

海鮮

DELIGHTFUL SEAFOOD

生蠔及魚子醬

OYSTER & CAVIAR

新鮮生蠔

FRESH OYSTERS

法國生蠔

488
半打 ½ Dozen

From France (Market Offer)

938
一打 1 Dozen

所有生蠔均配雪利酒醋、
紅酒醋、乾蔥及檸檬

All Oysters are Served with Sherry Vinaigrette,
Red Wine, Shallots and Lemon

法國魚子醬

STURIA, FRANCE

奧賽佳魚子醬
配酸忌廉、薯仔餅、鹹蛋黃、
水瓜柳及紅洋蔥

988
30 克 Grams

Oscietra Vintage Selection
Caviar Served with Sour Cream, Potato Blinis,
Chives, Salted Egg Yolk, Capers and Red Onions

2,988
100 克 Grams


精選海鮮

SEAFOOD SELECTION

御苑海鮮塔
加拿大龍蝦、帝王蟹、
烤帶子、煎小龍蝦、
聖子皇、白蜆、生蠔 (6 隻)、
老虎蝦、三文魚刺身 (3 片)
及吞拿魚刺身 (3 片)
配特色汁醬

1,088
2 位用 For Two

Vida Rica Tower
Canadian Lobster, King Crab Leg,
Grilled Diver Scallops, Fried Langoustines
Razor Clams, White Clams, Oysters (6 pieces)
Tiger Prawn, Salmon Sashimi (3 Pieces),
Tuna Sashimi (3 Pieces)
Served with Signature Condiments Selection

 文華東方特式推介

 Mandarin Oriental signature dish

* 澳 / 葡特式

* Portuguese and Macanese influence dishes






 素食

 Vegetarian dishes

所有價格以澳門幣計算，另加 10% 服務費。


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頭盤

-  加拿大龍蝦
脆龍蝦及龍蝦他他
配西班牙風乾火腿、蜜瓜及毛豆 318
- 鴨肝及車厘子 288
香煎鴨肝及鴨肝忌廉
配砵酒車厘子及穀物脆脆
-  亞枝竹及黑松露 248
配慢煮蛋配亞枝竹心、
松露玉米泡沫及鮮黑松露
-  煙愛爾蘭鴨 228
蘋果木煙燻鴨胸配紅菜頭
意大利芝士、核桃及小紅莓
-  意大利布拉塔芝士 228
半乾蕃茄配黑加侖子、
羅勒及橄欖油
- 鱒紅魚 218
檸汁醃鱒紅魚配甘筍仔、
醃製洋蔥及檸檬汁
-  田園沙律 118
雜錦生菜、甘筍、車厘茄、
青瓜、粟米、南瓜及太陽花籽
自選以下汁醬
提子醋汁、檸檬汁或油醋汁
- 自選豐盛沙律：
配老虎蝦 (3 隻) 72
配法國雞胸 58

STARTER

-  Canadian Lobster
Crispy Lobster and Lobster Tartar,
Pata Negra, Semi Dried Melon and Edamame
- Foie Gras & Cherries 288
Pan Fried Foie Gras and Foie Gras Crème,
Port Wine, Cherries, Cereal Crunch
-  Artichokes and Truffle 248
Soft Cooked Eggs, Artichoke Heart,
Truffle - Polenta Espuma and Fresh Black Truffle
-  Smoky Silver Hill Duck 228
Apple Wood Smoked Duck Breast, Beetroot,
Gorgonzola, Walnut and Cranberries
-  Burratina 228
Marinated Burratina, Semi Dried Tomato,
Blackcurrant, Basil Sponge and Olive Oil
- Amber Jack 218
Ceviche, Baby Carrots, Pickled Onions,
Affila Cress and Lemon Dressing
-  Garden Leaves 118
Mixed Lettuce, Carrot, Cherry Tomatoes,
Cucumber, Sweet Corn and Healthy Seeds
Your Choice of
Balsamic, Lemon Dressing or Vinaigrette
- Add to Your Salad:
Tiger Prawns (3 Pieces) 72
French Chicken Breast 58

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 Mandarin Oriental signature dish

* Portuguese and Macanese influence dishes

 Vegetarian dishes

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湯類

 紅咖喱蝦湯
小龍蝦他他配麵包及香蔥

148

 傳統馬賽魚湯
新鮮海鮮、蕃茄、薯仔、
蔬菜根伴藏紅花蛋黃醬

468
2位用 For Two


栗子湯
配煎帶子及蕃荳油及水芹菜


138

 蘑菇忌廉湯
配煎黃油菌、蕃荳
及巴馬臣芝士碎

130


SOUP

 Red Curry Prawn Bisque
Langoustine Tartar, Bread Chip and Chive

 Traditional Bouillabaisse
Prime Seafood, Tomato, Potato,
Root Vegetables and Saffron
Served with Sauce Rouille

Chestnut Soup
Chestnut Crumble, Pan Fried Scallop,
Parsley Oil and Cress

 Creamy Mushroom
Pan Fried Chanterelle, Parsley
and Parmesan Crumble

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主食類

PASTA & GRAINS

 蘑菇意大利飯
配原隻巴馬臣芝士及鮮黑松露

688
2 位用 For Two

 Risotto Out of the Cheese Wheel
Acquerello Mushroom Risotto,
Italian Parmesan and Fresh Black Truffle

 意大利芝士餃
煙茄瓜、蕃茄乾、西班牙芝士
及火箭菜沙律

258

 Ricotta Tortellini
Tortellini Filled with Ricotta, Smoked Eggplant,
Dried Tomatoes, Manchego and Rocket Salad

手工意大利粉
配羅馬蕃茄、橄欖
及烤老虎蝦

258

Spaghetti alla Chitarra
Sautéed Spaghetti, Roma Tomato Ragout,
Taggiasca Olives and Grilled Tiger Prawn

焗愛爾蘭鴨脾
配印度香米、黑糯米、洋蔥、
蒜蓉、芫荽及青蔥


200

Duck Rice
Baked Silver Hill Duck with Basmati and Black Rice,
Onion, Garlic, Coriander and Spring Onion

  藜麥沙律
雜錦蔬菜配橄欖珠及蕃荳油

188

  Quinoa Garden
Hot Quinoa Salad, Mixed Baby Vegetables,
Olive Oil Caviar and Parsley Oil

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魚類

FISH & SEAFOOD

- | | | |
|--|--|---|
|  原條鱸魚
配地中海沙律及羅勒醬 | 988
2 位用 For Two |  Whole Seabass
Seabass in Salt Crust
Served with Mediterranean Sautéed Vegetables
and Basil Pesto |
|  * 傳統葡式海鮮煲
波士頓龍蝦、帶子、小龍蝦
白蜆、鮮魚、薯仔、黑橄欖
配海鮮湯及葡國白酒 | 520
1 位用 For One
988
2 位用 For Two |  * Traditional Cataplana
Boston lobster, Scallops, Langoustines,
White Clams, Daily Fish with Potatoes, Black Olive
Served in Aromatic Crustacean Broth Scented
with Portuguese White Wine |
| 加拿大龍蝦
烤原隻龍蝦配檸檬青蘆筍、
麵包及荷蘭醬 | 520 | Canadian Lobster
Whole Grilled Lobster, Lemon Marinated
Green Asparagus, Cristal Bread
and Hollandaise Sauce |
| 銀鱈魚
煎銀鱈魚配香橙菊苣菜、
甘筍蓉及片伴香檳汁 | 420 | Black Cod
Pan Fried Cod Fish, Orange Braised Chicory,
Carrot Purée & Chips and Champagne Nage |
| “米蘭”式八爪魚
烤葡國八爪魚配藏紅花意大利飯、
青豆及白酒汁 | 320 | Octopus “Milanese”
Grilled Portuguese Octopus, Saffron Risotto,
Green Peas and Port Wine Reduction |

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肉類

MEAT

澳洲牛肋骨 香草醃牛肋骨 配薯仔、烤蔬菜及黑椒汁	988 2位用 For Two	Australian Prime Rib Herbs Marinated Beef Rib, Potato Gratin, Grilled Vegetables and Pepper Sauce
 和牛牛柳及鴨肝 烤和牛牛柳及煎鴨肝、 配松露薯蓉、青蘆筍 伴馬德拉汁	558	 Wagyu Tenderloin and Foie Gras Grilled Beef Loin and Seared Foie Gras, Truffle Potato Mash, Green Asparagus and Madeira Jus
 吉列羊扒 配茄瓜珠及煎亞枝竹 伴紅酒汁	430	 Lamb in Bread Crust Lamb Loin Wrapped in Bread Crust, Eggplant Caviar, Sautéed Artichokes and Red Wine Sauce
慢煮法國雞胸 配烤粟米及粟米蓉 伴海鹽爆谷及燒汁	398	French Chicken Slow Cooked Chicken Breast, Grilled Sweet Corn and Sweet Corn Purée, Sea Salt Popcorn and BBQ Jus
蜜汁燴黑豚豬面頰 烤青蒜、西瓜及甜豆 伴亞洲香料汁	388	Iberic Pork Cheek Braised and Glazed Pork Cheek, Grilled Leek, Watermelon, Sweet Pea and Asian Jus
香煎愛爾蘭鴨胸 配燴菊苣、白洋蔥及醃製南瓜 伴香橙汁	288	Irish Duck Pan Fried Duck Breast, Braised Radicchio, White Onion Purée, Pickled Pumpkin and Orange Jus

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澳葡式

COLONIAL INFLUENCED

<p>* 特色葡國凍肉拼盤 本地香腸、葡式風乾火腿、 秘製肉腸配醃製芝士、 橄欖及麵包</p>	210	<p>* Signature Cold Cut Platter Portuguese Sausages, Pata Negra, Homemade Pate Served with Marinated Cheeses, Olives and Bread Selection</p>
<p>* 薯絲馬介休炒蛋配橄欖</p>	160	<p>* Bacalhau à Brás Portuguese Shredded Cod Fish with Fried Potatoes, Scrambled Egg and Olives Ravioli</p>
<p>* 葡式海鮮湯</p>	140	<p>* Seafood Soup Inspired from Quinta do Lago Prime Seafood Soup with Potatoes and Sweet Peas</p>
<p>* 鹽焗馬介休 炸薯仔球及其他醬</p>	88	<p>* Salted Portuguese Cod Fish Potato Fritters with Tartar Sauce</p>
<p> * 御苑葡式石頭湯</p>	80	<p> * Vida Rica Stone Soup Tomato Vegetables Soup and Stone Potatoes</p>
<p>另加葡國香腸</p>	20	<p>Add to Your Soup: Chorizo</p>

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特色小食

* 煎鴨肝配無花果	168
* 黑毛豬火腿三文治配牛油果	168
* 36 個月西班牙風乾火腿	128
* 香辣蒜味老虎配花生碎	108
* 牛面肉凍批配芝士泡沫	108
* 意大利肉丸	98
* 葡國香腸配蠶豆	88
* 醃製八爪魚仔配香橙汁	88
 * 墨西哥玉米薄餅 配忌廉芝士及青蔥	98
 烤時蔬配羊芝士	88
* 炸墨魚配蒜蓉蛋黃醬	88
* 吞拿魚他他春卷	98
* 葡國香腸菠蘿串	88
* 地中海式牛肉串	88
* 意大利芝士配半乾蕃茄	88
* 葡式烤香腸	88
* 烤西班牙火腿及薯仔丸	78
* 馬介休球	78
* 八爪魚及薯仔串	78

COLONIAL INFLUENCED TAPAS

* Pan Fried Foie Gras with Sangria Fig
* Iberico Sandwich with Avocado
* Thin Sliced Pata Negra 36 Months
* Spicy Garlic Tiger Prawn with Peanut Crumble
* Beef Cheek Praline with Cheese Espuma
* Meatballs Puttanesca
* Chorizo and Broad Beans
* Warm Marinated Baby Octopus with Orange Flavors
 * Potato Tortilla with Cream Cheese and Spring Onion
 * Grilled Vegetables with Goat cheese
* Crispy Calamari with Aioli
* Tuna Tartar Spring Roll
* Chorizo Pineapple Skewer
* Mediterranean Flavored Beef Skewer
* Semi Dried Tomato and Mozzarella
* Portuguese Grilled Sausage
* Croquettes de Jamon
* Bacalhau Croquette
* Octopus – Potato Skewer

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CANTONESE DELIGHTS

Our Chinese culinary team, lead by Chinese Master Chef Wong, proudly presents the latest trends and classics found in Cantonese cuisine featuring the freshest seafood from the market.

Chef Wong certainly scores high on perfectly prepared dim sum that can be enjoyed during lunch at Vida Rica.

Our Chef's favourites are classic and a "must try". These tempting cuisines are well thought through combinations to fit every palate.

東方特式

由中餐主廚黃德榮師傅所帶領的各位廚師團隊，隆重推出融合時尚及經典的中式菜餚，其特色是他們會嚴選每天市場上最新鮮的海鮮食材，務求令每位賓客能夠品嚐最原始、最新鮮的味道。

賓客可於午膳時段在御苑餐廳享受黃德榮師傅精心準備的特色點心。

本酒店的廚師推介已是客人“必定品嚐”的食品。這些令人回味無窮的組合，適合每種口味的賓客。

Please highlight any specific food allergies or intolerances to your server before ordering.


如有任何特別膳食要求，敬請通知餐廳服務員。

御苑點心 (供應時間由中午十二時至下午三時)

VIDA RICA DIM SUM (AVAILABLE FROM 12PM UNTIL 3PM)

特選點心 CHEF RECOMMENDATIONS

	葛仙米小籠包 Minced Pork 'Xiao Long Bau' with Seaweed Pearl and Beetroot	88
	笋尖蝦餃 Steamed 'Har Kau' Prawn Dumpling with Asparagus	88
	金沙遠蔘帶子餃 Steamed Scallop Dumpling with salted Egg yolk and Sea Cucumber	88
	脆炸橄欖龍蝦卷 Crispy Lobster Roll with Pickled Olive Leaves and Cheese	88
	韭菜肉碎鍋貼 Pan-Fried Minced Pork and Chives Gyoza	78
	天白花菇黑豚燒賣皇 Steamed Kurobuta Pork 'Siew Mai' with Black Mushroom	78
	日本南瓜鮑汁鮮竹卷 Steamed Beancurd Roll with Shrimp, Pork and Japanese Pumpkin	78
	雞油菌素菜水晶餃 Crystal Dumpling with Vegetable and Chanterelle Mushroom	78
	欖菜季豆肉碎餃 Steamed String Bean and Minced Pork Dumpling	78
	香煎牛肋骨包 Pan Fried Bun with Black Pepper Beef Spare Rib	78
	荔蓉天鵝酥 Deep-Fried Taro Cake with Minced Chicken and Pickled Radish	88
	米通鮮蝦芒果卷 Crispy Rice Turnover Stuffed with Shrimp and Mango	78
	櫻花蝦咸水角 Deep-Fried Glutinous Rice Dumpling with Minced Pork and Sakura Shrimp	78
	雪蓮子灌湯餃 Steamed Superior Dumpling with Snow Lotus Seed and supreme Soup	118

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VIDA RICA DIM SUM (AVAILABLE FROM 12PM UNTIL 3PM)



傳統點心 TRADITIONAL DIM SUM


	蠔皇叉燒包 Steamed "Char Siew Bao" Barbecued Pork Bun	60
	豉汁鳳爪 Braised Chicken Claw with Black Beans	68
	鮑魚糯米雞 Traditional Lotus Leaf Glutinous Rice Dumpling with Abalone and Mushroom	78
	梅菜王蒸排骨 Steamed Pork Ribs with "MuiCai" Preserved Vegetables	68
	XO 醬煎蘿蔔糕 Pan Fried Radish Cake with XO Sauce	78

米磨腸粉 STEAMED RICE ROLL

	脆網瑤柱蘿蔔絲腸粉 Crispy Rice Roll with Shredded Conpoy and White Radish	148
	梅菜王叉燒腸粉 Rice Roll with Honey Glazed BBQ Pork and "MuiCai" Preserved Vegetable	128
	愉耳冬筍竹筍腸粉 Yellow Fungus, Bamboo Shoot and Bamboo Pith Rice Roll	98

中式甜點 CHINESE DESSERT

	楊枝金露糯米卷 Chilled Glutinous Rice Roll with Mango, Sago and Pomelo	78
	桃膠蛋白杏仁茶 Sweetened Almond Tea with Egg White and Peach Gum	80 Per person /位
	豆沙包 Steamed Bun with Red Bean Paste	58

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特色推介

CHEF'S RECOMMENDATIONS

	骨香龍脷 Wok Fried Macau Sole Fillet with Seasonal Green and Crispy Fish Bone	988
	美辣吊燒雞(半只) Deep-Fried Free Range Chicken with Spice Crumb and Sweet Vinegar(Half)	250
	濃湯勝瓜浸斑球 Poached Garoupa Fillets with Luffa Squash and Supreme Broth	328
	西班牙黑豚肉蜜汁叉燒 Honey Glazed Kurobuta Barbecued Pork	208
	花膠伴鵝掌 Braised Fish Maw with Goose Web	228 Per person/位
	南非 7 頭鮑魚伴鵝掌 Braised South African Abalone with Goose Web	298 Per person/位
	金牌牛肋骨 Smoked and Braised Beef Rib with Rock Sugar and Lime Zest	248
	花膠蛋白蒸蟹鉗 Steamed Crab Claw with Egg White and Hua Tiao Wine	238 Per person /位
	紅燒雜菌豆腐 Braised Bean Curd with Mixed Mushroom	188
	馬來西亞老虎蝦 (頭抽 / 上湯焗 / 茄汁) Malaysian Tiger Prawn (Soy Sauce / Supreme Broth / Ketchup)	168 PC / 隻
	桃膠蛋白杏仁茶 Sweetened Almond Tea with Egg White and Peach Gum	80 Per person /位

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頭盤


APPETIZER

 *葡式醋伴豬耳 "Vinaigrette" Pork Ear	168
椒鹽小肉排 Deep Fried Pork Ribs with Spicy Salt	128
香辣芝麻雞絲海蜇 Jelly Fish and Shredded Chicken Salad with Chili Oil	100
金錢蟹盒 (2 件) Deep Fried Seafood Parcel with Worchester Sauce (2 Pieces)	98
 百福豆腐皇 Deep Fried Bean Curd with Togarashi	78
 話梅石榴 Guava Salad with Preserved Plum	68
 白砂西紅柿 Ripened Tomato with Casta Sugar	68

燒味

BARBECUE

 脆皮龍江雞 (半隻) Crispy Fried Chicken with Spiced Salt (Half)	218
瑤柱貴妃雞 (半隻) Poached Chicken with Conpoy (Half)	218
桂花燒乳鴿 Roasted Pigeon with Sweet Osmanthus	218
 *澳門式燒乳豬 Macanese Suckling Pig	170
*澳門式燒肉 Macanese Roasted Pork Belly	148
白切太陽雞 Poached Free Range Chicken	100

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湯類

SOUP

	杞棗花膠燉嚮螺湯 Double boiled sea whelk soup with fish maw, wolfberry and red date	208
	津白燉花膠湯 Double boiled fish maw soup with Chinese baby cabbage	168
	南非鮑魚燉雞湯 Double boiled South African abalone broth with free range chicken	138
	西湖牛肉羹 Rich beef soup with Chinese parsley	128
	鮮蟹肉北菇絲花膠羹 Rich crab meat soup with fish maw and mushrooms	120
	文絲豆腐素菜羹 Rich bean curd soup with vegetables	108
	金華菜膽遼蔘湯 Braised sea cucumber soup with air dried Jin Hua ham and vegetables	108
	酸辣蔬菜湯 Hot and sour vegetable soup with Portuguese chili oil	80

 文華東方特式推介

* 澳 / 葡特式

 素食

所有價格以澳門幣計算 · 另加 10% 服務費。

 Mandarin Oriental signature dish




* Portuguese and Macanese influence dishes


 Vegetarian dishes

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海鮮類

SEAFOOD DISHES

	*骨香原條龍脷 Wok fried whole Macau sole fillets with seasonal greens and crispy fish bone	988
	*澳葡式咖喱炒波士頓龍蝦 Wok fried curry Boston lobster Macanese style	388
	*葡汁石窩大蝦 Braised giant tiger prawn with coconut cream and curry sauce	238
	花彫蛋白蒸蟹拑 Steamed egg white with crab meat and Hua Tiao wine	238
	金盞彩虹炒螺片 Wok fried sea whelk with bell peppers	228
	皇龍金甲 Stuffed giant garoupa and prawn with supreme soy sauce	198
	*雀巢 XO 醬西芹炒龍脷球 Wok fried Macau sole fillet with celery and XO sauce in taro nest	198
	鳳梨咕嚕蝦球 Sweet and sour prawn with pineapple	188
	*葡汁燴銀鱈魚 Braised Portuguese cod fish with coconut milk and curry sauce	180

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肉類

MEAT DISHES

	金牌牛肋骨 Smoked and Braised Beef Ribs with Rock Sugar and Lime Zest	248
	金盞子薑雞 Deep Fried Chicken with Ginger and Shallot	228
	日本南瓜炒黑豚肉 Wok Fried Kurobuta Pork with Japanese Pumpkin	208
	*葡汁咖喱雞 Braised Free Range Chicken with Curry and Coconut Cream	208
	茶樹菇炒黑椒和牛粒 Wok Fried Wagyu Beef with Black Pepper	200
	*黑豚肉馬介休生菜包 Minced Kurobuta Pork and Bacalhau Wrapped with Lettuce	180
	*馬友鹹魚蒸肉餅 Steamed Pork Cake with Salted Fish	168
	*澳葡式乳豬焗薯仔 Braised BBQ Pork with Potatoes Macanese Style	168

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蔬菜類

VEGETABLE DISHES

	上湯竹筍蘆筍 Poached asparagus with bamboo piths and supreme broth	208
	*葡汁焗雙蔬 Baked broccoli and cauliflower with coconut curry cream sauce	168
	*薯絲炒馬介休 Wok fried Bacalhau with shredded potatoes	168
	竹筍羅漢齋 Braised 'Lo Hon' vegetarian with bamboo piths and mushrooms	158
	金柱上湯泡菜苗 Poached vegetable sprouts with dried conpoy and supreme broth	148
	時令蔬菜 Seasonal vegetables	148
	白灼 Boiled and soy sauce 蒜蓉 Garlic sauce 鹽水 Salty broth 薑汁 Ginger sauce 蠔油 Oyster sauce 清炒 Wok fried 腐乳 Preserved bean curd sauce	
	濃湯珍菌泡西紅柿 (每位) Poached tomato with mushrooms and supreme broth (per person)	88

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飯麵類


RICE & NOODLES

	金瓜海鮮焗飯 Baked seafood rice with pumpkin	188
	*葡式馬介休炒飯 Wok fried rice with Bacalhau and egg	168
	瑤柱蛋白炒飯 Egg white fried rice with conpoy and Asian greens	168
	雪菜火鴨絲燜米 Braised vermicelli with roasted duck and fermented vegetables	165
	鮑魚海鮮石窩泡飯 Braised abalone rice with assorted seafood in chicken broth	140
	*免治牛肉炒飯 Egg fried rice with minced beef	138
	海鮮湯西施泡飯 Assorted seafood rice in chicken broth	128
	海皇醬乾炒牛河粉 Wok fried flat rice noodles with beef and spicy seafood sauce	128
	鮮蝦雲吞麵 Cantonese egg noodles with shrimp wontons in superior broth	128
	燒愛爾蘭鴨湯河粉 Flat rice noodle soup with roasted duck in superior broth	140

粥品

CONGEE

	自選粥品: 豬肉、牛肉、雞肉或斑片及配料 Congee with your choice of pork, beef, chicken or garoupa fillets and condiments	108
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甜品類

-  接骨木花蛋糕
番石榴配士多啤梨雪葩及杏仁
伴鮮雜莓及熱莓汁 138
- * 傳統澳門式木糠布甸 108
-  法式奶油夾心蛋白
蜜餞雜莓配士多啤梨雪葩 138
- * 葡式焦糖蛋白布甸 108
- * 心太軟
配車厘子酒雪葩 108
- * 經典雲呢拿拿破崙蛋糕 108
- 冰花燉官燕 580
- 紅棗蓮子燉糖水 80
- * 葡式蛋撻配肉桂雪糕 88

DESSERT


-  Hot and Cold (Version 2)
Elderflower Chantilly, Guava and Strawberry Sorbet
Almond Sponge Infused with Elderflower
Served with Fresh Berries and Warm Berry Sauce
- * Traditional Macanese Serradura
Blond Chocolate Tube, Whipped Cream,
Condensed Milk Ice Cream and Fresh Mango
-  MO Vacherin
French Meringue, Berries Compote,
Strawberry Sorbet
- * Molotov
Caramelized Floating Island, Vanilla Sauce,
Salted Caramel Ice Cream
- * Chocolate Fondant
Served with Ginginha Sorbet
- * Classic Vanilla Napoleon
- Slow Boiled Bird's Nest with Crystal Rock Sugar
- Double Boiled Sweetened Lotus Seeds
and Dried Red Dates
- * Portuguese Egg Tart with Cinnamon Ice Cream

芝士類

- 精選芝士 248
配秘製甜酸醬、果仁、水果包

CHEESE

- * European Selection of Cheeses
Served with Homemade Chutney, Nuts,
Fruits Bread

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