

[茸] 入海島 MUSHROOM SPECIALTIES

1 / 10 – 30 / 11 • 11 am – 2:30 pm | 6 pm – 9:30 pm

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| 杞子鮮松茸野菌湯
braised matsutake mushroom soup with lycium berries | 88 / 位 person |
| 雪耳舞茸菌山藥燉螺頭
double-boiled sea whelk, white fungus with maitake mushroom and yam | 88 / 位 person |
| 鮮松茸燉雞湯
double-boiled matsutake mushroom soup with chicken | 98 / 位 person |
| 椒鹽舞茸菌
deep-fried maitake mushroom with spiced salt | 108 |
| 舞茸菌炒滑蛋
scrambled egg with maitake mushroom | 118 |
| xo醬舞茸菌炒豚肉
wok-fried kurobuta pork with maitake mushroom and xo sauce | 118 |
| 舞茸菌沙嗲虎蝦粉絲煲
braised maitake mushroom with tiger prawns and vermicelli in satay sauce | 138 |
| 鮮松茸露筍炒西冷牛肉
wok-fried beef sirloin with matsutake mushroom and asparagus | 158 |
| 鮮松茸野菌燜雞球煲
braised chicken with matsutake mushroom in casserole | 158 |
| 鮮松茸紫淮山炒蝦球
wok-fried prawns with matsutake mushroom and yam | 208 |
| 鮮松茸蜜豆炒帶子
sautéed scallops with matsutake mushroom and honey beans | 268 |

條款及細則適用 Terms & Conditions Apply

以上價目為澳門幣，須另加 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
above price is in mop and subject to 10% service charge
please advise us of any allergies or special dietary requirements