



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 compoy 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 compoy | |
| 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)

\$488

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



清蒸珍珠龍薹仔 (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

\$388

Steamed tiger garoupa in scallions



蔥油蒸原條東星斑 (1斤)

\$488

Steamed Coral garoupa in scallions

白灼基圍蝦

\$268 /1斤

Poached fresh shrimp

\$138 /半斤



果皮銀絲蒸鮮鮑魚 (1隻)

\$58

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



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