



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.
 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: 2025 年 3 月份
 Promotion from: 2025 Mar

蒸點

Steamed Items

- () 明太子鮮蝦餃 \$45
Shrimp dumplings
- () 松露汁鮮竹卷 \$39
Bean curd rolls with shrimps and truffle sauce
- () 荷香瑤柱野米珍珠雞 \$39
Glutinous rice and conpoy with chicken wrapped in lotus leaf
- () 西班牙黑毛豬小籠包 \$41
Iberico pork dumplings with supreme soup
- () 蟹肉菜苗海皇餃 \$41
Seafood dumplings with crab meat and vegetables
- () 鮑貝粒蝦仁滑燒賣 \$42
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 \$41
Chicken fillet with fish maw and cordyceps flower
- () 香蔥花菇鮫魚球 \$35
Minced dace ball with mushrooms and green shallot
- () 柚皮豉汁蒸排骨 \$39
Pork spare ribs with dried pomelo in black bean sauce
- () 黑松露野菌素粉果 \$35
Wild mushrooms and black truffle dumplings
- () 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 \$37
Chicken feet in spicy sauce
- () 上湯瑤柱灌湯餃 \$65
Double-boiled soup dumplings with scallop, mushroom, pork and conpoy
- () XO 醬金錢肚 \$41
Beef tripe in XO sauce
- () 香噴噴流心黑芝麻包 \$39
Black sesame pasta buns
- () 紫薯多層蛋糕仔 \$33
Steamed purple sweet potato cake layered cake

粥 / 腸粉

Congee & Rice Flour Rolls

- () 艇仔花菇海鮮粥 \$54
Congee with seafood and mushrooms
- () 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
- () 撈起芝麻混醬腸粉 \$45
Rice flour rolls with mixed sauce

煎炸

Deep-fried Items

- () 沙汁芥末三文魚春卷 \$45
Salmon and seafood spring rolls in salad mustard sauce
- () 照燒汁魷魚筒 \$44
Squid rings teriyaki
- () 櫻花蝦臘味煎蘿蔔糕 \$42
Turnip cake with dried Sakura shrimp and waxed meat
- () 珍菌帶子荔芋角 \$42
Deep-fried crispy taro puff with scallop and mushroom
- () 脆皮蜜味叉燒餐包 \$42
Barbecued pork bared

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

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|---|-------|
| () 濃扣枝竹羊腩煲配田園時蔬
Braised lamb bellies in clay pot accompanied with seasonal vegetables | \$438 |
| () 鮮姬松茸菌翡翠炒珍珠龍躉球
Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable | \$178 |
| () 柱皇醬啫啫乾蔥焗金錢風鱈
Stir-fried eel fillet with shallots in Zhu Huang sauce | \$168 |
| () 栗子鮑魚黑蒜炆三黃雞煲
Braised chicken with abalone, black garlic and chestnut | \$168 |
| () 香菇醬雞縱菌紐西蘭牛柳粒
Stir-fried New Zealand beef dices with chanterelles mushrooms in mushroom sauce | \$168 |
| () 花膠海參榆耳燒豆腐
Braised bean curd with fish maws, sea cucumber and elm fungus | \$158 |
| () 栗子珍菌炆珍珠龍躉頭腩
Stewed giant garoupa with chestnut and mushrooms | \$148 |
| () 宮庭原件醬烤黑毛豬腩排
Stewed whole Iberico pork spare ribs in blown sauce | \$138 |
| () 翅骨湯淮山鹹豬骨大芥菜煲
Braised shark's fin soup with salty pork spare ribs, mustard greens and yam in clay pot | \$128 |
| () 奇異果黑醋咕嚕雪花豬柳
Sauté black vinegar and sour pork tenderloin with kiwi | \$128 |
| () 臘味崧荔芋菠菜煲
Fried Spinach, taro and minced waxed meat in clay pot | \$128 |

生猛海鮮 Live Seafood

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|---|-------|
| () 上湯焗澳洲龍蝦伴伊麵/約1.2斤
Braised Australia Lobster with supreme soup and e-fu noodles | \$688 |
| () 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 |
| () 清蒸沙巴珍珠大龍躉/2斤半
Steamed giant garoupa | \$428 |
| () 清蒸珍珠龍躉仔/1斤
Steamed baby giant garoupa | \$198 |
| () 白灼基圍蝦/半斤
Poached fresh shrimp | \$98 |

燒味 Barbecue & Roast

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|---|-------|
| () 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 | \$168 |
| () 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 | \$138 |
| () 化皮乳豬伴香麻海蜇
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 | \$138 |
| () 潮蓮靚燒鵝
Hang-roasted goose | \$138 |
| () 香麻海蜇手撕雞
Marinated shredded chicken, cucumber with jellyfish and sesame | \$78 |
| () 鹽酥脆香豆腐粒
Deep-fried tofu with garlic, salt and pepper | \$98 |

時蔬 Seasonal Vegetables

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| () 上湯浸時蔬 () 蒜茸炒時蔬
Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic | \$98 |
| □菜心 □白菜仔 □西生菜 □娃娃菜
Flower cabbage / White cabbage /lettuce / baby cabbage | |
| () 上湯浸豆苗
Seasonal snow pea shoot in supreme soup | \$198 |
| () 牛肝菌黃耳燒豆腐
Braised tofu with yellow fungus and porcini mushrooms | \$128 |
| () 奇異果黑醋咕嚕鮮淮山
Sauté black vinegar and sour yam with Kiwi | \$118 |
| () 竹笙榆耳鮮菌雜菜煲
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 |
| () 腰果意大利瓜炒茄丁
Wok-fried eggplant with cucumber and cashew nuts | \$118 |
| () 梅菜皇蒸茄子
Steamed eggplant with dried sweet mustard green | \$118 |

粉麵飯推介 Noodles and Rice

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|---|-------|
| () 櫻花蝦臘味糯米飯
Braised glutinous rice with waxed meat and dried Sakura shrimps | \$138 |
| () 翅骨湯海鮮新竹米粉
Rice vermicelli in shark's fin soup with seafood | \$138 |
| () 龍蝦汁帶子瑤柱炆伊麵
Braised e-fu noodles with scallops and conpoy in lobster sauce | \$138 |
| () 味鮮醬蝦仁雞球煎黃金麵
Fried fine crispy noodles with fillet chicken and shrimp in Wei Xian sauce | \$138 |
| () XO 醬雪花豬柳干炒河粉
Fried thick rice noodles with shredded pork in XO sauce | \$128 |
| () 薑蔥海參燒鵝絲炆潤麵
Stewed thick noodles with roast goose, sea cucumber and scallions | \$128 |
| () 欖茄蟹味菌牛柳條炆米粉
Fried rice vermicelli with beef tenderloin, shimeji mushroom and olives tomatoes | \$128 |
| () 蝦膏基圍蝦安格斯牛崧炒香苗
Fried rice with shrimp, minced beef and shrimp paste | \$128 |
| () 鮑汁海參鱈魚雞粒燜香苗
Braised rice with chicken dices, sea cucumber and octopus in abalone sauce | \$138 |

甜品 Dessert

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| () 珍珠杏仁腰果露
Sweetened almond, sago pearls and cashew cream | \$35 |
| () 小白兔鮮果水晶晶
"Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice | \$38 |
| () 楊枝逢甘露
Iced mango cream with sago and pomelo | \$42 |
| () 蜜味脆麻花
Deep-fried crispy flour fritters with honey and sesame | \$36 |
| () 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 | \$35 |

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