

蒸點 STEAMED

懷舊笋尖蝦餃	\$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	
冬茸鮮蝦綠翡翠	\$48
Steamed Shrimp Dumplings with Winter Melon and Celery	
上素白玉卷	\$38
Steamed Baby Cabbage Stuffed with Assorted Mushroom, Snow Fungus, Carrot and Corn	
鳳爪排骨飯	\$52
Steamed Rice with Chicken Feet and Spare Ribs	
腐皮蒸雜菜果	\$48
Steamed Beancurd Sheet Wrapped with Dried Shrimp, Vegetable and Pork	
牛鬆柱侯炆蘿蔔	\$45
Steamed Turnip Stuffed with Minced Beef in Chu Hou Sauce	
四寶滑雞扎	\$50
Steamed Bean Curd Sheets Roll with Chicken, Black Mushroom and Fish Maw	
龍蝦湯灌湯包 (每位)	\$55
Pork Dumpling in Lobster Bisque (per piece)	
高湯海皇菜苗餃	\$45
Poached Seafood Dumplings with Cabbage in Bouillon	
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	
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	
蝦子上肉炆腐卜	\$48
Pan-fried Mined Pork Belly Mousse with Scallion and Dried Shrimp Roe Stuffed in Tofu	
上海春卷	\$42
Deep-fried Spring Rolls with Shredded Pork and Black Mushroom	
香煎韭菜糕	\$40
Pan-fried Chives Cake with Shrimp and Pork Meat	
蔥香烤糯米軟餅	\$40
Baked Glutinous Rice Cake with Pork Meat, Nuts and Scallion	
荔茸鳳尾蝦	\$52
Deep-fried Shrimps Coated with Mashed Taro	
韭黃煎鍋貼	\$45
Pan-fried Pork Dumplings with Hotbed Chives	
紫菜黑椒墨魚柳	\$50
Pan-fried Cuttlefish Fillet with Black Pepper and Seaweed	
鳳城煎尖椒	\$45
Pan-fried Fish Mousse Stuffed in Green Pepper	
白汁菌菇蟹肉批	\$45
Baked Crabmeat Puff with Mushroom and White Sauce	
葡京叉燒雞錦煎薄餅	\$45
Pan-fried Barbecued Pork Pancake with Scallion and Kudzu	

懷舊類 CHEF'S RECOMMENDATION

懷舊糯米雞	\$52
Steamed Glutinous Rice with Chicken and Roasted Pork	
懷舊豬潤牛肉腸粉	\$58
Steamed Rice Flour Rolls with Beef and Pig's Liver	
懷舊馬拉糕	\$36
Steamed Sponge Cake	
蛋黃千層糕	\$38
Steamed Sponge Cake with Egg Yolk	
芒果糯米糍	\$40
Glutinous Rice Dumplings with Mango	
懷舊蝦多士	\$47
Deep-fried Shrimp Toast	
玫瑰臘腸卷	\$45
Steamed Chinese Sausage Roll	

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		



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	\$55
Chilled Cucumber Slices with Century Eggs	
椒鹽九肚魚	\$68
Deep-fried Nine Belly Fish with Spicy Salt	
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

陳皮紅豆燒餅	\$38
Baked Red Bean Cake with Dried Tangerine Peel	
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)	
紫薯包	\$40
Steamed Purple Sweet Potato Buns with Mochi	
菊蜜凍龜苓膏	\$38
Tortoise Jelly with Chrysanthemum Honey	
日本紅豆凍豆腐	\$40
Chilled Tofu Pudding with Japanese Red Bean	