

養生藥膳點心

Healthy medicated diet for dum sum

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|---|------|
| () 川芎白芷蒸魚頭 | \$56 |
| Steamed fish head with Chuanxiong and dahurian Angelica root | |
| () 鮮淮山柴魚豬骨粥 | \$49 |
| Congee with pork spare ribs dried fish and fresh yam | |
| () 黑蒜籽柚皮豉汁蒸排骨 | \$39 |
| Steamed Pork Ribs with black garlic seeds, pomelo peel and black bean sauce | |
| () 榆耳鮮菌素菜包 | \$39 |
| Steamed brown fungus and mushroom buns | |
| () 何首烏花生芝麻糊 | \$35 |
| Sweetened polygonum multiflorum, peanut and black sesame paste cream | |

煎炸

Deep-fried Items

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|---|------|
| () 涼瓜粟米鴛鴦咸水角 | \$45 |
| Glutinous rice flour dumplings with bitter melon and sweet corn | |
| () 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 with waxed meat and Sakura shrimp | |
| () 照燒汁魷魚筒 | \$44 |
| Squid rings teriyaki | |
| () 芝味酥皮蘿蔔絲多士 | \$43 |
| Toast with shredded turnip and cheese | |
| () 大漠風沙脆皮蝦餃 | \$45 |
| Crispy Shrimp dumpling | |

蒸點

Steamed Items

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|--|------|
| () 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 | |
| () 蟹肉多汁豆苗餃 | \$41 |
| Shrimp dumplings with crabmeat and snow pea shoot | |
| () 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 | |
| () 黑松露野菌素粉果 | \$35 |
| Wild mushrooms and black truffle dumplings | |
| () 名醬蒸寶刁鳳爪 | \$37 |
| Chicken feet in spicy sauce | |

粥

Congee

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

腸粉

Rice Flour Rolls

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

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| () 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
()	欖茄帶子雞柳炆米粉 Fried rice vermicelli with shredded chicken, scallop and dried tomatoes	\$128

燒味

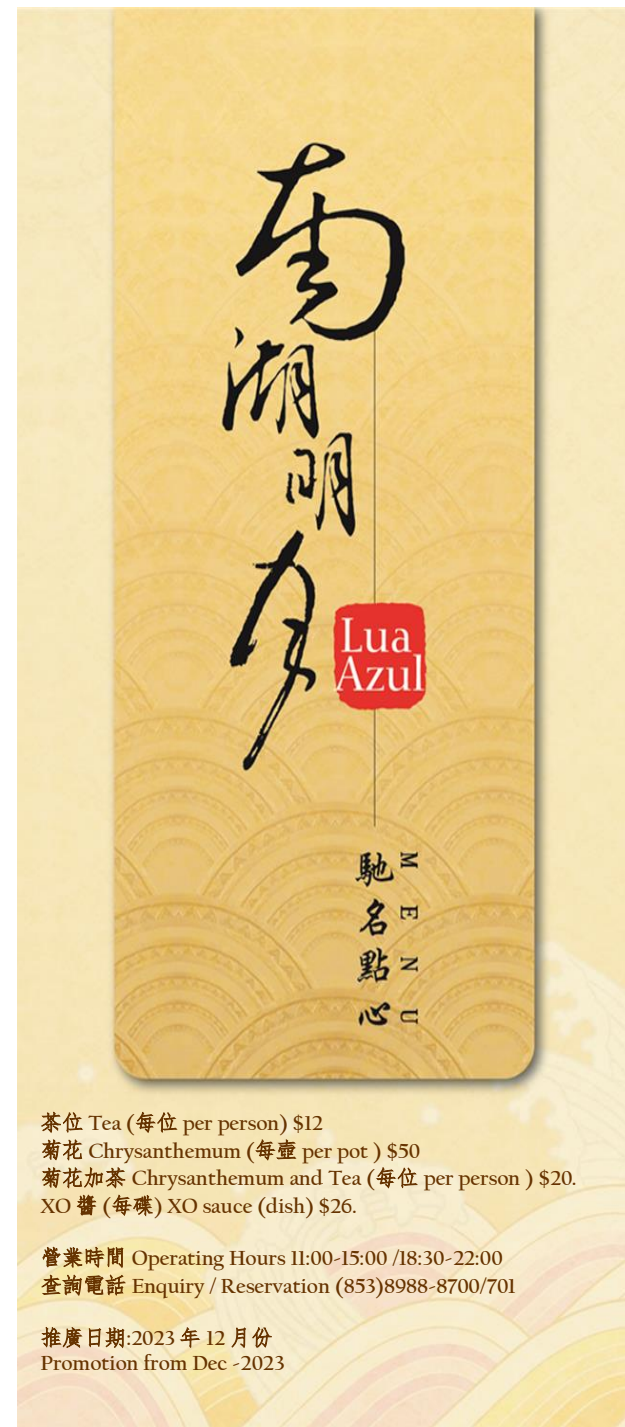
Barbecue & Roast

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 □叉燒 □油雞 □切雞 □燒肉 BBQ pork /Soya chicken /Poached chicken /Roasted pork bellies	\$168
()	潮州鹵水拼盤 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	\$138
()	上湯浸時蔬 () 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$98
()	□菜心 □白菜仔 □西生菜 □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 12 月份
Promotion from Dec -2023