

HAPPY
Easter

滿堂彩復活節套餐
Beijing Kitchen Easter Set
998 | 2 位用 persons

開胃菜拼盤
APPETIZER
PLATTER

- Ⓢ 經典芝麻菠菜
Spinach, sesame paste, aged vinegar, mustard oil
- Ⓢ 話梅清酒車厘茄
Marinated cherry tomato, preserved plum, sake, aloe vera
- 川味口水辣雞
Poached chicken, crushed peanut, sesame, chili oil
- 伊比利亞黑毛豬酥脆玲瓏肉
Marinated Iberico pork collar, sweet soy glaze, chili oil

烤鴨
DUCK

老式果木烤鴨 (半隻)
Traditional Beijing style duck from the wood-fired oven with classic condiment(half duck)

主菜
MAIN
COURSE

- Ⓢ 老北京乾炒大蝦 (2隻)
Honey glazed giant tiger prawn, chili, ginger(2 pcs)
或 or
- Ⓢ 青椒醬炒蘆筍帶子
Wok-fried scallop, asparagus, green chili sauce

黑椒牛柳粒
Wok-fried beef sirloin, white beech mushroom, black pepper

蔬菜
VEGETABLE

- Ⓢ 乾煸辣椒四季豆
Fried French bean, minced pork, preserved vegetable, chili

精美點心
DIM SUM

- Ⓢ 手工海味三鮮餃 (4隻)
Boiled sea cucumber dumpling, shrimp, mince pork, spring leek(4 pcs)

甜品
DESSERT

節慶朱古力蛋糕 (2份)
Festive chocolate cake(2 pcs)

精品茗茶
PREMIUM TEA

無酒精冷萃氣泡茶 (2瓶)
Non-alcoholic sparkling cold brew tea(2 bottles)
或 or
粉紅玫瑰茶 (1壺)
Baby pink rose tea(1 pot)

以優惠價盡享 N.V 凱歌黃牌香檳
Elevate your dining experience with our exclusive offer on the exquisite
N.V. Veuve Clicquot Yellow Label Champagne
\$488 每瓶 per bottle | \$98 每杯 per glass

Ⓢ 素食 Vegetarian Ⓢ 海鮮 Seafood

*所有價格均以澳門幣計算及另收10%服務費。如您有任何特殊需求或食物過敏，請告知我們。
* All prices are in MOP and subject to 10% service charge. Please advise our associates if you have any food allergies or special dietary requirements.



BEIJING KITCHEN

