

茶位 Tea (每位 per person) \$15  
 菊花 Chrysanthemum (每壺 per pot) \$60  
 菊花加茶 Chrysanthemum and Tea (每位 per person) \$25.  
 XO 醬 (每碟) XO sauce (dish) \$30.

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 1 月  
 Promotion from Jan 2023

### 蒸點 Steamed Items

01	( ) 明太子鮮蝦餃 Shrimp dumplings	\$48
02	( ) 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$32
03	( ) 荷香野米珍珠雞 Glutinous rice and wild rice with chicken wrapped in lotus leaf	\$43
04	( ) 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$45
05	( ) 瑤柱鮮蝦豆苗餃 Shrimp and conpoy with snow pea shoot dumplings	\$44
06	( ) 馬來沙爹金錢肚 Beef tripe in satay sauce	\$43
07	( ) 津白高湯鮫魚球 Minced dace balls with Tientsin cabbage in supreme soup	\$45
08	( ) 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns	\$43
09	( ) 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$43
10	( ) 三星滑燒賣 Pork dumplings with pig tongue, dried oysters, sea moss	\$45
11	( ) 豉汁大利蒸排骨 Pork spare ribs with pig tongue in black bean sauce	\$44
12	( ) 黑松露野菌素粉果 Wild mushrooms and black truffle dumplings	\$36
13	( ) 山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$36
14	( ) 蠔皇蜜汁叉燒包 Barbecued pork buns	\$35
15	( ) 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$37

### 煎炸 Deep-fried Items

16	( ) 香草蟹肉荔芋角 Taro puffs with crab meat and herbs	\$46
17	( ) 沙汁芥末三文魚春卷 Salmon and seafood spring rolls in salad mustard sauce	\$46
18	( ) 櫻花蝦韓國泡菜炒蘿蔔糕 Turnip cake with kimchi, dried Sakura shrimp and waxed meat	\$44
19	( ) 照燒汁魷魚筒 Squid rings teriyaki	\$46

### 粥 Congee

20	( ) 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower	\$58
21	( ) 發菜蠔豉豬骨粥 Congee with pork spare ribs, dried oyster and sea moss	\$52

### 腸粉 Rice Flour Rolls

22	( ) 紅米炸兩腸粉 Red rice flour rolls with dough stick	\$46
23	( ) 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$48
24	( ) 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard	\$46
25	( ) 黑毛豬蓮藕煎薄餅 Pan-cake with Iberico pig and lotus root	\$46

### 甜品 Dessert

26	( ) 黃糖千層蛋糕仔 Steamed brown sugar layered cake	\$36
27	( ) 小白兔鮮果水晶晶 "Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice	\$38
28	( ) 楊枝逢甘露 Iced mango cream with sago and pomelo	\$45
29	( ) 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$37
30	( ) 陳皮紅豆沙湯圓 Red bean cream with dumpling	\$37
31	( ) 珍珠奶茶咖啡糕 Iced layered coffee and milk tea puddings	\$37
32	( ) 開心果仁撈年糕 Year pudding with nuts	\$43

尊貴精緻點心籃

\$308

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 香草珍菌明蝦盞 Baked shrimp and mushroom puff with herbs
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所有價目以澳門幣計算及附加 10% 服務費  
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## 粉麵飯推介

### Noodles and Rice

	例
( ) 大展鴻圖蟹皇燴伊麵 Braised e-fu noodles with crab cream	\$198
( ) 濃湯帶子海鮮菠菜麵 Braised Spinach Noodles in soup with seafood and scallops	\$178
( ) 櫻花蝦臘味糯米飯 Braised glutinous rice with waxed meat and dried Sakura shrimps	\$158
( ) 蝦籽翅群蟹味菌黑毛豬炆闊麵 Braised thick noodles with shark's fin skin, Iberico pork, beech mushrooms and shrimp roes	\$158
( ) 味鮮醬珊瑚蚌蝦球煎黃金麵 Fried fine crispy noodles with coral mussels and prawns in Wei Xian sauce	\$158
( ) 基圍蝦叉燒粒紅米炒香苗 Fried Red rice and rice with shrimp and barbecued pork	\$148
( ) 欖茄雞柳燒鵝絲炆米粉 Braised rice vermicelli with barbecued duck and fillet chicken and olives tomatoes	\$148
( ) 九層塔頭抽乾炒牛柳條河粉 Fried rice flat noodles with fillet beef and basil in supreme soya sauce	\$148

## 燒味

### Barbecue & Roast

	例
( ) 爆脆皮燒腩仔 Roasted crispy pork bellies	\$218
( ) 蜜糖汁叉燒 Barbecued pork in honey sauce	\$158
( ) 香麻海蜇手撕雞 Marinated shredded chicken, cucumber with jellyfish and sesame	\$88

## 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 <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	\$198
( ) 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	\$158
( ) 上湯浸時蔬 ( ) 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic <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	\$118
( ) 蟹肉扒豆苗 ( ) 瑤柱扒豆苗 crab meat snow pea shoot conpoy snow pea shoot	\$268
( ) 牛肝菌黃耳燒豆腐 Braised bean curd with yellow fungus and porcini mushrooms	\$148
( ) 竹笙榆耳鮮菌雜菜煲 Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot	\$138

## 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	\$498
( ) 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)	\$468
( ) 燕窩基圍蝦炒滑蛋 Stir-fried scramble egg with bird's nest and shrimp	\$228

## 廚師推介

### Chef's Recommendation

	例
( ) 發財蠔豉瑤柱甫(6件) Braised whole conpoy with dried oyster and black moss in oyster sauce (6 pieces)	\$468
( ) 發菜蠔豉鮑魚螺(6件) Braised dried oyster with pearl snail slices and sea moss	\$348
( ) 蒜茸陳皮銀絲蒸鮮鮑魚(6隻) Steamed fresh abalone with garlic and dried tangerine peel	\$348
( ) 古法栗子炆水魚煲 Braised softshell turtle with mushroom, pork and chestnut	\$318
( ) 味鮮醬炒帶子珊瑚蚌 Sautéed coral mussels and scallops with Wei Xian sauce	\$278
( ) 鮑魚柚皮炆三黃雞煲 Braised chicken with fresh abalone and pomelo	\$218
( ) 黑松露醬翡翠珍珠龍躉球 Sautéed boneless giant garoupa and black truffle with wild mushrooms sauce	\$208
( ) 香蔥蟹味菌爆紐西蘭牛柳粒 Sautéed New Zealand beef dices with bowling fungus and green onions	\$198
( ) 窩燒蔥油沙薑三黃雞(半隻) Braised chicken with scallions and sand ginger in clay pot	\$188
( ) 奇異果咕嚕蝦球 Sauté black Vinegar and Sour shrimp with Kiwi	\$188
( ) 栗子枝竹炆珍珠龍躉頭腩 Stewed giant garoupa and bean curd skin with chestnut in clay pot	\$178
( ) 竹笙榆耳燒豆腐 Braised bean curd with bamboo piths and brown fungus	\$148
( ) 發財南乳炆豬蹄 Braised pig trotter with peanuts in bean curd sauce	\$138
( ) 臘味崧扒菠菜煲 Fried Spinach and Minced waxed meat in clay pot	\$138

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