

廚師精選 Chef Signature Menu

RESTAURANTE
新麗華餐廳
SINTRA

龍躉球順德魚羹	68/位
Shunde Fish Soup	Per person
枝竹羊肉煲 (敬奉生菜一份)	280
Lamb with Bean Curd Sheet in Casserole (with Lettuce)	
 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)	
鮑魚一品煲	188
Braised Abalone, Sea Cucumber and Scallops in Casserole	
臘味煲仔飯 (2位用，製作時間：30分鐘)	168
Preserved Meat Rice in Claypot (2 persons, food preparation time: 30 mins)	
蒜片香煎雪花牛肉粒	168
Pan-fried Diced Beef with Garlic	
洪湖粉藕煲筒骨湯	148
Pork Bones and Lotus Root in Soup	
 椒絲腐乳燶大魚頭	148
Braised Fish Head with Chili and Fermented Bean Curd	
 胡椒焗虎蝦	138
Baked Prawns with Pepper	
 海皇粉絲煲	138
Braised Squid, Dried Shrimps and Vermicelli in Casserole	
法式芥香沙律炸蝦球	138
Deep-fried Shrimps with Salad & Mustard	
魚肚龍躉片燶涼瓜	128
Braised Fish Maw and Sliced Grouper with Bitter Melon	
豉汁蒸土豬腩排	128
Steamed Spare Ribs with Black Bean Sauce	
紫菜炒墨魚麵	128
Stir-fried Cuttlefish with Seaweed	
百香果燶豬手	118
Braised Pig Knuckle with Passion Fruit	
脆皮咕嚕肉	108
Sweet and Sour Pork	
 豉椒炒鵝腸	98
Stir-fried Goose Intestine in Black Bean Sauce and Chili	
羅漢齋燶豆腐	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