



## 悅目賞心 *SIGNATURE LUNCH*

烏魚籽蝦餃 麻香雞粒餃 拍蒜海蜇頭

Steamed Shrimp Dumpling with Bamboo Shoot and Mullet Roe  
Steamed Chicken Dumpling with Squid Mousse, Ginger and Sichuan Pepper  
Marinated Jelly Fish Head with Garlic

海椰皇竹笙燉姬松茸湯 或 竹笙雞蓉玉米羹

Double-boiled Blaze Mushroom Soup with Pork, Sea-coconut and Bamboo Piths  
Or  
Sweet Corn Soup with Minced Chicken and Bamboo Piths

豉椒攪角錦鱔球 或 青咖喱蝦球 或 麗軒梅菜王扣肉

Braised Giant Mottled Eel with Shallot in Black Bean Sauce  
Or  
Simmered Prawns with Onions in Green Curry  
Or  
Chef's Signature Braised Pork Belly with Preserved Vegetables

山珍海味瓜脯

Simmered Squash Melon with Fish Maw, Conpoy and Sliced Mushroom

\* 金絲蟹肉天使面

Angel Hair with Crab Meat, Pumpkin and Seasonal Vegetables

清潤雙蓮燉百合

Sweetened Lotus Seed Soup with Lotus Root and Lily Bulb

**MOP 428 Per Person**

\* **MOP 498 Per Person**

*Additional MOP 128 to enjoy 1 glass of Italian White & Red Wine*

*Tedeschi Soave Classico, "Capitel Tenda" Veneto*

*Baron Ricasoli, Chianti del Barone, Toscana*

以上價目以澳門幣計算另加壹服務費 All prices in Macau Patacas and subject to 10% service charge

如閣下對任何食物有過敏反應，請與麗軒服務員聯絡。  
Please inform your server of any food-related allergies.