

麗軒

L A I
H E E N

Executive Dinner Menu

All items mentioned are in sharing portion

香酥海苔帝皇蟹餅 果醋青瓜紅蜆頭 蜜燒西班牙黑豚叉燒
Crispy Alaskan Crabmeat Cake with Seaweed
Marinated Jelly Fish Head with Cucumber in Fruit Vinegar
Barbecued Iberico Pork in Honey Sauce

松茸花膠燉竹絲雞(每位額外加貳佰元) 或 海椰皇石斛燉豬腱(每位) 或 鮑絲酸辣小雲吞湯(每位)
Double-boiled Silkie Chicken Soup with Fish Maw and Matsutake Mushroom (Addition MOP200 Per Person)
Or Double-boiled Pork Shank Soup with Sea Coconut and Chinese Herbs (Per Person)
Or Hot and Sour Soup with Shrimp Dumpling and Shredded Abalone (Per Person)

《下列自選小菜三款供四位 或 自選小菜五款供六位》
《Please choose three dishes for 4pax or five dishes for 6pax from the followings》

蛋家辣子爆軟殼蟹
Wok-fried Soft Shell Crab with Red Chili
"Old Fish Village Style"

10年陳皮山楂蝦球
Sautéed Prawns with Hawthorn and 10 years
Dried Tangerine

山珍醬青尖椒牛柳
Stir-fried Beef Tenderloin with Green Pepper
in Homemade Mushroom Sauce

香茅啫啫翠螺雞煲(半隻)
Simmered Free-range Chicken with Jade Whelk
and Lemongrass in Casserole (Half Piece)

黑蒜蘇梅醬肉排
Simmered Pork Ribs with Black Garlic in Plum Sauce

芙蓉蟹肉扒菜苗
Braised Seasonal Vegetables with Crabmeat
and Egg White

炸釀鮮蟹蓋(每位額外加壹佰元)
Deep-fried Crab Shell Filled with Crabmeat
and Onion (Per Person)
(Addition MOP100 per person)

砵酒焗蝦球煲
Stewed Prawns with Port Wine Sauce in Casserole

有機秋葵豉汁炒牛仔肉
Sautéed Australian Sliced Veal with Organic Okra
in Black Bean Sauce

牛肝菌甫魚蒸走地雞(半隻)
Steamed Free Range Chicken with Porcini
Mushroom and Dried Flatfish (Half Piece)

黑虎掌菌紅燒豆腐
Simmered Bean Curd in with Yunnan Mushroom
and Seasonal Vegetables

濃湯魚腐煮高山娃娃菜
Braised Baby Chinese Cabbage with Fish Curd
in Superior Broth

松茸原隻鮑魚荷葉飯(每位)
Steamed Fried Rice with Abalone, Duck and Matsutake Mushroom Wrapped in Lotus Leaf (Per person)

MOP 2,398 供四位 或 MOP 3,598 供六位

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

以上價格為澳門元需另加10%服務費