

養生藥膳點心

Healthy medicated diet for dum sum

- () 川芎白芷蒸魚頭 \$54
Steamed fish head with Chuanxiong and dahurian Angelica root
- () 鮮淮山野米蓮子豬骨粥 \$49
Congee with wild rice, pork spare ribs, lotus seeds and fresh yam
- () 五指毛桃浸鳳爪 \$48
Braised five-finger peach dipped in chicken feet
- () 九製陳皮叉燒酥 \$43
Baked barbecued pork puffs with nine-made tangerine peel
- () 枸杞葉榆耳珍菌素菜包 \$39
Steamed brown fungus, wolfberry leaves and mushroom buns
- () 黑蒜籽柚皮豉汁蒸排骨 \$39
Steamed Pork Ribs with black garlic seeds, pomelo peel and black bean sauce
- () 鮮百合杞子素果果 \$35
Steamed fresh lily bulbs and wolfberry dumplings
- () 何首烏花生芝麻糊 \$35
Sweetened polygonum multiflorum, peanut and black sesame paste cream

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

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
- () 鮑貝粒蝦仁滑燒賣 \$42
Pork dumplings with dices razor clam and shrimps
- () 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
- () 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

粥

Congee

- () 蟲草花蝦球雞粥 \$54
Congee with prawns, chicken and cordyceps flower

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

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

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
() 櫻花蝦臘味糯米飯 Braised glutinous rice with dried meat and sakura shrimps	\$138
() 翅骨湯海鮮手打麵 Noodles in shark's fin soup with seafood	\$138
() 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
() 豉椒味菜牛柳條煎黃金麵 Fried fine crispy noodles with shredded beef tenderloin and bell pepper in pickled vegetables	\$128
() XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128
() 蝦膏基圍蝦安格斯牛崧炒香苗 Fried rice with shrimp, minced beef and shrimp paste	\$128
() 薑蔥翅膠絲黑毛豬炆潤麵 Stewed thick noodles with Iberico pork slices, shark's fin skin in scallions	\$128
() 攪茄帶子雞柳炆米粉 Fried rice vermicelli with shredded chicken, scallop and dried tomatoes	\$128

燒味

Barbecue & Roast

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

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	\$168
() 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	\$138
() 上湯浸時蔬 () 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$98
() 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	
() 上湯扒豆苗 () 雞油炒豆苗 Snow pea shoot in supreme soup / snow pea shoot in chicken	\$188
() 花膠瑤柱扒豆苗 Braised snow pea shoot with fish maws and conpoy	\$238
() 牛肝菌黃耳燒豆腐 Braised bean curd with yellow fungus and porcini mushrooms	\$118
() 竹笙榆耳鮮菌雜菜煲 Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot	\$118
() 竹笙扒翠綠柳 Braised bamboo piths with zucchini	\$118
() 河塘泮水芹香 Wok-fried celery with lotus roots water chestnuts and okra	\$108

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11月份
Promotion from Nov -2023