



廚師介紹小菜精選

Chef's Recommendation

濃扣枝竹羊腩煲配田園時蔬	\$568
Braised lamb bellies in clay pot accompanied with seasonal vegetables	
發財蠔豉翡翠瑤柱甫(6 件)	\$488
Braised whole conpoy with dried oyster and black moss in oyster sauce	
發菜蠔豉伴珍珠鮑螺(6 件)	\$358
Braised dried oyster with pearl snail slices and sea moss	
花膠海參瑤柱扒豆苗	\$328
Braised snow pea shoot with fish maws, sea cucumber and conpoy	
蟹肉扒豆苗	\$298
Braised snow pea shoots with crabmeat	
鮮姬松茸菌翡翠炒珍珠龍躉球	\$218
Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable	
花膠海參愉耳燒豆腐	\$198
Braised bean curd with fish maws, sea cucumber and elm fungus	
奇異果咕嚕蝦球	\$198
Sauté black Vinegar and Sour shrimp with Kiwi	
栗子鮑魚炆三黃雞煲	\$198
Braised chicken with abalone, black garlic and chestnut	
香菇醬雞縱菌紐西蘭牛柳粒	\$198
Stir-fried New Zealand beef dices with chanterelles mushrooms in mushroom sauce	
黑松露菌基圍蝦炒滑蛋	\$198
Stir-fried scramble egg with shrimp and black truffle	
柱皇醬牛油果炒丹麥黑毛豬	\$198
Stir-fried Iberico pork and avocado in Zhu Huang sauce	
栗子山珍菌炆珍珠龍躉頭腩	\$178
Stewed giant garoupa with mushrooms and chestnut	
臘味崧荔芋菠菜煲	\$158
Fried Spinach, taro and minced waxed meat in clay pot	
發財南乳炆豬蹄	\$158
Braised pig trotter with peanuts in bean curd sauce	
翅骨湯日本金薯鹹豬骨大芥菜煲	\$158
Braised shark's fin soup with salty pork spare ribs, mustard greens and Japanese potato in clay pot	
南乳溫公齋煲	\$158
Braised dried daylily, black fungus, sweet bean curd skin, red date , green bean vermicelli and vegetables in red bean curd sauce	

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

生猛海鮮

Live Seafood



阿拉斯加長腳蟹 (1隻/約3斤半)

\$2888

(需要2天預訂)

Alaska Crab (Reserved two days in Advance)

高湯牛油焗波士頓龍蝦伴伊麵 (1隻)

Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)

\$488



清蒸珍珠龍躉仔 (1斤)

\$328

Steamed baby giant garoupa

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

生猛海鮮

Live Seafood

清蒸原條老虎斑/1 斤

Steamed tiger garoupa in scallions

\$388



蔥油蒸原條東星斑 (1 斤)

Steamed Coral garoupa in scallions

\$488

白灼基圍蝦

Poached fresh shrimp

\$268 /1 斤

\$138 /半斤



果皮銀絲蒸鮮鮑魚 (1 隻)

Steamed fresh abalone and vermicelli in
dried tangerine peel (1pieces)

\$58



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