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西檸雞 **Deep Fried Chicken with Lemon Sauce** M

黑椒薯仔豬肉片 **Black Pepper Pork with Potatoes**

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蒸水蛋

Steamed Water Egg

四季時蔬

Seasonal Vegetable

粟米雞球 T

Sweet Corn Chicken Balls

蘑菇蒸牛肉片 e

Steamed Sliced Beef with Mushrooms

洋蔥蘑菇炒蛋 d

Scrambled Egg with Mushrooms and Onions

Seasonal Vegetable

日式薑燒豬肉片 W Ginger Pork in Japanese Style

d 冬菜蒜蓉粉絲蒸魚塊

Steamed Fish Fillets with Preserved Vegetables

e 粟米燴豆腐 S d

Braised Tofu with Sweet Corn

a 四季時蔬 У

Seasonal Vegetable

咖喱牛腩片 **Beef Brisket with Curry**

h 杞子蟲草花蒸雞 u Steamed Chicken with Goji Berries and Cordyceps Flowers

S 素怡香茄子

d Vegetarian Eggplant a

四季時蔬 Seasonal Vegetable 榨菜蒸肉片 Steamed Sliced Pork with Preserved Vegetables

日式燒汁烤雞鎚

Grilled Chicken Drumstick with Teriyaki Sauce

d 蕃茄炒蛋 a Tomato Egg Stir-fry

> 四季時蔬 Seasonal Vegetable

咕嚕雞球 S **Sweet and Sour Chicken Balls**

榨菜蒸牛肉片 Steamed Sliced Beef with Preserved Vegetables

u 素麻婆豆腐 d Vegetarian Mapo Tofu

a 四季時蔬 Seasonal Vegetable

Macanese Portuguese Chicken

椒鹽豬扒 u **Salt and Pepper Pork Chops** n d

冬菜粉絲浸娃娃菜

Braised Baby Cabbage with Vermicelli and **Preserved Vegetables**

四季時蔬 Seasonal Vegetable

每位 Per Person

нк\$50

8人起 Minimum 8 Servings

毎餐包 Each Meal Includes 是日中湯及白飯 **Daily Soup and Rice**

圖片只供參考,菜式或因供應而有更改 The illustration is for reference only, dishes are subject to change 更新日期: 2024年12月1日 Revision Date: 1 December 2024

