

即叫即蒸



馳名點心

ALL FOOD ARE STEAMED FRESH

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 12 月份
Promotion from: 2025 Dec

蒸點 Steamed Items		
() 明太子鮮蝦餃 Shrimp dumplings	\$45	
() 南湖三色蝦餃皇 Shrimp dumplings (Bamboo charcoal powder /Spinach/Carrot)	\$41	
() 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 Phoenix eye dumplings with crab meat and 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	
() 翅湯陳皮蘿蔔絲鮫魚球 Minced dace pastes with tangerine peel, shredded turnip in fin soup	\$39	
() 柚皮豉汁蒸排骨 Pork spare ribs with dried pomelo in black bean sauce	\$39	
() 竹笙野菌粉果仔 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 in lobster sauce	\$37	
() 香噴噴流心黑芝麻包 Black sesame pasta with bamboo charcoal powder buns	\$39	

粥 / 腸粉 Congee & Rice Flour Rolls		
() 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower	\$49	
() 大灣區皮蛋瘦肉粥 Congee with pork and century egg	\$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	
煎炸 Deep-fried Items		
() 網絲沙拉蝦春卷 Netted spring roll with shrimp and celery in salad sauce	\$45	
() 沙汁芥末三文春卷 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	
() 珍菌香芋丑小鴨 Deep-fried crispy taro puff with mushroom	\$42	
() 芹香涼瓜煎薄餅 Minced dace pan-cake with celery and bitter melon	\$42	
() 蜜汁炸叉燒包 Deep-fried barbecued pork buns	\$39	
() 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		

廚師推介 <u>Chef's Recommendation</u>		例	燒味 及 時蔬 <u>Roast & Seasonal Vegetables</u>		例	粉麵飯推介 <u>Noodles and Rice</u>		例
() 濃扣枝竹羊腩煲配田園時蔬 Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$438	() 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	() 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	\$178	() 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		
() 有機杞子水魚蒸龍岡雞 Steamed chicken with soft shell turtle and wolfberry	\$238		() 化皮乳豬件伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$238	() 櫻花蝦臘味糯米飯 Braised glutinous rice with waxed meat and dried Sakura shrimps	\$138		
() 陳皮絲水魚炆基圍蝦 Stewed soft shell turtle with shrimp and dried tangerine peel	\$238		() 爆脆皮燒腩仔 Roasted crispy pork bellies	\$188	() 古法砂窩竹笙雲吞雞煲 Noodles in shark's fin soup with chicken, wonton and bamboo pith in casserole	\$168		
() 柱皇醬鮮姬松茸炒珍珠龍躉球 Sautéed giant garoupa with Agaricus blazei mushrooms in Zhu Huang sauce	\$178		() 蜜糖汁叉燒 Barbecued pork in honey sauce	\$148	() 另加花膠一件\$68 additional fish maw \$68 (1piece)			
() 蝦籽鳳眼果柚皮焗金錢風鱔 Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes	\$168		() 潮蓮靚燒鵝 Hang-roasted goose	\$138	() 翅骨湯海鮮手打幼麵 Noodles in shark's fin soup with seafood	\$138		
() 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	() 黑松露手撕雞 Tossed shredded chicken with truffle	\$118	() 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138			
() 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	() 鹽酥脆香豆腐粒 Deep-fried tofu with garlic, salt and pepper	\$98	() 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			
() 魚湯花膠海味浸蘿蔔絲 Braised shredded turnip, fish maws and dried seafood with fish soup	\$158	() 花膠瑤柱扒豆苗 Braised snow pea shoots with fish maws and conpoy	\$258	() 薑蔥海參黑毛豬炆潤麵 Stewed thick noodles with Iberico pork slices, sea cucumber and scallions	\$128			
() 栗子珍菌炆珍珠龍躉頭腩 Stewed giant garoupa with noble bottle Tree seed and mushrooms	\$148	() 蟹肉扒豆苗 Braised snow pea shoots with crabmeat	\$248	() XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128			
() 臘味崧荔芋菠菜煲 Fried Spinach, taro and minced waxed meat in clay pot	\$138	() 上湯浸時蔬 () 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$98	() 泰國蝦頭油吊片雞柳炒新竹米粉 Fried rice vermicelli with shrimp paste, shredded chicken, squid	\$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		() 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			
() 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			() 鮑汁海參鱧魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$128			
() 奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$128							
生猛海鮮 <u>Live Seafood</u>				甜 品 <u>Dessert</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	\$788	() 牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$138	() 珍珠鮮奶合桃露 Sweetened walnut cream with pearl and milk	\$35			
() 蔥油蒸原條東星班/1斤 Steamed Coral garoupa in scallions	\$398	() 奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$118	() 果仁玫瑰冰粉 konnyaku jelly and with nuts, rose and wolfberries	\$42			
() 清蒸原條老虎班/1斤 Steamed tiger garoupa in scallions	\$268	() 竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$118	() 楊枝逢甘露 Iced mango cream with sago and pomelo	\$42			
() 清蒸珍珠龍躉仔/1斤 Steamed baby giant garoupa	\$198	() 椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$118	() 香芒軟糍卷 Glutinous rice roll with mango and desiccated coconut	\$38			
() 白灼基圍蝦/1斤 Poached fresh shrimp	\$188			() 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$36			
() 白灼基圍蝦/半斤 Poached fresh shrimp	\$98			() 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel and lotus seed	\$35			
		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		() 珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$35			