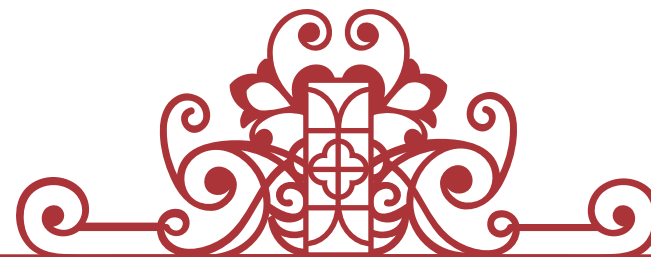


翡翠海鮮炒麵 Fried Noodle with Seafood and Vegetable	138	<input type="checkbox"/>
肉絲炒麵 Fried noodle with shredded pork	88	<input type="checkbox"/>
豉油皇炒麵 Fried noodle with soy sauce	88	<input type="checkbox"/>
乾炒牛肉河粉 Wok Fried Rice Noodle with Sliced Beef	88	<input type="checkbox"/>
滑蛋薑蔥蝦河粉 Wok Fried Rice Noodle with Prawn and Ginger Onion	128	<input type="checkbox"/>
魚頭片米粉湯 Vermicelli Soup with Slice Fish and Ginger	128	<input type="checkbox"/>
榨菜肉絲燜米 Braised Vermicelli with Pork Meat and Preserved Vegetable	98	<input type="checkbox"/>
魚香茄子燜伊麵 Braised E-Fu Noodle with Eggplant and Salty Fish	98	<input type="checkbox"/>
瑤柱蛋白炒飯 Fried Rice with Egg White, Scallop and Vegetable	98	<input type="checkbox"/>
鹹魚雞粒炒飯 Fried Rice with Salty Fish and Dried Chicken	98	<input type="checkbox"/>
揚州炒飯 Chinese Young Chew Fried Rice	98	<input type="checkbox"/>
鮑汁金菇蟲草花伊麵 Braised E-Fu Noodle with Cordyceps Flower & Daylily in Abalone Sauce	98	<input type="checkbox"/>
白灼芥蘭 Poached Kale	48	<input type="checkbox"/>
白灼菜心 Poached Choy Sum	48	<input type="checkbox"/>



午市餐單



Lunch Menu



臺號 | Table Number:

人數 | Number of Guest:

員工 | Handled By:

甜品類 Dessert Delight

泰式榴蓮奶凍	32	<input type="checkbox"/>	<input type="checkbox"/>
Thai durian milk pudding			
夾心香芒椰奶糕	32	<input type="checkbox"/>	<input type="checkbox"/>
Coconut Cake with Mango Filling			
燕窩香芒凍布甸	32	<input type="checkbox"/>	<input type="checkbox"/>
Bird's Nest and Mango Pudding			

粥類 Congee

冬瓜杞子魚茸粥	40	<input type="checkbox"/>	<input type="checkbox"/>
Fish Congee with Winter Melon & wolfberry			
皮蛋瘦肉粥	40	<input type="checkbox"/>	<input type="checkbox"/>
Pork Congee with Conpoy and Century Egg			
淮山銀杏百合腰豆粥	38	<input type="checkbox"/>	<input type="checkbox"/>
Lily and Cashewnut Congee with Chinese Yam			
明火瑤柱白粥	28	<input type="checkbox"/>	<input type="checkbox"/>
Plain Congee with Conpoy			
雜糧地瓜粥	28	<input type="checkbox"/>	<input type="checkbox"/>
Grains congee with Sweet Potato			

果汁 Selection of Juices

奇異果汁 | Kiwi ☐ 橙汁 | Orange ☐ 西瓜汁 | Water Melon ☐
28 每杯 | Per Glass



蒜泥麻辣小黃瓜	42	<input type="checkbox"/>
Marinated Cucumber with Garlic		
皮蛋拼子薑	42	<input type="checkbox"/>
Preseved Eggs with Tender Ginger		
陳醋黑木耳	42	<input type="checkbox"/>
Marinated Black Fungus with Garlic and Vinegar		
蒜泥白肉卷	68	<input type="checkbox"/>
Szechuan Style Garlic Pork Belly Rolls		
沙薑豬手	68	<input type="checkbox"/>
Marinated Pork Knuckle with Fresh Sand Ginger		
龍江玫瑰豉油雞	98	<input type="checkbox"/>
Braised Long-Jiang Chicken with Soy Sauce		
川辣口水雞	98	<input type="checkbox"/>
Marinated Chicken with Chili Sauce		
明爐脆皮燒鴨	98	<input type="checkbox"/>
Roasted Crispy Duck		
地道澳門燒花腩	98	<input type="checkbox"/>
Traditional Macanese Roasted Pork Belly		
桂花蜜汁叉燒	88	<input type="checkbox"/>
BBQ Pork with Osmanthus and Honey Sauce		
古法明爐脆皮燒鵝	118	<input type="checkbox"/>
Traditional Crispy Roasted Goose		
川式海鮮豆腐煲	148	<input type="checkbox"/>
Braised assorted Seafood with Bean Curd in Hot Bean Sauce		
涼瓜豉汁排骨煲	108	<input type="checkbox"/>
Braised Bitter Melon with Pork Ribs in Black Bean Sauce		
魚香茄子煲	108	<input type="checkbox"/>
Eggplant and Salty Fish with Minced Pork in Clay Pot		

以上價格均以澳門幣結算，另收加壹服務費。 | All prices are in MOP and subject to 10% service charge.

麻婆豆腐扒扇貝 Mapo Tofu with Half Shell Scallop	108	<input type="checkbox"/>
京燒蝦球 Stir-Fried Prawn with Cantonese Sauce	128	<input type="checkbox"/>
芥末一口牛 Stir Fried Beef Tenderloin with Wasabi Sauce	108	<input type="checkbox"/>
中式牛扒 Pan Fried Beef Chop "Cantonese" Style	128	<input type="checkbox"/>
柱侯蘿蔔燜牛腩 Braised Beef Brisket with Daikon	128	<input type="checkbox"/>
蜜汁排骨王 Honey Pork Ribs with Cantonese Sauce	128	<input type="checkbox"/>
美味菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	108	<input type="checkbox"/>
宮保雞丁 Stir Fried Chicken with Dried Chili "Kung Poa" Style	108	<input type="checkbox"/>
梅醬薑芽雞 Stir Fried Chicken with Young Ginger and Plum Sauce	108	<input type="checkbox"/>
薑蔥三文魚頭腩煲 Braised Salmon Head with Ginger and Onion	108	<input type="checkbox"/>
金勾浸勝瓜 Poached Sheng Melon with Conpoy & Dried Shrimps	98	<input type="checkbox"/>
高湯海味雜菜 Seafood and Mixed Vegetables in Supreme Broth	98	<input type="checkbox"/>
鮑汁蟹味菇 Braised White Beech Mushroom in Abalone Sauce	98	<input type="checkbox"/>
農家小炒皇 Wok Fried Pork Belly with Dried Shrimps and Chives	98	<input type="checkbox"/>

煎，炸點類 Pan Fried ,Deep Fried -----		
黑芝麻甜薄撻 Sweeten Pan Cake with Black Sesame	32	<input type="checkbox"/> <input type="checkbox"/>
臘味蘿蔔糕 Pan Fried Turnip Cake with preserved meat	32	<input type="checkbox"/> <input type="checkbox"/>
咸水角 Fried Minced Pork Pastry	32	<input type="checkbox"/> <input type="checkbox"/>
香煎韭菜餃 Pan Fried Chinese Chive Dumpling	32	<input type="checkbox"/> <input type="checkbox"/>
雞絲炸春卷 Fried chicken Spring roll	32	<input type="checkbox"/> <input type="checkbox"/>
沙律醬明蝦角 Deep Fried Shrimp Wonton	38	<input type="checkbox"/> <input type="checkbox"/>
鮮蝦腐皮卷 Deep Fried Bean Curd Roll with Chives and Shrimp	36	<input type="checkbox"/> <input type="checkbox"/>
金沙紫薯果 Purple Sweet Potato with Wheat Flake Ball	32	<input type="checkbox"/> <input type="checkbox"/>
香煎馬蹄糕 Pan Fried Water Chestnut Cake	28	<input type="checkbox"/> <input type="checkbox"/>
腸粉類 Steam Rice Flour Roll -----		
脆皮金沙鮮蝦腸 Crispy Fresh Shrimps rice Roll	48	<input type="checkbox"/> <input type="checkbox"/>
香茜叉燒腸 Coriander BBQ Pork Meat rice Roll"	46	<input type="checkbox"/> <input type="checkbox"/>
港式炸兩腸 Rice Roll with Cantonese Fried Fluffy Dough	38	<input type="checkbox"/> <input type="checkbox"/>
冬菜牛肉腸 Beef with preserved cabbage rice roll	42	<input type="checkbox"/> <input type="checkbox"/>

臺號 | Table Number:

人數 | Number of Guest:

員工 | Handled By:

蒸點類 Daily Steamed

蘆筍鮮蝦餃	42	<input type="checkbox"/>	<input type="checkbox"/>
Asparagus Prawn Dumpling			
明蝦蟹子燒賣	38	<input type="checkbox"/>	<input type="checkbox"/>
Shaomai Pork with Prawn			
遼參青芥菜苗餃	38	<input type="checkbox"/>	<input type="checkbox"/>
Sea cucumber and Vegetable Dumpling			
黑松露小籠包	42	<input type="checkbox"/>	<input type="checkbox"/>
Black Truffle Xiao Long Bao			
沙爹黑椒金錢肚	34	<input type="checkbox"/>	<input type="checkbox"/>
Beef Belly with Sate Sauce"			
迷你瑤柱珍珠雞	34	<input type="checkbox"/>	<input type="checkbox"/>
Mini Rice Dumpling with Chicken and Conpoy			
醬香雲耳蒸鳳爪	34	<input type="checkbox"/>	<input type="checkbox"/>
Chicken Feet and Fungus in Pepper Sauce			
黑松露素粉果	34	<input type="checkbox"/>	<input type="checkbox"/>
Vegetable Dumpling with Black Truffle			
炒蒜蒸排	34	<input type="checkbox"/>	<input type="checkbox"/>
Pork Ribs with Fresh Garlic and Black Bean			
珍菌鮑汁腐皮卷	34	<input type="checkbox"/>	<input type="checkbox"/>
Abalone sauce Tofu skin roll			
陳皮牛肉球	34	<input type="checkbox"/>	<input type="checkbox"/>
Steamed Beef Ball with dried orange peel			
馬拉糕	32	<input type="checkbox"/>	<input type="checkbox"/>
Chinese Sponge Cake			
蠔皇叉燒包	32	<input type="checkbox"/>	<input type="checkbox"/>
Barbeque Pork Bun			
甘筍汁流沙包	32	<input type="checkbox"/>	<input type="checkbox"/>
Creamy Carrot Custard Bun			
客家咸茶果	32	<input type="checkbox"/>	<input type="checkbox"/>
Hakka Dumpling			

XO醬鳳眼餃	42	<input type="checkbox"/>	<input type="checkbox"/>
Phoenix eye dumpling with shrimps in XO sauce			
雜菌蘑菇包	32	<input type="checkbox"/>	<input type="checkbox"/>
Assorted Mushroom Bun			
懷舊四寶雞扎	36	<input type="checkbox"/>	<input type="checkbox"/>
Traditional Chicken Roll			

酥皮類 Baked Chinese Puff Pastry

芝麻牛肉酥餅	28	<input type="checkbox"/>	<input type="checkbox"/>
Sesame Beef Puff Pastry			
雪山叉燒包	32	<input type="checkbox"/>	<input type="checkbox"/>
Baked Barbeque Pork Bun			
鮮奶燕窩撻	34	<input type="checkbox"/>	<input type="checkbox"/>
Fresh Milk Egg Tart with Bird's Nest			
椰香焗甜餐包	32	<input type="checkbox"/>	<input type="checkbox"/>
Baked Sweeten Coconut Bun			

