



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	\$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.O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	

芒果糯米糍	\$40
Glutinous Rice Dumplings with Mango	
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	
薑汁雪蛤紅棗茶	\$38
Double-boiled Ginger Sweet Soup with Hasmar	
and Red Dates	
麻薯腰果酥	\$38
Baked Egg Custard and Mochi Puff with Walnuts	

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	
家鄉潮州粉果	\$45
Steamed Pork Dumplings with Nuts	
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	
鮑汁上肉炆冬筍	\$48
Braised Bamboo Shoots Wrapped with Pork Meat	
and Scallion in Abalone Sauce	
素菜蒸包	\$38
Steamed Cabbage Buns with Kudzu and Garlic	
鳳爪排骨飯	\$52
Steamed Rice with Chicken Feet and Spare Ribs	
蟹肉莧菜餃	\$48
Steamed Crab Meat Dumplings with Spinach	
菜膽釀百花	\$50
Steamed Cabbage Wrapped with Shrimp Mousse	
and Carrot	
四寶滑雞扎	\$50
Steamed Bean Curd Sheets Roll with Chicken,	
Black Mushroom and Fish Maw	
海皇金魚餃 (每位)	\$22
Steamed Seafood Dumplings in Fish Shape (per piece)	
龍蝦湯菠菜卷	\$50
Shrimp Dumplings with Spinach in Lobster Bisque	
上素竹笙卷	\$40
Steamed Bamboo Piths with Mixed Mushroom	
and Chestnut	
日麗鮑翅灌湯餃	\$95
Superior Shark's Fin Dumplings in Bouillon	

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	
肉鬆香煎蘿蔔糕	\$42
Pan-fried Turnip Cake with Pork Floss	
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	
紫菜黑椒墨魚柳	\$50
Pan-fried Cuttlefish Fillet with Black Pepper and Seaweed	
上海春卷	\$42
Deep-fried Spring Rolls with Shredded Pork and	
Black Mushroom	
豉汁牛肉釀涼瓜	\$46
Braised Bitter Gourd with Mined Beef and Scallion	
in Black Bean Sauce	
蜆蚶鮫魚球	\$42
Deep-fried Carp Fish Ball with Clam Paste	
鮮肉蔥香烤餅	\$46
Baked Pastry with Pork Meat and Scallion	
韭菜煎薄鐸	\$40
Pan-fried Chopped Chives Cake with	
Barbecued Pork	
羊肚菌鮮蝦腐皮卷	\$48
Deep-fried Bean Curd Sheets Roll Wrapped with	
Shrimp and Morel Mushroom	
韭黃煎鍋貼	\$45
Pan-fried Pork Dumplings with Hotbed Chives	
X.O.醬炒豬腸粉	\$50
Sautéed Rice Flour Roll with X.O. Chili Sauce	

懷舊類 CHEF'S RECOMMENDATION

懷舊糯米雞	\$52
Steamed Glutinous Rice with Chicken and	
Roasted Pork	
玫瑰臘腸卷	\$45
Steamed Chinese Sausage Roll	
荔茸鳳尾蝦	\$52
Deep-fried Shrimps Coated with Mashed Taro	
懷舊馬拉糕	\$36
Steamed Sponge Cake	
蛋黃千層糕	\$38
Steamed Sponge Cake with Egg Yolk	
菊蜜凍龜苓膏	\$38
Tortoise Jelly with Chrysanthemum Honey	
懷舊蝦多士	\$47
Deep-fried Shrimp Toast	
懷舊煎堆	\$35
Deep-fried Glutinous Rice Balls	

燒味部推介 BARBECUE DELICACIES

明爐脆皮乳豬 (例)	\$268
Roasted Suckling Pig (Regular)	
炭爐燒鵝 (例)	\$150
Roasted Goose with Plum Sauce (Regular)	
招牌蜜汁叉燒 (例)	\$120
Barbecued Pork with Honey (Regular)	
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	\$60
Pan-fried Bean Curd Sheets Roll Wrapped	
with Imperial Fungus	
沙薑雞腳	\$68
Marinated Chicken Feets in Ginger Sauce	
湛江海蜆頭	\$75
Jelly Fish Tossed with Spring Onion and Sesame Oil	
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	

*有效期由2024年4月1日至2024年4月30日
Menu is available from 1 April, 2024 to 30 April, 2024