



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.  
 XO 醬 (每碟) XO sauce (dish) \$26.

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 10 月份  
 Promotion from: 2025 Oct

蒸 點 Steamed Items		
( ) 明太子鮮蝦餃 Shrimp dumplings	\$45	
( ) 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$39	
( ) 荷香瑤柱珍珠雞 Glutinous rice and conpoy with chicken wrapped in lotus leaf	\$39	
( ) 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$41	
( ) 蟹肉鮮蝦鳳眼餃 Seafood dumplings with shrimp	\$41	
( ) 鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps	\$42	
( ) 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns	\$39	
( ) 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$41	
( ) 龍蝦汁魚茸包不住 Minced dace paste with layered bean curd in lobster sauce	\$39	
( ) 柚皮豉汁蒸排骨 Pork spare ribs with dried pomelo in black bean sauce	\$39	
( ) 竹笙野菌炒果仔 Vegetarian dumplings with wild mushroom and bamboo pith	\$35	
( ) 山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$35	
( ) 蠔皇蜜汁叉燒包 Barbecued pork buns	\$33	
( ) 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$37	
( ) 上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy	\$65	
( ) 龍蝦汁百花釀魚肚 Fish maw coated shrimp and cuttlefish paste served in lobster sauce	\$37	
( ) 香噴噴流心黑芝麻包 Black sesame pasta buns	\$39	

粥 / 腸粉 Congee & Rice Flour Rolls		
( ) 鮫魚球什菌粥 Congee with Minced dace balls seafood and mixed mushrooms	\$49	
( ) 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	
( ) 芝麻混醬布拉腸粉 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	
( ) 豬肉崧炒蘿蔔糕 Turnip cake with pork floss	\$42	
( ) 珍菌帶子荔芋角 Deep-fried crispy taro puff with scallop and mushroom	\$42	
( ) 芹香涼瓜煎薄餅 Minced dace pan-cake with celery and bitter melon	\$42	
( ) 香酥黃金炸油條 Deep-fried dough stick	\$38	
( ) 香滑生磨豆漿 Fresh soy milk	\$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

十一點後供應 <u>Available after 11:00AM</u> 廚師推介 <u>Chef's Recommendation</u>		例	十一點後供應 <u>Available after 11:00AM</u> 燒味 及 時蔬 <u>Roast &amp; Seasonal Vegetables</u>		例	十一點後供應 <u>Available after 11:00AM</u> 粉麵飯推介 <u>Noodles and Rice</u>		例
( ) 薑蔥焗肉蟹(約 1.2 斤) Stir-fried whole meat crab with ginger and scallions	\$398		( ) 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	\$178		( ) 原個菠蘿帶子基圍蝦焗飯 Baked fried rice in whole pineapple with scallops and shrimp	\$188	
( ) 粉絲焗肉蟹(約 1.2 斤) Stir-fried whole meat crab with vermicelli	\$398		( ) 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	\$148		( ) 翅骨湯海鮮手打幼麵 Noodles in shark’s fin soup with seafood	\$138	
( ) 蟹粉基圍蝦炒滑蛋 Stir-fried shrimp with scramble egg in crab meat and carb creamy	\$178		( ) 化皮乳豬件伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$238		( ) 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138	
( ) 柱皇醬鮮姬松茸炒珍珠龍躉球 Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms in Zhu Huang sauce	\$178		( ) 爆脆皮燒腩仔 Roasted crispy pork bellies	\$188		( ) 味鮮醬鮮蝦雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and shrimp in Wei Xian sauce	\$138	
( ) 蝦籽鳳眼果柚皮焗金錢風鱈 Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes	\$168		( ) 蜜糖汁叉燒 Barbecued pork in honey sauce	\$148		( ) 薑蔥海參黑毛豬炆潤麵 Stewed thick noodles with Iberico pork slices, sea cucumber and scallions	\$128	
( ) 金不換鳳眼果鮑魚炆三黃雞煲 Braised chicken with abalone, noble bottle tree seed and basil leaves	\$168		( ) 潮蓮靚燒鵝 Hang-roasted goose	\$138		( ) XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128	
( ) 紫蘇醬雞縱菌紐西蘭牛柳粒 Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce	\$168		( ) 黑松露手撕雞 Tossed shredded chicken with truffle	\$118		( ) 泰國蝦頭油吊片雞柳炒新竹米粉 Fried rice vermicelli with shrimp paste, soya bean oil shredded chicken, squid	\$128	
( ) 鳳眼果珍菌炆珍珠龍躉頭腩 Stewed giant garoupa with noble bottle Tree seed and mushrooms	\$138		( ) 鹽酥脆香豆腐粒 Deep-fried tofu with garlic, salt and pepper	\$98		( ) 大澳蝦膏基圍蝦安格斯牛崧炒香苗 Fried rice with shrimp, minced beef and shrimp paste	\$128	
( ) 花膠瑤柱扒芥菜膽 Braised mustard greens with fish maws and conpoy	\$138		( ) 上湯浸時蔬 ( ) 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$98		( ) XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128	
( ) 宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$138		□菜心 □白菜仔 □西生菜 □娃娃菜 Flower cabbage / White cabbage /lettuce / baby cabbage			( ) 鮑汁海參鱧魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$128	
( ) 翅骨湯日本金薯鹹豬骨大芥菜煲 Braised shark’s fin soup with salty pork spare ribs, mustard greens and Japanese potato in clay pot	\$128		( ) 牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$138		甜 品 Dessert		
( ) 奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$128		( ) 奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$118		( ) 海帶香草綠豆沙 Sweetened green bean broth with and kelp	\$35	
十一點後供應 <u>Available after 11:00AM</u> 生猛海鮮 <u>Live Seafood</u>			( ) 竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$118		( ) 果仁玫瑰冰粉 konnyaku jelly and with nuts, rose and wolfberries	\$42	
( ) 上湯焗澳洲龍蝦伴伊麵/約 1.2 斤 Braised Australia Lobster with supreme soup and e-fu noodles	\$788		( ) 椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$118		( ) 楊枝逢甘露 Iced mango cream with sago and pomelo	\$42	
( ) 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	\$368		( ) 腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$118		( ) 香芒軟糍卷 Glutinous rice roll with mango and desiccated coconut	\$38	
( ) 蔥油蒸原條東星斑/1 斤 Steamed Coral garoupa in scallions	\$578		( ) 梅菜皇蒸茄子 Steamed eggplant with dried sweet mustard green	\$118		( ) 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$36	
( ) 清蒸珍珠龍躉仔/1 斤 Steamed baby giant garoupa	\$198					( ) 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel and lotus seed	\$35	
( ) 白灼基圍蝦/1 斤 Poached fresh shrimp	\$188					( ) 珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$35	
( ) 白灼基圍蝦/半斤 Poached fresh shrimp	\$98					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		