

頭盤、燒烤

BARBECUE & APPETIZER



1.	潮州滷水拼盤 Chiu Chow appetizer platter		328
2.	海蜇燒味拼盤 Assorted barbecue meat and jelly fish platter		280
3.	玫瑰豉油雞 Marinated chicken with supreme soya sauce	半隻 / half 壹隻 / whole	150 280
4.	金牌脆皮燒肉 Roasted crispy pork belly		123
5.	蜜汁叉燒 Honey-glazed barbecued pork		110
6.	野菜伴木耳 Marinated black fungus with chili sauce		68
7.	皮蛋酸薑 Century egg and ginger		50
8.	椒鹽豆腐 Deep-fried bean curd with spicy salt		63

以上價目為澳門幣，並需另加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員
Above prices are in MOP and subject to 10% service charge
Please advise us of any allergies or special dietary requirement

燕窩、湯羹

BIRD'S NEST & SOUPS

9.	蟲草花膠燉雞 Double-boiled fish maw and chicken soup with glossy ganoderma	每位 / per person	110
10.	淮杞燉螺頭湯 Double-boiled sea whelk soup with Chinese herbs	每位 / per person	95
11.	肘子天麻菜膽燉老鴿湯 Double-boiled pigeon, ham and cabbage soup	每位 / per person	98
12.	海鮮酸辣湯 Hot and sour soup with mixed seafood	每位 / per person	88
13.	蟹肉甘筍汁燴燕窩 Bird's nest soup with crab meat and carrot juice	每位 / per person	220
14.	蟹肉粟米羹 Braised sweet corn soup with crab meat	每位 / per person	88
15.	紅燒花膠瑤柱陳皮鴨絲羹 Fish maw and duck soup with conpoy	例牌 / regular	320
16.	七彩豆腐羹 Braised shrimp and bean curd soup with conpoy and vegetable	例牌 / regular	280
17.	有機蜜豆蟹肉蟹黃燕窩羹 Braised bird's nest and crab meat soup with crab roe and organic honey beans	例牌 / regular	380
18.	冬瓜粒螺頭清雞湯 Braised sea whelk and winter melon cubes in chicken broth	例牌 / regular	320

以上價目為澳門幣，並需另加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員
Above prices are in MOP and subject to 10% service charge
Please advise us of any allergies or special dietary requirement

家禽 POULTRY



19.	百合雲耳蓮藕炒鴿片 Sautéed pigeon fillet with lily bulbs, fungus and lotus root		158
20.	海皇醬鴿片珊瑚蚌 Steamed sliced pigeon with coral clam in seafood sauce		180
21.	鮮露筍炒雞球帶子 Sautéed scallop and chicken fillet with fresh asparagus		298
22.	咕嚕雞球窩巴 Wok-fried sweet and sour chicken fillet served with crispy rice		138
23.	涼拌子薑海蜇手撕雞 Marinated shredded chicken with jelly fish and sour ginger	半隻 / half 壹隻 / whole	150 280
24.	豉油皇脆炸雞 Deep-fried crispy chicken served with soya sauce	半隻 / half 壹隻 / whole	150 280

以上價目為澳門幣，並需另加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員
Above prices are in MOP and subject to 10% service charge
Please advise us of any allergies or special dietary requirement

海味

DRIED SEAFOOD



25.	海參扣四頭鮮鮑 Braised 4-heads abalone with sea cucumber	每隻 / per piece	638
26.	茄子鮑汁炆海參 Stewed sea cucumber and eggplant with abalone sauce		360
27.	珊瑚花膠西蘭花 Braised fish maw, broccoli, crab meat and crab roe		480
28.	瑤柱炒鮮奶蛋白 Fried egg white, conpoy and milk		150
29.	鮑汁玉掌北菇 Braised duck web and black mushroom in abalone sauce		250
30.	發菜蒜子瑤柱甫 Braised whole conpoy and sea moss with garlic		330

以上價目為澳門幣，並需另加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員
Above prices are in MOP and subject to 10% service charge
Please advise us of any allergies or special dietary requirement

素菜

VEGETABLES

- | | | |
|-----|---|-----|
| 31. | 竹筍南乳滷公齋煲
Braised mixed mushroom and bamboo piths
with bean curd paste | 138 |
| 32. | 有機西芹桂花素鮑魚
Wok-fried vegetarian abalone
with organic celery and osmanthus | 138 |
| 33. | 麻婆素燒豆腐
Braised bean curd with assorted vegetables in spicy sauce | 128 |
| 34. | 清湯杞子竹筍浸時蔬
Poached vegetable with bamboo piths and lycium berry
in vegetarian consommé | 128 |
| 35. | 什菌炆鮮腐竹煲
Stewed assorted fungus with fresh bean curd skin | 138 |
| 36. | 紅燒靈芝菇扒西生菜
Grilled supreme mushroom with lettuce | 118 |
| 37. | 腰果百合蜜糖豆
Sautéed honey beans with lily bulbs and cashew nut | 148 |
| 38. | 竹筍野菌素肉
Braised assorted fungus
with bamboo piths and vegetarian meat | 158 |

海鮮 SEAFOOD



- | | | |
|-----|--|-----|
| 39. | 桂花汁有機西芹泡龍躉球
Wok-fried grouper fillet
with organic celery in osmanthus sauce | 298 |
| 40. | 糖豆炒蟹粉帶子珊瑚蚌
Wok-fried scallop and coral clam with honey beans and crab roe | 278 |
| 41. | 鮮蟹肉蒸蛋白
Steamed egg white with fresh crab meat | 180 |
| 42. | 桂花汁百合鮮蝦球
Wok-fried prawn with lily bulb in osmanthus sauce | 190 |
| 43. | 古法炆啫啫龍躉頭腩煲
Traditional stewed head of grouper with pork, winter melon,
black mushroom and garlic served in casserole | 280 |
| 44. | 香蔥野菌砵酒焗軟殼蟹
Baked soft shell crab and assorted fungus
with spring onion in port wine sauce | 180 |
| 45. | 黑松露醬百合蘭花炒雙蚌
Sautéed neck clam and coral clam
with broccoli and lily bulbs in black truffle sauce | 268 |

以上價目為澳門幣，並需另加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員
Above prices are in MOP and subject to 10% service charge
Please advise us of any allergies or special dietary requirement

家鄉小菜

CHEF SPECIALITIES



- | | | |
|-----|---|-----|
| 46. | 家鄉螺頭涼瓜咸豬扇骨煲
Traditional stewed salted pork bone, sea whelk and bitter melon | 168 |
| 47. | 大良煎蓮藕餅
Pan-fried minced fish cake with lotus root | 118 |
| 48. | 桂花炒瑤柱
Wok-fried conpoy with osmanthus | 190 |
| 49. | 芙蓉香煎蝦餅
Pan-fried minced shrimp cake | 138 |
| 50. | 咸檸檬蒸龍躉球
Steamed grouper fillet with salted lemon | 290 |
| 51. | 八寶家鄉豆腐煲
Stewed bean curd, assorted meat and seafood in casserole | 180 |
| 52. | 杞子螺頭浸時蔬
Poached seasonal vegetables
with sea whelk and lycium berry in soup | 120 |
| 53. | 蒜香甜梅菜蒸茄子
Steamed eggplant with preserved vegetable and garlic | 98 |

以上價目為澳門幣，並需另加10%服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員
Above prices are in MOP and subject to 10% service charge
Please advise us of any allergies or special dietary requirement

豬肉、牛肉及羊肉

PORK, BEEF & LAMB



- | | | |
|-----|---|-----|
| 54. | 京蔥醬爆羊片
Sautéed lamb slices with spicy spring onion sauce | 168 |
| 55. | XO 醬爆燒汁黑豚肉
Wok-fried Kurobuta pork with barbecue and XO sauce | 150 |
| 56. | 砵酒魚香醬三蔥牛肋骨煲
Stir-fried beef spare ribs with spring onion
in port wine and spicy sauce | 180 |
| 57. | 中式煎牛柳
Pan-fried beef tenderlion with sweet and sour sauce | 138 |
| 58. | 燒汁黑松露醬安格斯牛柳條
Sautéed shredded Angus beef tenderloin
with black truffle and barbecue sauce | 330 |
| 59. | 菠蘿咕嚕肉
Sweet and sour pork with pineapple | 110 |

以上價目為澳門幣，並需另加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員
Above prices are in MOP and subject to 10% service charge
Please advise us of any allergies or special dietary requirement

生菜包

LETTUCE WRAP

- | | | |
|-----|--|-----|
| 60. | 生菜片腰果素鮑魚崧 (素)
Lettuce wrap with vegetarian abalone and cashew nuts (v) | 138 |
| 61. | 生菜片黑豚肉崧
Lettuce wrap with pan-fried minced Kurobuta pork | 160 |
| 62. | 菜片腰果龍江雞崧
Lettuce wrap with pan-fried chicken and cashew nut | 168 |
| 63. | 生菜片崧子鴨崧
Lettuce wrap with pan-fried minced duck and pork with pine nuts | 168 |

× 以上菜片崧菜式均可選下列烹調汁醬：

× 柱侯醬 / 豆瓣醬 / 燒汁 / 沙茶 / 咖喱 / 清炒

Above lettuce wrap dishes are cooked with the sauce from your choice as follows:

Chu hou paste, Spicy bean sauce, Barbecue sauce, Sa cha sauce, Curry or Sautéed

× 以上菜片崧菜式均配上海鮮醬及酸辣醬

Above lettuce wrap dishes are served with seafood sauce and chili sour sauce