



## 5 月份 May 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	\$39	□□
02 松露汁鮮竹卷 Bean curd roll with pork and shrimp in truffle sauce	\$35	□□
03 荷香野米珍珠雞 Coarse rice and glutinous rice with conpoy wrapped by lotus leaf	\$36	□□
04 西班牙黑毛豬小籠包 Spanish Iberico pork dumplings assorted with supreme soup	\$39	□□
05 蟹肉海鮮菜苗餃 Crab meat, seafood and cabbage dumplings	\$36	□□
06 XO 醬蒸花枝片 Cuttlefish slices in spicy seafood sauce	\$36	□□
08 馬來沙爹金錢肚 Beef tripe in satay sauce	\$35	□□
09 黑椒加拿大牛肋骨 Canada beef ribs in black bean sauce	\$42	□□
10 燕麥黑椒珍菌素菜包 Oats bun with mushroom and cabbage in black pepper	\$35	□□
11 龍蝦汁百花釀魚肚 Fish maw stuffed with cuttlefish paste in lobster sauce	\$39	□□
12 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$35	□□
13 鮑貝粒花菇滑燒賣 Pork dumplings with dices razor clam and black mushrooms	\$38	□□
15 豉汁柚皮蒸排骨 Pork spare ribs with pomelo skin in black bean sauce	\$36	□□
16 鼎湖上素粉果仔 Mixed mushrooms vegetarian dumplings	\$30	□□
17 山竹陳皮牛肉球 Minced beef dumplings with bean curd skin	\$30	□□
18 蠔皇蜜汁叉燒包 Barbecued honey pork buns with oyster sauce	\$29	□□
19 名醬蒸寶刁鳳爪 Chicken feet with spicy sauce	\$30	□□

後  
加

### 香脆煎炸 Deep-fried items

20 香草帶子荔芋角 Mashed taro with scallop and herbs	\$37	□□
22 芥末沙汁三文魚春卷 Spring rolls with salmon and shrimps in mustard salad sauce	\$39	□□
23 XO 醬炒蘿蔔糕 Turnip cake dices in spicy seafood sauce	\$37	□□
24 照燒汁魷魚筒 Squid rings teriyaki	\$37	□□
25 銀蝦仔香辨咸水角 Glutinous rice flour dumpling with sliver shrimp in spicy sauce	\$37	□□

後  
加

### 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	\$52	□□
27 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower	\$46	□□
28 鮮淮山柴魚豬骨粥 Congee with pork spare ribs, dried fish and fresh yam	\$43	□□
29 蔥花炸兩腸 Rice flour rolls with fried dough served in peanut butter, sweet sauce and soya sauce	\$39	□□
30 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$39	□□
31 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved sweet mustard greens	\$39	□□

### 甜品 Dessert

14 黃糖千層蛋糕仔 Steamed brown sugar and custard layered cake	\$30	□□
34 小白兔鮮果水晶晶 "Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice	\$30	□□
35 楊枝逢甘露 Mango cream with sago and pomelo	\$35	□□
36 蜜味脆麻花 Crispy fried fritters with honey and sesame	\$30	□□
37 陳皮海帶綠豆沙 Green bean cream with kelp and dried orange peel	\$30	□□
38 珍珠奶茶咖啡糕 Iced layered coffee, milk tea and sago puddings	\$30	□□

### 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"/> 魚湯鮮茄海鮮菠菜麵 Spinach noodles in fish soup with seafood and tomatoes	Special Price 優惠價\$88
<input type="checkbox"/> 西施紅米海鮮炒香苗 Fried rice and red rice with seafood and scrambled egg	Original Price 原價每例碟\$128
<input type="checkbox"/> 牛肝菌珍珠螺叉燒絲炆闊麵 Braised thick noodles with shredded barbecued pork, pearl snail slices and porcini mushrooms	Special Price 優惠價\$88
<input type="checkbox"/> 翅骨湯瑤柱冬瓜粒脆米海鮮泡飯 Rice in shark's fin bone soup with winter melon, seafood and conpoy served with crispy rice	
<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	

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

蝦籽蟹味菌燒鵝絲炆闊麵

Braised thick noodles with shredded roasted goose,  
crab flavor mushrooms and shrimp roes

滑蛋青衣球炒河粉

Fried flat rice noodles with green wrasse fillet  
and scrambled egg

## 菜譜 Menu A

蟹肉菜苗海鮮餃(2 件)

Steamed seafood and crab meat  
with cabbage dumpling (2pcs)

黑毛豬灌湯小籠包(2 件)

Steamed Spanish Iberico pork dumplings  
assorted with supreme soup (2pcs)

荷香野米珍珠雞(2 件)

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

櫻花蝦煎蘿蔔糕(4 件)

Pan-fried turnip cake with Japanese shrimps (4pcs)

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精緻甜點

Dessert

## 菜譜 Menu B

蟲草花蒸棉花雞 (一碟)

Steamed chicken fillet with fish maw  
and cordyceps flower (portion)

山竹陳皮牛肉球 (一碟)

Steamed minced beef dumpling  
with bean curd skin (portion)

蔥花炸兩腸粉 (一碟)

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

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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

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

May-21

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