

4位  
午市  
點心  
套餐

原價  
~~\$492~~  
優惠價  
\$368

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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(任選三款點心)

Selection B (Three Items of Dim Sum)

- 西班牙黑毛豬小籠包  
Steamed Ibercio 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
- 卜卜脆海蜆炸雲吞  
Deep-fried shrimp and cuttlefish crispy wonton
- 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
- 正宗新會陳皮豆沙角  
Sweetened deep-fried glutinous rice flour dumplings with red bean paste and dried tangerine peel

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
- 香噴噴花生芝麻糊  
Sweetened peanut and black sesame paste cream
- 桂花蜜雙色豆凍糕  
Iced pudding with osmanthus honey, red bean and white bean

選擇 D(任選一款蔬菜)

Selection D (One portion of seasonal vegetables)

- 有機杞子黑木耳泡勝瓜  
Braised Loofah with wolfberry, black fungus in supreme soup
- 素雞紅燒豆腐  
Stir-fried tofu with vegetarian chicken
- 豆豉鯪魚炒大丁涼瓜  
Braised bitter melon with dace in black bean
- 上湯田園翠蔬  
Braised seasonal greens in supreme soup

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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7月逢星期一至星期五節假日除外

Promotion from Jul 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

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午市  
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優惠價  
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