



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.

營業時間 Operating Hours 11:00-15:00 / 18:30-22:00  
 查詢電話 Enquiry / Reservation (853)8988-8700/701

推廣日期: 2022年8月份  
 Promotion from Aug 2022

### 蒸點 Steamed Items

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|----|--|------|
| 01 | ( ) 明太子鮮蝦餃<br>Shrimp dumplings   | \$41 |
| 02 | ( ) 松露汁鮮竹卷<br>Bean curd rolls with shrimps and truffle sauce                   | \$36 |
| 03 | ( ) 荷香野米珍珠雞<br>Glutinous rice and wild rice with chicken wrapped in lotus leaf | \$37 |
| 04 | ( ) 西班牙黑毛豬小籠包<br>Iberico pork dumplings with supreme soup                      | \$39 |
| 05 | ( ) 瑤柱海蝦莧菜餃<br>Conpoy and shrimp with spinach dumplings                        | \$38 |
| 08 | ( ) 馬來沙爹金錢肚<br>Beef tripe in satay sauce                                       | \$37 |
| 09 | ( ) 香茜花菇鮫魚球<br>Minced dace dumplings with black mushrooms and coriander        | \$32 |
| 10 | ( ) 薑米鮮菌素菜包<br>Fresh mushrooms and minced ginger vegetarian buns               | \$37 |
| 12 | ( ) 蟲草花爽口棉花雞<br>Chicken fillet with fish maw and cordyceps flower              | \$37 |
| 13 | ( ) 鮑貝粒蝦仁滑燒賣<br>Pork dumplings with dices razor clam and shrimps               | \$39 |
| 15 | ( ) 柚皮豉汁蒸排骨<br>Pork spare ribs with dried pomelo in black bean sauce           | \$38 |
| 16 | ( ) 黑松露野菌素粉果<br>Wild mushrooms and black truffle dumplings                     | \$31 |
| 17 | ( ) 山竹陳皮牛肉球<br>Minced beef ball with fresh bean curd                           | \$31 |
| 18 | ( ) 蠔皇蜜汁叉燒包<br>Barbecued pork buns   | \$30 |
| 19 | ( ) 名醬蒸寶刁鳳爪<br>Chicken feet in spicy sauce                                     | \$32 |

### 煎炸 Deep-fried Items

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|----|---|------|
| 20 | ( ) 香草蟹肉荔芋角<br>Taro puffs with crab meat and herbs                      | \$40 |
| 22 | ( ) 沙汁芥末三文魚春卷<br>Salmon and seafood spring rolls in salad mustard sauce | \$40 |
| 23 | ( ) 煎櫻花蝦蘿蔔糕<br>Turnip cake with Japanese shrimps                        | \$38 |
| 24 | ( ) 照燒汁魷魚筒<br>Squid rings teriyaki                                      | \$40 |

### 粥 Congee

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|----|--|------|
| 27 | ( ) 蟲草花蝦球雞粥<br>Congee with prawns, chicken and cordyceps flower      | \$50 |
| 28 | ( ) 鮮淮山柴魚豬骨粥<br>Congee with pork spare ribs dried fish and fresh yam | \$45 |

### 腸粉 Rice Flour Rolls

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|----|---|------|
| 29 | ( ) 紅米炸兩腸粉<br>Red rice flour rolls with dough stick                       | \$40 |
| 30 | ( ) 原隻蝦仁滑腸粉<br>Rice flour rolls with whole shrimp                         | \$42 |
| 31 | ( ) 甜梅菜叉燒腸粉<br>Rice flour rolls with barbecued pork and preserved mustard | \$40 |
| 32 | ( ) 子薑雪菜燒鵝粒腸粉<br>Rice flour rolls with barbecued goose and sour ginger    | \$42 |

### 甜品 Dessert

- |    |  |      |
|----|--|------|
| 14 | ( ) 黃糖千層蛋糕仔<br>Steamed brown sugar layered cake  | \$31 |
| 34 | ( ) 小白兔鮮果水晶晶<br>"Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice | \$33 |
| 35 | ( ) 楊枝逢甘露<br>Iced mango cream with sago and pomelo   | \$38 |
| 36 | ( ) 蜜味脆麻花<br>Deep-fried crispy flour fritters with honey and sesame                                    | \$32 |
| 37 | ( ) 馬來椰汁香芋啫啫<br>Mixed bean with taro and coconut milk  | \$32 |
| 38 | ( ) 珍珠奶茶咖啡糕<br>Iced layered coffee and milk tea puddings   | \$32 |
| 39 | ( ) 竹炭流沙奶皇包<br>Steamed bamboo charcoal powder buns assorted in custard and egg yolk                    | \$37 |

尊 貴 精 緻 點 心 籃	90 ( ) <b>Deluxe Dim Sum Basket</b> 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 醬石班菜苗餃 Steamed garoupa and vegetables dumpling in spicy seafood sauce 南湖明太子蝦餃皇 Steamed shrimp dumpling 香草蟹肉荔芋角 Deep-fried taro puffs with crab meat and herbs 沙汁芥末三文魚春卷 Deep-fried salmon and seafood spring roll in salad and mustard sauce 香草珍菌明蝦盞 Baked shrimp and mushroom puff with herbs
	<b>\$238</b>

所有價目以澳門幣計算及附加 10% 服務費  
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## 廚師推介

### Chef's Recommendation

	例
( ) 奇異果黑醋咕嚕雪花豬柳 Sauté black Vinegar and Sour Pork Tenderloin with Kiwi	\$108
( ) 蝦籽香蔥銀絲圍蝦煲 Braised shrimp and shrimp roe with vermicelli in Casserole	\$108
( ) 燒汁糖豆牛油果炒鴨甫 Sauté duck with honey beans and avocado in gravy sauce	\$108
( ) 魚湯水蜜桃黑木耳泡魚腐 Braised peach, black fungus and fish bean curd with fish soup	\$108
( ) 鳳眼果節瓜炆珍珠龍躉頭腩 Stewed giant garoupa with noble bottle Tree seed and fuzzy melon	\$108
( ) 荔枝咕嚕蝦球 Sweet and sour shrimp and fresh Lychee	\$148
( ) 黑椒火龍果紐西蘭牛柳粒 Wok-fried New Zealand beef dices with dragon fruit in black pepper	\$148
( ) 冬林竹筍鼎湖上素 Braised wax gourd with mix mushrooms, fungus and bamboo pith	\$158
( ) 青花椒酸菜濃湯魚片 Braised boneless sea bass with sour preserved mustard and chili	\$168
( ) 無花果翡翠炒珍珠龍躉球 Sautéed boneless giant garoupa with figs and seasonal greens	\$178
( ) 白灼基圍蝦(半斤) Poached fresh shrimp	\$98
( ) 白灼基圍蝦(1斤) Poached fresh shrimp	\$188

## 燒味、時蔬

### Barbecue & Roast / Seasonal Vegetables

( ) 爆脆皮燒腩仔 Roasted crispy pork bellies	\$188
( ) 蜜糖汁叉燒 Barbecued pork in honey sauce	\$138
( ) 南湖燒味雙拼盤 Roasted assorted barbecued meat platter 自選兩款 Choose two items <input type="checkbox"/> 叉燒 <input type="checkbox"/> 油雞 <input type="checkbox"/> 切雞 <input type="checkbox"/> 燒肉 BBQ pork /Soya chicken /Poached chicken /Roasted pork bellies	\$168
( ) 潮州滷水拼盤 Marinated assorted meat platter “ Chou Chow “ Style 自選三款 Choose three items <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 Bean curd / Pork chuck / Goose wings/Goose feet Slices cuttlefish	\$138
( ) 香麻海蜇手撕雞 Marinated shredded chicken, cucumber with jellyfish and sesame	\$78
( ) 上湯浸時蔬 ( ) 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$98
<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	
( ) 牛肝菌黃耳燒豆腐 Braised bean curd with yellow fungus and porcini mushrooms	\$128
( ) 竹筍榆耳鮮菌雜菜煲 Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot	\$118
( ) 竹筍扒翠綠柳 Braised bamboo piths with zucchini	\$118
( ) 河塘泮水芹香 Wok-fried celery with lotus roots water chestnuts and okra	\$108

## 粉麵飯推介

### Noodles and Rice

	例份
( ) 原個菠蘿珍珠貝海鮮焗飯 Baked rice with dices pearl mussel and seafood served in whole pineapple	\$178
( ) 酸菜濃湯魚片米線 Braised thick rice noodles in soup with fillet sea bass with sour mustard greens in chili	\$148
( ) 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
( ) 翅骨湯脆米瑤柱冬瓜粒海鮮泡飯 Rice in shark's fin bone soup with winter melon, seafood and conpoy served with crispy rice	\$138
( ) 薑蔥黑毛豬蟹味菌炆闊麵 Braised thick noodles with Iberico pork, beech mushrooms and scallions	\$128
( ) 子薑鳳球煎黃金麵 Fried fine crispy noodles with fillet chicken and sour ginger slices	\$128
( ) 妙醬吊片叉燒絲炒新竹米粉 Fried rice vermicelli with shredded barbecued pork and cuttlefish	\$128
( ) 九層塔雪花豬柳干炒河粉 Fried thick rice noodles with Shredded Pork in supreme soya sauce and basil	\$118

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