



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

香芒椰汁奶凍	\$35
Chilled Milk Pudding with Coconut Juice and Mango	
冰花圓肉大菜糕	\$36
Agar-agar Jelly with Longan and Osmanthus	
酥皮蛋撻仔	\$36
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)	
香蕉甜薄鐸	\$38
Crispy Pancake with Banana	

#### 蒸點 STEAMED

懷舊筍尖蝦餃	\$48
Steamed Shrimp Dumplings with Bamboo Shoot	
蜜汁叉燒包	\$38
Steamed Barbecued Pork Buns	
蟹肉小籠包	\$42
Steamed "Shanghai-style" Dumplings with Crabmeat	
香菇燒賣皇	\$52
Steamed Pork Dumplings with Black Mushroom	
陳皮牛肉球	\$45
Steamed Beef Ball with Dried Mandarin Peel	
X.O. 醬蒸鳳爪	\$38
Steamed Chicken Feet with X.O. Chili Sauce	
家鄉潮州粉果	\$42
Steamed Pork Dumplings with Nuts	
鮑汁花生炆雞腳	\$50
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	\$50
Steamed Spare Ribs with Garlic Sauce	
沙嗲金錢肚	\$40
Steamed Ox-tripes in Satay Sauce	
上素竹笙卷	\$40
Steamed Mixed Mushroom Dumplings with Chestnut	
翡翠蟹籽餃	\$45
Steamed Shrimp Dumplings with Cucumber and Shrimp Roe	
鳳爪排骨飯	\$50
Steamed Rice with Chicken Feet and Spare Ribs	
原粒帶子節瓜脯	\$48
Steamed Hairy Gourd with Scallop and Shrimp Paste	
菠菜水晶鮮蝦丸	\$45
Steamed Spinach Dumpling with Shrimp in Spinach and Egg White Sauce	
四寶滑雞扎	\$47
Steamed Bean Curd Sheets Roll with Chicken, Black Mushroom and Fish Maw	
珍珠蒸金沙球	\$45
Steamed Glutinous Rice Ball with Pork and Salted Egg Yolk	
冬菇墨柳釀魚肚	\$48
Steamed Fish Maw Stuffed in Black Mushroom and Cuttlefish	
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	\$58
Steamed Rice Flour Roll Wrapped with Shrimp	
Spring Rolls	
葡京燒鵝腸粉	\$68
Steamed Rice Flour Roll Wrapped with Roasted Goose	
羅漢齋竹笙腸粉	\$48
Steamed Rice Flour Roll with Bamboo Pith, Snow Fungus, Carrot and Bamboo Shoot	
梅菜皇叉燒腸粉	\$57
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	\$42
Pan-fried Glutinous Rice with Chicken and X.O. Sauce	
鮮菠蘿叉燒餐包	\$38
Baked Barbecued Pork Buns with Pineapple	
恐龍咸水角	\$45
Deep-fried Glutinous Dumplings with Pork Meat, Dried Shrimp and Black Mushroom	
咖哩焗蟹撻	\$38
Baked Tartelette with Crabmeat and Curry Sauce	
特式越南春卷	\$42
Vietnamese Spring Rolls	
鮮蝦韭菜酥盒	\$45
Deep-fried Shrimp Dumplings with Chives	
上海春卷	\$40
Deep-fried Spring Rolls with Shredded Pork and Black Mushroom	
韭菜煎薄鐸	\$40
Pan-fried Chopped Chives Cake with Barbecued Pork	
香麻脆皮燒腩條	\$42
Deep-fried Glutinous Rice Stick Coated with Sesame with Roasted Pork	
荔茸鳳尾蝦	\$50
Deep-fried Shrimps Coated with Mashed Taro	
韭黃煎鍋貼	\$42
Pan-fried Pork Dumplings with Hotbed Chives	
紫菜黑椒墨魚柳	\$48
Pan-fried Cuttlefish Fillet with Black Pepper and Seaweed	
肉鬆香煎蘿蔔糕	\$40
Pan-fried Turnip Cake with Pork Floss	
合桃叉燒批	\$42
Baked Barbecued Pork Puff with Walnuts	
農家雞粒腐皮夾	\$42
Pan-fried Bean Curd Sheet Rolled with Diced Chicken and Corn	
蒜香蝦釀勝瓜	\$42
Pan-fried Shrimps Cake with Angled Luffa and Rice Vermicelli	

#### 懷舊類 CHEF'S RECOMMENDATION

懷舊糯米雞	\$50
Steamed Glutinous Rice with Chicken and Roasted Pork	
豬潤蒸燒賣	\$50
Steamed Pork Dumplings with Pig's Liver	
懷舊馬拉糕	\$36
Steamed Sponge Cake	
蛋黃千層糕	\$38
Steamed Sponge Cake with Egg Yolk	
海皇金魚餃 (每隻)	\$22
Steamed Seafood Dumplings in Fish Shape (per pieces)	
懷舊煎堆	\$35
Deep-fried Glutinous Rice Balls	
芒果糯米糍	\$40
Glutinous Rice Dumplings with Mango	

#### 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
白切鷄	Poached Chicken	
豉油雞	Marinated Soya Chicken	
叉燒	Barbecued Pork with Honey	
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	