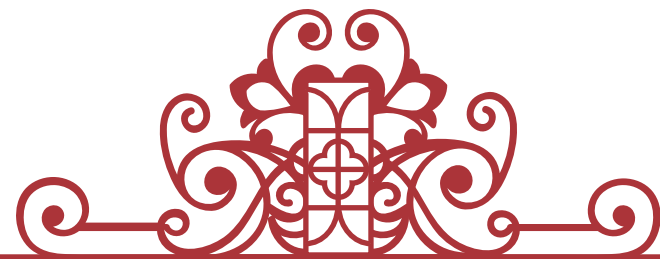


黑椒海鮮烏冬 Wok Fried Udon Noodle and Seafood with Black Pepper Sauce	148 例Set <input type="checkbox"/>
翡翠海鮮炒麵 Fried Noodle with Seafood and Vegetable	168 例Set <input type="checkbox"/>
肉絲炒麵 Fried Noodle with Shredded Pork	128 例Set <input type="checkbox"/>
瑤柱蛋白炒飯 Fried Rice with Egg White, Scallop and Vegetable	128 例Set <input type="checkbox"/>
鹹魚雞粒炒飯 Fried Rice with Salty Fish and Dried Chicken	128 例Set <input type="checkbox"/>
楊洲炒飯 Chinese Yeong Chew Fried Rice	128 例Set <input type="checkbox"/>
XO醬珍菌燜伊麵 Braised E-Fu Noodle with Fungus and XO Sauce	128 例Set <input type="checkbox"/>
乾炒牛肉河粉 Wok Fried Rice Noodle with Sliced Beef	128 例Set <input type="checkbox"/>
滑蛋姜葱蝦河粉 Wok Fried Rice Noodle with Prawn and Ginger Onion	148 例Set <input type="checkbox"/>
豉油皇炒麵 Fried Noodle with Soy Sauce	108 例Set <input type="checkbox"/>
黑椒雞球炒河 Wok Fried Rice Noodle with Black Bean Sauce	128 例Set <input type="checkbox"/>
白灼菜心 Poached Choy Sum	58 例Set <input type="checkbox"/>
白灼芥蘭 Poached Kale	58 例Set <input type="checkbox"/>

酒水 BEVERAGE SELECTIONS

香濃咖啡 | Caffee ☐ 香滑奶茶 | Milk Tea ☐ 30免費續杯 | Free Refill
 鮮榨橙汁 | Orange ☐ 鮮榨西瓜汁 | Water Melon ☐ 35 每杯 | Per Glass



午市餐單



Lunch Menu



焗焗贏 Baked Chinese Puff Pastry

青芥三文魚撻	36	<input type="checkbox"/>	<input type="checkbox"/>
Salmon Tart with Wasabi			
酥皮燕窩撻	36	<input type="checkbox"/>	<input type="checkbox"/>
Egg Tart with Bird's Nest			
炭燒子薑叉燒酥	36	<input type="checkbox"/>	<input type="checkbox"/>
Baked Barbecued Pork Puff Pastry			

甜之語 Dessert Delights

安南子燉天山雪蓮	36	<input type="checkbox"/>	<input type="checkbox"/>
Tianshan Lotus seeds with Aulse Soup			
南北杏燉雙雪	36	<input type="checkbox"/>	<input type="checkbox"/>
Stewed Pear and Fungus with Almond			
燕窩香芒凍布甸	36	<input type="checkbox"/>	<input type="checkbox"/>
Bird's Nest and Mango Pudding			
金沙紫薯果	36	<input type="checkbox"/>	<input type="checkbox"/>
Purple Sweet Potato with Wheat Flake Ball			
保健龟苓膏	36	<input type="checkbox"/>	<input type="checkbox"/>
Guiling Paste with honey			
夾心香芒椰奶糕	36	<input type="checkbox"/>	<input type="checkbox"/>
Coconut Cake with Mango Filling			

酒水 BEVERAGE SELECTIONS

香濃咖啡 Caffee	免費續杯 Free Refill
香滑奶茶 Milk Tea	免費續杯 Free Refill
鮮榨橙汁 Orange	每杯 Per Glass
鮮榨西瓜汁 Water Melon	每杯 Per Glass

宮保雞丁	128 例	Set <input type="checkbox"/>
Stir Fried Chicken with Dried Chili "Kung Poa" Style		
蜜汁排骨王	128 例	Set <input type="checkbox"/>
Honey Pork Ribs with Cantonese Sauce		
紅燒獅子頭	128 例	Set <input type="checkbox"/>
Stewed Meatball and Vegetable with Soy Sauce		
美味菠蘿咕嚕肉	128 例	Set <input type="checkbox"/>
Sweet and Sour Pork with Pineapple		
金瑤銀絲娃娃菜	128 例	Set <input type="checkbox"/>
Glass Noodles with Conpoy and Baby Cabbage		
金勾浸勝瓜	128 例	Set <input type="checkbox"/>
Poached Sheng Melon with Conpoy and Dried Shrimps		
高湯海味雜菜煲	128 例	Set <input type="checkbox"/>
Seafood and Mixed Vegetables in Supreme Broth		
咕嚕蝦球	148 例	Set <input type="checkbox"/>
Sweet and Sour Prawn with Pineapple		
白飯魚煎蛋	108 例	Set <input type="checkbox"/>
Pan Fried Egg with White Fish		
川式海鮮豆腐煲	168 例	Set <input type="checkbox"/>
Braised Assorted Hot Seafood with Bean Curd in Hot Bean Sauce		
當歸滑雞煲	168 例	Set <input type="checkbox"/>
Braised Chicken with Chinese Herbal		
涼瓜豉汁排骨煲	138 例	Set <input type="checkbox"/>
Braised Bitter Melon with Pork Ribs in Black Bean Sauce Lettuce		
魚香茄子煲	128 例	Set <input type="checkbox"/>
Eggplant and Salty Fish with Minced Pork in Clay Pot		

臺號 | Table Number:

人數 | Number of Guest:

員工 | Handled By:

玫瑰豉油雞
Braised Long-Jiang Chicken with Soy Sauce

128 半隻Half ☐

川辣口水雞
Marinated Chicken with Chilli Sauce

108 例Set ☐

蒜泥麻辣小黃瓜
Marinated Cold Cucumber with Garlic

42 例Set ☐

皮蛋拼子薑
Tender Ginger with Preserved Eggs

42 例Set ☐

陳醋黑木耳
Marinated Black Fungus with Garlic and Vinegar

42 例Set ☐

和味炸菜
Marinated Szechuan cabbage

42 例Set ☐

鯪魚肉煎釀青椒
Pan-Fried Green Bell Pepper Stuffed with Dace Fish

68 例Set ☐

古法明爐脆皮燒鵝
Traditional Crispy Roasted Goose

128 例Set ☐

明爐脆皮燒鴨
Roasted Crispy Duck

108 例Set ☐

地道澳門燒花腩
Traditional Macanese Roasted Pork Belly

98 例Set ☐

桂花蜜汁叉燒
BBQ pork with Osmanthus and Honey Sauce

88 例Set ☐

中式牛扒
Pan Fried Beef Chop "Cantonese" Style

148 例Set ☐

柱侯蘿蔔燜牛腩
Braised Beef Brisket with Daikon

128 例Set ☐

三杯洋蔥雞煲
Stewed Chicken and Pork Tripe in Onion Clay Pot

128 例Set ☐

蒸能量 Daily Steamed

蘆筍鮮蝦餃
Asparagus Prawn Dumpling

52 ☐

明蝦蟹子燒賣

42 ☐

Shaomai Pork with Prawn

遼參青芥菜苗餃

46 ☐

Sea Cucumber and Vegetable Dumpling

黑松露小籠包

48 ☐

Black Truffle Xiao Long Bao

沙爹黑椒金錢肚

38 ☐

Beef Belly with Sate Sauce

迷你瑤柱珍珠雞

38 ☐

Mini Rice Dumpling with Chicken and Conpoy

醬香云耳蒸鳳爪

38 ☐

Chicken Feet and Fungus in Pepper Sauce

竹笙牛肉丸

38 ☐

Beef Ball with Bamboo Pith

黑松露素粉果

38 ☐

Vegetable Dumpling with Black Truffle

特色香芋蒸肋排

38 ☐

Pork Ribs with Garlic and Yam

黑松露蒸芋頭糕

36 ☐

Black Truffle Taro cake

珍菌鮑汁腐皮卷

38 ☐

Mushroom Sauce Tofu Skin Roll



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.

齒留香 Pan Fried, Deep Fried -----

香煎韭菜餃	38	<input type="checkbox"/>	<input type="checkbox"/>
Pan Fried Chinese Chive Dumpling			
蔗糖馬蹄糕	32	<input type="checkbox"/>	<input type="checkbox"/>
Pan Fried Water Chestnut Cake			
蜂巢炸芋角	32	<input type="checkbox"/>	<input type="checkbox"/>
Deep Fried Taro Patty			
雞絲炸春捲	38	<input type="checkbox"/>	<input type="checkbox"/>
Fried chicken Spring roll			
香煎瑤柱蘿蔔糕	36	<input type="checkbox"/>	<input type="checkbox"/>
Pan Fried Conpoy Turnip Cake			
粥油咸水角	33	<input type="checkbox"/>	<input type="checkbox"/>
Fried Minced Pork Pastry with Congee Oil			
乳香咸煎餅	22	<input type="checkbox"/>	<input type="checkbox"/>
Frankincense pancake			
浓汤鲜虾云吞	36	<input type="checkbox"/>	<input type="checkbox"/>
Shrimps Wonton with Superior Broth			
鮮蝦腐皮卷	36	<input type="checkbox"/>	<input type="checkbox"/>
Deep Fried Bean Curd Roll with Chives and Shrimp			
沙律醬明蝦角	42	<input type="checkbox"/>	<input type="checkbox"/>
Deep Fried Shrimp Wonton			

腸如意 Steamed Rice Flour Rolls -----

脆皮金沙鮮蝦腸	52	<input type="checkbox"/>	<input type="checkbox"/>
Crispy Fresh Shrimps Roll			
墨魚汁酸菜魚腸	52	<input type="checkbox"/>	<input type="checkbox"/>
Squid ink and Preserved fish Roll			
香茜梅菜叉燒腸	46	<input type="checkbox"/>	<input type="checkbox"/>
Coriander BBQ Pork Meat Roll			
羅漢上素齋腸	45	<input type="checkbox"/>	<input type="checkbox"/>
Vegetable Roll			

港式炸兩腸	38	<input type="checkbox"/>	<input type="checkbox"/>
Rice Roll with Cantonese Fried Fluffy Dough			
冬菜牛肉腸	42	<input type="checkbox"/>	<input type="checkbox"/>
Beef with Preserved Cabbage Roll			

包都德 Dim Sum&Buns -----

黑鑽金沙包	38	<input type="checkbox"/>	<input type="checkbox"/>
Creamy Custard BunsSoup			
像生核桃包	38	<input type="checkbox"/>	<input type="checkbox"/>
Steamed Bun with Walnut Paste			
蠔皇叉燒包	38	<input type="checkbox"/>	<input type="checkbox"/>
Barbecue Roasted Pork Bun			
焦糖一口包	38	<input type="checkbox"/>	<input type="checkbox"/>
Caramel Bun			
酥皮菠蘿包	38	<input type="checkbox"/>	<input type="checkbox"/>
Puff Pastry Pineapple Bun			
雞油馬拉糕	38	<input type="checkbox"/>	<input type="checkbox"/>
Chicken Oil Sponge Cake			

粥好運 Congee -----

冬瓜杞子魚茸粥	42	<input type="checkbox"/>	<input type="checkbox"/>
Fish Congee with Wax Gourd & Chinese Wolf-Berry			
香芋石螺淡菜粥	42	<input type="checkbox"/>	<input type="checkbox"/>
Taro with Land Snail & Dry Baby Mussel Congee			
皮蛋瘦肉粥	42	<input type="checkbox"/>	<input type="checkbox"/>
Pork Congee with Conpoy and Century Egg			
淮山銀杏腰豆百合粥	48	<input type="checkbox"/>	<input type="checkbox"/>
Lily and Cashew nut Congee with Chinese Yam			
珍菌一品粥	48	<input type="checkbox"/>	<input type="checkbox"/>
Supper Mushroom Congee			
明火瑤柱白粥	28	<input type="checkbox"/>	<input type="checkbox"/>
Dried Scallop Congee			