

蒸點 Stoomed Itoms		粥 / 腸粉 Congee & Rice Flour Rolls	
Steamed Items		Collect & Rice I loui Rolls	
()明太子鮮蝦餃 Shrimp dumplings	\$45	( )蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower	\$49
( )南湖三色蝦鮫皇 Shrimp dumplings (Original/Spinach/Carrot)	\$41	( )大灣區皮蛋瘦肉粥 Congee with pork and century egg	\$49
( )松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$39	( )鮮淮山柴魚豬骨粥 Congee with pork spare ribs dried fish and fresh yam	\$49
( )荷香瑶柱珍珠雞 Glutinous rice and conpoy with chicken wrapped in lotus leaf	\$39	( )紅米炸兩腸粉 Red rice flour rolls with dough stick	<b>\$</b> 43
()西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$41	( )原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$50
( )蟹肉鮮蝦鳳眼餃 Phoenix eye dumplings with crab meat and shrimp	\$41	Rice flour rolls with whole shrimp  ( )甜梅菜叉燒腸粉  Rice flour rolls with barbecued pork and preserved mustard	\$45
( )鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps	\$42	Rice flour rolls with barbecued pork and preserved mustard  煎炸	
()榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns	\$39	Deep-fried Items	
( )蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$41	( )網絲沙拉蝦春卷 Netted spring roll with shrimp and celery in salad sauce	\$45
Chicken fillet with fish maw and cordyceps flower  ( )翅湯陳皮蘿蔔絲鯪魚球  Minced dace pastes with tangerine peel, shredded turnip in fin	\$39	( )沙汁芥末三文春卷 Salmon and seafood spring rolls in salad mustard sauce	\$45
soup	·	( )照燒汁魷魚筒 Squid rings teriyaki	\$44
( )柚皮豉汁蒸排骨 Pork spare ribs with dried pomelo in black bean sauce	\$39	( )豬肉崧炒蘿蔔糕 Turnip cake with pork floss	\$42
( )竹笙野菌粉果仔 Vegetarian dumplings with wild mushroom and bamboo pith	\$35	( )珍菌香芋丑小鴨 Deep-fried crispy taro puff with mushroom	\$42
( )山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$35	( )芹香涼瓜煎薄餅 Minced dace pan-cake with celery and bitter melon	\$42
()蠓皇蜜汁叉燒包 Barbecued pork buns	\$33	( )蜜汁炸叉燒包 Deep-fried barbecued pork buns	\$39
( )名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$37	( )香酥黃金炸油條	\$38
( )上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy	\$65	Deep-fried dough stick  ( )香滑生磨豆漿	\$20
( )龍蝦汁百花釀魚肚 Fish maw coated shrimp and cuttlefish paste in lobster sauce	\$37	Fresh soy milk  所有價目以澳門幣計算及附加 10%服務費	
( )香噴噴流心黑芝麻包 Black sesame pasta buns	\$39	All prices are in MOP and subject to 10% service charg	e

廚師推介 Chef's Recommendation	例	燒味 及 時蔬 <u>Roast &amp; Seasonal Veg</u> etables	例	粉麵飯推介 <u>Noodles and Rice</u>	例
()濃扣枝竹羊腩煲配田園時蔬 Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$438	( )南湖燒味雙拼盤 Roasted assorted barbecued meat platter 自選兩款 Choose two items	\$178	( )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
( ) 薑蔥焗肉蟹(約1.2斤) Stir-fried whole meat crab with ginger and scallions	\$398	目選网款 Choose two items □叉燒 □油雞 □切雞 □燒肉 BBQ pork /Soya chicken /Poached chicken /Roasted pork bellies		( )櫻花蝦臘味糯米飯 Braised glutinous rice with waxed meat and dried Sakura shrimps	\$138
( )粉絲焗肉蟹(約1.2斤) Stir-fried whole meat crab with vermicelli	\$398	( )潮州鹵水拼盤 Marinated assorted meat platter "Chou Chow "Style	\$148	( )古法砂窗竹笙雲吞雞煲 Noodles in shark's fin soup with chicken, wonton and bamboo pith in	\$168
( )清蒸大閘蟹(1隻) Steamed hair crab(Ipiece)	\$118	自選三款 Choose three items □豆腐 □豬頸肉 □鵝翼 □鵝掌 □墨魚		casserole ( )另加花膠一件\$68 additional fish maw \$68 (Ipiece)	
()柱皇醬鮮姬松茸炒珍珠龍躉球 Sautéed giant garoupa with Agaricus blazei mushrooms in Zhu Huang sauce	\$178	Bean curd/Pork chuck/Goose wings/Goose feet Slices cuttlefish  ( )化皮乳豬件伴香麻海蜇  Roasted suckling pig and jelly fish served with condiments	\$238	()翅骨湯海鮮手打幼麵 Noodles in shark's fin soup with seafood	\$138
() 蝦籽鳳眼果柚皮焗金錢風鱔 Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes	\$168			( )龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
()金不換鳳眼果鮑魚炆三黃雞煲 Braised chicken with abalone, noble bottle tree seed and basil leaves	\$168	( )爆脆皮燒腩仔 Roasted crispy pork bellies	\$188	( ) 味鮮醬鮮蝦雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and shrimp in Wei Xian sauce	\$138
()紫蘇醬雞縱菌紐西蘭牛柳粒 Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce	\$168	( )蜜糖汁叉燒 Barbecued pork in honey sauce	\$148	( ) 畫蔥海參黑毛豬炊潤麵 Stewed thick noodles with Iberico pork slices, sea cucumber and scallions	\$128
( )栗子珍菌炆珍珠龍躉頭腩 Stewed giant garoupa with noble bottle Tree seed and mushrooms	\$148	( )潮蓮靚燒鵝 Hang-roasted goose	\$138	( )XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128
( )臘味崧荔芋菠菜煲 Fried Spinach, taro and minced waxed meat in clay pot	\$138	( )黑松露手撕雞 Tossed shredded chicken with truffle	\$118		\$128
()宫庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$138	( )鹽酥脆香豆腐粒 Deep-fried tofu with garlic, salt and pepper	\$98	( )泰國蝦頭油吊片雞柳炒新竹米粉 Fried rice vermicelli with shrimp paste, shredded chicken, squid ( )大澳蝦膏基圍蝦安格斯牛崧炒香苗 Fried rice with shrimp, minced beef and shrimp paste	\$128
() 翅骨湯日本金薯鹹豬骨大芥菜煲 Braised shark's fin soup with salty pork spare ribs, mustard greens and Japanese potato in clay pot	\$128	( )上湯浸時蔬 ( )蒜茸炒時蔬	\$98	( )鮑汁海參鱆魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$128
()奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$128	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		甜 品 Dessert	
生猛海鮮 Live Seafood		( )牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$138	( )珍珠鮮奶合桃露 Sweetened walnut cream with pearl and milk	<b>\$</b> 35
( )上湯焗澳洲龍蝦伴伊麵/約 1.2 斤 Braised Australia Lobster with supreme soup and e-fu noodles	<b>\$</b> 788	( )奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$118	( )果仁玫瑰冰粉 konnyaku jelly and with nuts, rose and wolfberries	\$42
( )蔥油蒸原條東星班/1片	\$338	( )竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$118	( )楊枝逢甘露 Iced mango cream with sago and pomelo	\$42
Steamed Coral garoupa in scallions  ( )清蒸原條老虎班/1斤 Steamed tiger garoupa in scallions	\$198	( )椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$118	( )香芒軟糍卷 Glutinous rice roll with mango and desiccated coconut	\$38
( )清蒸珍珠龍躉仔/1斤 Steamed baby giant garoupa	\$158	( ) 腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$118	( )蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$36
() 自灼基圍蝦/1斤 Poached fresh shrimp	\$148	( )梅菜皇蒸茄子	\$118	( )特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel and lotus seed	\$35
( ) 白灼基圍蝦/半斤 Poached fresh shrimp	\$78	Steamed eggplant with dried sweet mustard green  所有價目以澳門幣計算及附加 10%服務費  All prices are in MOP and subject to 10% service char	ge	( )珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$35