

午市點心套餐

原價 \$448  
優惠價 \$338

WEEKDAY DIMSUM SET MENU

選擇 A(任選一款小食)  
Selection A (one Appetizers)

- 潮蓮靚燒鵝  
Hang-roasted goose
- 椒鹽鮮魷  
Deep-fried squid with garlic, salt and pepper
- 燒味拼盤  
Barbecued meat platter
- 鹽焗海蜆手撕雞  
Baked shredded chicken with salt and jelly fish

選擇 B(任選二款點心)  
Selection B (Two Items of Dim Sum)

- 西班牙黑毛豬小籠包  
Steamed Iberico pork dumplings assorted supreme soup
- 明太子蝦餃皇  
Steamed shrimp dumplings
- 鮑貝粒蝦仁燒賣  
Steamed pork dumplings with dices razor clam and shrimps
- 櫻花蝦煎蘿蔔糕  
Fried Turnip cake with waxed meat in Sakura shrimp
- 柚皮豉汁蒸排骨  
Steamed pork spare ribs with dried pomelo skin in black bean sauce
- 荷香野米珍珠雞  
Steamed glutinous rice and wild rice with chicken wrapped in lotus leaf
- 照燒汁魷魚筒  
Fried Squid rings teriyaki
- 沙汁芥末三文魚春卷  
Deep-fried salmon spring rolls with seafood in salad and mustard greens
- 香草汁海鮮藏芋盒  
Deep-fried Taro puffs with seafood and herbs

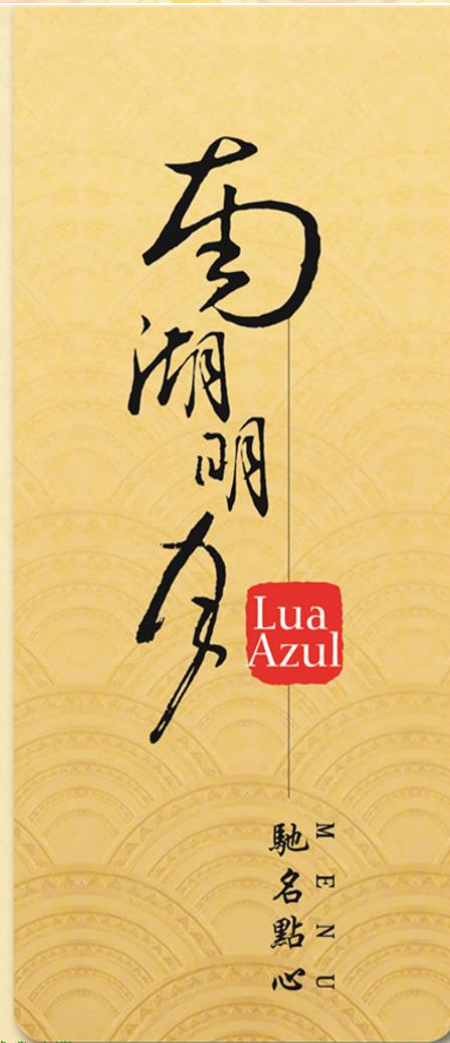
XO 醬 (每碟) XO sauce (dish) \$26  
 茶位 Tea (每位 per person) \$12  
 菊花 Chrysanthemum (每壺 per pot) \$50  
 菊花加茶 Chrysanthemum and Tea (每位 per person) \$20

選擇 C(任選三款點心)  
Selection C (Three Items of Dim Sum)

- 蜜汁叉燒包  
Steamed barbecued pork buns
- 鮮竹陳皮牛肉球  
Steamed beef balls with fresh bean curd sticks
- 榆耳珍菌素菜包  
Steamed brown fungus, wolfberry leaves and mushroom buns
- 黑松露野菌素粉果  
Wild mushrooms and black truffle dumplings
- 名醬蒸寶刁鳳爪  
Steamed chicken feet in spicy sauce
- 蟹肉海皇菜苗餃  
Seafood dumplings with crabmeat and vegetables
- 松露汁鮮竹卷  
Steamed bean curd skin rolls with shrimps and truffle sauce
- 紅米炸兩腸粉  
Deep-fried shrimp and cuttlefish crispy wonton
- 蟲草花爽口棉花雞  
Steamed fillet chicken with fish maw and cordyceps flower
- 蜜味芝麻蛋散  
Deep-fried crispy flour fritters in honey and sesame
- 紫心蕃薯多層蛋糕仔  
Steamed purple sweet potato cake layered cake
- 椰汁香芋啫啫糖水  
Sweetened mixed beans cream with taro and coconut juice

選擇 D(任選一款蔬菜)  
Selection D (One portion of seasonal vegetables)

- 魚香茄子煲  
Braised eggplant with minced pork and salted fish in clay pot
- 素雞紅燒豆腐  
Stir-fried tofu with vegetarian chicken
- 黑木耳蜜豆炒秋葵  
Sautéed okra with black fungus and honey beans
- 上湯田園翠蔬  
Braised seasonal greens in supreme soup



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 4 月逢星期一至星期五節假日除外  
Promotion from Apr 2024 Every Mon to Fri  
(Except Public Holiday)

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