




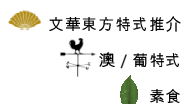
特式推介

供應期由 2014 年 6 月 1 日
至 2014 年 8 月 31 日

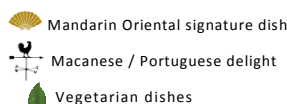
CHEF LAM'S RECOMMENDATIONS

available from 1 June 2014 to 31 August 2014

腿蓉金盞芙蓉炒燕窩	188	Wok fried bird's nest with farmed egg and ham in taro nest
 冰鎮日式南非鮑魚 (2 隻 / 26 頭)	180	 African abalone Japanese style on dry ice (2 pieces)
蟹皇百花釀遼蔘 (1 條)	180	Braised sea cucumber stuffed with prawn mousse and crab meat sauce (1 piece)
川式水煮海鮮煲 (蝦球、桂花蚌、帶子及海斑魚)	168	Potted seafood with chili Szechuan style (Prawns, sea cucumber muscles, scallops and garoupa fillets)
XO 醬鮮蘆筍炒花膠絲	168	Sautéed fish maw with green asparagus and XO sauce
 金牌秘制牛肋骨	168	 Braised beef spare ribs with rice wine and rock sugar
陳皮豉汁炒蝦球	158	Wok fried shrimps with dried orange skin and black bean sauce
 古法紅燒海斑魚	148	 Braised garoupa with ginger and Chinese mushrooms
鮑汁茄子燜雞球	138	Stewed chicken fillet with eggplants and abalone sauce
涼瓜燒肉燜豆腐	138	Braised bitter melon with roasted pork belly and bean curd



所有價格以澳門幣計算，另加 10% 服務費。



All prices are in Macau Patacas, subject to 10% service charge.