

# 春日美饌

## Spring Specialties

- 北海道紅毛蟹(二食) 2,380  
蟹爪 - 清蒸 / 潮式凍 / 花雕熟醉  
蟹身 - 花雕芙蓉蒸 / 黑豚肉餅蒸 / 啫啫黃椒醬焗
- Hokkaido Red Hairy Crab (Two Ways)  
Crab Claws - Steamed / Chilled with Chaozhou Yellow Bean /  
Chilled with Aged Hua Diao Wine  
Crab Body - Steamed with Egg White and Hua Diao Wine /  
Steamed with Iberico Pork Patty /  
Sizzled with Yellow Capsicum Sauce
- 蕃茄濃湯雪花牛肉浸春菊苗 298  
Poached Japanese Crown Daisy and Angus Beef in Roma Tomato Broth
- 惹味花生苗薄殼小炒皇 268  
Wok-fried Soft-shell Clams with Peanut Sprouts and Green Chives
- 紅燒筍尖野菌釀鴨卷(每位) 268  
Braised Duck Rolls Stuffed with Bamboo Shoots  
and Wild Mushrooms (per person)
- 日本烏魚子香煎絲瓜烙 238  
Pan-fried Mullet Roe and Shredded Luffa Cake
- 靈芝陳皮燉肉汁湯(每位) 208  
Double-boiled Minced Pork Soup with Ganoderma  
and Aged Mandarin Peel (per person)

請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。  
Please inform our service staff if you have any food allergies or dietary requirements.  
All prices are in MOP and subject to a 10% service charge.