



所有價目均以澳門元為單位，並需加收10%服務費
All prices are in MOP, subject to 10% service charge

午市小食精選 LUNCH SNACKS

供應時段：11:30am-2:30pm

精美小食 APPETIZERS

八味脆豆腐	\$50
Deep-fried Diced Bean Curd with Home-made Sauce	
手拍青瓜伴皮蛋	\$55
Chilled Cucumber Slices with Century Eggs	
冰鎮櫻桃蕃茄	\$65
Chilled Cherry Tomato with Preserved Plum Powder	
沙薑雞腳	\$68
Marinated Chicken Feets in Ginger Sauce	
椒鹽九肚魚	\$68
Deep-fried Nine Belly Fish with Spicy Salt	
鹽燒20頭鮑魚仔	\$78
Rock Salt Grilled Abalone	
紅燒妙齡乳鴿 (每隻)	\$56
Roasted Pigeon (Whole)	
芥末煎牛脷	\$108
Pan-fried OX-Tongue with Wasabi Mustard	

甜品類 DESSERT

杏香奶黃烤餅	\$38
Baked Almond Cake with Egg Custard	
酥皮蛋撻仔	\$38
Home-made Egg Tarts	
沙翁蛋球	\$38
Deep-fried Sugar Egg Puff	
馬蹄糕兩食	\$35
Deep-fried and Pan-fried Water Chestnut	
pudding	
燕液椰汁燉奶	\$48
Double-boiled Fresh Milk and Bird's Nest with Coconut Juice	
楊枝甘露	\$40
Chilled Mango Sweet Soup with Pomelo and Sago	
迷你壽包仔 (蓮蓉/麻蓉)	\$36
Mini Longevity Buns (Lotus Seed Paste / Sesame Paste)	
麻薯果栗酥	\$38
Baked Egg Custard and Mochi Puff with Walnuts	
流汁沙皇包	\$38
Steamed Egg Custard Bun	
玫瑰紅豆糕	\$38
Pan-fried Red Bean Pudding Flavoured with Rose	

懷舊類 CHEF'S RECOMMENDATION

四寶滑雞扎	\$50
Steamed Bean Curd Sheets Roll with Chicken, Black Mushroom and Fish Maw	
鮮菇鵪鶉蛋燒賣	\$48
Steamed Shrimp Dumplings with Quail Eggs, Mushroom and Pork	
懷舊蒸瑤柱蘿蔔糕	\$42
Steamed Turnip Cake with Conpoy	
懷舊馬拉糕	\$36
Steamed Sponge Cake	
蛋黃千層糕	\$38
Steamed Sponge Cake with Egg Yolk	
懷舊煎堆	\$35
Deep-fried Glutinous Rice Balls	
家鄉潮州粉果	\$45
Steamed Pork Dumplings with Nuts	
玫瑰臘腸卷	\$47
Steamed Chinese Sausage Roll	

燒味部推介 BARBECUE DELICACIES

明爐脆皮乳豬 (例)	\$278
Roasted Suckling Pig (Regular)	
炭爐燒鵝 (例)	\$150
Roasted Goose with Plum Sauce (Regular)	
招牌蜜汁叉燒 (例)	\$130
Barbecued Pork with Honey (Regular)	
燒味拼盤精選	
Barbecued Selection	
雙拼	2 Choices \$190
三拼	3 Choices \$260
蜜汁叉燒	Barbecued Pork with Honey
白切雞	Poached Chicken
豉油雞	Marinated Soya Chicken
燒肉	Roasted Pork Belly
燒鵝	Roasted Goose with Plum Sauce
乳豬	Roasted Suckling Pig
以上各式雙拼或三拼，選擇乳豬需另加\$40 Additional Charge \$40 for Selection of Suckling Pig	

脆皮素鵝	\$60
Pan-fried Bean Curd Sheets Roll Wrapped with Imperial Fungus	
湛江海蜆頭	\$75
Jelly Fish Tossed with Spring Onion and Sesame Oil	
沙薑香辣豬肚片	\$65
Marinated Pork Tripe in Ginger and Spicy Sauce	
醬香鴨舌海蜆	\$80
Marinated Duck's Tongue with Jelly Fish	
泡椒鳳爪	\$68
Marinated Chicken Feets with Pickled Pepper	
沙薑豬腳仔	\$75
Marinated Suckling Pig Knuckle in Ginger Sauce	

腸粉 RICE FLOOR ROLL

脆皮錦繡腸粉	\$60
Steamed Rice Flour Roll Wrapped with Shrimp	
Spring Rolls	
葡京燒鵝腸粉	\$68
Steamed Rice Flour Roll Wrapped with Roasted Goose	
韭黃金菇帶子腸粉	\$60
Steamed Rice Flour Rolls with Scallops, Enoki Mushroom and Chives	
梅菜皇叉燒腸粉	\$60
Steamed Rice Flour Roll with Preserved Vegetable and Barbecued Pork	
懷舊豬潤牛肉腸粉	\$58
Steamed Rice Flour Roll with Pig's Liver and Beef	

煎炸焗類 PAN-FRIED/DEEP-FRIED/BAKED

X.O. 醬煎珍珠雞	\$45
Pan-fried Glutinous Rice with Chicken and X.O. Sauce	
荔茸鳳尾蝦	\$52
Deep-fried Shrimps Coated with Mashed Taro	
鮮菠蘿叉燒餐包	\$40
Baked Barbecued Pork Buns with Pineapple	
恐龍咸水角	\$47
Deep-fried Glutinous Dumplings with Pork Meat, Dried Shrimp and Black Mushroom	
咖哩焗蟹撻	\$40
Baked Tartelette with Crabmeat and Curry Sauce	
特式越南春卷	\$45
Vietnamese Spring Rolls	
生煎蓮藕肉餅	\$45
Pan-fried Pork Patty with Lotus Root	
上海春卷	\$42
Deep-fried Spring Rolls with Shredded Pork and Black Mushroom	
五香火腩芋頭糕	\$40
Pan-fried Taro Cake with Diced Roasted Pork	
X.O. 醬煎蘿蔔糕	\$65
Pan-fried Turnip Cake with X.O. Chili Sauce	
蜆殼檸檬叉燒酥	\$46
Baked Barbecued Pork with Dried Lemon in Clam Shell Shape	
韭菜煎薄鐸	\$40
Pan-fried Chopped Chives Cake with Barbecued Pork	
日本油揚炆豚肉	\$46
Deep-fried Japanese Bean Curd Sheet with Pork Meat	
韭黃生煎魚餅	\$48
Pan-fried Fish Cake with Hotbed Chives	
脆酥肉蘿蔔烤餅	\$45
Baked Pork Cake with Turnip and Coated with Sesame	
X.O. 醬炒豬腸粉	\$50
Sautéed Rice Flour Roll with X.O. Chili Sauce	

蒸點 STEAMED

懷舊筍尖蝦餃	\$50
Steamed Shrimp Dumplings with Bamboo Shoot	
蜜汁叉燒包	\$40
Steamed Barbecued Pork Buns	
蟹肉小籠包	\$45
Steamed "Shanghainese" Dumplings with Crabmeat	
香菇燒賣皇	\$54
Steamed Pork Dumplings with Black Mushroom	
陳皮牛肉球	\$48
Steamed Beef Ball with Dried Mandarin Peel	
X.O. 醬蒸鳳爪	\$40
Steamed Chicken Feet with X.O. Chili Sauce	
薑蔥牛栢菜	\$50
Boiled Beef Tripe with Ginger and Onion	
鮑汁花生炆雞腳	\$53
Braised Chicken Feet with Peanut in Abalone Sauce	
荷香棉花雞	\$55
Steamed Chicken with Preserved Meat and Fish Maw	
金銀蒜蒸排骨	\$52
Steamed Spare Ribs with Garlic Sauce	
沙嗲金錢肚	\$40
Steamed Ox-tripes in Satay Sauce	
胡椒豬肚浸滑腐皮	\$47
Steamed Bean Curd Sheets Roll with Pork Tripe in Pepper Soup	
豉汁帶子蒸釀豆腐	\$48
Steamed Bean Curd with Scallops in Black Bean Sauce	
鳳爪排骨飯	\$52
Steamed Rice with Chicken Feet and Spare Ribs	
蘆筍鮮蝦釀魚肚	\$54
Steamed Fish Maw Stuffed with Asparagus, Shrimp, Crab Roe and Water Chestnut	
蟹肉鮮蝦西菜餃	\$50
Steamed Shrimp Dumplings with Crab Meat and Watercress	
上素白玉卷	\$38
Steamed Baby Cabbage Stuffed with Assorted Mushroom, Snow Fungus, Carrot and Corn	
火龍原隻帶子餃	\$50
Steamed Shrimp Dumplings with Scallops, Asparagus and Crab Roe	
高湯生菜鮫魚球	\$50
Poached Fish Ball with Lettuce in Bouillon	
上素竹筍卷	\$40
Steamed Bamboo Piths with Mixed Mushroom and Chestnut	
日麗鮑翅灌湯餃	\$95
Superior Shark's Fin Dumplings in Bouillon	

*有效期由2024年12月1日至12月31日

Menu is available from 1 Dec to 31 Dec 2024