



永利宮

WING LEI PALACE

清新滋味飨宴

即日起至2023年6月18日
每日午膳及晚膳供应

由满桌清新怡人的巧雅美馐，为您呈献层次丰富的味觉享受。鲜美细嫩的黄鱼、肉爽味甜的龙虾、补中益气的猪腱等珍味食材，搭配滋补辽参、上好云耳等珍菌海味，烹调成一道道富含营养的精致佳肴，让您悠享一场令人垂涎的滋养飨宴。

谭师傅时令菜式

Chef Tam Seasonal Dishes

潮莲烧鹅配晶钻鱼子酱(例牌/半只)	mop 808 / 938
Roasted goose with Kristal Caviar (portion / half)	
松露蟹肉卷(两件)	180
Crispy-fried crab meat and truffle rolls (2 pieces)	
网油龙虾卷拼柚子青瓜(四件)	380
Golden-fried lobster rolls with lace fat served with pomelo and cucumber salad (4 pieces)	
番茄鲜虾仁炒滑蛋	320
Scrambled egg with tomato and fresh shrimp	
五指毛桃海玉竹辽参炖猪腱(每位)	320
Double-boiled pork shank with hairy fig, polygonatum and superior sea cucumber (per person)	
五柳香酥黄鱼	520
Deep-fried yellow croaker fillet with pickle in sweet and sour sauce	
鲍汁婆参柚皮(每位)	380
Braised sea cucumber with pomelo peel in abalone sauce (per person)	
胜瓜云耳洋葱炒牛肉	380
Wok-fried Angus beef with luffa and black fungus	
避风塘皇子鸽	280
Wok-fried baby pigeon with garlic and chili	
胡椒汤猪肚煮西班牙肉眼筋	350
Sliced Iberico pork pluma and pork tripe in peppercorn broth	
金汤白玉环酿翡翠(每位)	200
Winter melon filled with seasonal vegetables and fish maw in pumpkin broth (per person)	
陈皮黄耳炖官燕(每位)	380
Double-boiled Imperial bird's nest with aged tangerine peel and yellow fungus (per person)	