

懷舊點心 Nostalgic Dim Sum

- () 童年回憶混醬腸粉 \$47
Rice flour rolls with mixed sauce
- () 懷舊風情香芋鴨腳扎 \$45
Duck feet with pork, mushroom and taro
- () 失傳手工雞絲粉卷 \$45
Steamed Homemade shredded chicken Rice flour rolls with pork, shrimp, celery, parsley, carrot and mushroom
- () 流浮山娥姐素粉果 \$40
Vegetarian dumpling
- () 澄海老陳潮式粉果 \$40
Chao Zhou style dumpling with peanut, sage, dried shrimp and chicken
- () 老家菜甫海味煎薄撐 \$47
Pan-cake with vegetable, leek, roasted pork and dried Sakura shrimp
- () 卜卜脆海蝦炸雲吞 \$47
Deep-fried shrimp and cuttlefish crispy wonton
- () 尋味黃沙豬潤燒賣 \$45
Shumai with pig liver cuttlefish and mushroom
- () 百吃不厭宗谷元貝灌湯餃 \$68
Double-boiled soup dumplings with scallop, mushroom, pork and conpoy
- () 地道菜乾銀杏咸豬骨粥 \$52
Congee with salted pork with ginkgo and dried vegetables
- () 經典足料雞球大包 \$51
Classic chicken bun with shrimp, water chestnut, celery, parsley, mushroom and quail eggs
- () 心思蛋黃麻茸包 \$40
Steamed White sesame paste bun with egg yolk

蒸點 Steamed Items

- () 明太子鮮蝦餃 \$48
Shrimp dumplings
- () 松露汁鮮竹卷 \$42
Bean curd rolls with shrimps and truffle sauce
- () 荷香野米珍珠雞 \$42
Glutinous rice and wild rice with chicken wrapped in lotus leaf
- () 西班牙黑毛豬小籠包 \$44
Iberico pork dumplings with supreme soup
- () 鮑貝粒蝦仁滑燒賣 \$45
Pork dumplings with dices razor clam and shrimps
- () 蟲草花爽口棉花雞 \$44
Chicken fillet with fish maw and cordyceps flower
- () 柚皮豉汁蒸排骨 \$42
Pork spare ribs with dried pomelo in black bean sauce
- () 山竹陳皮牛肉球 \$38
Minced beef ball with fresh bean curd
- () 蠔皇蜜汁叉燒包 \$36
Barbecued pork buns
- () 名醬蒸寶刁鳳爪 \$40
Chicken feet in spicy sauce

粥 Congee

- () 蟲草花魚肚魚滑粥 \$51
Congee with Fish maw, fish ball and cordyceps flower

煎炸 Deep-fried Items

- () 香草蟹肉荔芋角 \$47
Taro puffs with crab meat and herbs
- () 沙汁芥末三文魚春卷 \$48
Salmon and seafood spring rolls in salad mustard sauce
- () 櫻花醬炒蘿蔔糕 \$45
Turnip cake with waxed meat in Sakura sauce
- () 照燒汁魷魚筒 \$47
Squid rings teriyaki

腸粉 Rice Flour Rolls

- () 紅米炸兩腸粉 \$46
Red rice flour rolls with dough stick
- () 甜梅菜叉燒腸粉 \$48
Rice flour rolls with barbecued pork and preserved mustard
- () 原隻蝦仁滑腸粉 \$53
Rice flour rolls with whole shrimp

甜品 Dessert

- () 黃糖千層蛋糕仔 \$36
Steamed brown sugar layered cake
- () 小白兔鮮果水晶晶 \$41
"Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice
- () 楊枝逢甘露 \$45
Iced mango cream with sago and pomelo
- () 蜜味脆麻花 \$39
Deep-fried crispy flour fritters with honey and sesame
- () 陳皮海帶綠豆沙 \$38
Sweetened green bean broth with dried mandarin peel and kelp
- () 珍珠奶茶咖啡糕 \$38
Iced layered coffee and milk tea puddings

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
() 翅骨湯脆米瑤柱冬瓜粒海鮮泡飯 Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice	\$148
() 濃湯紫菜海鮮新竹米粉 Thin rice vermicelli in thick soup with seafood and seaweed	\$148
() 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$148
() 子薑雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and sour ginger slices	\$138
() XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with Shredded Pork in XO sauce	\$138
() 馬芥休基圍蝦安格斯牛崧炒香苗 Fried rice with shrimp, minced beef and Bacalhau	\$138
() 薑蔥海參茄子燒鵝絲炆潤麵 Stewed thick noodles with roast goose, eggplant, sea cucumber and scallions	\$138
() 欖茄黑毛豬香芹炆米粉 Fried rice vermicelli with Iberico pork slices ,celery and olives tomatoes	\$128

燒味

Barbecue & Roast

	例
() 爆脆皮燒腩仔 Roasted crispy pork bellies	\$198
() 蜜糖汁叉燒 Barbecued pork in honey sauce	\$148
() 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	\$178
() 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	\$148
() 上湯浸時蔬 () 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$108
() 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	\$138
() 竹筴榆耳鮮菌雜菜煲 Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot	\$128
() 河塘泮水芹香 Wok-fried celery with lotus roots water chestnuts and okra	\$118

馳名點心

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5月份
Promotion from May -2023