廚師精選 Chef Signature Menu Sill



龍躉球順徳魚羹	68/位
Shunde Fish Soup	Per person
●鮮辣煮大龍躉(例)	268
Spicy Fresh Grouper (Regular)	
麗華酸菜龍躉魚(例)	268
Grouper with Preserved Vegetables (Regular)	
蒜片香煎雪花牛肉粒 B. G. ID. G. H. G. H.	168
Pan-fried Diced Beef with Garlic	
芋苗乾燜黑棕鵝 Braised Goose with Taro Sprout	148
● 椒絲腐乳燜大魚頭	
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法式芥香沙律炸蝦球	120
Deep-fried Shrimps with Salad & Mustard	138
●四川辣子雞	120
Deep-fried Chicken with Spices and Chili	138
菌皇澳帶蒸秋茄	138
Steamed Scallops with Green Eggplant in Mushroom Sauce	130
魚肚龍躉片燜涼瓜	128
Braised Fish Maw and Sliced Grouper with Bitter Melon	
秋茄烟龍躉骨腩	128
Braised Grouper with Green Eggplant	
豉汁蒸土豬腩排 Steamed Spare Ribs with Black Bean Sauce	128
瑶柱鹹豬手粉絲節瓜煲	
西在歐河 丁初 际即 瓜 突 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	110
Braised Pig Knuckle with Passion Fruit	118
脆皮咕嚕肉	108
Sweet and Sour Pork	100
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Stir-fried Goose Intestine in Black Bean Sauce and Chili	
上湯浸勝瓜竹笙	88
Poached Luffa and Bamboo Fungus in Soup	
羅漢齋燜豆腐 Project Vegetables with Tofu	88
Braised Vegetables with Tofu	

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