

廚師精選 Chef Signature Menu

RESTAURANTE
新麗華餐廳
SINTRA

68/位

Per person

龍躉球順德魚羹

Shunde Fish Soup

268



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)

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

菌皇澳帶蒸秋茄

Steamed Scallops with Green Eggplant in Mushroom 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

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