

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

() 金沙炒基圍蝦

Deep-fried shrimp with chili, salted egg

() 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

() 南湖三色蝦餃皇

Shrimp dumplings (Original/Spinach/Carrot)

() 鮑貝粒蝦仁燒賣

Steamed pork dumplings with razor clam and shrimps

() 櫻花蝦醬炒蘿蔔糕

Turnip cake and waxed meat in Sakura shrimp sauce

() 柚皮豉汁蒸排骨

Steamed pork spare ribs with pomelo skin in black bean sauce

() 龍蝦汁百花釀魚肚

Fish maw coated shrimp and cuttlefish paste served 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 & mustard greens

() 蟹肉珍菌海鮮芋角

Deep-fried crispy taro puff with mushroom and crabmeat

() 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

() 竹筴野菌粉果仔

Vegetarian dumplings with wild mushroom and bamboo pith

() 名醬蒸寶刁鳳爪

Steamed chicken feet in spicy sauce

() 瑤柱菜苗海鮮餃

Seafood dumplings with conpoy and vegetables

() 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

() 竹炭流沙奶皇包

Black custard pasta with bamboo charcoal powder buns

() 珍珠鮮奶合桃露

Sweetened walnut cream with pearl and milk

() 珍珠奶茶咖啡糕

Iced layered sago pearls, coffee and milk tea puddings

選擇 D (任選一款蔬菜)

Selection D (One portion of seasonal vegetables)

() 乾扁肉鬆四季豆

Stir-fried French bean and minced pork

() 素雞紅燒豆腐

Stir-fried tofu with vegetarian chicken

() 椰香荔芋南瓜煲

Stewed with pumpkin and taro in coconut milk

() 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) \$15

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

ALL FOOD ARE STEAMED FRESH

即叫即蒸

馳名點心

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: 2026 年 3 月逢星期一至星期五節假日除外
Promotion from 2026, Mar Every Mon to Fri
(Except Public Holiday)

所有價目以澳門幣計算及附加 10% 服務費
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此套餐不能與其他推廣優惠一同使用
This menu cannot be used in conjunction with other promotional offers

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
- () 金沙炒基圍蝦
Deep-fried shrimp with chili, salted egg
- () 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 Iberico pork dumplings assorted supreme soup
- () 南湖三色蝦餃皇
Shrimp dumplings (Original/Spinach/Carrot)
- () 鮑貝粒蝦仁燒賣
Steamed pork dumplings with razor clam and shrimps
- () 櫻花蝦醬炒蘿蔔糕
Turnip cake and waxed meat in Sakura shrimp sauce
- () 柚皮豉汁蒸排骨
Steamed pork spare ribs with pomelo skin in black bean sauce
- () 龍蝦汁百花釀魚肚
Fish maw coated shrimp and cuttlefish paste served 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 & mustard greens
- () 蟹肉珍菌海鮮芋角
Deep-fried crispy taro puff with mushroom and crabmeat
- () 荷香瑤柱珍珠雞
Glutinous rice and conpoy with chicken wrapped in lotus leaf

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
- () 竹笙野菌粉果仔
Vegetarian dumplings with wild mushroom and bamboo pith
- () 名醬蒸寶刁鳳爪
Steamed chicken feet in spicy sauce
- () 瑤柱菜苗海鮮餃
Seafood dumplings with conpoy and vegetables
- () 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
- () 竹炭流沙奶皇包
Black custard pasta with bamboo charcoal powder buns
- () 珍珠鮮奶合桃露
Sweetened walnut cream with pearl and milk
- () 珍珠奶茶咖啡糕
Iced layered sago pearls, coffee and milk tea puddings

選擇 D(任選一款蔬菜)

Selection D (One portion of seasonal vegetables)

- () 乾扁肉鬆四季豆
Stir-fried French bean and minced pork
- () 素雞紅燒豆腐
Stir-fried tofu with vegetarian chicken
- () 椰香荔芋南瓜煲
Stewed with pumpkin and taro in coconut milk
- () 上湯田園翠蔬
Braised seasonal greens in supreme soup

限定推介
Limitation promotion

() 紅燒乳鴿原價~~\$98~~一隻 優惠價\$58.

Roasted pigeon

5人以上可選2份

offer for 5Persons or above can order 2 each

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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

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