



# 晚飯套餐 (兩位)

## Set dinner for two persons

~~\$678~~ \$488

### 任選一款

Choose one

石岐燒乳鴿(一隻)

Roasted crispy pigeon (one piece)

白灼基圍蝦(6兩)

Poached fresh shrimps(230g)

蜜糖汁叉燒(份)

Barbecued pork with honey sauce

### 任選一款

Choose one

原盅滋潤燉湯(2位)

Double-boiled daily soup (for two)

花膠瑤柱海鮮冬茸羹(2位)

Braised fish maw thick soup with conpoy, seafood and winter melon (for two)

### 任選一款

Choose one

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

欖香醬蒸原條桂花魚球

Steamed boneless Chinese perch fish dried olive and pork sauce

### 任選以下小菜一款

Selection one signature dish

蜜果青檸鮮蝦球

Wok-fried shrimp with cantaloupe and lime sauce

鹹蛋馬蹄蒸肉餅

Steamed minced pork with salted egg and water Chestnut

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

味鮮醬薑蔥爆牛肉

Stir-fried beef with ginger and scallion in wei xian sauce

蜆芥乾蔥鮮菌啫啫雞煲

Wok-fried chicken and mushroom with dried onions in clam sauce

竹筴榆耳鮮菌雜菜煲

Poached dried elm fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot

奇異果黑醋咕嚕雪花豬柳

Sauté black vinegar and sour pork tenderloin with kiwi

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

絲苗白飯(2位)

Steamed rice (for two)

精品甜點

Dessert

所有價目以澳門幣計算及附加 10%服務費

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# 晚飯套餐 (四位) Set dinner for four persons

~~\$2,488~~ \$1,588

任選一款  
Choose one

## 高湯牛油焗波士頓龍蝦伴伊麵 (一隻)

Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)

## 北京片皮鴨 (一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)  
Stir-fried minced duck served in lettuce

## 另加收\$288 可轉澳洲龍蝦

For an additional \$288 change to Australian lobster

## 高湯牛油焗澳洲龍蝦伴伊麵(約 1.2 斤)

Australia Lobster in butter and supreme soup accompanied with e-fu noodles (500g)

## 濃湯菜膽響螺雞煲牙棟大排翅(6兩)

Braised shark's fin soup with fish maws and cabbage in clay pot

任選一款  
Choose one

## 蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

## 燒香醬黑木耳蒸原條桂花魚球

Steamed boneless Chinese perch fish with black fungus in dried olive and pork sauce

任選以下小菜二款  
Selection two signature dish

## 蜆芥乾蔥鮮菌啫啫雞煲

Wok-fried chicken and mushroom with dried onions in clam sauce

## 黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

## 荔枝咕嚕鮮蝦球

Sweet and sour shrimps and lychee

## 香檳橙花豬肋骨

Baked pork spare ribs with orange sauce

## 香酥七味風鱔球

Deep-fried crispy eel Shichimi Togarashi

## 花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

## 豆漿白玉耳鮮竹泡翠蔬

Poached vegetables with bamboo sheets, fungus and soy milk

## 牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

任選一款  
Choose one

## 鮑汁海參鱈魚雞粒燜香苗

Braised rice with chicken dices, sea cucumber and octopus in abalone sauce

## 翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice

## 精品甜點

Dessert

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# 晚飯套餐 (六位)

## Set dinner for six persons

~~\$3,188~~ \$2,188

### 任選一款

Choose one

桃紅珍寶乳豬 (半隻)  
Roasted crispy baby suckling pig (half)

北京片皮鴨 (一隻) 配 生菜片包鴨鬆  
Roasted whole duck (one piece)  
Stir-fried minced duck served in lettuce

另加收\$788 可轉澳洲龍蝦 (需要預訂)  
For an additional \$788 change to Australian lobster  
(reserved in advance)  
高湯牛油焗澳洲龍蝦伴伊麵 (約 2.4 斤)  
Australia Lobster in butter and supreme soup  
accompanied with e-fu noodles (1200g)

### 任選一款

Choose one

蟹肉竹笙海鮮冬瓜盅  
Double boil whole winter melon soup with crab  
meat, seafood and bamboo piths

燕窩花膠瑤柱海鮮冬茸羹(位上)  
Braised bird's nest thick soup with fish maw,  
conpoy, seafood and winter melon

蔥油蒸沙巴珍珠大龍躉  
Steamed giant garoupa in scallions

蠔皇花膠伴波蘭鵝掌翠蔬  
Braised fish maw with Poland goose webs in oyster sauce

### 任選一款

Choose one

脆麥片百花脆釀蟹鉗 (六隻)  
Deep-fried crab claws stuffed in shrimp paste and  
oat (six pieces)

海鹽脆皮龍岡雞 (一隻)  
Crispy roasted chicken (Whole)

### 任選以下小菜一款

Selection one signature dish

XO 醬蟹味菌丹麥黑毛豬  
Stir-fried Denmark Iberico pork with shimeji  
mushroom in XO sauce

香酥七味風鱔球  
Deep-fried crispy eel Shichimi Togarashi

黑椒火龍果紐西蘭牛柳粒  
Wok-fried New Zealand beef dices with dragon  
fruit in black pepper

奇異果黑醋咕嚕鮮淮山  
Sauté black vinegar and sour yam with Kiwi

黑松露菌帶子炒滑蛋  
Stir-fried scramble egg with scallops and black  
truffle

蜜果青檸鮮蝦球  
Wok-fried shrimps with cantaloupe and lime sauce

牛肝菌黃耳燒豆腐  
Braised tofu with yellow fungus and  
porcini mushrooms

花膠瑤柱扒節瓜甫  
Braised fuzzy melon with fish maws and conpoy

### 任選一款

Choose one

鮑汁海參鯉魚雞粒燜香苗  
Braised rice with chicken dices, sea cucumber and  
octopus in abalone sauce

翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯  
Rice in shark's fin soup with winter melon, seafood  
and conpoy served with crispy rice

精品甜點  
Dessert

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# 晚餐兩道菜組合

## Dinner Specialties-2 dishes combination

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北京片皮鴨(1 隻) Peking duck “Beijing” style (two courses)	生菜片包鴨松 Wok-fried minced duck served with lettuce	<del>\$468</del> \$368
花膠蟹肉海鮮冬瓜盅 Double boil whole winter melon soup with crab meat, seafood and bamboo piths	白灼基圍蝦(12 兩) Poached fresh shrimp	<del>\$688</del> \$498
欖香醬黑木耳蒸原條桂花魚球 Steamed boneless Chinese perch fish with black fungus in dried olive and garlic sauce	菌皇醬鮮姬松茸炒丹麥黑毛豬 Stir-fried Denmark Iberico pork with fresh Agaricus blazei mushrooms in mushrooms sauce	<del>\$446</del> \$388

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# 廚師介紹小菜精選

## Chef's Recommendation

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無花果翡翠炒珍珠龍躉球 \$178

Sautéed boneless giant garoupa with figs and seasonal greens

黑椒火龍果紐西蘭牛柳粒 \$168

Wok-fried New Zealand beef dices with dragon fruit in black pepper

荔枝咕嚕鮮蝦球 \$168

Sweet and sour shrimp and fresh Lychee

鮮姬松茸牛油果炒丹麥黑毛豬 \$158

Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado

栗子節瓜炆珍珠龍躉頭腩 \$148

Stewed giant garoupa with chestnut and fuzzy melon

魚湯花膠水蜜桃黑木耳泡魚腐 \$138

Braised fish maws, peach, black fungus and fish bean curd with fish soup

花膠瑤柱扒節瓜甫 \$138

Braised fuzzy melon with fish maws and conpoy

奇異果黑醋咕嚕雪花豬柳 \$128

Sauté black vinegar and sour pork tenderloin with kiwi



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