

樂聚中秋賀國慶套餐 MID-AUTUMN FESTIVAL & NATIONAL DAY SET MENU

22 / 9 ~ 8 / 10



四至六人套餐 SET MENU FOR FOUR TO SIX \$828
3 前菜 appetizers + 4 名廚精選 chef recommendations + 1 飯、麵或甜品 rice, noodles or dessert

六至八人套餐 SET MENU FOR SIX TO EIGHT \$1,128
4 前菜 appetizers + 5 名廚精選 chef recommendations + 1 飯、麵或甜品 rice, noodles or dessert

八至十人套餐 SET MENU FOR EIGHT TO TEN \$1,428
5 前菜 appetizers + 6 名廚精選 chef recommendations + 1 飯、麵或甜品 rice, noodles or dessert

金秋獻禮 · 前菜 APPETIZERS

青芥辣灼秋葵 okra with wasabi	\$88
泰汁涼拌鳳爪 marinated chicken feet in thai chili sauce	\$88
子薑拌海蜇 marinated jelly fish with sour ginger	\$98
椒鹽太子魚 deep-fried fish with salt and pepper	\$138
金牌脆皮燒肉 crispy-roasted pork belly	\$138
話梅農家雞 chicken marinated in preserved plum	\$168

春花秋月 · 名廚精選 CHEF RECOMMENDATIONS

椰香南瓜香芋煲 braised pumpkin and taro with coconut sauce in casserole	\$128
養生湯浸時蔬 poached seasonal vegetables with lyceum berry in soup	\$128
避風塘脆皮牛腩 crispy beef brisket in rich and savory spicy sauce	\$148
攪角醬燒骨 roasted pork ribs with olives	\$148
椒鹽軟殼蟹 deep-fried soft shell crab with salt and pepper	\$168
燒汁蒜片焗虎蝦 baked tiger prawns with garlic and bbq sauce	\$238
黑松露醬炒帶子雞球 sautéed scallops and chicken with black truffle sauce	\$268
鮮松茸紫淮山炒蝦仁豚肉	\$268
stir-fried shrimp and kurobuta pork with fresh matsutake mushroom and purple yam	
咸檸蒜香蒸龍躉斑頭腩	\$268
steamed grouper fish head and belly with salted lemon and garlic sauce	
香煎皇帝魚 pan-fried sole fish	\$298

五穀豐登 · 飯、麵 RICE, NOODLES

鹹魚雞粒炒飯 fried rice with chicken and salted fish	\$128
乾炒牛肉烏冬 fried udon noodles with beef	\$128
雪裡紅火鴨絲燜米粉	\$128
braised rice noodles with shredded duck and snow vegetables	

幸福甜蜜 · 甜品 DESSERTS

香芒綠茶軟糰卷 green tea soft glutinous rice rolls with mango	\$38
斑蘭奶皇流沙包 steamed pandan custard buns with egg yolk	\$38

以上價目為澳門幣，需另加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員
all prices are in mop and subject to 10% service charge
please advise us of any allergies or special dietary requirements