

IN IT IN LOTUS PALACE

蒸点 Steamed

胭脂龙趸肉饺



98

海参花胶灌	汤饺(每件	‡)							
Poached di	umpling in	superior	broth v	vith fish	maw a	and sea	cucumber (per p	oiece)

88

龙虾汤泡馄饨 Poached wontons in lobster bisque with armagnac

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■ 樱花虾鲍鱼珍珠鸡(每件) Steamed wild sticky rice filled with abalone, chicken and Sakura shrimps wrapped in lotus leaf (per piece)

68

▲ 三色百花带子饺 Steamed scallop dumplings topped with trio crab roe

68

steamed seamop damplings topped with the eld

68

Steamed beetroot dumplings topped with grouper fillet

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蟹肉凤眼鸳鸯饺 Steamed cuttlefish prawn dumplings with crabmeat

68



蒸点 澳门币 Steamed MOP 双笋虾饺皇 58 Steamed shrimp dumplings with bamboo shoot and asparagus 带子烧卖皇 58 "Siew mai" pork dumplings with Japanese scallop 胡椒腐竹蒸猪肚 48 Steamed pork tripe with bean curd skin and white pepper 罗勒香草牛肋骨 48 Steamed beef short ribs with basil and herbs 酱皇豉汁蒸凤爪 42 Steamed chicken feets in homemade black bean sauce ■ 黑松露素粉果 42









Steamed black truffle dumplings with yam bean

采 四上 八

首加に大い Crispy Pan-fried, Deep-fried and Baked	澳门F MOF
鸳鸯魚籽金丝玉帶酥 Deep-fried scallop wrapped in kataifi dough topped with black and red caviars	78
黑椒和牛粒酥 Deep-fried Wagyu beef puffs with black pepper	68
桂花蚌沙葛煎饺 Pan-fried sea clam dumplings with Chinese yam	58
鲜虾韭菜腐皮卷 Pan-fried prawn, pork and chive wrapped in bean curd skin	58
金筍鹅肝咸水角 Crispy glutinous rice dumplings with goose liver and dried scallop	58
韭香鲜虾春卷 Deep-fried spring rolls with prawn and yellow chive	58





▲ 厨师特别推介 Lotus Palace Signature

▲ 蔬菜 Vegetarian

禾四上八

	首旭無心 Crispy Pan-fried, Deep-fried and Baked	澳门币 MOP
	樱花虾萝卜酥饼 Deep-fried sakura shrimp with turnip puffs	48
/	XO酱炒萝卜糕 Stir-fried white radish cake with XO chili sauce	42
	芝士焗叉烧酥 Baked cheese and barbecued pork puffs	42
4	焦糖菠萝芋茸酥 Deep-fried crispy pineapple taro puffs topped with caramel pineapple	42
	荷塘莲藕酥 Fried crispy lotus root puffs with lotus paste and salty egg	42
	传统五香芋丝饼 Pan-fried taro cake with Chinese preserved sausage and dried shrimp	42







▲ 蔬菜 Vegetarian





包点

	Steamed, Crispy Pan-fried and Baked	澳门ī MOF
	蚝皇黑豚叉烧包 Steamed barbecued Iberico pork with oyster sauce buns	58
	黑豚肉韭菜煎包 Pan-fried Iberico pork with Chinese chive buns	48
	蜜汁叉烧菠萝包 Baked barbecued pork and pineapple buns	42
	贵妃黑流沙包 Steamed buns filled with charcoal and salted egg custard	42
4	珍菌蘑菇素包 Steamed wild mushrooms buns	42
/	咖喱鸡肉土豆包 Steamed curry chicken and potato buns	42









日元业分

	Steamed Rice Sheet Rolls	澳门币 MOP
	红米脆皮虾肠粉 Red rice rolls filled with crispy shrimp	78
	蟹籽澳洲带子肠粉 Rice sheet rolls with scallop, asparagus and crab roe	78
	姜葱和牛肠粉 Rice sheet rolls with Wagyu beef in ginger and spring onion	68
	梅菜黑豚叉烧肠粉 Rice sheet rolls with preserved vegetable and barbecued Iberico pork	58
	黑蒜排骨蒸猪肠粉 Rice sheet rolls topped with pork spare rib and Switzerland aged black garlic	48
4	黑松露珍菌肠粉 Rice sheet rolls with truffle and wild mushroom	42









粥

7作 Congee	澳门ī MOP
虫草花鲍鱼鸡丝粥 Congee with sliced abalone, cordyceps flower and shredded chicken	98
瑶柱金粟海皇粥 Congee with dried scallop, corn and assorted seafood	68
窝蛋和牛肉片粥 Congee with sliced Wagyu beef and egg	68
金银蛋肉片粥 Congee with lean pork, salted egg and century egg	58





甜品

自日口口 Dessert	澳门币 MOP
原只木瓜炖天山雪莲子 Double-boiled whole papaya with snow lotus seeds and red dates	98
燕窝紫薯蛋挞 Baked purple potato tarts with bird's nest	88
黑松露椰香奶冻 Chilled coconut milk pudding with black truffle	68
原粒椰盅炖桃胶 Double-boiled peach gum and lily bulbs with rock sugar in coconut	58
香芒杨枝甘露 Chilled cream of mango and sago with pomelo	58
红豆沙汤丸 Red bean soup with sesame rice dumplings	48
紫薯姜茶汤丸 Sweet potato and ginger soup with sesame rice dumpings	48
绿茶芒果薄饼 Pan-fried Chinese green tea thin pancake with fresh mango	48





