接着句尖與位 \$50 能皮錦繡脂粉 \$50 影位 编稿 \$50 影位 编稿 \$50 影位 编稿 \$50 影话 如果 \$50 影话 和来 \$50 \$50 \$50 \$50 \$50 \$50 \$50 \$50 \$50 \$50
Steamed Shrimp Dumplings with Bamboo Shoot 蜜汁又烧包 \$40 Spring Rolls \$60 Spring Roll \$60 Spring Rolls \$60 Spri
SHT 叉焼包 Steamed Barbecued Pork Buns
Steamed Barbecued Pork Buns
蟹肉小籠包 Steamed YShanghainese* Dumplings with Crabmeat Goose Steamed Kine Flour Roll Wrapped with Roasted Goose 非貴金群子房粉 \$60 \$50 \$50 \$50 \$50 \$50 \$50 \$50 \$50 \$50 \$5
Steamed "Shanghainese" Dumplings with 生黄金结帶子陽粉 \$60 荔茸鳳尾鰕 \$52 Crabmeat \$54 Enoik Mushroom and Chives 惊寒鬼风 \$58 Enoik Mushroom and Chives 惊寒鬼风 \$58 Enoik Mushroom \$58 Enoik Enoik Mushroom \$58 Enoik Enoik Enoik Mushroom \$58 Enoik Enoi
Steamed Rice Flour Rolls with Scallops, 香菇燒賣皇 \$54 Enoki Mushroom and Chives 梅菜皇叉燒醫包 \$58 Mushroom 陳皮牛肉球 \$58 Steamed Rice Flour Roll with Preserved Vegetable WB 大 の
審遊焼賣皇 \$54 Enoki Mushroom and Chives 懷舊馬拉糕 \$36 Steamed Pork Dumplings with Black 梅菜皇叉燒腸粉 \$60 Steamed Sponge Cake 医黄生性 内球 \$48 and Barbecued Pork Steamed Rice Flour Roll with Preserved Vegetable 懷養者間上内腸粉 \$58 芒果糯米糍 \$40 Steamed Sponge Cake with Egg Yolk 医糖素 風爪 \$40 Steamed Chicken Feet with X.O. Chili Sauce 家鄉洲粉果 \$45 Steamed Pork Dumplings with Nuts \$55 Pan-fried Glutinous Rice with Chicken and Braised Chicken Feet with Peanut in Abalone Sauce 荷香棉花雞 \$55 Pan-fried Glutinous Rice with Pork Floss 解遊 文機を包 \$40 Steamed Chicken with Preserved Meat and Preserved Meat and Spare Ribs with Garlic Sauce 多語表 計骨 \$52 Baked Barbecued Pork Buns with Prineapple 家庭社 Steamed Spare Ribs with Garlic Sauce 每年 Pork Dumplings with Carp Fish Mousse 由 Pork Steamed Spare Ribs with Carp Fish Mousse 由 Pork Steamed Spare Ribs with Carp Fish Mousse and Preserved Meat in Oyster Sauce 中式越南春卷 \$45 劈拼 2 Choices \$45 Pish Barbecued Pork with Crap Fish Mousse and Preserved Meat in Oyster Sauce 中式越南春卷 \$45 劈拼 2 Choices \$45 Pish Carp Fish Mousse and Preserved Meat in Oyster Sauce 中式越南春卷 \$45 劈拼 2 Choices \$45 Pish Carp Fish Mousse and Preserved Meat in Oyster Sauce 中式越南春巻 \$45 劈拼 2 Choices \$45 Pish Carp Fish Mousse and Preserved Meat in Oyster Sauce Prized Prize
Steamed Pork Dumplings with Black Mushroom
Steamed Rice Flour Roll with Preserved Vegetable   蛋黄千層糕   \$38
Steamed Beef Ball with Dried Mandarin Peel X. 0. 醬蒸鳳爪  Steamed Chicken Feet with X.O. Chill Sauce 家総潮州粉果 Steamed Pork Dumplings with Nuts  施汁花生炆雞腳 Braised Chicken Feet with Pearut in Abalone Sauce 荷香棉花雞 Steamed Chicken with Preserved Meat and Brish Maw 金銀蒜蒸排骨 Steamed Spare Ribs with Garlic Sauce 沙嗲金銭肚 Steamed Orthic Spare Steamed Spare Ribs with Garlic Sauce 韓皇燴腐皮夾 Steamed Dear Curd Sheets with Carp Fish Mousse and Preserved Meat in Oyster Sauce  特式越南春卷  *40  **Steamed Rice Flour Roll with Pig's Liver and Beef    大久の
X. 0. 醬蘿鳳爪 Steamed Chicken Feet with X.O. Chill Sauce 家郷潮州粉果 Steamed Pork Dumplings with Nuts Steamed Rore Feet with Peanut in Abalone Sauce 荷香棉花雞 Steamed Chicken with Preserved Meat and Fish Maw 金銀蒜蒸排骨 Steamed Chicken with Garlic Sauce か珍金銭肚 Steamed Roaries Sauce 参達角腐皮夾 Steamed Bean Curd Sheets with Carp Fish Mousse and Preserved Meat in Oyster Sauce  ***********************************
Steamed Chicken Feet with X.O. Chili Sauce 家鄉潮州粉果 Steamed Pork Dumplings with Nuts Steamed Pork Dumplings with Nuts 絕汁花生炆雞腳 Braised Chicken Feet with Peanut in Abalone Sauce 荷香棉花雞 Steamed Chicken with Preserved Meat and Fish Maw 金銀蒜蒸排骨 Steamed Roasted Boar Roasted Boar Roasted Boar Curd Sheets with Carp Fish Mousse and Preserved Meat in Oyster Sauce  \$45  \$45  \[ \begin{array}{cccccccccccccccccccccccccccccccccccc
家鄉潮州粉果 Steamed Pork Dumplings with Nuts Steamed Pork Dumplings with Nuts Steamed Pork Dumplings with Nuts Steamed Chicken Feet with Peanut in Abalone Sauce 荷香棉花雞 Steamed Chicken with Preserved Meat and Fish Maw 金銀蒜素排骨 Steamed Spare Ribs with Garlic Sauce 沙嗲金錢肚 Steamed Ox-tripes in Satay Sauce  每角度夾 Steamed Bean Curd Sheets with Carp Fish Mousse and Preserved Meat in Oyster Sauce    Associated Steamed S
Steamed Pork Dumplings with Nuts  M. O. 醬煎珍珠雞  M. O. 醬煎珍珠雞  M. O. 醬煎珍珠雞  M. O. 醬煎珍珠雞  M. O. 酱煎珍珠雞  M. O. Sauce  Fish Raw  Steamed Chicken Feet with Preserved Meat and Fish Maw  Steamed Spare Ribs with Garlic Sauce  Poperfied Glutinous Dumplings with Pork Meat, Steamed Ox-tripes in Satay Sauce  Fish Ray  Steamed Ox-tripes in Satay Sauce  Fish Ray  Steamed Ox-tripes in Satay Sauce  Fish Ray  Steamed Roasted Pork Buns with Taro  M. O. Sauce  M. E. W. W. C. Sauce  M. E. W. W. C. Sauce  M. C. M. C. Sauce  M. C. Sauce  M. C. Sauce  M. C. M. C. Sauce  M. C. M. C. Sauce  M. C. Sauce  M. C. M. C. Sau
鮑汁花生炆雞腳 Braised Chicken Feet with Peanut in Abalone Sauce 荷香棉花雞 Steamed Chicken with Preserved Meat and 
Braised Chicken Feet with Peanut in Abalone Sauce
Steamed Chicken with Preserved Meat and Pan-fried Turnip Cake with Pork Floss 解菠蘿叉燒餐包 \$40 Roasted Suckling Pig(Regular) 金銀蒜素排骨 \$52 Baked Barbecued Pork Buns with Pineapple 炭爐燒鵝 (例) \$150 Steamed Spare Ribs with Garlic Sauce 恐龍咸水角 \$47 Roasted Goose with Plum Sauce(Regular) 沙嗲金錢肚 \$40 Deep-fried Glutinous Dumplings with Pork Meat, Dried Shrimp and Black Mushroom \$120 Barbecued Pork with Honey(Regular)   \$120 \$120 \$120 \$120 \$120 \$120 \$120 \$120
Fish Maw 金銀蒜蒸排骨 \$52 Baked Barbecued Pork Buns with Pineapple 安/w \$40 Roasted Suckling Pig (Regular) 安全發肚 \$40 Pork Buns with Pineapple 安/w \$47 Roasted Goose with Plum Sauce (Regular) 沙嗲金錢肚 \$40 Deep-fried Glutinous Dumplings with Pork Meat, Steamed Ox-tripes in Satay Sauce Pined Shrimp and Black Mushroom Barbecued Pork with Honey (Regular)  「學皇增腐皮夾 \$46 咖哩焗蟹撻 \$40 烧味拼盤精選 Baked Tartelette with Crabmeat and Curry Sauce 特式越南春卷 \$45 雙拼 2 Choices \$180
金銀蒜蒸排骨 \$52 Baked Barbecued Pork Buns with Pineapple 炭爐燒鵝 (例) \$150 Steamed Spare Ribs with Garlic Sauce 恐龍咸水角 \$47 Roasted Goose with Plum Sauce (Regular)
Steamed Spare Ribs with Garlic Sauce  沙嗲金錢肚 Steamed Ox-tripes in Satay Sauce  蒙皇燴腐皮夾 Steamed Bean Curd Sheets with Carp Fish Mousse and Preserved Meat in Oyster Sauce  恐龍成水角 Deep-fried Glutinous Dumplings with Pork Meat, Dried Shrimp and Black Mushroom Steamed Black Mushroo
沙嗲金錢肚 \$40 Deep-fried Glutinous Dumplings with Pork Meat, Steamed Ox-tripes in Satay Sauce Dried Shrimp and Black Mushroom Barbecued Pork with Honey (Regular) \$46 咖哩焗蟹撻 Steamed Bean Curd Sheets with Carp Fish Mousse and Preserved Meat in Oyster Sauce 特式越南春卷 \$45 雙拼 2 Choices \$180
Steamed Ox-tripes in Satay Sauce
蠔皇燴腐皮夾\$46咖哩焗蟹撻\$40燒味拼盤精選Steamed Bean Curd Sheets with Carp Fish MousseBaked Tartelette with Crabmeat and Curry SauceBarbecued Selectionand Preserved Meat in Oyster Sauce特式越南春卷\$45雙拼2 Choices\$180
Steamed Bean Curd Sheets with Carp Fish Mousse Baked Tartelette with Crabmeat and Curry Sauce Barbecued Selection and Preserved Meat in Oyster Sauce 特式越南春卷 \$45 雙拼 <sup>2 Choices</sup> \$180
有人应用全位
五穀豐收            \$45  Vietnamese Spring Rolls                            3 Choices       \$250
Steamed Rice Flour Roll with Sweet Corn,Kidney Beans,      鳳城煎尖椒                \$45  蜜汁叉燒    Barbecued Pork with Honey
Pumpkin,Taro and Peanut Pan-fried Fish Mousse Stuffed in Green Pepper 白切鷄 Poached Chicken
鳳爪排骨飯                                   \$42  豉油雞    Marinated Soya Chicken
Steamed Rice with Chicken Feet and Spare Ribs Deep-fried Spring Rolls with Shredded Pork and 燒肉 Roasted Pork Belly
瑤柱上湯菜苗餃 \$48 Black Mushroom 燒鵝 Roasted Goose with Plum Sauce
Poached Shrimps Dumplings with Cabbage and 煎釀三寶 \$45 乳豬 Roasted Suckling Pig
Conpoy in Bouillon               Pan-fried Fish Mousse Stuffed in Green Pepper,        以上各式雙拼或三拼,選擇乳豬需另加\$40
酸菜帶子卷 \$56 Eggplant and Bitter Melon Additional Charge \$40 for Selection of Suckling Pig
Poached Baby Cabbage Wrapped with Scallop,        蜺蚧鯪魚球              \$42  脆皮素鵝          \$60
Bean Sprout in Pickled Cabbage Soup Deep-fried Carp Fish Ball with Clam Paste Pan-fried Bean Curd Sheets Roll Wrapped
四寶滑雞扎                                \$46  with Imperial Fungus
Steamed Bean Curd Sheets Roll with Chicken, Pan-fried Pork Cake with Onion 沙薑雞腳 \$68
Black Mushroom and Fish Maw 韭菜煎薄罉 \$40 Marinated Chicken Feets in Ginger Sauce
海皇金魚餃 (每位) \$22 Pan-fried Chopped Chives Cake with 湛江海蜇頭 \$75
Steamed Seafood Dumplings in Fish Shape(per piece) Barbecued Pork Jelly Fish Tossed with Spring Onion and Sesame Oil
龍蝦湯海鮮餃 \$58 鮑魚酥 (每位) \$50 醬香鴨舌海蜇 \$80 Steamed Shrimp Dumplings with Scallop and Crab Stick Baked Abalone Puff with Walnut Marinated Duck's Tongue with Jelly Fish
in Lobster Bisque and Crab Stick and Crab Stick and Chicken (per piece) 泡椒鳳爪 \$68
上素竹笙卷 \$40 非黃煎鍋貼 \$45 Marinated Chicken Feets with Pickled Pepper
Steamed Bamboo Piths with Mixed Mushroom Pan-fried Pork Dumplings with Hotbed Chives 沙薑豬腳仔 \$75
and Chestnut \$50 Marinated Suckling Pig Knuckle in Ginger Sauce
日麗鮑翅灌湯餃 \$95 Sautéed Rice Flour Roll with X.O. Chili Sauce
Superior Shark's Fin Dumplings in Bouillon



## 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

廚部推介 CHEF'S RECOMMENDAT	TION
手拍青瓜伴皮蛋	\$55
Chilled Cucumber Slices with Century Eggs	
椒鹽九肚魚	\$68
Deep-fried Nine Belly Fish with Spicy Salt	
Sauce	
八味脆豆腐	\$50
Deep-fried Diced Bean Curd with Home-made	
Sauce	
話梅蕃茄	\$60
Chilled Tomato with Preserved Plum Powder	
X. 0醬煎蘿蔔糕	\$65
Pan-fried Turnip Cake with X.O. Chili Sauce	·
沙薑香辣豬肚片	\$65
Marinated Pork Tripe in Ginger and Spicy Sauce	

Marinated Pork Tripe in Ginger and Spicy Sauce		
甜品類 DESSERT		
元寶豆沙油粿	\$38	
Deep-fried Glutinous Dumplings with Red Been Paste		
in Gold Ingot Shape		
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)		
香蕉奶黃鍋餅	\$40	
Crispy Pancake with Banana and Egg Custard		
陳皮紅豆沙湯圓	\$40	
Red Bean Sweet Soup with Dried Tangerine Peel		
and Sesame Glutinous Dumplings		
麻薯腰果酥	\$38	
Baked Egg Custard and Mochi Puff with Walnuts		