

尊貴精緻點心籃

- 90  **Deluxe Dim Sum Basket** \$228.  
 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  
 Steamed abalone mushroom and pork dumpling  
 XO 醬石斑菜苗餃  
 Steamed garoupa and vegetables dumpling in spicy seafood sauce  
 南胡明太子蝦餃皇  
 Steamed shrimp dumpling  
 蜂巢帶子荔芋角  
 Deep-fried crispy taro puff with scallop  
 芥末三文魚春卷  
 Deep-fried smoked salmon spring roll  
 香草珍菌明蝦盞  
 Baked shrimp and mushroom puff with herbs

蒸類點心

- 01  明太子鮮蝦餃 \$41  
 Shrimp dumplings  
 02  松露汁鮮竹卷 \$36  
 Bean curd skin roll with pork and shrimp in black truffle sauce  
 03  荷香野米珍珠雞 \$37  
 Coarse rice and glutinous rice with chicken wrapped by lotus leaf  
 04  西班牙黑毛豬小籠包 \$41  
 Spanish Iberico pork dumpling assorted supreme soup  
 05  蟹肉海鮮菜苗餃 \$38  
 Crab meat, seafood and cabbage dumplings  
 06  XO 醬蒸花枝片 \$38  
 Cuttlefish slices in spicy seafood sauce  
 08  馬來沙爹金錢肚 \$37  
 Beef tripe in satay sauce  
 09  香茜花菇鯪魚球 \$32  
 Minced dace dumpling with black mushroom and coriander leaves  
 10  燕麥黑椒珍菌素菜包 \$36  
 Oats bun with mushroom and cabbage in black pepper  
 11  龍蝦汁百花釀魚肚 \$41  
 Fish maw stuffed cuttlefish paste in lobster sauce  
 12  蟲草花爽口棉花雞 \$37  
 Chicken fillet with fish maw and cordyceps flower  
 13  鮑貝粒蝦仁滑燒賣 \$39  
 Pork dumplings with dices razor clam and shrimps  
 15  豉汁柚皮蒸排骨 \$37  
 Pork spare ribs with pomelo skin in black bean sauce  
 16  鼎湖上素粉果仔 \$31  
 Vegetarian dumplings  
 17  山竹陳皮牛肉球 \$31  
 Minced beef dumplings with bean curd skin  
 18  蠔皇蜜汁叉燒包 \$30  
 Barbecued pork buns  
 19  名醬蒸寶刁鳳爪 \$32  
 Chicken feet with spicy sauce

香脆煎炸點心

- Deep-fried Items**  
 20  香草帶子荔芋角 \$38  
 Mashed taro with scallop and herbs  
 22  芥末沙汁三文魚春卷 \$40  
 Spring roll with salmon and shrimp in mustard salad sauce  
 23  XO 醬炒蘿蔔糕 \$38  
 Turnip cake dices with spicy seafood sauce  
 24  照燒汁魷魚筒 \$39  
 Squid rings teriyaki  
 25  黑毛豬蓮藕煎薄餅 \$38  
 Lotus roots cake with Iberico pork  
 26  松茸菌瑤柱灌湯餃 \$54  
 Double-boiled matsutake mushroom and dried scallop dumpling served in supreme soup

粥類

- Congee**  
 27  蟲草花蝦球雞粥 \$48  
 Congee with prawns, chicken and cordyceps flower  
 28  鮮淮山柴魚豬骨粥 \$44  
 Congee with pork spare ribs dried fish and fresh yam

腸粉類

- Rice Flour Rolls**  
 29  蔥花炸兩腸 \$40  
 Rice flour rolls with fried dough served in peanut butter, sweet sauce and soya sauce  
 30  原隻蝦仁滑腸粉 \$41  
 Rice flour roll with whole shrimp  
 31  甜梅菜叉燒腸粉 \$40  
 Rice flour roll with barbecued pork and preserved sweet mustard greens

甜品

- Dessert**  
 14  黃糖千層蛋糕仔 \$31  
 Steamed brown sugar and custard layered cake  
 34  小白兔鮮果水晶晶 \$32  
 "Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice  
 35  楊枝逢甘露 \$36  
 Iced mango cream with sago and pomelo  
 36  蜜味脆麻花 \$31  
 Deep-fried crispy flour fritters with honey and sesame  
 37  滑豆腐芝麻花生露 \$31  
 Black sesame and peanut cream with bean curd  
 38  綠茶椰汁凍糕 \$31  
 Iced layered puddings with coconut juice and green tea

所有價目以澳門幣計算及附加 10%服務費  
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超值午市兩位套餐

Dim Sum Set Menu for 2 pax  
**MOP\$188**

供應時段:逢星期一至星期五 中午 11 時至 2 時半

Available Mon to Fri 11:00-14:30

節假日除外 Except Public Holidays

任選擇以下一款頭盤  
 Choose one of the Appetizers

鳳城燒味拼盤  
 Assorted barbecued meat platter

鹽焗海蜆手撕雞  
 Marinated shredded chicken with jellyfish in baked salted

任選擇以下一款  
 粉、麵、飯

Choose one from rice or noodle  
 蝦醬牛鬆炒香苗  
 Fried rice with minced beef and shrimp paste

薑蔥香菌叉燒絲闊麵  
 Braised thick noodles with mushrooms, spring onions and ginger  
 紫金醬雞柳乾炒河粉  
 Braised rice flat noodles with fillet chicken in soya sauce

菜譜 Menu A

- 蟹肉海鮮菜苗餃(2 件)  
 Steamed seafood and crab meat dumplings (2pcs)  
 鮑貝粒蝦仁燒賣(2 件)  
 Steamed pork dumplings with shrimp and dices razor clam (2pcs)  
 荷香野米珍珠雞(2 件)  
 Steamed coarse rice and glutinous rice with chicken wrapped in lotus leaf (2pcs)  
 XO 醬炒蘿蔔糕(2 件)  
 Sautéed turnip cake dices with spicy seafood sauce (2pcs)  
 精緻甜點  
 Dessert

菜譜 Menu B

- 蟲草花棉花雞(一碟)  
 Steamed Chicken fillet with fish maw and cordyceps flower (portion)  
 香茜花菇鯪魚球(一碟)  
 Steamed minced dace dumplings with coriander leaves (portion)  
 蔥花炸兩腸粉(一碟)  
 Steamed Rice flour rolls with fried dough served in peanut butter, sweet sauce and soya sauce (portion)  
 精緻甜點  
 Dessert

優惠價\$58 可追加時蔬一份 (半例)

Choose one of seasonal vegetables at MOP\$58 only

鹽水浸田園翠蔬  
 Seasonal vegetables in salted water

上湯浸田園翠蔬  
 Seasonal vegetables in supreme soup

蒜茸炒田園翠蔬  
 Seasonal vegetables with minced garlic

菜心  
**Flower cabbage**

白菜仔  
**White cabbage**

娃娃菜  
**Baby cabbage**

此套餐不能與其他折扣優惠一同使用

The Set Menu cannot be used in conjunction with other discount offers

廚師精心推介時令小菜

Seasonal Recommendation

	每例	Portion
<input type="checkbox"/> 蟹粉瑤柱帶子炒蛋白 <small>Sautéed egg white with scallop dices, crab meat and conpoy</small>	\$268	
<input type="checkbox"/> 砵酒乾蔥爆風鱧球 <small>Sautéed fillet eel with shallots in port wine</small>	\$168	
<input type="checkbox"/> XO 醬京蔥炒珍珠龍躉球 <small>Sautéed boneless giant garoupa with shallots in spicy seafood sauce</small>	\$178	
<input type="checkbox"/> 野菌醬生爆鮮蝦球 <small>Sautéed prawns with wild mushrooms sauce</small>	\$148	
<input type="checkbox"/> 鳳眼果柚皮炆三皇雞 <small>Braised yellow hair chicken with dried pomelo skin and ping-pong nuts</small>	\$128	
<input type="checkbox"/> 栗子山根炆珍珠龍躉頭腩 <small>Braised giant garoupa with fried gluten and chestnuts</small>	\$138	
<input type="checkbox"/> 黑椒火龍果紐西蘭牛柳粒 <small>Sautéed New Zealand beef dices with dragon fruits in black pepper</small>	\$148	
<input type="checkbox"/> 濃湯有機杞子葛仙米菠菜苗 <small>Braised spinach ,mare's eggs and organic goji in thick soup</small>	\$118	

燒味、時蔬

Barbecue & Roast / Seasonal Vegetables

<input type="checkbox"/> 爆脆皮燒腩仔 <small>Roasted crispy pork bellies</small>	\$198
<input type="checkbox"/> 蜜糖汁叉燒 <small>Barbecued pork in honey sauce</small>	\$138
<input type="checkbox"/> 南湖燒味雙拼盤 <small>Roasted assorted barbecued meat platter</small>	\$178
<b>自選兩款 Choose two items</b>	
<input type="checkbox"/> 叉燒 <input type="checkbox"/> 油雞 <input type="checkbox"/> 切雞 <input type="checkbox"/> 燒肉 <small>BBQ pork /Soya chicken /Poached chicken /Roasted pork bellies</small>	
<input type="checkbox"/> 潮州鹵水拼盤 <small>Marinated assorted meat platter "Chou Chow" Style</small>	\$148
<b>自選三款 Choose three items</b>	
<input type="checkbox"/> 豆腐 <input type="checkbox"/> 豬頸肉 <input type="checkbox"/> 鵝翼 <input type="checkbox"/> 鵝掌 <input type="checkbox"/> 墨魚 <small>Bean curd / Pork chuck / Goose wings/Goose feet Slices cuttlefish</small>	
<input type="checkbox"/> 香麻海蜇手撕雞 <small>Marinated shredded chicken, cucumber with jellyfish and sesame</small>	\$78
<input type="checkbox"/> 上湯浸時蔬 <input type="checkbox"/> 蒜茸炒時蔬 <small>Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic</small>	\$98
<input type="checkbox"/> 菜心 <input type="checkbox"/> 白菜仔 <input type="checkbox"/> 西生菜 <input type="checkbox"/> 娃娃菜 <small>Flower cabbage / White cabbage /lettuce / baby cabbage</small>	
<input type="checkbox"/> 牛肝菌黃耳燒豆腐 <small>Braised bean curd with yellow fungus and porcini mushrooms</small>	\$128
<input type="checkbox"/> 竹筴榆耳鮮菌雜菜煲 <small>Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot</small>	\$118
<input type="checkbox"/> 竹筴扒翠綠柳 <small>Braised bamboo piths with zucchini</small>	\$118

<input type="checkbox"/> 秋葵鮮百合炒黑木耳 <small>Sautéed okra with fresh lily and black fungus</small>	\$108
<b>粉、麵、飯</b>	
<input type="checkbox"/> Fried Rice & Noodles	
<input type="checkbox"/> 櫻花蝦蟹粉海鮮炒香苗 <small>Fried rice with seafood ,crab cream and Japanese shrimps</small>	\$168
<input type="checkbox"/> 濃湯紅茄珊瑚蚌青衣球菠菜麵 <small>Spinach noodles in thick soup with coral clams , fillet green wrasse and tomatoes</small>	\$138
<input type="checkbox"/> 韓國泡菜風鱧雞粒炒香苗 <small>Fried rice with dices chicken ,eel and kimchi</small>	\$128
<input type="checkbox"/> XO 醬牛肉炒河粉 <small>Fried flat rice noodles with beef in spicy seafood sauce</small>	\$128
<input type="checkbox"/> 牛肝菌瑤柱炆伊麵 <small>Braised e-fu noodles with dried scallops and porcini mushrooms</small>	\$128
<input type="checkbox"/> 羊肚菌薑蔥黑毛豬炆闊麵 <small>Braised thick noodles with Iberico pork slices , morel mushrooms ,ginger and spring onions</small>	\$128
<input type="checkbox"/> 豉香黑蒜排骨煎黃金麵 <small>Fried crispy fine noodles with pork spare ribs ,black garlic, black bean and fried garlic</small>	\$128
<input type="checkbox"/> 金不換鮮蝦雞柳炒新竹米粉 <small>Fried rice vermicelli with prawns, fillet chicken and basil</small>	\$128

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營業時間 Operating Hours

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

查詢電話 Enquiry / Reservation

(853) 8988-8700/701

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.