

淮揚春宴

2026.4.9

HUAIYANG
SPRING FEAST:
A Symphony of Two Masters

双匠呈味



冷泡明前龙井
Cold-brewed Pre-rain Longjing

前菜 Appetizer

鲜蟹肉豆干马兰头

普宁豆酱黄鱼卷，水晶海胆春菜卷

Indian Aster and Crab Meat in Dried Bean Curd, Chilled Yellow Croaker Roll with Puning Bean Paste,
Crystal Roll Stuffed with Sea Urchin and Mustard Greens



烟香正山小种
Smoky Lapsang Souchong

特选果木烤鸭 Traditional Wood Fire Roasted Peking Duck

汤 Soup

东海带鱼花胶羹配刀鱼云吞

Hairtail and Fish Maw Thick Soup with Chinese Tapertail Anchovy Wonton

主菜 Main Dish

雪菜火腿蒸白鲳

Steamed White Pomfret with Preserved Vegetables and Ham

意大利黑醋陈皮慢煮和牛肉

Slow-cooked Wagyu Beef with Balsamic Vinegar and Aged Tangerine Peel

头水芒种虾皮煮嫩豆瓣

Stewed Tender Broad Beans with Baby Shrimp

咸鸡菜饭伴姜芽油

Salted Chicken and Vegetable Rice with Ginger Shoot Oil

甜品 Dessert

柑橘饼伴松鼠酥

Mandarin Cake, Squirrel-shaped Puff Pastry



炭焙白毫银针
Roasted Baihao Yinzen

澳门元 1,088 /位 person
MOP

需加收10%服务费。受条款及细则约束。Subject to a 10% service charge. Terms and conditions apply.