

蒸點 STEAMED	
懷舊筍尖蝦餃 Steamed Shrimp Dumplings with Bamboo Shoot	\$50
蜜汁叉燒包 Steamed Barbecued Pork Buns	\$40
蟹肉小籠包 Steamed "Shanghai-style" Dumplings with Crabmeat	\$45
香菇燒賣皇 Steamed Pork Dumplings with Black Mushroom	\$54
陳皮牛肉球 Steamed Beef Ball with Dried Mandarin Peel	\$48
X.O. 醬蒸鳳爪 Steamed Chicken Feet with X.O. Chili Sauce	\$40
家鄉潮州粉果 Steamed Pork Dumplings with Nuts	\$45
鮑汁花生炆雞腳 Braised Chicken Feet with Peanut in Abalone Sauce	\$53
荷香棉花雞 Steamed Chicken with Preserved Meat and Fish Maw	\$55
金銀蒜蒸排骨 Steamed Spare Ribs with Garlic Sauce	\$52
沙嗲金錢肚 Steamed Ox-tripes in Satay Sauce	\$40
水晶花素餃 Steamed Mixed Vegetables Dumplings	\$40
原粒帶子節瓜脯 Steamed Hairy Gourd with Scallop and Shrimp Paste	\$50
鳳爪排骨飯 Steamed Rice with Chicken Feet and Spare Ribs	\$52
高湯白玉燴海味 Braised Winter Melon with Crab Meat, Conpoy and Dried Shrimp in Supreme Soup	\$52
龍蝦湯菠菜卷 Shrimp Dumplings with Spinach in Lobster Bisque	\$50
四寶滑雞扎 Steamed Bean Curd Sheets Roll with Chicken, Black Mushroom and Fish Maw	\$50
海皇金魚餃 (每位) Steamed Seafood Dumplings in Fish Shape ( per pieces )	\$22
海皇紫椰菜餃 Steamed Purple Cabbage Dumplings with Shrimp, Pork Meat and Cabbage	\$48
蒜香彩椒牛仔骨 Steamed Beef Short Ribs with Bell Pepper and Garlic	\$54
日麗鮑翅灌湯餃 Superior Shark's Fin Dumplings in Bouillon	\$95

腸粉 RICE FLOOR ROLL	
脆皮錦繡腸粉 Steamed Rice Flour Roll Wrapped with Shrimp	\$60
Spring Rolls	
葡京燒鵝腸粉 Steamed Rice Flour Roll Wrapped with Roasted Goose	\$68
韭黃金菇帶子腸粉 Steamed Rice Flour Rolls with Scallops,	\$60
Enoki Mushroom and Chives	
梅菜皇叉燒腸粉 Steamed Rice Flour Roll with Preserved Vegetable and Barbecued Pork	\$60
懷舊豬潤牛肉腸粉 Steamed Rice Flour Roll with Pig's Liver and Beef	\$58
煎炸焗類 PAN-FRIED/DEEP-FRIED/BAKED	
X.O. 醬煎珍珠雞 Pan-fried Glutinous Rice with Chicken and X.O. Sauce	\$45
肉鬆香煎蘿蔔糕 Pan-fried Turnip Cake with Pork Floss	\$42
鮮菠蘿叉燒餐包 Baked Barbecued Pork Buns with Pineapple	\$40
恐龍咸水角 Deep-fried Glutinous Dumplings with Pork Meat, Dried Shrimp and Black Mushroom	\$47
咖喱焗蟹撻 Baked Tartelette with Crabmeat and Curry Sauce	\$40
特式越南春卷 Vietnamese Spring Rolls	\$45
脆皮野菜菓 Deep-fried Chives Dumplings with Pork Meat and Kudzu	\$45
上海春卷 Deep-fried Spring Rolls with Shredded Pork and Black Mushroom	\$42
紫菜黑椒墨魚柳 Pan-fried Cuttlefish Fillet with Black Pepper and Seaweed	\$50
雜菜煎魚餅 Pan-fried Dace Meat Cake with Cabbage and Kudzu	\$45
生煎蓮藕肉餅 Pan-fried Pork Patty with Lotus Root	\$45
豚肉蝴蝶酥 Baked Butterfly Puff Pastry with Pork Meat	\$48
芥末脆蝦角 Deep-fried Shrimps Dumpling with Mustard	\$48
Salad Sauce	
韭黃煎鍋貼 Pan-fried Pork Dumplings with Hotbed Chives	\$45
翡翠南瓜烙 Pan-fried Pancake with Pumpkin, Barbecued Pork and Yunnan Melon	\$48

懷舊類 CHEF'S RECOMMENDATION	
懷舊糯米雞 Steamed Glutinous Rice with Chicken and Roasted Pork	\$52
玫瑰臘腸卷 Steamed Chinese Sausage Roll	\$45
荔茸鳳尾蝦 Deep-fried Shrimps Coated with Mashed Taro	\$52
懷舊馬拉糕 Steamed Sponge Cake	\$36
蛋黃千層糕 Steamed Sponge Cake with Egg Yolk	\$38
呂宋芒果糯米糍 Glutinous Rice Dumplings with Luzon Mango	\$42
懷舊蝦多士 Deep-fried Shrimp Toast	\$47
奶黃蒸雞蛋糕 Steamed Sponge Cake with Custard	\$38
燒味部推介 BARBECUE DELICACIES	
明爐脆皮乳豬 (例) Roasted Suckling Pig ( Regular)	\$268
炭爐燒鵝 (例) Roasted Goose with Plum Sauce ( Regular)	\$150
招牌蜜汁叉燒 (例) Barbecued Pork with Honey ( Regular)	\$120
燒味拼盤精選 Barbecued Selection	
雙拼 2 Choices	\$180
三拼 3 Choices	\$250
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 Pan-fried Bean Curd Sheets Roll Wrapped with Imperial Fungus	\$60
沙薑雞腳 Marinated Chicken Feets in Ginger Sauce	\$68
湛江海蜆頭 Jelly Fish Tossed with Spring Onion and Sesame Oil	\$75
醬香鴨舌海蜆 Marinated Duck's Tongue with Jelly Fish	\$80
泡椒鳳爪 Marinated Chicken Feets with Pickled Pepper	\$68
沙薑豬腳仔 Marinated Suckling Pig Knuckle in Ginger Sauce	\$75



所有價目均以澳門幣為單位，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

### 廚部推介 CHEF'S RECOMMENDATION

手拍青瓜伴皮蛋 Chilled Cucumber Slices with Century Eggs	\$55
椒鹽九肚魚 Deep-fried Nine Belly Fish with Spicy Salt Sauce	\$68
八味脆豆腐 Deep-fried Diced Bean Curd with Home-made Sauce	\$50
話梅蕃茄 Chilled Tomato with Preserved Plum Powder	\$60
X.O醬煎蘿蔔糕 Pan-fried Turnip Cake with X.O. Chili Sauce	\$65
沙薑香辣豬肚片 Marinated Pork Tripe in Ginger and Spicy Sauce	\$65

### 甜品類 DESSERT

杏香紅豆茶糰 Glutinous Rice Dumplings Flavoured with Almond and Red Bean	\$38
酥皮蛋撻仔 Home-made Egg Tarts	\$38
沙翁蛋球 Deep-fried Sugar Egg Puff	\$38
馬蹄糕兩食 Deep-fried and Pan-fried Water Chestnut	\$35
pudding	
燕液椰汁燉奶 Double-boiled Fresh Milk and Bird's Nest with Coconut Juice	\$48
楊枝甘露 Chilled Mango Sweet Soup with Pomelo and Sago	\$40
迷你壽包仔 (蓮蓉/麻蓉) Mini Longevity Buns ( Lotus Seed Paste / Sesame Paste )	\$36
芒果雪糕涼粉 Chilled Glass Jelly with Mango and Ice Cream	\$48
菊蜜凍龜苓膏 Tortoise Jelly with Chrysanthemum Honey	\$38
荔枝豌豆黃 Chilled Split Bean Pudding Flavoured with Lychee	\$38