



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: 2024 年 2 月份 (8 至 18)  
 Promotion from Feb-2024 (8 TO 18)

## 蒸點 Steamed Items

- ( ) 明太子鮮蝦餃 Shrimp dumplings \$53
- ( ) 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce \$47
- ( ) 荷香野米珍珠雞 Glutinous rice and wild rice with chicken wrapped in lotus leaf \$47
- ( ) 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup \$49
- ( ) 珊瑚苗海皇餃 Seafood dumplings with vegetables \$49
- ( ) XO 醬蒸金錢肚 Beef Honeycomb in XO sauce \$47
- ( ) 鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps \$50
- ( ) 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns \$47
- ( ) 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower \$49
- ( ) 龍蝦汁鮫魚肉釀魚肚 Fish maw coated dace served in lobster sauce \$51
- ( ) 大利柚皮豉汁蒸排骨 Pork spare ribs and pig tongue with dried pomelo in black bean sauce \$47
- ( ) 黑松露野菌素粉果 Wild mushrooms and black truffle dumplings \$43
- ( ) 山竹陳皮牛肉球 Minced beef ball with fresh bean curd \$43
- ( ) 蠔皇蜜汁叉燒包 Barbecued pork buns \$41
- ( ) 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce \$45
- ( ) 斗門蓮藕蒸南乳豬手 pig trotter with lotus root in bean curd sauce \$51
- ( ) 上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy \$78

## 粥 Congee

- ( ) 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower \$62
- ( ) 發菜蠔豉豬骨粥 Congee with pork spare ribs, dried oyster and sea moss \$57

所有價目以澳門幣計算及附加 10% 服務費  
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## 煎炸 Deep-fried Items

- ( ) 黃金粟米海味咸水角 Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce \$52
- ( ) 沙汁芥末三文魚春卷 Salmon and seafood spring rolls in salad mustard sauce \$53
- ( ) 櫻花醬炒蘿蔔糕 Turnip cake and waxed meat in Sakura sauce \$52
- ( ) 照燒汁魷魚筒 Squid rings teriyaki \$52
- ( ) 芝味髮菜蠔豉蓮藕酥 Baked puff with sea moss, dried oyster, cheese and lotus root \$43

## 腸粉 Rice Flour Rolls

- ( ) 紅米炸兩腸粉 Red rice flour rolls with dough stick \$51
- ( ) 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp \$58
- ( ) 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard \$53
- ( ) 撈起芝麻混醬腸粉 Rice flour rolls with mixed sauce \$53

## 甜品 Dessert

- ( ) 紫薯多層蛋糕仔 Steamed purple sweet potato cake layered cake \$41
- ( ) 小白兔鮮果水晶晶 "Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice \$46
- ( ) 楊枝逢甘露 Iced mango cream with sago and pomelo \$50
- ( ) 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame \$45
- ( ) 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel \$43
- ( ) 珍珠奶茶咖啡糕 Iced layered coffee and milk tea puddings \$43
- ( ) 合桃杏仁露湯圓 Sweetened almond cream and dumpling \$43
- ( ) 開心果仁撈年糕 Year pudding with nuts \$45

## 粉麵飯推介 Noodles and Rice

	例
( ) 大展鴻圖蟹皇燴伊麵 Braised e-fu noodles with crab cream	\$238
( ) 濃湯帶子海鮮菠菜麵 Braised Spinach Noodles in soup with seafood and scallops	\$188
( ) 櫻花蝦臘味糯米飯 Braised glutinous rice with waxed meat and dried Sakura shrimps	\$168
( ) 味鮮醬珊瑚蚌蝦球煎黃金麵 Fried fine crispy noodles with coral mussels and prawns in Wei Xian sauce	\$168
( ) 蝦醬基圍蝦安格斯牛崧紅米炒香苗 Fried Red rice and rice with shrimp, minced beef and shrimp paste	\$168
( ) 蝦籽翅群蟹味菌黑毛豬炆闊麵 Braised thick noodles with shark's fin skin, Iberico pork, beech mushrooms and shrimp roes	\$168
( ) 欖茄帶子雞柳炆米粉 Fried rice vermicelli with shredded chicken, scallop and dried tomatoes	\$168
( ) XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$168
( ) 鮑汁海參鱈魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$168

## 生猛海鮮 Live Seafood

	例
( ) 上湯焗澳洲龍蝦伴伊麵 (約 2 斤) Braised Australia Lobster with supreme soup and e-fu noodles	\$1788
( ) 高湯牛油焗波士頓龍蝦伴伊麵 1/1 斤 Braised Boston lobster in butter and supreme soup with e-fu noodles (1 piece)	\$488
( ) 清蒸沙巴珍珠大龍躉/2 斤半 Steamed giant garoupa	\$538
( ) 清蒸珍珠龍躉仔/1 斤 Styeamed baby giant garoupa	\$288
( ) 白灼基圍蝦(半斤) Poached fresh shrimp	\$138
( ) 白灼基圍蝦(1 斤) Poached fresh shrimp	\$268

## 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	\$198
( ) 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	\$168
( ) 爆脆皮燒腩仔 Roasted crispy pork bellies	\$228
( ) 蜜糖汁叉燒 Barbecued pork in honey sauce	\$168
( ) 香麻海蜇手撕雞 Marinated shredded chicken, cucumber with jellyfish and sesame	\$98
( ) 上湯浸時蔬 ( ) 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$138
<input type="checkbox"/> 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	

### 廚師推介 Chef's Recommendation

	例
( ) 濃扣枝竹羊腩煲配生菜 Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$568
( ) 花膠瑤柱扒豆苗 Braised snow pea shoot with fish maws and conpoy	\$298
( ) 蟹肉扒豆苗 crab meat snow pea shoot	\$298

## 廚師推介 Chef's Recommendation

	例
( ) 發財蠔豉翡翠瑤柱甫(6 件) Braised whole conpoy with dried oyster and black moss in oyster sauce (6 pieces)	\$488
( ) 發菜蠔豉伴珍珠螺(6 件) Braised dried oyster with pearl snail slices and sea moss	\$358
( ) 味鮮醬炒帶子珊瑚蚌 Sautéed coral mussels and scallops with Wei Xian sauce	\$298
( ) 鮮姬松茸翡翠炒珍珠龍躉球 Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable	\$218
( ) 窩燒蔥油沙薑三黃雞(半隻) Braised chicken with scallions and sand ginger in clay pot	\$218
( ) 香蔥蟹味菌爆紐西蘭牛柳粒 Sautéed New Zealand beef dices with bowling fungus and green onions	\$198
( ) 奇異果咕嚕蝦球 Sauté black Vinegar and Sour shrimp with Kiwi	\$198
( ) 柱皇醬牛油果炒丹麥黑毛豬 Stir-fried Iberico pork and avocado in Zhu Huang sauce	\$198
( ) 黑松露菌基圍蝦炒滑蛋 Stir-fried scramble egg with shrimp and black truffle	\$198
( ) 蝦籽柚皮翅膠炆三黃雞煲 Braised chicken with shark's fin skin and pomelo skin in shrimp roes	\$188
( ) 栗子山珍菌炆珍珠龍躉頭腩 Stewed giant garoupa with mushrooms and chestnut	\$178
( ) 翅骨湯淮山鹹豬骨大芥菜煲 Braised salty pork spare ribs and mustard greens with yam in shark's fin soup	\$158
( ) 發財南乳炆豬蹄 Braised pig trotter with peanuts in bean curd sauce	\$158
( ) 竹笙愉耳燒豆腐 Braised bean curd with bamboo piths and brown fungus	\$158
( ) 臘味崧扒菠菜 Fried Spinach and Minced waxed meat in clay pot	\$158

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