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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
- () 卜卜脆海蝦炸雲吞
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)

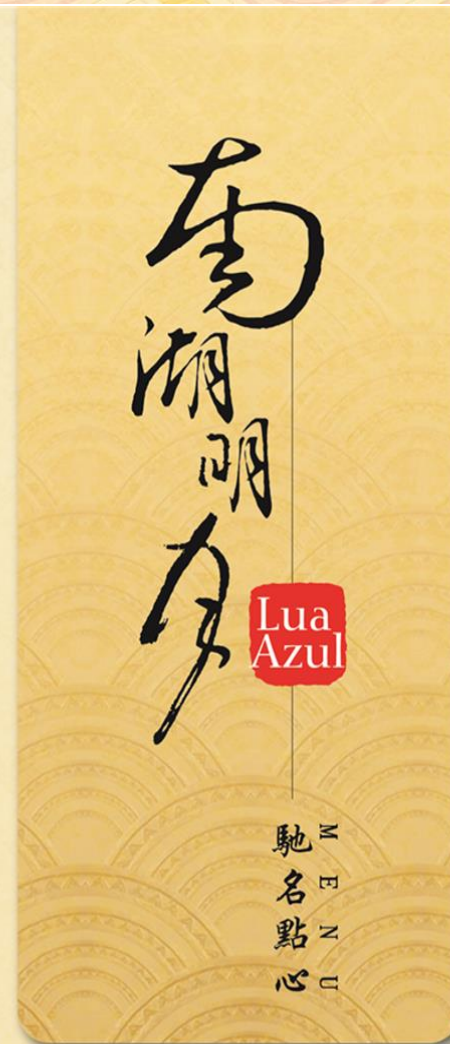
Selection C (Three Items of Dim Sum)

- () 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
- () 豆豉鮫魚炒大丁涼瓜
Braised bitter melon with dace in black bean
- () 上湯田園翠蔬
Braised seasonal greens in supreme soup



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 8 月逢星期一至星期五節假日除外

Promotion from Aug 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

2位
午市
點心
套餐

原價
~~\$408~~
優惠價
\$308

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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
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- 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
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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

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

選擇 C (任選二款點心)
Selection C (Two 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
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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

點心配對套餐
Special offered Dim Sum Set
原價 \$92 優惠價 \$68 元

選擇 一 (任選一款點心)
Selection 1 (One Items of Dim Sum)

- 地道菜乾銀杏咸豬骨粥
Congee with salted pork with ginkgo and dried vegetables
- 紅米炸兩腸粉
Red rice flour rolls with dough stick
- 蟲草花爽口棉花雞
Chicken fillet with fish maw and cordyceps flower
- 沙汁芥末三文魚春卷
Salmon and seafood spring rolls in salad mustard sauce

選擇 二 (任選一款點心)
Selection 2 (One Items of Dim Sum)

- 櫻花蝦煎蘿蔔糕
Turnip cake and waxed meat in Sakura sauce
- 卜卜脆海蝦炸雲吞
Deep-fried shrimp and cuttlefish crispy wonton
- 山竹陳皮牛肉球
Minced beef ball with fresh bean curd
- 蠔皇蜜汁叉燒包
Barbecued pork buns

限定推介
Limitation promotion

紅燒乳鴿原價\$98 一隻 優惠價\$48.
Roasted pigeon

5 人以上可選 2 份
offer for 5 Persons or above can order 2 each

不能與其他推廣優惠一同使用
This menu cannot be used in conjunction with other promotional offers