

蒸點

Steamed Items

- () 明太子鮮蝦餃 \$45
Shrimp dumplings
- () 松露汁鮮竹卷 \$39
Bean curd rolls with shrimps and truffle sauce
- () 荷香野米珍珠雞 \$39
Glutinous rice and wild rice with chicken wrapped in lotus leaf
- () 西班牙黑毛豬小籠包 \$41
Iberico pork dumplings with supreme soup
- () 蟹肉菠菜苗鮮蝦餃 \$41
Shrimp dumplings with crabmeat and spinach
- () 馬來沙爹金錢肚 \$39
Beef Honeycomb in satay sauce
- () 鮑貝粒蝦仁滑燒賣 \$42
Pork dumplings with dices razor clam and shrimps
- () 榆耳鮮菌素菜包 \$39
Fresh mushrooms and minced yellow fungus vegetarian buns
- () 蟲草花爽口棉花雞 \$41
Chicken fillet with fish maw and cordyceps flower
- () 上湯瑤柱灌湯餃 \$65
Double-boiled soup dumplings with scallop, mushroom, pork and conpoy
- () 柚皮豉汁蒸排骨 \$39
Pork spare ribs with dried pomelo in black bean sauce
- () 黑松露野菌素粉果 \$35
Wild mushrooms and black truffle dumplings
- () 山竹陳皮牛肉球 \$35
Minced beef ball with fresh bean curd
- () 蠔皇蜜汁叉燒包 \$33
Barbecued pork buns
- () 名醬蒸寶刁鳳爪 \$37
Chicken feet in spicy sauce

煎炸

Deep-fried Items

- () 家鄉菜甫海味咸水角 \$44
Glutinous rice flour dumplings with dried seafood and vegetables in spicy sauce
- () 沙汁芥末三文魚春卷 \$45
Salmon and seafood spring rolls in salad mustard sauce
- () 櫻花蝦煎蘿蔔糕 \$42
Turnip cake and waxed meat in Sakura sauce
- () 照燒汁魷魚筒 \$44
Squid rings teriyaki
- () 芝麻沙律汁脆皮帶子蝦角 \$43
Crispy Shrimp and scallop dumpling with sesame salad dressing
- () 鬆化子薑燒鵝酥 \$43
Baked puffs with roasted goose and sour young ginger

粥

Congee

- () 蟲草花蝦球雞粥 \$54
Congee with prawns, chicken and cordyceps flower
- () 鮮淮山柴魚豬骨粥 \$49
Congee with pork spare ribs dried fish and fresh yam

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

腸粉

Rice Flour Rolls

- () 紅米炸兩腸粉 \$43
Red rice flour rolls with dough stick
- () 原隻蝦仁滑腸粉 \$50
Rice flour rolls with whole shrimp
- () 甜梅菜叉燒腸粉 \$45
Rice flour rolls with barbecued pork and preserved mustard
- () 布拉芝麻混醬腸粉 \$45
Rice flour rolls with mixed sauce

甜品

Dessert

- () 紫薯多層蛋糕仔 \$33
Steamed purple sweet potato cake layered cake
- () 小白兔鮮果水晶晶 \$38
"Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice
- () 楊枝逢甘露 \$42
Iced mango cream with sago and pomelo
- () 蜜味脆麻花 \$36
Deep-fried crispy flour fritters with honey and sesame
- () 特級陳皮蓮子紅豆沙 \$35
Sweetened red bean broth with dried tangerine peel
- () 珍珠奶茶咖啡糕 \$35
Iced layered coffee and milk tea puddings
- () 生磨杏仁腰果露 \$35
Sweetened almond and cashew cream

粉麵飯推介

Noodles and Rice

例

- () 原個菠蘿帶子海鮮焗飯 \$188
Baked rice with scallops and seafood served in whole pineapple
- () 翅骨湯脆米瑤柱冬瓜粒海鮮泡飯 \$138
Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice
- () 濃湯紅茄海鮮菠菜麵 \$138
Spinach Noodles in thick soup with seafood and tomato
- () 龍蝦汁帶子瑤柱炆伊麵 \$138
Braised e-fu noodles with scallops and conpoy in lobster sauce
- () 子薑雞球煎黃金麵 \$128
Fried fine crispy noodles with fillet chicken and sour ginger slices
- () XO 醬雪花豬柳干炒河粉 \$128
Fried thick rice noodles with shredded pork in XO sauce
- () 馬芥休基圍蝦安格斯牛崧炒香苗 \$128
Fried rice with shrimp, minced beef and Bacalhau
- () 蝦籽黑毛豬茄子炆闊麵 \$128
Stewed thick noodles with Iberico pork slices, eggplant in shrimp roes
- () 雪裡紅花膠燒鵝絲炆米粉 \$128
Fried rice vermicelli with shredded roasted goose, potherb mustard and fish maws

燒味

Barbecue & Roast

例

- () 爆脆皮燒腩仔 \$188
Roasted crispy pork bellies
- () 蜜糖汁叉燒 \$138
Barbecued pork in honey sauce
- () 香麻海蜇手撕雞 \$78
Marinated shredded chicken, cucumber with jellyfish and sesame

燒味、時蔬

Barbecue & Roast / Seasonal Vegetables

例

- () 南湖燒味雙拼盤 \$168
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
- () 潮州鹵水拼盤 \$138
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
- () 上湯浸時蔬 () 蒜茸炒時蔬 \$98
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
- () 牛肝菌黃耳燒豆腐 \$128
Braised bean curd with yellow fungus and porcini mushrooms
- () 竹笙榆耳鮮菌雜菜煲 \$118
Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot
- () 竹笙扒翠綠柳 \$118
Braised bamboo piths with zucchini
- () 河塘泮水芹香 \$108
Wok-fried celery with lotus roots water chestnuts and okra

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 9 月份
Promotion from Sep-2023