選擇 A(任選一款小食) Selection A (one Appetizers)

> ()燒味拼盤 Barbecued meat platter ()鹽焗海蜇手撕雞 Baked shredded chicken with salt and jelly fish

()汾蹄海蜇
 Sliced roasted pork knuckle with tossed jellyfish
 ()話梅香醋豬蹄

Pork trotter and plum

選擇 B (任選二款點心) Selection B (Two Items of Dim Sum)

()西班牙黑毛豬小籠包 Steamed Ibercio pork dumplings assorted supreme soup

()明太子蝦餃皇 Steamed shrimp dumplings

()鮑貝粒蝦仁燒賣 Steamed pork dumplings with dices razor clam and shrimps

()蟲草花魚肚棉花雞 Steamed fillet chicken with fish maw and cordyceps flower

() **抽皮豉汁蒸排骨** Steamed pork spare ribs with dried pomelo skin in black bean sauce

()荷香野米珍珠雞 Steamed glutinous rice and wild rice with chicken wrapped in lotus leaf

() **路柱菜苗海鮮餃** Seafood and conpoy with vegetables dumplings

()沙汁芥末三文魚春卷 Deep-fried salmon spring rolls with seafood in salad and mustard greens

()香草蟹肉荔芋角 Deep-fried Taro puffs with crab meat and herbs

()紅米炸兩腸粉 Red rice flour rolls with dough stick

() 烧鹅粒青瓜肠粉 Steamed rice flour rolls with barbecued duck and cucumber 選擇 C (任選二款點心) Selection C (Two Items of Dim Sum)

() 窗汁叉燒包
 Steamed barbecued pork buns
 ()鮮竹陳皮牛肉球
 Steamed beef balls with fresh bean curd sticks

()照燒汁魷魚筒 Fried Squid rings teriyaki

() 龍蝦汁鯪魚肉釀魚肚 Fish maw coated dace served in lobster sauce

()名醬蒸寶刁鳳爪 Steamed chicken feet in spicy sauce

()黑松露野菌素粉果 Steamed wild mushrooms and black truffle dumplings

()松露汁鮮竹卷 Steamed bean curd skin rolls with shrimps and truffle sauce

()馬來沙爹金錢肚 Steamed beef tripe in satay sauce

()櫻花蝦臘味煎蘿蔔糕 Pan-fried turnip cake with dried Sakura shrimps and waxed meat

()) 谢味芝麻蛋散 Deep-fried crispy flour fritters in honey and sesame

()黄糖千層蛋糕仔 Steamed brown sugar layered cake

()綠茶椰汁凍糕 Iced coconut juice puddings with green tea

選擇 D(任選一款蔬菜) <u>Selection D(One portion of seasonal vegetables)</u>

()雪裡紅珍菌茄子煲 Braised wild mushrooms and eggplant

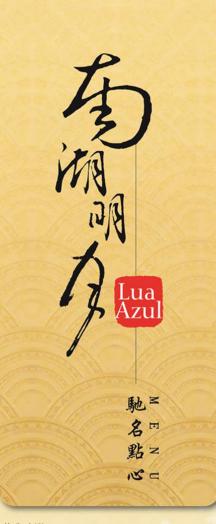
with preserved mustard in clay pot

()拍蒜豆豉鯪魚炒油麥菜 Sautéed lettuce and dace with black bean in garlic

()椰香荔芋茨實南瓜煲 Braised pumpkin with taro, dried fox nut and coconut milk in clay pot

()上湯田園翠蔬 Braised seasonal greens in supreme soup

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 2 月逢星期一至星期五節假日除外 Promotion from Feb 2023 Every Mon to Fri (Except Public Holiday)

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

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套餐

原價

\$368