



L A I
H E E N

悅目賞心

SIGNATURE LUNCH

魚籽西施蟹肉餃 家鄉煎魚餅 涼拌海茸雞絲

Steamed Crabmeat Dumpling with Egg White and Caviar
Pan-seared Fish Mousse Cake with Minced Pork and Coriander
Marinated Shredded Chicken with Seaweed

茶花菇雪棗菜膽燉豬腱湯 或 雪膠蟹肉燴冬茸

Double-boiled Pork Shank Soup with Shitake Mushroom, Snow Date and Tianjin Cabbage
Or
Minced Winter Melon Soup with Crabmeat and Snow Gum

蜜椒汁錦鱔球 或 XO 醬有機彩椒炒蝦球 或 麗軒梅菜王扣肉

Sautéed Giant Eel Fillet with Black Pepper in Honey Sauce
Or
Wok-fried Prawn with Bell Pepper in XO Chili Sauce
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

* 鮑魚飄香荷葉飯

Steamed Fried Rice with Abalone and Duck Wrapped in Lotus Leaf

明目杭菊杞子桂圓茶

Sweetened Longan Soup with Chrysanthemum and Birch Seed

MOP 428 Per Person

* **MOP 518 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.