

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	懷舊糯米雞 Steamed Glutinous Rice with Chicken and
蜜汁叉燒包 Steamed Barbecued Pork Buns	Spring Rolls	Roasted Pork
蟹肉小籠包 Steamed "Shanghainese" Dumplings with Crabmeat	葡京燒鵝腸粉 Steamed Rice Flour Roll Wrapped with Roasted Goose	玫瑰臘腸卷 Steamed Chinese Sausage Roll
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	荔茸鳳尾蝦 Deep-fried Shrimps Coated with Mashed Taro
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	懷舊馬拉糕 Steamed Sponge Cake
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	蛋黃千層糕 Steamed Sponge Cake with Egg Yolk
家鄉潮州粉果 Steamed Pork Dumplings with Nuts		芒果糯米糍 Glutinous Rice Dumplings with Mango
鮑汁花生炆雞腳 Braised Chicken Feet with Peanut in Abalone Sauce		懷舊蝦多士 Deep-fried Shrimp Toast
荷香棉花雞 Steamed Chicken with Preserved Meat and Fish Maw		香芋燒腩卷 Steamed Roasted Pork Buns with Taro
金銀蒜蒸排骨 Steamed Spare Ribs with Garlic Sauce		
沙嗲金錢肚 Steamed Ox-tripes in Satay Sauce		
蠔皇燴腐皮夾 Steamed Bean Curd Sheets with Carp Fish Mousse and Preserved Meat in Oyster Sauce		
五穀豐收 Steamed Rice Flour Roll with Sweet Corn,Kidney Beans, Pumpkin,Taro and Peanut		
鳳爪排骨飯 Steamed Rice with Chicken Feet and Spare Ribs		
瑤柱上湯菜苗餃 Poached Shrimps Dumplings with Cabbage and Conpoy in Bouillon		
酸菜帶子卷 Poached Baby Cabbage Wrapped with Scallop, Bean Sprout in Pickled Cabbage Soup		
四寶滑雞扎 Steamed Bean Curd Sheets Roll with Chicken, Black Mushroom and Fish Maw		
海皇金魚餃 (每位) Steamed Seafood Dumplings in Fish Shape ( per piece )		
龍蝦湯海鮮餃 Steamed Shrimp Dumplings with Scallop and Crab Stick in Lobster Bisque		
上素竹笙卷 Steamed Bamboo Piths with Mixed Mushroom and Chestnut		
日麗鮑翅灌湯餃 Superior Shark's Fin Dumplings in Bouillon		

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
肉鬆香煎蘿蔔糕 Pan-fried Turnip Cake with Pork Floss
鮮菠蘿叉燒餐包 Baked Barbecued Pork Buns with Pineapple
恐龍咸水角 Deep-fried Glutinous Dumplings with Pork Meat, Dried Shrimp and Black Mushroom
咖哩焗蟹撻 Baked Tartelette with Crabmeat and Curry Sauce
特式越南春卷 Vietnamese Spring Rolls
鳳城煎尖椒 Pan-fried Fish Mousse Stuffed in Green Pepper
上海春卷 Deep-fried Spring Rolls with Shredded Pork and Black Mushroom
煎釀三寶 Pan-fried Fish Mousse Stuffed in Green Pepper, Eggplant and Bitter Melon
蜆蚬鮫魚球 Deep-fried Carp Fish Ball with Clam Paste
生煎蔥肉餅 Pan-fried Pork Cake with Onion
韭菜煎薄鐸 Pan-fried Chopped Chives Cake with Barbecued Pork
鮑魚酥 (每位) Baked Abalone Puff with Walnut and Chicken ( per piece )
韭黃煎鍋貼 Pan-fried Pork Dumplings with Hotbed Chives
X. O醬炒豬腸粉 Sautéed Rice Flour Roll with X.O. Chili Sauce

燒味部推介 BARBECUE DELICACIES
明爐脆皮乳豬 (例) Roasted Suckling Pig ( Regular)
炭爐燒鵝 (例) Roasted Goose with Plum Sauce (Regular)
招牌蜜汁叉燒 (例) 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 \$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
甜品類 DESSERT
元寶豆沙油糰 \$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