔬菜

Seasonal Vegetables

清炒 / 蒜蓉炒 / 上汤
Sautéed/Fried with Minced Garlic/
Poached in Broth

MOP 98

酸辣土豆丝

Stir-fried Shredded Potato
with Chili and Vinegar

MOP 98

醋熘大白菜

Stir-fried Chinese Cabbage
with Vinegar

MOP 98

烂糊白菜

Poached Chinese Cabbage in
Prawn Sauce

MOP 98



大煮干丝鲜虾瑶柱魚丸

Boiled Bean Curd Strips with Ham and Fish
Balls in Superior Broth

MOP 238



浓汤牡蛎煮柴火豆腐

Stewed Bean Curd with Baby Oyster and Forest
Mushroom in Broths

MOP 188



DIM SUM, RICE, NOODLES

主食 点心



手拆大闸蟹粉砂锅煲饭 🍲

Braised Crab Roe with Rice in Casserole

MOP 688

精选肥美壮硕的大闸蟹，经过匠心手拆，每一丝蟹粉都保留着原汁原味的鲜香与醇厚。这细腻的蟹粉与上等香米在砂锅中慢火共舞，砂锅独特的保温与传热性能，让每一粒米饭都充分吸收了蟹粉的精华，变得饱满晶莹，香气四溢。

Selected crab are carefully hand-shredded, preserving the pure, rich umami of every strand of crab roe. This delicate crab meat mingles with superior rice in a clay pot. The unique heat retention and transfer properties of the clay pot allow each rice grain to thoroughly absorb the essence of the crab meat.



🍲 Chef's Recommendation Dish 推荐菜 🌶️ Spicy 辣 🌿 Vegetarian 素食

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云南珍菌和牛砂锅煲饭

Braised Wagyu Beef with Yunnan Fungus and Rice in Casserole

MOP 388



脆网海鲜锅贴

Pan-fried Seafood Dumplings

MOP 78

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DIM SUM, RICE, NOODLES

主食 点心

蟹粉小笼包

Steamed Hairy Crab Roe and Pork Soup Dumplings

MOP **148**



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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临海竹竿汤垂面

Noodle Soup with Shrimp and Mini Geoduck

MOP **98** / 位 per person



龙虾汤小馄饨

Mini Wontons with Dried Shrimp in Lobster Soup

MOP **98** / 位 per person



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DESSERT

精选甜品



冰花炖官燕

Double-boiled Bird's Nest with Rock Sugar

MOP 588



杏汁燕窝炖鲜奶拼流心芒果绿豆糕

Bird's Nest with Almond Cream and Egg White, Mashed Bean Cake Stuffed with Mango Cream

MOP 208



花悦庭宫廷甜点

Blossom Palaces Dessert Platter

驴打滚, 芸豆卷, 山楂淮山糕, 豌豆黄
Sticky Roll with Black Bean, Kidney Bean Roll, Hawthorn and Chinese Yam Cake, Mung Bean Cake

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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DESSERT

精选甜品



彩虹瀑布

Boiled Glutinous Rice Balls in Rice Wine Soup

MOP 118

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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鲜果雪梅娘

Mixed Seasonal Fruits Mochi

MOP 128

薄如蝉翼却韧性十足，轻轻一拉，半透明的外皮能延展较长，入口如雪絮般瞬间化开，带着淡淡椰香。

Paper-thin yet remarkably elastic, the translucent skin stretches effortlessly with a gentle pull, melting on the tongue like snowflakes with a whisper of coconut fragrance.



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DESSERT

精选甜品



枣泥锅饼

Pancake with Mashed Red Date

MOP **68**

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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