



馳名點心

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: 2025 年 6 月份  
 Promotion from: 2025 Jun

## 蒸點

### Steamed Items

( ) 明太子鮮蝦餃 Shrimp dumplings	\$46
( ) 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$40
( ) 荷香瑤柱珍珠雞 Glutinous rice and conpoy with chicken wrapped in lotus leaf	\$40
( ) 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$42
( ) 芥蘭苗蛋白海鮮餃 Seafood dumplings with Kale and egg white	\$42
( ) 鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps	\$43
( ) 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns	\$40
( ) 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$42
( ) 龍蝦汁魚茸包不住 Minced dace paste with layered bean curd in lobster sauce	\$40
( ) 柚皮豉汁蒸排骨 Pork spare ribs with dried pomelo in black bean sauce	\$40
( ) 意大利小瓜素粉果 Vegetarian dumplings with Italian cucumber	\$36
( ) 山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$36
( ) 蠔皇蜜汁叉燒包 Barbecued pork buns	\$34
( ) 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$38
( ) 上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy	\$66
( ) 微辣香菇糯米燒賣 Glutinous rice Pork dumplings with mushrooms and chili	\$38
( ) 香噴噴流心黑芝麻包 Black sesame pasta buns	\$40

## 粥 / 腸粉

### Congee & Rice Flour Rolls

( ) 艇仔花菇海鮮粥 Congee with seafood and mushrooms	\$54
( ) 鮮淮山柴魚豬骨粥 Congee with pork spare ribs dried fish and fresh yam	\$49
( ) 紅米炸兩腸粉 Red rice flour rolls with dough stick	\$43
( ) 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$50
( ) 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard	\$45
( ) 布拉芝麻混醬腸粉 Rice flour rolls with mixed sauce	\$45

## 煎炸

### Deep-fried Items

( ) 沙汁芥末三文魚春卷 Salmon and seafood spring rolls in salad mustard sauce	\$45
( ) 照燒汁魷魚筒 Squid rings teriyaki	\$44
( ) 櫻花蝦煎蘿蔔糕 Turnip cake with dried Sakura shrimp	\$42
( ) 珍菌帶子荔芋角 Deep-fried crispy taro puff with scallop and mushroom	\$42
( ) 陳皮軟心叉燒酥 Baked barbecued pork puffs with dried tangerine peel	\$42

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

廚師推介 <u>Chef's Recommendation</u>	例
( )無花果翡翠炒珍珠龍躉球 Sautéed boneless giant garoupa with figs and seasonal greens	\$198
( )翡翠黃耳鮮百合炒鮮鮑魚片 Stir-fried fresh abalone with yellow fungus, fresh lily bulbs	\$188
( )鮮姬松茸牛油果炒丹麥黑毛豬 Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado	\$178
( )黑椒火龍果紐西蘭牛柳粒 Wok-fried New Zealand beef dices with dragon fruit in black pepper	\$178
( )荔枝咕嚕鮮蝦球 Sweet and sour shrimp and fresh Lychee	\$178
( )栗子節瓜炆珍珠龍躉頭腩 Stewed giant garoupa with fuzzy melon and chestnuts	\$158
( )花膠瑤柱扒節瓜甫 Braised fuzzy melon with fish maws and conpoy	\$148
( )魚湯花膠水蜜桃黑木耳泡魚腐 Braised fish maws, peach, black fungus and fish bean curd with fish soup	\$148
( )宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$148
( )奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$138

生猛海鮮 <u>Live Seafood</u>	
( )上湯焗澳洲龍蝦伴伊麵/約 1.2 斤 Braised Australia Lobster with supreme soup and e-fu noodles	\$688
( )上湯焗波士頓龍蝦伴伊麵/1 斤 Braised Boston lobster in butter and supreme soup with e-fu noodles	\$398
( )清蒸沙巴珍珠大龍躉/2 斤半 Steamed giant garoupa	\$488
( )清蒸珍珠龍躉仔/1 斤 Steamed baby giant garoupa	\$238
( )白灼基圍蝦/1 斤 Poached fresh shrimp	\$228
( )白灼基圍蝦/半斤 Poached fresh shrimp	\$118

燒 味 <u>Barbecue &amp; Roast</u>	例
( )南湖燒味雙拼盤 Roasted assorted barbecued meat platter 自選兩款 Choose two items □叉燒 □油雞 □切雞 □燒肉 BBQ pork /Soya chicken /Poached chicken /Roasted pork bellies	\$188
( )潮州鹵水拼盤 Marinated assorted meat platter “ Chou Chow “ Style 自選三款 Choose three items □豆腐 □豬頸肉 □鵝翼 □鵝掌 □墨魚 Bean curd / Pork chuck / Goose wings/Goose feet Slices cuttlefish	\$158
( )化皮乳豬件伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$248
( )爆脆皮燒腩仔 Roasted crispy pork bellies	\$198
( )蜜糖汁叉燒 Barbecued pork in honey sauce	\$158
( )潮蓮靚燒鵝 Hang-roasted goose	\$148
( )黑松露手撕雞 Tossed shredded chicken with truffle	\$128

時 蔬 <u>Seasonal Vegetables</u>	例
( )上湯浸時蔬 ( )蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic □菜心 □白菜仔 □西生菜 □娃娃菜 Flower cabbage / White cabbage /lettuce / baby cabbage	\$108
( )牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$148
( )竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$128
( )腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$128
( )梅菜皇蒸茄子 Steamed eggplant with dried sweet mustard green	\$128

粉麵飯推介 <u>Noodles and Rice</u>	例
( )原個菠蘿帶子基圍蝦焗飯 Baked fried rice in whole pineapple with scallops and shrimp	\$198
( )蕃茄湯帶子海鮮菠菜麵 Spinach noodles in tomato soup with scallops and seafood	\$158
( )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	\$148
( )龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$148
( )子薑雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and sour ginger slices	\$148
( )蝦籽翅膠蟹味菌黑毛豬炆潤麵 Stewed thick noodles with Iberico pork slices, shark's fin skin and shimeji mushroom in shrimp roes	\$138
( )雪裡紅燒鵝絲肉絲炆米粉 Fried rice vermicelli with shredded chicken, sea cucumber and preserved mustard greens	\$138
( )紫金醬九層塔牛柳條乾炒河粉 Fried thick rice noodles with shredded beef tenderloin in supreme soya sauce and basil	\$138

甜 品 <u>Dessert</u>	
( )椰汁香芋啫啫糖水 Mixed beans cream with taro and coconut juice	\$38
( )小白兔鮮果水晶晶 “Rabbit” shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice	\$42
( )楊枝逢甘露 Iced mango cream with sago and pomelo	\$45
( )杏仁奶皇多層蛋糕仔 Steamed almond and custard layered cake	\$38
( )蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$38
( )特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel and lotus seed	\$38
( )珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$38

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