



## 品鑑儷宴

### Lai Heen Signature Menu

蜜燒鵝肝金錢雞 櫻桃蘿蔔黑醋拌野生海蜇球

Barbecued Sliced Iberico Pork with French Foie Gras in Honey Sauce  
Marinated Wild Jelly Fish Head with Cherry Radish in Balsamic Vinegar

西施魚蓉水蟹羹

Braised Minced Fish and Crab Soup with Bean Curd and Squash Melon

15 年砵酒焗蝦球

Stewed Prawns with Homemade 15 Years Aged Port Wine Sauce

酥脆蒜香智利鱸魚柳

Deep-fried Chilean Sea Bass Fillet with Crispy Garlic

大澳勾蝦竹筴濃湯浸時蔬

Simmered Seasonal Vegetables with Bamboo Pith and "Tai-O" Sun-dried Shrimp in Superior Broth

懷舊蔥油豚肉拌麵

Traditional Tossed Noodle with Spring Onion Oil served with Iberico Pork

有機古洞生抽蜂蜜葛仙米豉油布甸

Refreshing "Ko Tong" Soya Sauce Pudding with Honey Nostoc

麗軒美點雙輝

Petit Fours

**MOP 1,588 Per Person**

*Additional MOP 488 for a bottle of Champagne  
"R. De Ruinart" (375ml)*

**Discounts are not applicable for tasting menu**  
此套餐不適用於任何折扣優惠

*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

*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