

廚師精選

Chef Signature Menu



龍躉球順德魚羹	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)	
花螺鮮魷燜水鴨仔	228
Braised Sea Snails, Squid and Duck	
 瓦罉胡椒焗海蝦	188
Double Baked Prawns with Pepper in Casserole	
 黃椒醬焗釀鮮魷筒	158
Baked Squid stuffed with Yellow Pepper & Chili Sauce	
順德蒜香煎焗魚頭	158
Pan-fried Fish Head with Garlic	
生菜包海味崧	148
Stir-fried Minced Seafood served with Lettuce	
美國野米炒帶子	138
Stir-fried Scallops with Wild Rice	
薑醋汁脆皮小黃魚 (2條)	128
Deep-fried Small Yellow Croakers with Vinegar and Ginger Sauce	
黑蒜木瓜燜牛筋腩	128
Braised Beef Brisket with Black Garlic & Papaya	
順德小炒比目魚球	128
Stir-fried Flounder	
京蔥爆炒肥牛	108
Stir-fried Sliced Beef with Leek	
台灣南乳酥肉	108
Deep-fried Pork Belly with Fermented Red Bean Curd	
櫻花蝦芹香地三鮮	108
Stir-fried Sakura Shrimps, Water Chestnut, Dried Euryale Seeds & Lily Bulbs with Parsley	
琥珀合桃南乳炒爽齋	98
Stir-fried Walnut and Vegetables with Red Fermented Bean Curd	
桂花蟹柳炒粉絲	88
Stir-fried Crab Stick with Vermicelli	
百香果燜豬手	88
Braised Pig Knuckle with Passion Fruit	
紫蘇欖角焗排骨	88
Baked Spare Ribs with Perilla & Black Olives	

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