

廚師精選 Chef Signature Menu

RESTAURANTE
SINTRA
新麗華餐廳

龍躉球順德魚羹 Shunde Fish Soup	68/位 Per person
 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
蒜片香煎雪花牛肉粒 Pan-fried Diced Beef with Garlic	168
洪湖粉藕煲筒骨湯 Pork Bones and Lotus Root in Soup	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
 金不換爆炒小海鮮 (蜆子肉、花甲肉、鮮魷、瀨尿蝦肉) Stir-fried Razor Clams, Clams, Squid and Mantis Shrimps with Basil	138
法式芥香沙律炸蝦球 Deep-fried Shrimps with Salad & Mustard	138
黑松露燜花菇釀羊肚菌 Braised Morel Mushrooms and Shiitake Mushrooms in Black Truffle Sauce	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
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
潤腸臘腸蒸肉餅 Steamed Minced Pork with Preserved Sausage	118
脆皮咕嚕肉 Sweet and Sour Pork	108
河蝦蕎菜炒燒肉 Stir-fried Shrimps, Pork Belly and Chinese Scallion	108
鹹骨煲淋春菜 Salted Pork Bones with Vegetables in Casserole	108
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