



4 月份 April 2021

營業時間 Operating Hours

11:00-15:00 /18:30-22:00

查詢電話 Enquiry / Reservation

(853) 8988-8700/8701

茶位 Tea (每位 per person) \$12

菊花 Chrysanthemum (每壺 per pot) \$50

菊花加茶 Chrysanthemum and Tea

(每位 per person) \$20.

XO 醬 (每碟) XO sauce (dish) \$26.



蒸類點心 Steamed Items

01 明太子蝦餃皇

Shrimp dumplings

02 松露汁鮮竹卷

Bean curd roll with pork and shrimp in truffle sauce

03 荷香野米珍珠雞

Coarse rice and glutinous rice with conpoy wrapped by lotus leaf

04 西班牙黑毛豬小籠包

Spanish Iberico pork dumplings assorted with supreme soup

05 蟹肉海鮮菜苗餃

Crab meat, seafood and cabbage dumplings

06 XO 醬蒸花枝片

Cuttlefish slices in spicy seafood sauce

08 馬來沙爹金錢肚

Beef tripe in satay sauce

09 黑椒加拿大牛肋骨

Canada beef ribs in black bean sauce

10 燕麥黑椒珍菌素菜包

Oats bun with mushroom and cabbage in black pepper

11 龍蝦汁百花釀魚肚

Fish maw stuffed with cuttlefish paste in lobster sauce

12 蟲草花爽口棉花雞

Chicken fillet with fish maw and cordyceps flower

13 鮑貝粒花菇滑燒賣

Pork dumplings with dices razor clam and black mushrooms

15 豉汁柚皮蒸排骨

Pork spare ribs with pomelo skin in black bean sauce

16 鼎湖上素粉果仔

Mixed mushrooms vegetarian dumplings

17 山竹陳皮牛肉球

Minced beef dumplings with bean curd skin

18 蠔皇蜜汁叉燒包

Barbecued honey pork buns with oyster sauce

19 名醬蒸寶刁鳳爪

Chicken feet with spicy sauce

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香脆煎炸 Deep-fried items

20 香草帶子荔芋角

Mashed taro with scallop and herbs

22 芥末沙汁三文魚春卷

Spring rolls with salmon and shrimps in mustard salad sauce

23 XO 醬炒蘿蔔糕

Turnip cake dices in spicy seafood sauce

24 照燒汁魷魚筒

Squid rings teriyaki

25 銀蝦仔香辨咸水角

Glutinous rice flour dumpling with sliver shrimp in spicy sauce

粥及腸粉 Congee and Rice Flour Rolls

26 松茸菌瑤柱灌湯餃

Double-boiled matsutake mushroom and dried scallop dumpling served in supreme soup

27 蟲草花蝦球雞粥

Congee with prawns, chicken and cordyceps flower

28 鮮淮山柴魚豬骨粥

Congee with pork spare ribs, dried fish and fresh yam

29 蔥花炸兩腸

Rice flour rolls with fried dough served in peanut butter, sweet sauce and soya sauce

30 原隻蝦仁滑腸粉

Rice flour rolls with whole shrimp

31 甜梅菜叉燒腸粉

Rice flour rolls with barbecued pork and preserved sweet mustard greens

甜品 Dessert

14 黃糖千層蛋糕仔

Steamed brown sugar and custard layered cake

34 小白兔鮮果水晶晶

"Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice

35 楊枝逢甘露

Mango cream with sago and pomelo

36 蜜味脆麻花

Crispy fried fritters with honey and sesame

37 陳皮海帶綠豆沙

Green bean cream with kelp and dried orange peel

38 珍珠奶茶咖啡糕

Iced layered coffee, milk tea and sago puddings

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90 □ 尊貴精緻點心籃 Deluxe Dim Sum Basket \$218.

每份每款點心各兩件 Each 2 Dim Sum Items for one Basket

*澳洲鮑甫花菇燒賣

*XO 醬石斑菜苗餃

*南湖明太子蝦餃皇

*生拆蟹肉咸水角

*芥末三文魚春卷

*香草珍菌明蝦盞



*Steamed abalone mushroom and pork dumpling

*Steamed garoupa and vegetables dumpling in spicy seafood sauce

*Steamed shrimp dumpling

*Deep-fried crab meat and pork dices glutinous rice flour dumpling

*Deep-fried smoked salmon spring roll

*Baked shrimp and mushroom puff with herbs

燒味、時蔬 Barbecue & Roast / Seasonal Vegetables

- | | | | | | |
|---|-------|---|------|---|-------|
| <input type="checkbox"/> 爆脆皮燒腩仔
Roasted crispy pork belly | \$188 | <input type="checkbox"/> 香麻海蜆手撕雞
Marinated shredded chicken with jelly fish and sesame | \$78 | <input type="checkbox"/> 牛肝菌黃耳燒豆腐
Braised bean curd with yellow fungus and porcini mushrooms | \$128 |
| <input type="checkbox"/> 蜜糖汁叉燒
Barbecued pork with honey sauce | \$128 | <input type="checkbox"/> 上湯浸時蔬
Seasonal vegetables served in supreme soup | \$98 | <input type="checkbox"/> 竹筴榆耳鮮菌雜菜煲
Braised yellow fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot | \$118 |
| <input type="checkbox"/> 南湖燒味雙拼盤
Roasted assorted barbecued meat platter | \$168 | <input type="checkbox"/> 蒜茸炒時蔬
Sautéed seasonal vegetables with minced garlic | | <input type="checkbox"/> 竹筴扒翠綠柳
Braised bamboo piths with zucchini | \$118 |
| 自選兩款 Choose two items
叉燒、油雞、切雞、燒肉
BBQ Pork, Soya chicken, Poached chicken, Pork bellies | | <input type="checkbox"/> 菜心、 <input type="checkbox"/> 白菜仔
<input type="checkbox"/> 西生菜、 <input type="checkbox"/> 娃娃菜
(Flower cabbage /White cabbage /lettuce/ baby cabbage) | | <input type="checkbox"/> 秋葵鮮百合炒黑木耳
Sautéed okra with fresh lily and black fungus | \$108 |
| <input type="checkbox"/> 潮州滷水拼盤
Marinated assorted meat platter " Chou Chow " Style | \$138 | | | | |
| 自選三款 Choose three items
豆腐、豬頸肉、鵝翼
鵝掌、墨魚
Bean curd, Pork chuck, Goose wing, Goose webs, Slices cuttlefish | | | | | |

“超值” 粉、麵、飯 “Special Offered “Noodles and Rice
每逢星期一至星期五午餐時段(節假日除外、只限堂食)

2-4 位可選擇一款、5 位或以上可選擇二款

Available Mon to Fri 11:00-14:30 (Except Public Holiday / Dine in only)

Choose one of dishes for each table of 2-4 persons Choose two of dishes for each table of 5 persons or above

<input type="checkbox"/> 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	Original Price 原價每例碟\$138
<input type="checkbox"/> 魚湯紫菜海鮮新竹米粉 Rice vermicelli in fish soup with seafood and seaweed	Special Price 優惠價\$88
<input type="checkbox"/> 遼參茄子燒鵝絲炆闊麵 Braised thick noodles with roasted shredded goose, eggplant and sea cucumber	
<input type="checkbox"/> 甜梅菜安格斯牛崧炒香苗 Fried rice with minced Angus beef and preserved sweet mustard greens	Original Price 原價每例碟\$128
<input type="checkbox"/> 頭抽鮮蝦雞柳炒金邊河粉 Fried flat rice noodles with shrimps and fillet chicken in supreme soya sauce	Special Price 優惠價\$88
<input type="checkbox"/> 子薑鳳球煎黃金麵 Fried crispy fine noodles with boneless chicken and sour ginger	
<input type="checkbox"/> 欖茄黑毛豬炆鴛鴦米粉 Fried rice vermicelli and green bean vermicelli with Iberico pork and olives tomatoes	

特別推介 Chef's Recommendation

濃湯菜肉雲吞雞煲(8 件) \$168.

Braised thick chicken soup with pork and cabbage dumplings (8pieces)

所有費用需另收 10%服務費 Prices are subject to 10%service charge

超值午市套餐兩位

Set Lunch for 2pax

MOP\$188

任選擇以下一款頭盤

Selection one of Appetizers

鳳城燒味拼盤

Assorted barbecued meat platter

潮式滷水拼盤

Marinated assorted meat platter "Chau Chow" Style

任選以下一款 粉、麵、飯

Selection one of Noodles or Rice

美極安格斯牛崧炒香苗

Fried rice with Angus minced beef
in supreme soya sauce

薑蔥吊片叉燒絲炆闊麵

Braised thick noodles with shredded cuttlefish,
barbecued pork, spring onions and ginger

雪裡紅火鴨絲炆鴛鴦米

Braised rice vermicelli and green bean vermicelli with
shredded roasted duck and preserved vegetables

菜譜 Menu A

瑤柱菜苗海鮮餃(2 件)

Steamed seafood and conpoy
with cabbage dumpling (2pcs)

鮑貝粒花菇滑燒賣(2 件)

Steamed minced pork dumpling
with dices razor clam and black mushroom (2pcs)

荷香野米珍珠雞(2 件)

Steamed coarse rice and glutinous rice
wrapped in lotus leaf (2pcs)

香草帶子荔芋角(2 件)

Deep-fried mashed taro with scallop
and parsley (2pcs)

精緻甜點

Dessert

菜譜 Menu B

柚皮豉汁蒸排骨 (一碟)

Steamed pork spare ribs with dried pomelo skin in
black bean sauce (portion)

山竹陳皮牛肉球 (一碟)

Steamed minced beef dumpling
with bean curd skin (portion)

XO 醬炒蘿蔔糕 (一碟)

Pan-fried turnip cake in spicy seafood sauce (portion)

精緻甜點

Dessert

可以優惠價\$48.另加時蔬一份

Special offer one of seasonal vegetables at MOP\$48.only

菜心 Flower cabbage 白菜仔 White cabbage 娃娃菜 Baby cabbage

鹽水浸田園翠蔬

(半例)

Seasonal vegetables
in salted water

上湯浸田園翠蔬

(半例)

Seasonal vegetables
in supreme soup

蒜茸炒田園翠蔬

(半例)

Seasonal vegetables
with minced garlic

免收 10%服務費 Waived 10%service charge

供應時段:逢星期一至星期五中午 11 時至 2 時半 此套餐不能與其他推廣優惠一同使用

Available Mon to Fri ,11:00-14:30 The set menu cannot be used in conjunction with other promotional offers

Apr-21

需收 10%服務費 Prices are subject to 10% service charge