

廚師精選 Chef Signature Menu



	68/位 Per person
龍躉球順德魚羹 Shunde Fish Soup	
枝竹羊肉煲 (敬奉生菜一份) Lamb with Bean Curd Sheet in Casserole (with Lettuce)	280
 鮮辣煮大龍躉 (例) Spicy Fresh Grouper (Regular)	268
 麗華酸菜龍躉魚 (例) Grouper with Preserved Vegetables (Regular)	268
鮑魚一品煲 Braised Abalone, Sea Cucumber and Scallops in Casserole	188
臘味煲仔飯 (2位用，製作時間：30分鐘) Preserved Meat Rice in Claypot (2 persons, food preparation time: 30 mins)	168
蒜片香煎雪花牛肉粒 Pan-fried Diced Beef with Garlic	168
芋苗乾燜黑棕鵝 Braised Goose with Taro Sprout	148
 椒絲腐乳燜大魚頭 Braised Fish Head with Chili and Fermented Bean Curd	148
 胡椒焗虎蝦 Baked Prawns with Pepper	138
 海皇粉絲煲 Braised Squid, Dried Shrimps and Vermicelli in Casserole	138
法式芥香沙律炸蝦球 Deep-fried Shrimps with Salad & Mustard	138
魚肚龍躉片燜涼瓜 Braised Fish Maw and Sliced Grouper with Bitter Melon	128
豉汁蒸土豬腩排 Steamed Spare Ribs with Black Bean Sauce	128
瑤柱鹹豬手粉絲節瓜煲 Braised Salted Pork Knuckles with Zucchini, Conpoy and Glass Noodles	128
紫菜炒墨魚麵 Stir-fried Cuttlefish with Seaweed	128
百香果燜豬手 Braised Pig Knuckle with Passion Fruit	118
脆皮咕嚕肉 Sweet and Sour Pork	108
 豉椒炒鵝腸 Stir-fried Goose Intestine in Black Bean Sauce and Chili	98
羅漢齋燜豆腐 Braised Vegetables with Tofu	88

以上價格以澳門元結算，需另收加壹服務費
All price are in Macau Patacas and subject to 10% Service Charge