

懷舊點心 Nostalgic Dim Sum

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|-----|---|------|
| () | 老廣州風味豬潤腸粉 | \$47 |
| | Red rice flour rolls with pig liver | |
| () | 懷舊風情香芋鴨腳扎 | \$45 |
| | Duck feet with pork, mushroom and taro | |
| () | 艇頭海味蒸粗條蘿蔔糕 | \$45 |
| | Steamed turnip cake with waxed meat and dried seafood | |
| () | 流浮山娥姐素粉果 | \$40 |
| | Vegetarian dumpling | |
| () | 農家蕃薯苗海皇帶子餃 | \$45 |
| | Scallop dumpling with potato leave and seafood | |
| () | 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 | |
| () | 小北懷舊鵪鶉蛋燒賣 | \$45 |
| | Nostalgic shumai with pork and quail eggs | |
| () | 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 | |
| () | 師傅巧手花菇雞包仔 | \$45 |
| | Chicken bun with shrimp, water chestnut, celery, parsley and mushroom | |
| () | 香噴噴流心芝麻包 | \$40 |
| | Steamed black sesame paste bun with egg yolk | |
| () | 蟲草花魚肚魚滑粥 | \$52 |
| | Congee with Fish maw, fish ball and cordyceps flower | |

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

蒸點 Steamed Items

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|-----|---|------|
| () | 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 | |

名糰 Glutinous Rice Dumpling

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|-----|---|-------|
| () | 黑松露櫻花蝦鹵肉糰 | \$198 |
| | Steamed glutinous rice dumpling with black truffle, Iberico pork belly and Japanese shrimps | |
| () | 瑤柱裹蒸糰 | \$178 |
| | Steamed glutinous rice dumpling with conpoy, roasted duck and pork belly | |
| () | 有機藜麥綠茶蜂蜜糰 | \$118 |
| | Organic glutinous rice dumpling with quinoa green tea paste with honey | |

煎炸 Deep-fried Items

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|-----|--|------|
| () | 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 | |
| () | 櫻花蝦蝦米咸水角 | \$45 |
| | Glutinous rice flour dumplings with Sakura shrimp in spicy sauce | |
| () | 照燒汁魷魚筒 | \$47 |
| | Squid rings teriyaki | |

腸粉 Rice Flour Rolls

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|-----|--|------|
| () | 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

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|-----|--|------|
| () | 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 | |
| () | 香芋椰汁紫米露 | \$38 |
| | Sweetened purple rice cream with taro and coconut juice | |
| () | 珍珠奶茶咖啡糕 | \$38 |
| | Iced layered coffee and milk tea puddings | |

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
()	馬芥休基園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
()	潮州鹵水拼盤 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
()	竹笙榆耳鮮菌雜菜煲 Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot	\$128
()	竹笙扒翠綠柳 Braised bamboo piths with zucchini	\$128
()	河塘泮水芹香 Wok-fried celery with lotus roots water chestnuts and okra	\$118

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 6 月份
 Promotion from Jun -2023