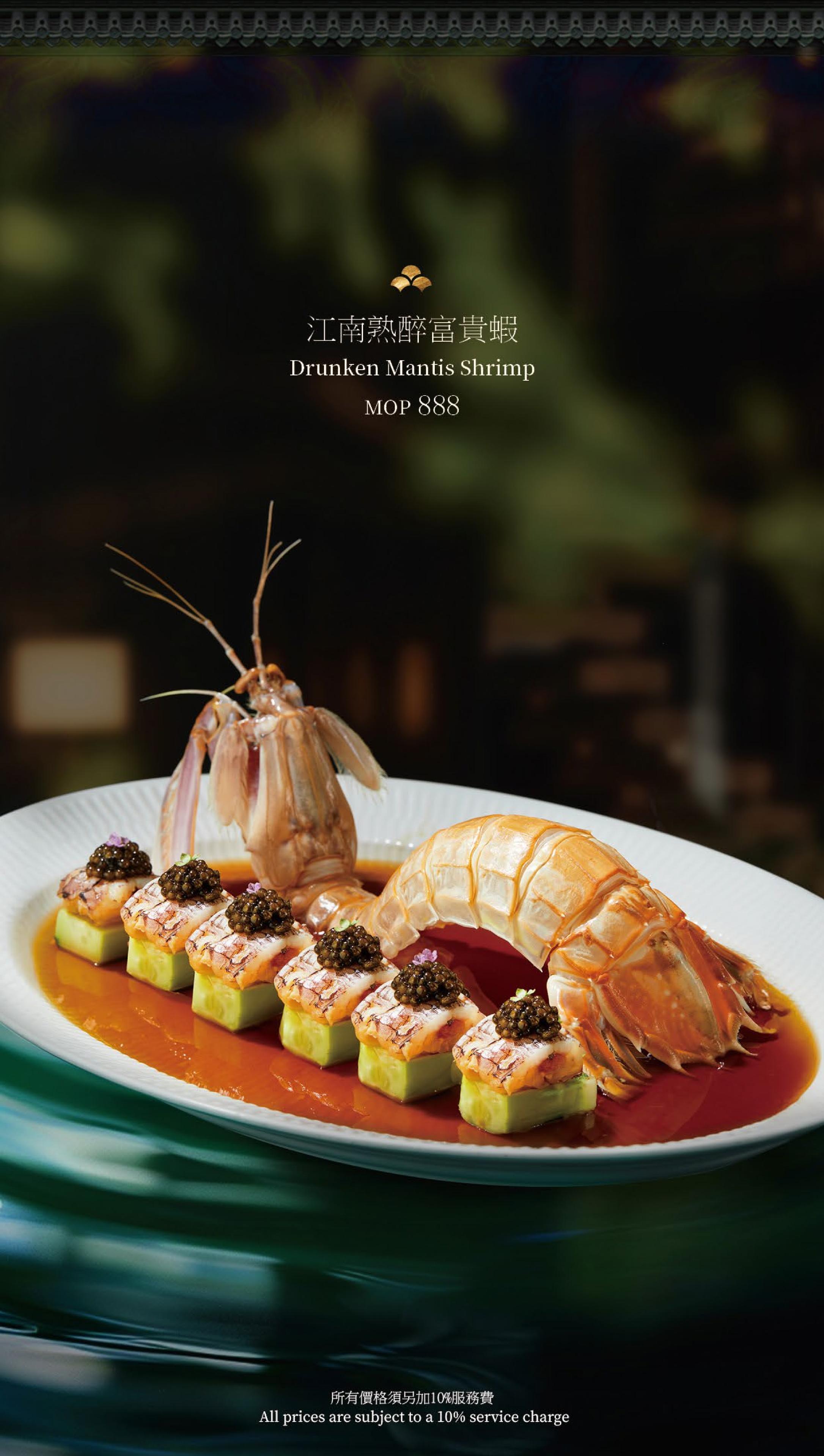
LAKEVIEW PALACE REPART OF THE PART OF THE







椒麻凍馬友魚飯

Chilled Sichuan Peppercorn

Marinated Threadfin Fish, Caviar

MOP 198

清酒鵝肝

Sake Marinated Foie Gras
MOP 368



欖仁脆鱔沙琪瑪

Chinese Sugar-fried Dough Made with Indian Almond,
Quinoa, Sesame, Macadamia and Crispy Eel

MOP 168



醫烤馬蹄筍 Jiangnan Style Glazed Bamboo Shoot in Soy Sauce MOP 158



爽口酸菜拌蟶子皇

Chilled Mustard Green Vegetable with Razor Clam in Homemade Sauce MOP 358





松露松仁拌龍豆 Chilled Winged Bean with Truffle and Pine Nuts MOP 158

梅乾菜醬鴨卷

Roasted Duck Rolls with Preserved Vegetable MOP 228



蓑衣爽口胚藍

Chilled Brassica in Homemade Spicy Sauce MOP 78







江南五福 Lakeview Palace Signature Cold Platter MOP 428

清酒鵝肝、蓑衣爽口胚藍、 魚子醬八寶烤鴨卷、欖仁脆鱔沙琪瑪、 冰梅番茄

Sake Marinated Foie Gras
Chilled Brassica in Homemade Spicy Sauce
Caviar Topping Roasted Duck Roll
Chinese Sugar-fried Dough Made with Indian Almond, Quinoa,
Sesame, Macadamia and Crispy Eel
Chilled Dried Plum Flavored Tomato





老上海燻鱈魚 Shanghai Style Crispy Smoked Cod Fish MOP 388



五香素雞
Shanghai Style Braised Bean Curd
Wrapped in Soy Sauce
MOP 88

蔥香素鮑海蜇絲 Chilled Bean Curd with Jellyfish in Scallion Oil MOP 158



脆皮鹹香雞 Shanghai Style Salted Chicken MOP 188





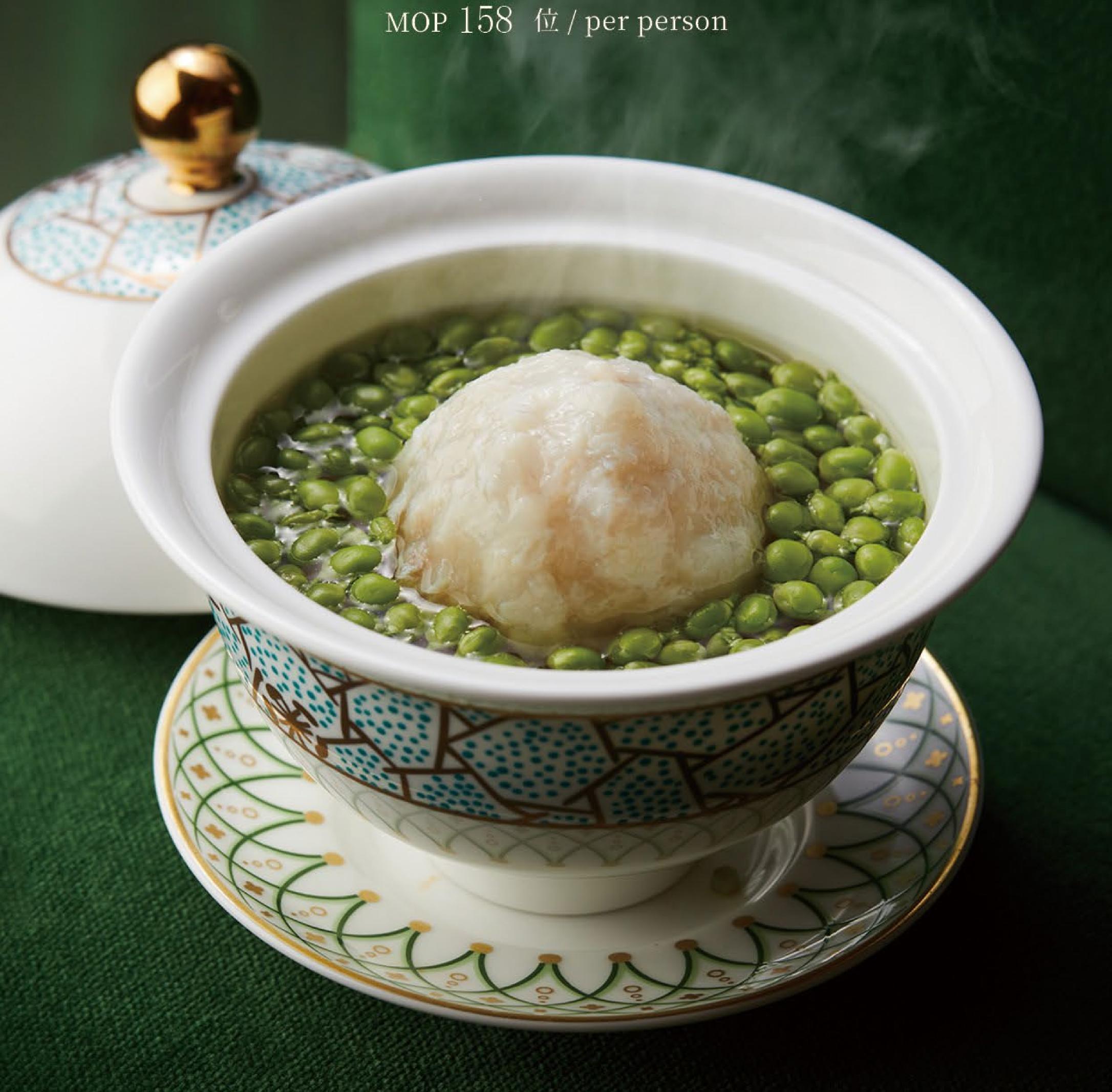
宋嫂魚蓉羹

Braised Fish Broth with Aged Tangerine Peel and Vegetable

MOP 128 位 / per person



揚州清燉獅子頭 Classic Double-boiled Yangzhou Clear Broth Pork Meatball









(需提前48小時預訂)

Double-boiled Triple-layer Duck in Lingnan
Three Treasure, Dried Tangerine Peel, Ginger,
Rice Straw Made Supreme Soup
(Please order 48 hours in advance)

MOP 1, 688

佐燕窩/花膠另加

Additional Imperial Bird's Nest or Fish Maw for MOP 688 位 / per person







英紅九號茶燻雞
Yinghong Number 9 Black Tea
Smoked Chicken
MOP 358 半隻 / half







MOP 時價 Market Price

東星斑

蘇鼠斑

黄皮老虎斑

Spotted Grouper

Spotted Coral Grouper

Yellow Fin Tiger Grouper

黄皮筍殼魚

金邊龍利

Marble Goby

Sole Fish

烹飪方式 Cooking Methods

江南家燒

Jiangnan Home-braised with Light Soy Sauce 沸騰

Poached in Chili Oil

老陳皮蒸

Steamed with Aged Tangerine Peel

蝦籽滑炒

Stir-fried with Shrimp Roe

雪菜筍絲燒

Braised with Pickled Cabbage and Bamboo Shoot

MOP 時價 Market Price

西澳龍蝦

藍龍蝦

大肉蟹

Western Australian Lobster

Blue Lobster

Giant Green Crab

阿拉斯加蟹

Alaskan King Crab

烹飪方式 Cooking Methods

麻蝦醬炒

Stir-fried with Aromatic Fermented Shrimp Paste

手工年糕燒

Braised with Homemade Rice Cake

頭抽三蔥爆

Wok-fried with Supreme Soy Sauce, Shallot and Onion





South African Abalone

Razor Clam

Canadian Geoduck

烹飪方式 Cooking Methods

薑蔥炒

Wok-fried with Ginger and Onion

麻蝦醬炒

Stir-fried with Aromatic Fermented Shrimp Paste 蒜蓉粉絲蒸

Steamed with Garlic and Glass Noodle

自灼

Poached

翡翠芙蓉文思松葉蟹 Steamed Snow Crab with Lobster Bisque Huadiao Egg White, Spinach Sauce with Silk-thread Tofu MOP 1, 988 所有價格須另加10%服務費 All prices are subject to a 10% service charge



麻蝦醬爆澳洲龍蝦 Wok-fried Australian Rock Lobster with Aromatic Fermented Shrimp Paste MOP 時價 Market Price





自條魚

White Fish

可選配 Choice of

魚頭 Fish Head 魚腹 Fish Belly MOP 888 MOP 788

魚尾 Fish Tail MOP 688

烹飪方式 Cooking Methods

雞油蔥花蒸 Steamed with Chicken Oil and Shallot

三椒蒸 Steamed with Yellow Pepper, Red Pepper and Green Pepper



All prices are subject to a 10% service charge



國東黃魚 Yellow Croaker MOP 1,388

烹飪方式 Cooking Methods

雪菜筍絲燒

Braised with Pickled Cabbage and Bamboo Shoot

桂香醋溜

Deep-fried with Osmanthus Vinegar Sauce

子薑燒

Braised with Pickled Baby Ginger and Pickled Rod Chili

糟溜

Braised with Rice Wine Lees

雪菜蒸

Steamed with Pickled Cabbage



灌蟹小黃魚

Braised Yellow Croaker Stuffed with Crab Coral MOP 238

水庫圓魚

Reservoir Soft-shelled Turtle
MOP 688

烹飪方式 Cooking Methods

江南家燒

雲腿酒香蒸

Jiangnan Home-braised with Light Soy Sauce Steamed Ham with Huadiao Wine



青檸元寶蝦

Wok-fried Prawn with Lime MOP 328



家燒本港三鮮

Local Harbor Catch of the Day, Seafood Trio with Jiangnan Home-braised with Light Soy Sauce MOP 時價 Market Price



清炒手剝河蝦仁

Sautéed River Shrimp with Sweet Peas and Balsamic Jelly

MOP 588





文思龍蝦球 Silk-thread Tofu Lobster MOP 368 位/per person 烹飪方式 Cooking Methods

酸湯芙蓉

翡翠芙蓉

Tomato Sour Broth

Emerald Green Spinach Sauce



松鼠桂魚 Deep-fried Mandarin Fish with Sweet and Sour Sauce MOP 588

准揚軟兜 Stir-fried Yellow Eel in Huaiyang Style MOP 368



黑金蒜蔥燒魚 Braised Eel with Spring Onion and Fermented Black Garlic MOP 368



所有價格須另加10%服務費 All prices are subject to a 10% service charge



乾隆九絲湯

Imperial Consommé, Nine Jade Threads, Recipe since 1784 with Sea Cucumber, Fish Maw, Ham, Shrimp, Shredded Chicken, Bamboo Shoot, Cordyceps Flower, Shredded Egg and Green Cabbage

MOP 888



所有價格須另加10個服務費 All prices are subject to a 10% service charge

遼參

Superior Sea Cucumber MOP 388 位 / per person

烹飪方式 Cooking Methods

蔥燒

Braised with Spring Onion

鮑汁扣

Braised with Abalone Sauce

四頭花膠

Fish Maw

MOP 688 位/per person

烹飪方式 Cooking Methods

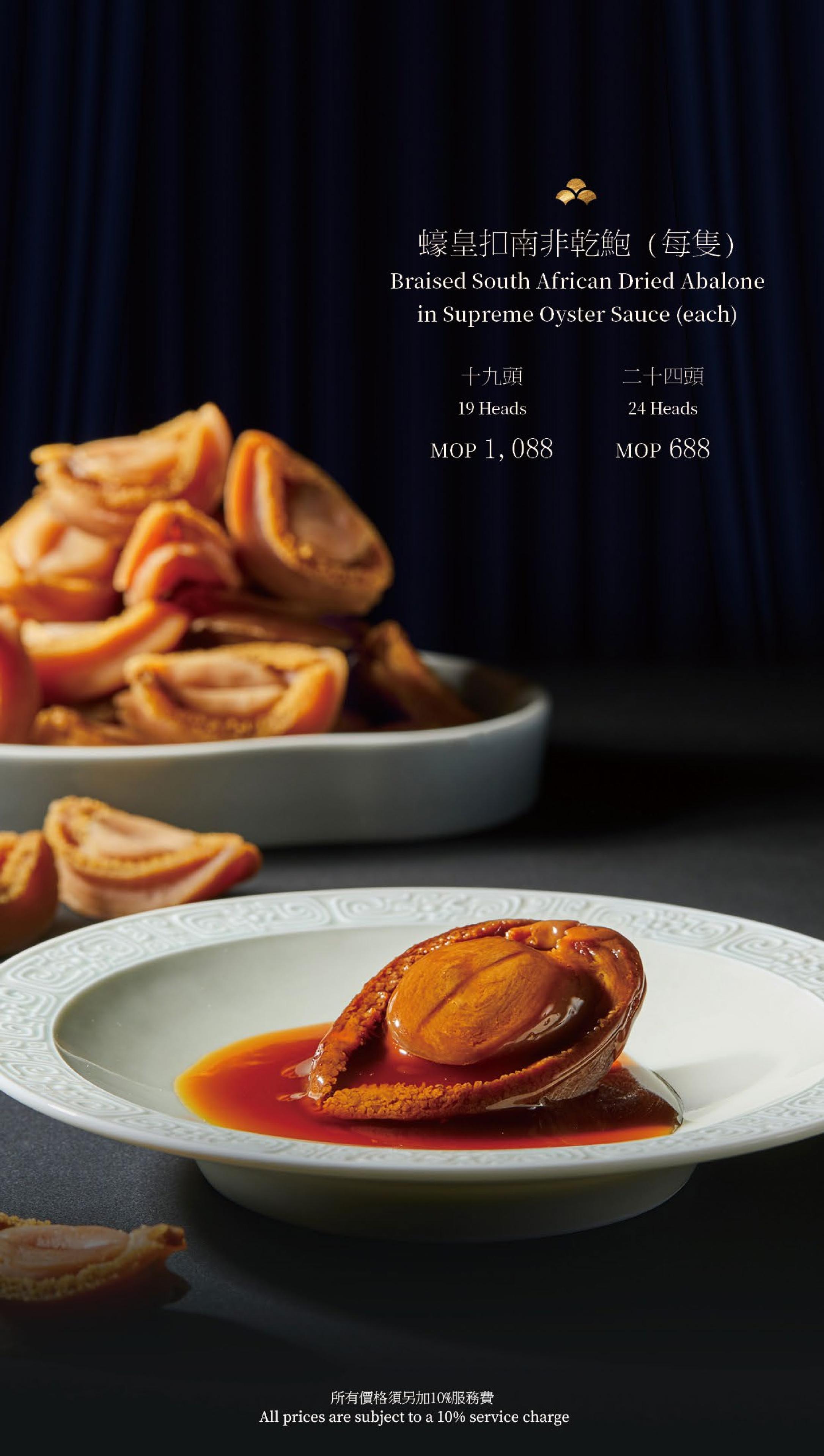
鮑汁扣

Braised with Abalone Sauce

蟹粉扒

Braised with Crab Meat and Crab Roe











蠔汁花膠釀生敲

Pounded Freshwater Eel Stuffed in Fish Maw with Minced Shrimp, Braised with Abalone Sauce MOP $258\,$ 位 / per person





Stir-fried Shanghai Eight-delicacy with Sticky Rice Cake,
Sea Cucumber, Abalone, Cuttlefish, Shrimp,
Diced Bamboo Shoot, Pork Tripe,
Mushroom and Bean Curd
MOP 888



子薑雪花牛柳

Stir-fried Shredded Wagyu Beef with Pickled Baby Ginger, Pickled Rod Chili and Pine Nuts MOP 368



指橙脆皮雪花牛

Crispy Wagyu Beef with Chef's Signature Sauce and Finger Lime

MOP 688



蟹粉豆腐

Braised Bean Curd with Hairy Crab Coral MOP 328

雞汁百葉包

Bean Curd Rolls with Conpoy,
Dried Shrimp and Salted
Pork Belly in Chicken Broth
MOP 228





小城辣子雞丁 Wok-fried Crispy Chicken with Chili MOP 308 椒麻四件 Beef Shank, Beef Tongue, Beef Tripe and Beef Omasum in Sichuan Peppercorn

MOP 368

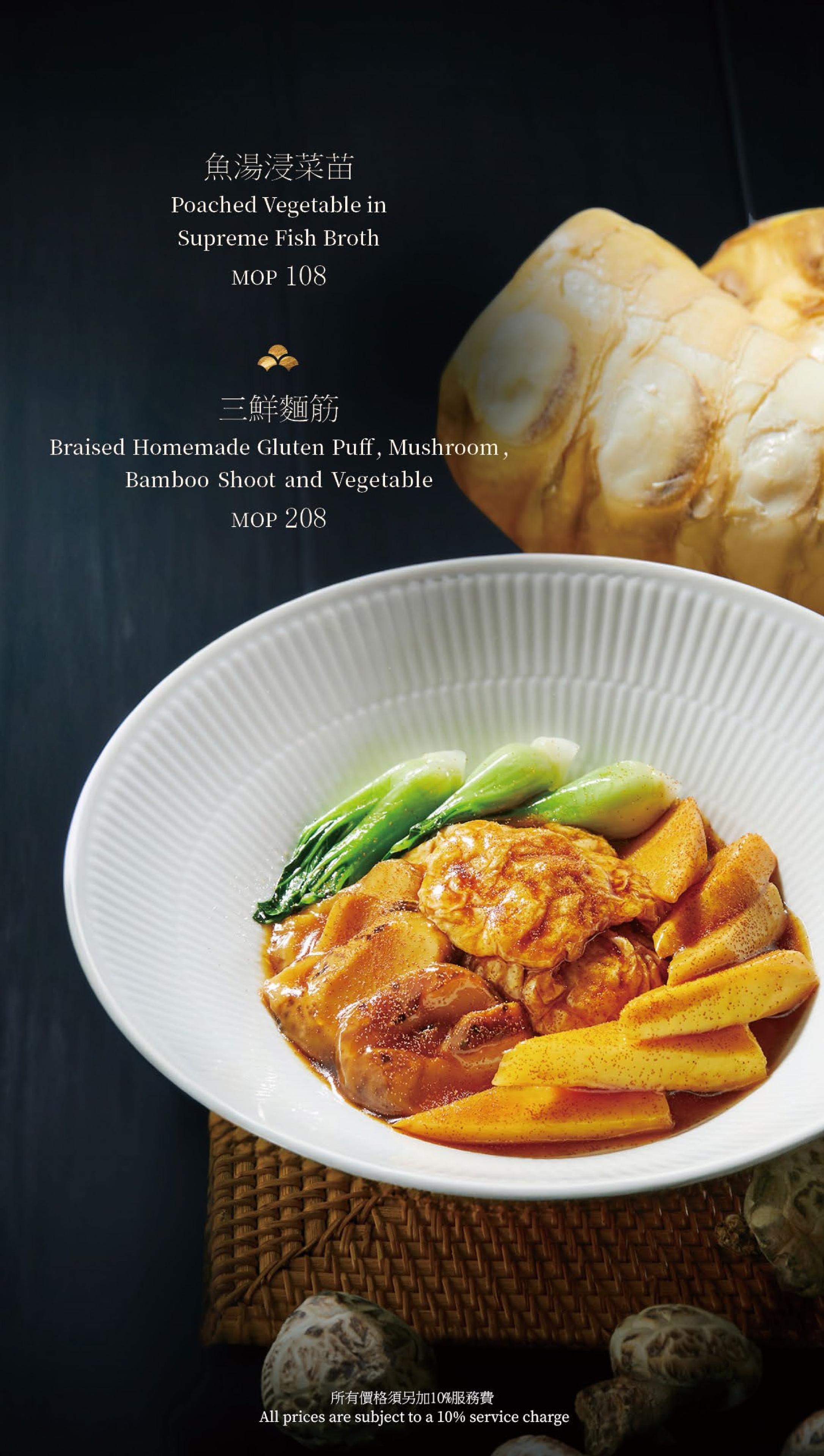


老四川水煮牛 (可選豬肉)

Traditional Poached Sliced Beef in Chili Oil (or Pork)

MOP 338





時令蔬菜 Seasonal Vegetable MOP 時價 Market Price

家燒時蔬 Jiangnan Style Stir-fried Vegetable MOP 108



老上海菜泡飯

Shanghai Vegetable Rice Soup in Salted Pork Belly, Dried Shrimp,
Shiitake Mushroom in Chicken Broth

MOP 238



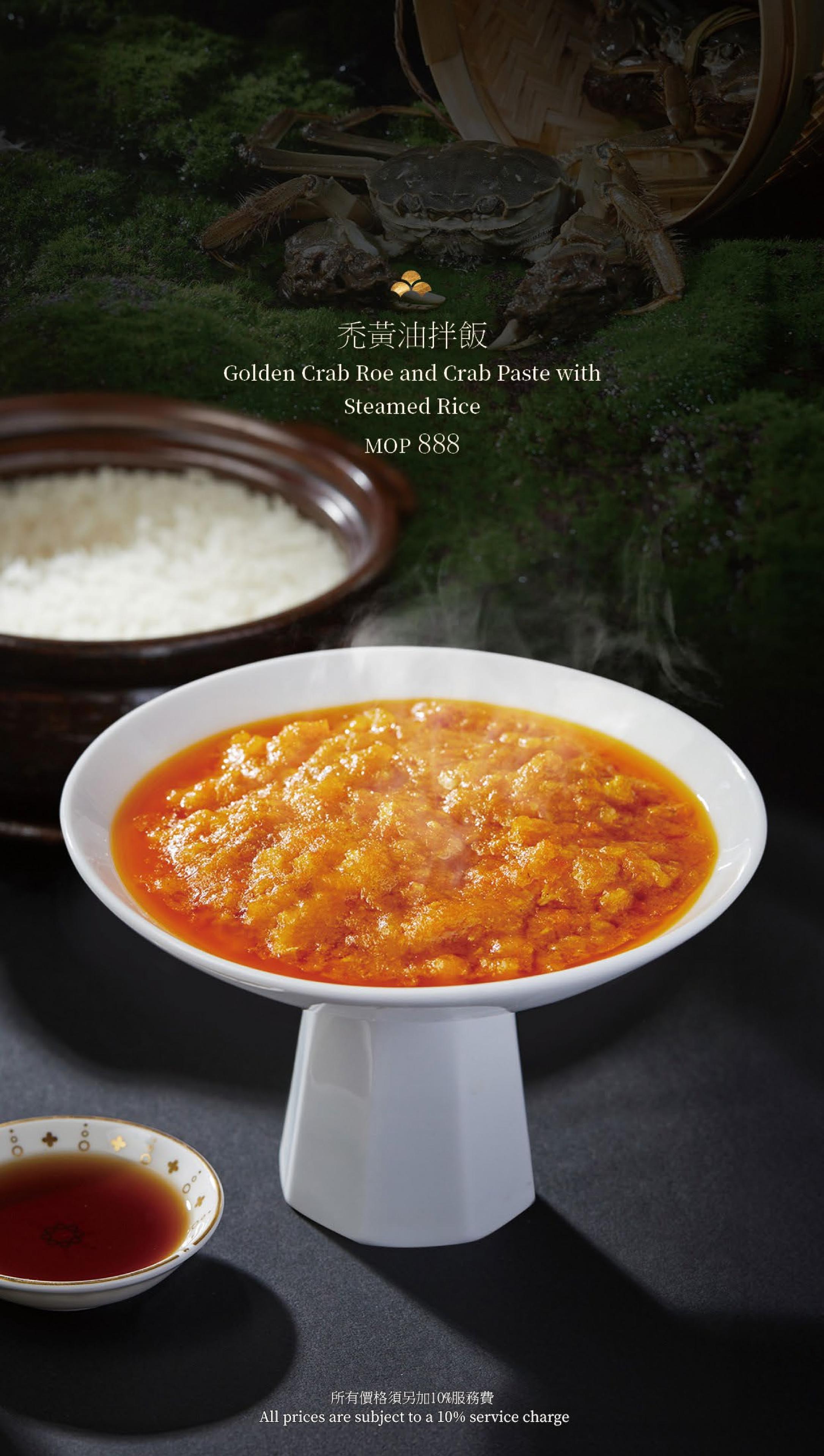
軟兜炒飯

Yangzhou Fried Rice with Yellow Eel, Shrimp and Vegetable

MOP 258







雞湯鮮蝦薺菜餛飩 Shrimp Shepherd's Purse Wonton in Chicken Consommé MOP 168



薺菜手打年糕

Stir-fried Homemade Rice Cake with Shepherd's Purse MOP 158



蟹粉小籠包

Steamed Shanghainese Pork Dumplings with Hairy Crab Coral MOP 228 6隻/6 pieces



開洋蔥油拌麵

Tossed Scallion Oil Noodle with Dried Shrimp
MOP 128 位/per person
MOP 328 4-6人份 / for 4-6 persons



茅台辣椒朱古力雪糕
Moutai Chili
Chocolate Ice Cream
MOP 98

合時鮮果盤 Seasonal Fruit Platter MOP 128 位/per person





冰花官燕 Double-boiled Imperial Bird's Nest MOP 688

可選配 Choice of



古田銀耳桃膠燕窩 Gutian Snow Fungus with Peach Resin and Bird's Nest MOP 268

陳皮紅豆沙 Sweetened Red Bean Paste with Aged Tangerine Peel MOP 78

黑糖核桃年糕

Walnut and Dark Sugar

陳皮豆沙窩餅 Pan-fried Sweet Red Bean Paste Pancakes with Aged Tangerine Peel MOP 88 自製桂花酒釀丸子 Glutinous Rice Dumpling and

