

蒸點 STEAMED	腸粉 RICE FLOOR ROLL	懷舊類 CHEF'S RECOMMENDATION
懷舊筍尖蝦餃 Steamed Shrimp Dumplings with Bamboo Shoot	脆皮錦繡腸粉 Steamed Rice Flour Roll Wrapped with Shrimp	合桃叉燒批 Baked Barbecued Pork Puff with Walnuts
蜜汁叉燒包 Steamed Barbecued Pork Buns	Spring Rolls	竹笙鮮雞絲粉包 Steamed Shredded Chicken Rice Flour Roll with Bamboo Piths and Carrot
蟹肉小籠包 Steamed "Shanghainese" Dumplings with Crabmeat	葡京燒鵝腸粉 Steamed Rice Flour Roll Wrapped with Roasted Goose	荔茸鳳尾蝦 Deep-fried Shrimps Coated with Mashed Taro
香菇燒賣皇 Steamed Pork Dumplings with Black Mushroom	韭黃金菇帶子腸粉 Steamed Rice Flour Rolls with Scallops, Enoki Mushroom and Chives	懷舊馬拉糕 Steamed Sponge Cake
陳皮牛肉球 Steamed Beef Ball with Dried Mandarin Peel	梅菜皇叉燒腸粉 Steamed Rice Flour Roll with Preserved Vegetable and Barbecued Pork	蛋黃千層糕 Steamed Sponge Cake with Egg Yolk
X. O. 醬蒸鳳爪 Steamed Chicken Feet with X.O. Chili Sauce	懷舊豬潤牛肉腸粉 Steamed Rice Flour Roll with Pig's Liver and Beef	菊蜜凍龜苓膏 Tortoise Jelly with Chrysanthemum Honey
家鄉潮州粉果 Steamed Pork Dumplings with Nuts	煎炸焗類 PAN-FRIED/DEEP-FRIED/BAKED	懷舊蝦多士 Deep-fried Shrimp Toast
鮑汁花生炆雞腳 Braised Chicken Feet with Peanut in Abalone Sauce	X. O. 醬煎珍珠雞 Pan-fried Glutinous Rice with Chicken and X.O. Sauce	懷舊煎堆 Deep-fried Glutinous Rice Balls
荷香棉花雞 Steamed Chicken with Preserved Meat and Fish Maw	肉鬆香煎蘿蔔糕 Pan-fried Turnip Cake with Pork Floss	燒味部推介 BARBECUE DELICACIES
金銀蒜蒸排骨 Steamed Spare Ribs with Garlic Sauce	鮮菠蘿叉燒餐包 Baked Barbecued Pork Buns with Pineapple	明爐脆皮乳豬 (例) Roasted Suckling Pig (Regular)
沙嗲金錢肚 Steamed Ox-tripes in Satay Sauce	恐龍咸水角 Deep-fried Glutinous Dumplings with Pork Meat, Dried Shrimp and Black Mushroom	炭爐燒鵝 (例) Roasted Goose with Plum Sauce (Regular)
鮑汁鮮肉炆節瓜 Braised Zucchini Wrapped with Pork Meat, Celery and Dried Squid in Abalone Sauce	咖哩焗蟹撻 Baked Tartelette with Crabmeat and Curry Sauce	招牌蜜汁叉燒 (例) Barbecued Pork with Honey (Regular)
火龍原隻帶子餃 Steamed Shrimp Dumplings with Scallops, Asparagus and Crab Roe	特式越南春卷 Vietnamese Spring Rolls	燒味拼盤精選 Barbecued Selection
鳳爪排骨飯 Steamed Rice with Chicken Feet and Spare Ribs	紫菜黑椒墨魚柳 Pan-fried Cuttlefish Fillet with Black Pepper and Seaweed	雙拼 2 Choices \$180
蘆筍鮮蝦釀魚肚 Steamed Fish Maw Stuffed with Asparagus, Shrimp, Crab Roe and Water Chestnut	上海春卷 Deep-fried Spring Rolls with Shredded Pork and Black Mushroom	三拼 3 Choices \$250
高湯燴菜苗果 Poached Shrimp Dumplings with Choy Sum in Bouillon	XO醬蘆筍脆蝦餅 Deep-fried Shrimp Cake and Asparagus with X.O. Chili Sauce	蜜汁叉燒 Poached Chicken
四寶滑雞扎 Steamed Bean Curd Sheets Roll with Chicken, Black Mushroom and Fish Maw	燒汁牛柳煎包 Pan-fried Beef Tenderloin Buns with Shallots	白切雞 Marinated Soya Chicken
海皇金魚餃 (每位) Steamed Seafood Dumplings in Fish Shape (per piece)	家鄉煎豆腐角 Pan-fried Bean Curd Sheet Wrapped with Pork Meat, Leek and Bean Sprout	豉油雞 Roasted Pork Belly
香菇野菌餃 Steamed Mixed Mushroom Dumplings with Carrot and Black Fungus	韭菜煎薄鐸 Pan-fried Chopped Chives Cake with Barbecued Pork	燒肉 Roasted Goose with Plum Sauce
上素竹笙卷 Steamed Bamboo Piths with Mixed Mushroom and Chestnut	家鄉鹹肉煎餅 Pan-fried Pork Cake with Nuts and Coated with Sesame	燒鵝 Roasted Suckling Pig
日麗鮑翅灌湯餃 Superior Shark's Fin Dumplings in Bouillon	韭黃煎鍋貼 Pan-fried Pork Dumplings with Hotbed Chives	乳豬 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
	X. O醬炒豬腸粉 Sautéed Rice Flour Roll with X.O. Chili Sauce	脆皮素鵝 \$60
		Pan-fried Bean Curd Sheets Roll Wrapped with Imperial Fungus
		沙薑雞腳 \$68
		Marinated Chicken Feets in Ginger Sauce
		湛江海蜇頭 \$75
		Jelly Fish Tossed with Spring Onion and Sesame Oil
		醬香鴨舌海蜇 \$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



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 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	
香蕉甜薄鐸 Crispy Pancake with Banana	\$40
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 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
酥皮奶黃綠豆餅 Baked Mung Bean Cakes with Custard	\$38
麻薯南瓜烤餅 Baked Pumpkin Cakes with Mochi	\$38