

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

() 椒鹽白飯魚

Deep-fried crispy noodlefish with chili, 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 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 razor clam and shrimps

() 櫻花蝦煎蘿蔔糕

Turnip cake with dried Sakura shrimp

() 柚皮豉汁蒸排骨

Steamed pork spare ribs with pomelo skin in black bean sauce

() 龍蝦汁魚茸包不住

Minced dace paste with layered bean curd in lobster sauce

() 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

() 珍菌帶子荔芋角

Deep-fried crispy taro puff with scallop and mushroom

() 荷香瑤柱珍珠雞

Glutinous rice and conpoy with chicken wrapped in lotus leaf

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

() 意大利小瓜素粉果

Vegetarian dumplings with Italian cucumber

() 名醬蒸寶刁鳳爪

Steamed chicken feet in spicy sauce

() 芥蘭苗蛋白海鮮餃

Seafood dumplings with Kale and egg white

() 松露汁鮮竹卷

Steamed bean curd skin rolls with shrimps and truffle sauce

() 紅米炸兩腸粉

Red rice flour rolls with dough stick

() 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

() 杏仁奶皇多層蛋糕仔

Steamed almond and custard layered cake

() 椰汁香芋啫啫糖水

Mixed beans cream with taro and coconut juice

() 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)

() 黑木耳鮮冬菇炒秋葵

Stir-fried okra with black fungus and mushrooms

() 素雞紅燒豆腐

Stir-fried tofu with vegetarian chicken

() 魚香茄子煲

Sautéed egg plant with minced pork, salted fish and chilli in clay pot

() 上湯田園翠蔬

Braised seasonal greens in supreme soup

XO 醬 (每碟) XO sauce (dish) \$26

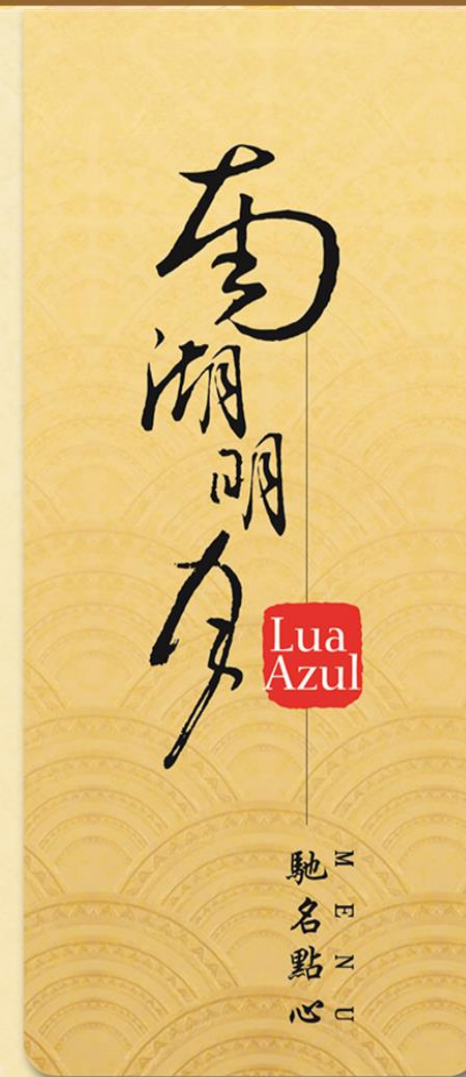
茶位 Tea (每位 per person) \$12

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



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 月逢星期一至星期五節假日除外

Promotion from 2025, Jun 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
- () 椒鹽白飯魚
Deep-fried crispy noodlefish with chili, 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 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 razor clam and shrimps
- () 櫻花蝦煎蘿蔔糕
Turnip cake with dried Sakura shrimp
- () 柚皮豉汁蒸排骨
Steamed pork spare ribs with pomelo skin in black bean sauce
- () 龍蝦汁魚茸包不住
Minced dace paste with layered bean curd in lobster sauce
- () 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
- () 珍菌帶子荔芋角
Deep-fried crispy taro puff with scallop and mushroom
- () 荷香瑤柱珍珠雞
Glutinous rice and conpoy with chicken wrapped in lotus leaf

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
- () 意大利小瓜素粉果
Vegetarian dumplings with Italian cucumber
- () 名醬蒸寶刁鳳爪
Steamed chicken feet in spicy sauce
- () 芥蘭苗蛋白海鮮餃
Seafood dumplings with Kale and egg white

- () 松露汁鮮竹卷
Steamed bean curd skin rolls with shrimps and truffle sauce
- () 紅米炸兩腸粉
Red rice flour rolls with dough stick
- () 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
- () 杏仁奶皇多層蛋糕仔
Steamed almond and custard layered cake
- () 椰汁香芋啫啫糖水
Mixed beans cream with taro and coconut juice
- () 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)

- () 黑木耳鮮冬菇炒秋葵
Stir-fried okra with black fungus and mushrooms
- () 素雞紅燒豆腐
Stir-fried tofu with vegetarian chicken
- () 魚香茄子煲
Sautéed egg plant with minced pork, salted fish and chilli in clay pot
- () 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)

- () 鮮淮山柴魚豬骨粥
Congee with pork spare ribs dried fish and fresh yam
- () 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
Fried Turnip cake with Sakura shrimp
- () 龍蝦汁魚茸包不住
Minced dace paste with layered bean curd in lobster sauce
- () 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 5Persons 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