



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.  
 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: 2026 年 6 月份  
 Promotion from: 2026 Jun

### 蒸點 Steamed Items

- ( ) 明太子鮮蝦餃 \$46  
Shrimp dumplings
- ( ) 南湖三色蝦餃皇 \$42  
Shrimp dumplings (Bamboo charcoal powder /Spinach/Carrot)
- ( ) 松露汁鮮竹卷 \$40  
Bean curd rolls with shrimps and truffle sauce
- ( ) 荷香瑤柱珍珠雞 \$40  
Glutinous rice and conpoy with chicken wrapped in lotus leaf
- ( ) 西班牙黑毛豬小籠包 \$42  
Iberico pork dumplings with supreme soup
- ( ) 瑤柱菜苗海鮮餃 \$42  
Seafood dumplings with conpoy and vegetables
- ( ) 鮑貝粒蝦仁滑燒賣 \$43  
Pork dumplings with razor clam and shrimps
- ( ) 榆耳鮮菌素菜包 \$39  
Fresh mushrooms and minced yellow fungus vegetarian buns
- ( ) 蟲草花爽口棉花雞 \$42  
Chicken fillet with fish maw and cordyceps flower
- ( ) 翅湯陳皮蘿蔔絲鮫魚球 \$39  
Minced dace pastes with tangerine peel, shredded turnip in fin soup
- ( ) 柚皮豉汁蒸排骨 \$40  
Pork spare ribs with dried pomelo in black bean sauce
- ( ) 牛肝菌榆耳粉果仔 \$35  
Vegetarian dumplings with porcini mushrooms and elm fungus
- ( ) 山竹陳皮牛肉球 \$35  
Minced beef ball with fresh bean curd
- ( ) 蠔皇蜜汁叉燒包 \$33  
Barbecued pork buns
- ( ) 名醬蒸寶刁鳳爪 \$38  
Chicken feet in spicy sauce
- ( ) 上湯瑤柱灌湯餃 \$65  
Double-boiled soup dumplings with scallop, mushroom, pork and conpoy
- ( ) 龍蝦汁百花釀魚肚 \$37  
Fish maw coated shrimp and cuttlefish paste in lobster sauce
- ( ) 竹炭流沙奶皇包 \$39  
Black custard pasta with bamboo charcoal powder buns

### 粥 / 腸粉 Congee & Rice Flour Rolls

- ( ) 蟲草花蝦球雞粥 \$49  
Congee with prawns, chicken and cordyceps flower
- ( ) 大灣區皮蛋瘦肉粥 \$49  
Congee with pork and century egg
- ( ) 鮮淮山柴魚豬骨粥 \$49  
Congee with pork spare ribs dried fish and fresh yam
- ( ) 紅米炸兩腸粉 \$43  
Red rice flour rolls with dough stick
- ( ) 原隻蝦仁滑腸粉 \$50  
Rice flour rolls with whole shrimp
- ( ) 甜梅菜叉燒腸粉 \$45  
Rice flour rolls with barbecued pork and preserved mustard

### 煎炸 Deep-fried Items

- ( ) 網絲沙拉蝦春卷 \$45  
Netted spring roll with shrimp and celery in salad sauce
- ( ) 沙汁芥末三文春卷 \$45  
Salmon and seafood spring rolls in salad mustard sauce
- ( ) 照燒汁魷魚筒 \$44  
Squid rings teriyaki
- ( ) 黃金粟米海味咸水角 \$44  
Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce
- ( ) 櫻花蝦醬炒蘿蔔糕 \$42  
Turnip cake and waxed meat in Sakura shrimp sauce
- ( ) 蟹肉珍菌海鮮芋角 \$42  
Deep-fried crispy taro puff with mushroom and crabmeat
- ( ) 欖菜四季豆煎魚餅 \$42  
Minced dace pan-cake with olive vegetables and green bean
- ( ) 蜜汁炸叉燒包 \$39  
Deep-fried barbecued pork buns

### 糰 Glutinous Rice Dumpling

- ( ) 極尚黑松露櫻花蝦鹵肉糰 \$208  
Steamed glutinous rice dumpling with black truffle, Iberico pork belly and Japanese shrimps
- ( ) 經典瑤柱裹蒸糰 \$198  
Steamed glutinous rice dumpling with conpoy, roasted duck and pork belly
- ( ) 有機藜麥綠茶蜂蜜糰 \$128  
Organic glutinous rice dumpling with quinoa green tea paste with honey

所有價目以澳門幣計算及附加 10% 服務費  
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## 廚師推介 Chef's Recommendation

( ) 魚湯香蜜瓜鳳眼果泡鮮鮑魚片 Braised fresh abalone, honeydew melon with noble bottle tree seed in fish soup	\$188
( ) 無花果翡翠炒珍珠龍躉球 Sautéed boneless giant garoupa with figs and seasonal greens	\$188
( ) 荔枝咕嚕鮮蝦球 Sweet and sour shrimp and fresh Lychee	\$168
( ) 黑椒火龍果紐西蘭牛柳粒 Wok-fried New Zealand beef dices with dragon fruit in black pepper	\$168
( ) 鮮姬松茸牛油果炒丹麥黑毛豬 Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado	\$168
( ) 鮮花柳翅群炆三黃雞煲 Stewed chicken with Shark's fin skin and fresh Sichuan pepper	\$158
( ) 豉汁涼瓜鳳眼果炆珍珠龍躉骨腩煲 Stewed giant garoupa with noble bottle tree seed and bitter melon in black bean sauce	\$148
( ) 翅骨湯勝瓜墨魚丸鮫魚球煲 Braised Angled luffa, cuttlefish balls and dace balls with shark's fin soup in clay pot	\$138
( ) 花膠瑤柱扒節瓜甫 Braised fuzzy melon with fish maws and conpoy	\$138
( ) 宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$138
( ) 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 Live Seafood

( ) 清蒸阿拉斯加長腳蟹/約 3 斤半 Steamed Alaska Crab	\$2888
( ) 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
( ) 蔥油蒸原條東星斑/1 斤 Steamed Coral garoupa in scallions	\$398
( ) 清蒸原條老虎斑/1 斤 Steamed tiger garoupa in scallions	\$268
( ) 清蒸珍珠龍躉仔/1 斤 Steamed baby giant garoupa	\$198
( ) 白灼基圍蝦/1 斤 Poached fresh shrimp	\$188
( ) 白灼基圍蝦/半斤 Poached fresh shrimp	\$98

## 燒味 及時蔬 Roast & Seasonal Vegetables

( ) 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
( ) 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
( ) 化皮乳豬件伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$238
( ) 爆脆皮燒腩仔 Roasted crispy pork bellies	\$188
( ) 蜜糖汁叉燒 Barbecued pork in honey sauce	\$148
( ) 潮蓮靚燒鵝 Hang-roasted goose	\$138
( ) 黑松露手撕雞 Tossed shredded chicken with truffle	\$118
( ) 鹽酥脆香豆腐粒 Deep-fried tofu with garlic, salt and pepper	\$98
( ) 上湯浸時蔬 ( ) 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic □菜心 □白菜仔 □西生菜 □娃娃菜 Flower cabbage / White cabbage /lettuce / baby cabbage	\$108
( ) 牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$138
( ) 奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$118
( ) 竹筍榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$118
( ) 椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$118
( ) 梅菜皇蒸茄子 Steamed eggplant with dried sweet mustard green	\$118
( ) 腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$118
( ) 豆漿白玉耳鮮竹泡翠蔬 Poached vegetables with bamboo sheets, fungus and soy milk	\$118

## 粉麵飯推介 Noodles and Rice

( ) 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
( ) 原個菠蘿帶子基圍蝦焗飯 Baked fried rice in whole pineapple with scallops and shrimp	\$188
( ) 翅骨湯日本紫菜海鮮拉麵 Braised Japanese fine Noodles with seafood and seaweed in shark's fin soup	\$148
( ) 翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯 Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice	\$138
( ) 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
( ) 蝦籽海參燒鵝絲炆潤麵 Stewed thick noodles with roast goose, sea cucumber and shrimp roe	\$138
( ) 子薑雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and sour ginger slices	\$128
( ) XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128
( ) 欖茄帶子雞柳炆米粉 Fried rice vermicelli with shredded chicken, scallop and dried tomatoes	\$128
( ) 馬介休基圍蝦叉燒粒炒香苗 Fried rice with shrimp, barbecued pork and Bacalhau	\$128
( ) 鮑汁海參鱈魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$128

## 甜品 Dessert

( ) 珍珠鮮奶合桃露 Sweetened walnut cream with pearl and milk	\$35
( ) 果仁玫瑰冰粉 konnyaku jelly and with nuts, rose and wolfberries	\$42
( ) 楊枝逢甘露 Iced mango cream with sago and pomelo	\$42
( ) 果仁杏汁不煎糕 Almond juice glutinous rice pudding with nuts	\$36
( ) 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$38
( ) 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel and lotus seed	\$35
( ) 珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$36

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