

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:2023 年 3 月份 Promotion from Mar-2023

蒸	點	<u>Steamed Items</u>	
01		()明太子鮮蝦餃 Shrimp dumplings	\$41
02		())松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$36
03		Gutinous rice and wild rice with chicken	\$37
04		wrapped in lotus leaf ()西班牙黑毛豬小籠包	\$39
05		Iberico pork dumplings with supreme soup ()瑤柱菜苗海鮮餃	\$38
06		Seafood and conpoy with vegetables dumplings ()馬來沙爹金錢肚	\$37
07		Beef Honeycomb in satay sauce ()鮑貝粒蝦仁滑燒賣 Pork dumplings with dices razor clam and shrimps	\$39
08		for dumpings with dices rator can and shrimps () 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns	\$37
09		()蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$37
10		())龍蝦汁鯪魚肉釀魚肚 Fish maw coated dace served in lobster sauce	\$39
11		()柚皮豉汁蒸排骨 Pork spare ribs with dried pomelo in black bean sauce	\$38
12		()黑松露野菌素粉果 Wild mushrooms and black truffle dumplings	\$31
13		()山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$31
14		()蠔皇蜜汁叉燒包 Barbecued pork buns	\$30
15		()名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$32
24	1.2		
煎	炸	Deep-fried Items	
16		()香草蟹肉荔芋角 Taro puffs with crab meat and herbs	\$40
17		()沙汁芥末三文魚春卷 Salmon and seafood spring rolls in salad mustard sauce	\$40
18		()櫻花蝦臘味煎蘿蔔糕	\$38

18	()櫻花蝦臘味煎蘿蔔糕 Turnip cake with dried Sakura shrimp and waxed meat	\$38
19	「 ()照燒汁魷魚筒 Squid rings teriyaki	\$40
20	()芝麻鬆化叉燒酥 Barbecued pork puffs	\$40

	粥 <u>Congee</u>	
21	()鮮菌鯪魚球粥 Congee with dace balls and mushroom	\$45
22	Congee with are bans and mass from ()鮮淮山柴魚豬骨粥 Congee with pork spare ribs dried fish and fresh yam	\$45

肠粉	<u>Rice Flour Rolls</u>	
23	()紅米炸兩腸粉	\$40
24	Red rice flour rolls with dough stick ()原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$42
25	()甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard	\$40

甜品<u>Dessert</u>

26	()黃糖千層蛋糕仔	\$31
	Steamed brown sugar layered cake	
27	()小白兔鮮果水晶晶	\$33
	"Rabbit" shape coconut marshmallow with konnyaku jelly an	d fresh
	fruits in mango juice	
28	()楊枝逢甘露	\$38
	Iced mango cream with sago and pomelo	
29	()蜜味脆麻花	\$32
2)	Deep-fried crispy flour fritters with honey and sesame	4
20	()陳皮花生麥米甜粥	¢27
30		\$32
	Sweetened wheat rice porridge with tangerine and peanut	
31	()珍珠奶茶咖啡糕	\$32
	Iced layered coffee and milk tea puddings	
32	()黑芝麻流心包	\$37
2	Steamed black sesame pasta buns	ψ೨٢
	Steamed black sesame pasta buils	



所有價目以澳門幣計算及附加 10%服務費 All prices are in MOP and subject to 10% service charge

粉麵飯推介	
Noodles and Rice	例
()砂鍋水蟹蟲草花雞球粥 Congee with water crab, chicken and cordyceps flower in clay	\$198
pot ()水蟹雪裡紅黑豚肉碎炆年糕 Braised rice cake slice withwhole water crab potherb mustard seeds and minced pork	\$168
()翅骨湯紅茄海鮮日本拉麵 Braised Japanese fine Noodles in shark's fin soup with seafood, tomato	\$138
()龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
() 蝦籽黑毛豬蟹味菌炆闊麵 Braised thick noodles with Iberico pork, beech mushrooms and shrimp roes	\$128
()子薑牛柳條煎黃金麵 Fried fine crispy noodles with beef tenderloin in young ginger	\$128
()XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with Shredded Pork in XO sauce	\$118
())甜梅菜基圍蝦叉燒粒炒香苗 Fried rice with shrimp, barbecued pork and preserved vegetables	\$118
燒味	
<u>Barbecue & Roast</u>	例
()爆脆皮燒腩仔 Roasted crispy pork bellies	\$188
()蜜糖汁叉燒 Barbecued pork in honey sauce	\$138
()香麻海蜇手撕雞 Marinated shredded chicken, cucumber with jellyfish and sesame	\$78

sesame

燒 味、時 蔬 <u>Barbecue & Roast / Seasonal Vegetables</u>	例
 () 南湖燒味雙拼盤 Roasted assorted barbecued meat platter 自選兩款 Choose two items □叉燒 □油雞 □切雞 □燒肉 BBQ pork /Soya chicken /Poached chicken /Roasted pork bellies 	\$168
 ()潮州鹵水拼盤 Marinated assorted meat platter "Chou Chow "Style 自選三款 Choose three items □豆腐□豬頸肉□鵝翼□鵝掌□墨魚 Bean curd / Pork chuck / Goose wings/Goose feet Slices cuttlefish 	\$138
 ()上湯浸時蔬 ()蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic □菜心 □白菜仔 □西生菜 □娃娃菜 Flower cabbage / White cabbage / lettuce / babby cabbage 	\$98
()牛肝菌黃耳燒豆腐 Braised bean curd with yellow fungus and porcini mushrooms	\$128
()竹笙榆耳鮮菌雜菜煲 Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot	\$118
()竹笙扒翠綠柳 Braised bamboo piths with zucchini	\$118
()河塘泮水芹香 Wok-fried celery with lotus roots water chestnuts and okra	\$108

廚師推介	
<u>Chef's Recommendation</u>	例
()高湯牛油焗波士頓龍蝦伴伊麵 Braised Boston lobster in butter and supreme soup with e-fu noodles (1 piece)	\$368
() 原隻水蟹山珍菌浸魚腐 Braised whole water crab fungus and fish bean curd with fish soup (1 piece)	\$168
() 陳皮原隻水蟹蒸黑豚肉餅 Steamed minced pork meat with whole water crab and tangerine peel	\$168
() 菌皇醬黃耳炒珍珠龍躉球 Sautéed boneless giant garoupa and yellow fungus with wild mushrooms sauce	\$178
()柱皇醬白膠筍爆紐西蘭牛柳粒 Wok-fried New Zealand beef dices with beech mushrooms in white bamboo shoots	\$158
()濃湯鹹豬骨鮮淮山春菜煲 Braised salty pork spare ribs and vegetables with yam in clay pot	\$118
()奇異果黑醋咕嚕雪花豬柳 Sauté black Vinegar and Sour Pork Tenderloin with Kiwi	\$108
() 瑤柱基圍蝦炒滑蛋 Stir-fried scramble egg with shrimp and Conpoy	\$138
()馬介休爆魚肚炆龍岡雞煲 Braised chicken with fish maw and Bacalhau	\$138
()麵醬白膠筍炆珍珠龍躉頭腩 Stewed giant garoupa and bean curd skin with white bamboo shoots in clay pot	\$118
()白灼基圍蝦(半斤) Poached fresh shrimp	\$98
()白灼基圍蝦(1斤) Poached fresh shrimp	\$188

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