



馳名點心

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 2 月份
 Promotion from Feb-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	() 荷香野米珍珠雞 Glutinous rice and wild rice with chicken wrapped in lotus leaf	\$37
04	() 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$39
05	() 瑤柱菜苗海鮮餃 Seafood and conpoy with vegetables dumplings	\$38
06	() 馬來沙爹金錢肚 Beef Honeycomb in satay sauce	\$37
07	() 鮑貝粒蝦仁滑燒賣 Pork dumplings with dices razor clam and shrimps	\$39
08	() 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	() 龍蝦汁鮫魚肉釀魚肚 Fish maw coated dace served in lobster sauce	\$39
11	() 豉汁大利蒸排骨 Pork spare ribs with pig tongue 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

煎 炸 <u>Deep-fried Items</u>		
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 Turnip cake with dried Sakura shrimp and waxed meat	\$38
19	() 照燒汁魷魚筒 Squid rings teriyaki	\$40

粥 <u>Congee</u>		
20	() 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower	\$50
21	() 鮮淮山柴魚豬骨粥 Congee with pork spare ribs dried fish and fresh yam	\$45

腸 粉 <u>Rice Flour Rolls</u>		
22	() 紅米炸兩腸粉 Red rice flour rolls with dough stick	\$40
23	() 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$42
24	() 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard	\$40
25	() 黑椒燒鵝青瓜腸粉 Steamed rice flour rolls with barbecued duck and cucumber	\$42

甜 品 <u>Dessert</u>		
26	() 黃糖千層蛋糕仔 Steamed brown sugar layered cake	\$31
27	() 小白兔鮮果水晶晶 "Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice	\$33
28	() 楊枝逢甘露 Iced mango cream with sago and pomelo	\$38
29	() 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$32
30	() 陳皮花生麥米甜粥 Sweetened wheat rice porridge with tangerine and peanut	\$32
31	() 珍珠奶茶咖啡糕 Iced layered coffee and milk tea puddings	\$32
32	() 果仁杏汁不煎糕 Almond pudding with nuts	\$37

尊貴精緻點心籃

90 ()
Deluxe Dim Sum Basket
 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
 香草珍菌明蝦羹
 Baked shrimp and mushroom puff with herbs

\$238

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
()櫻花蝦臘味糯米飯 Braised glutinous rice with waxed meat and dried Sakura shrimps	\$138	
()濃湯鮮茄紫菜海鮮菠菜麵 Braised Spinach Noodles in soup with seafood, tomato and seaweed	\$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	
()味鮮醬牛柳條煎黃金麵 Fried fine crispy noodles with beef tenderloin in Wei Xian sauce	\$128	
()雪裡紅雞絲火鴨絲炆米粉 Fried rice vermicelli with shredded chicken and duck	\$118	
()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 Barbecue & Roast		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	
燒 味、時 蔬 Barbecue & Roast / Seasonal Vegetables		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 / baby cabbage	\$98	
()上湯浸豆苗 crab meat snow pea shoot in supreme soup	\$188	
()瑤柱扒豆苗 conpoy snow pea shoot	\$228	
()蟹肉扒豆苗 crab meat snow pea shoot	\$228	
()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 Chef's Recommendation		例
()濃扣枝竹羊腩煲配田園時蔬 Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$428	
()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	
()松子彩虹桂花魚(1 斤) Deep-fried Mandarin fish with pine nuts served in sweet and sour sauce	\$278	
()菌皇醬黃耳炒珍珠龍躉球 Sautéed boneless giant garoupa and yellow fungus with wild mushrooms sauce	\$178	
()燒汁蟹味菌紐西蘭牛柳粒 Wok-fried New Zealand beef dices with beech mushrooms in sauce	\$158	
()濃湯日本紫薯鹹豬骨大芥菜煲 Braised salty pork spare ribs and mustard greens with sweet purple potatoes 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	
()薑蔥美極鮮菌基圍蝦煲 Braised shrimp and vermicelli in scallion's clay pot	\$108	
()荔芋燜扣肉煲 Braised pork slices with taro in clay pot	\$108	
()魚湯有機杞子白木耳泡魚腐 Braised organic wolfberry, white fungus and fish bean curd with fish soup	\$108	
()栗子千層炆珍珠龍躉頭腩 Stewed giant garoupa and bean curd skin with chestnut in clay pot	\$108	
()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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