

周晓燕大师的味觉起伏 Huaiyang Garden Tasting Menu



淮扬经典冷盘

Huaiyang traditional appetizers

(秘酱核桃仁番茄, 鱼子酱三虾脆塔, 蘇式熏鳊鱼)

(Cherry tomatoes filled with walnuts and homemade sauce,
Marinated crab meat jelly with caviar and shrimp chips tartlet, Suzhou-style crispy smoked cod fish)

蟹肉蛋白文思豆腐羹

Shredded bean curd with crab meat and egg white in superior soup

金陵盐水鸭

Jinling-style salted duck

清炖狮子头

Stewed pork ball with crab roe in superior soup

蟹皇扒官燕

Braised bird's nest with crab roe and crab meat sauce with 40 months cured ham

碧螺春手剥河虾仁

Sautéed river shrimp meat with Biluo green tea

20年花雕蒸鲥鱼

Steamed Hilsa herring fish with 20 years Huadiao Chinese wine

红烧鮰鱼肚配紫皮独蒜

Braised "Chang Jiang" river fish maw stuffed with minced pork and shrimp paste served with single clove garlic

脆炸蟹粉银鱼卷

Deep-fried spring roll with Taihu whitebait crab meat and crab roe

翡翠白玉

Braised seasonal vegetables and green peas with 40 months cured ham

鳝鱼焗饭

Baked rice with yellow eel and chives

阳山黄桃雪芭乌米豆沙

Yellow peach sorbet with glutinous rice and sweet bean paste in coconut milk

10道菜套餐 (每位)

10-Course Menu (Per Person)

1,988

12道菜套餐 (每位)

12-Course Menu (Per Person)

2,588

所有价格以澳门元计算, 并须另加10%服务费。
All prices are in MOP and subject to 10% service charge