

### 精選點心 DIM SUM SPECIALS

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| 1. 北菇干貝滑燒賣   | _____ | 48 |
| Steamed pork shaomai with conpoy and mushroom  |       |    |
| 2. 帶子菠菜海鮮水晶餃   | _____ | 48 |
| Steamed seafood with scallop and spinach crystal dumplings                             |       |    |
| 3. 高湯螺頭小籠包   | _____ | 48 |
| Steamed minced pork dumplings with conch and broth                                     |       |    |
| 4. 觀海軒三色蝦餃皇  | _____ | 48 |
| Steamed tri-color prawn dumplings  |       |    |
| 5. 杞子竹筴浸鮮竹卷  | _____ | 48 |
| Poached bean curd skin rolls with bamboo pith and Lycium berry in supreme soup         |       |    |
| 6. XO醬蒸鳳爪  | _____ | 48 |
| Steamed chicken feet in XO sauce   |       |    |
| 7. 蜜汁叉燒包 — 蒸或炸   | _____ | 38 |
| Barbecued pork buns-Steamed or deep-fried  |       |    |
| 8. 海皇醬蒸排骨  | _____ | 48 |
| Steamed pork ribs and spicy seafood sauce  |       |    |
| 9. 陳皮山竹牛肉球   | _____ | 43 |
| Steamed minced beef balls  |       |    |
| 10. 沙爹醬蒸鮮魷   | _____ | 48 |
| Steamed fresh squid in satay sauce   |       |    |
| 11. 灼北方鮮肉餃   | _____ | 43 |
| Poached Beijing minced pork dumplings  |       |    |
| 12. 鮑魚珍珠雞  | _____ | 48 |
| Steamed wrapped glutinous rice, meat and abalone                                       |       |    |
| 13. 觀海軒鴛鴦腸粉 — 炸油條魚肉、瑤柱蝦乾   | _____ | 48 |
| Steamed rice rolls:<br>– Deep-fried dough and minced fish<br>– Conpoy and dried shrimp |       |    |

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| 14. 蜂巢荔茸鳳尾蝦   | _____ | 50 |
| Deep-fried taro and prawn pastries                            |       |    |
| 15. 鮮蝦芋茸炸春卷   | _____ | 48 |
| Deep-fried spring rolls with prawn and taro                   |       |    |
| 16. 馬拉盞煎蘿蔔糕   | _____ | 48 |
| Steamed turnip cake with conpoy and dry seafood               |       |    |
| 17. 鮮百合雜菌素腸粉  | _____ | 48 |
| Steamed rice rolls with fresh lily and assorted mushrooms     |       |    |
| 18. 蟲草花蝦仁腸粉   | _____ | 48 |
| Steamed rice rolls with cordyceps flower and shrimp           |       |    |
| 19. 香茜竹筴牛肉腸   | _____ | 48 |
| Steamed beef rice rolls with coriander and bamboo piths       |       |    |
| 20. 香脆墨魚餅   | _____ | 43 |
| Crispy cuttlefish cake  |       |    |
| 21. 五香鹹水角   | _____ | 38 |
| Deep-fried glutinous rice dumplings, five-spice and seafood   |       |    |
| 22. XO醬炒腸粉  | _____ | 48 |
| Sautéed rice rolls in XO sauce                                |       |    |
| 23. 日式芥末三文魚卷  | _____ | 38 |
| Salmon nigiri with Japanese mustard                           |       |    |
| 24. 菜乾蠔豉鹹豬骨粥  | _____ | 83 |
| Salted pork bone with dried vegetable and dried oyster congee |       |    |
| 25. 勝瓜生菜黃花魚茸粥   | _____ | 83 |
| Angled luffa with yellow croaker and lettuce congee           |       |    |

### 甜品 DESSERTS

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| 26. 燕窩桂花紅豆糕   | _____ | 48 |
| Red beans with boiled bird's nest and osmanthus pudding |       |    |
| 27. 燕窩焗蛋撻   | _____ | 48 |
| Baked egg tart with bird's nest                         |       |    |
| 28. 香滑椰汁糕   | _____ | 38 |
| Chilled coconut pudding                                 |       |    |
| 29. 清香九層棗茸糕   | _____ | 38 |
| Steamed red date layered cakes                          |       |    |
| 30. 播沙黑芝麻湯圓   | _____ | 38 |
| Black sesame paste glutinous rice balls                 |       |    |
| 31. 紅豆茸南瓜果  | _____ | 38 |
| Frozen red beans and pumpkin                            |       |    |
| 32. 紫薯芝士網絲卷   | _____ | 38 |
| Purple sweet potato and cheese roll                     |       |    |
| 33. 香滑奶皇流沙包   | _____ | 38 |
| Steamed custard oat bun                                 |       |    |
| 34. 健康芝麻核桃包   | _____ | 38 |
| Steamed sesame and walnut bun                           |       |    |
| 35. 生磨薑薈腰果露湯圓   | _____ | 38 |
| Sweetened cream of cashew nut and aloe vera dumplings   |       |    |
| 36. 香芒楊枝金露  | _____ | 38 |
| Chilled mango and pomelo cream                          |       |    |
| 37. 香滑馬拉糕   | _____ | 38 |
| Steamed traditional custard cakes                       |       |    |

以上價目為澳門幣，另需附加 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 requirements.

## 午市小食 SNACKS

上午十一時半後供應 Served from 11:30am onwards

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| 38. 青木瓜拌海蜆<br>Marinated jelly fish and green papaya  | 98  |
| 39. 金牌脆皮燒肉<br>Roasted crispy pork belly  | 138 |
| 40. 香茜拌木耳<br>Marinated black fungus with coriander in chili sauce                                      | 68  |
| 41. 陳皮燒鴨<br>Roasted duck with dried orange peel  | 138 |
| 42. 椒鹽豆腐<br>Deep-fried bean curd and spiced salt   | 68  |
| 43. 潮式滷水拼盤<br>Chaozhou-style assorted marinated meat platter   | 228 |
| 44. 花雕醉鴿<br>Pigeon marinated in Chinese wine   | 128 |
| 45. 川味秋葵<br>Sichuan-style Okra   | 88  |
| 46. 話梅農家雞<br>Chicken marinated in preserved plum   | 168 |
| 47. 椒鹽葡式馬介休<br>Salted Portuguese dried codfish   | 88  |
| 48. 生炒、上湯、濃雞湯或濃魚湯（時蔬）<br>Poached seasonal vegetables in fried, supreme soup, chicken soup or fish soup | 128 |
| 49. 沙律醬吉列脆炸軟殼蟹<br>Deep-fried soft-shell crab rolls with salad sauce                                    | 118 |

## 午市飯麵 RICE & NOODLES

上午十一時半後供應 Served from 11:30am onwards

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| 50. 葡汁什菌雞粒干貝炒飯<br>Braised rice with chicken and mixed mushrooms in Portuguese sauce          | 128 |
| 51. 黑椒牛柳炒意粉<br>Fried spaghetti with beef and black pepper                                    | 138 |
| 52. 蟹肉帶子黑豚叉燒炒米粉<br>Fried rice vermicelli with scallop and pork and crab meat                 | 128 |
| 53. 沙窩牛腩豬腸粉<br>Braised rice rolls with brisket in clay pot                                   | 118 |
| 54. 雪菜肉絲湯河粉<br>Preserved mustard greens and shredded pork with rice noodle in soup           | 88  |
| 55. 鮑汁花膠海鮮炆粗麵<br>Braised noodles with fish maw, fish lips and dried seafood in abalone sauce | 138 |
| 56. 大廚秘制干炒和牛河粉<br>Fried rice noodles and Wagyu beef in chef's sauce                          | 128 |
| 57. 濃魚湯雪菜斑塊江西米線<br>Braised Jiangxi noodles with mustard greens and fish in soup              | 118 |
| 58. 薑粒金銀瑤柱蛋白炒飯<br>Fried rice with conpoy, egg white and ginger                               | 128 |
| 59. 頭抽蝦籽海鮮炒麵<br>Fried noodles with shrimp roe in supreme soya sauce                          | 128 |
| 60. 黑松露桂花蚌炒飯<br>Fried rice with neck clams and black truffle                                 | 128 |
| 61. 蟹籽素鮑魚紫菜泡飯<br>Braised rice with vegetarian abalone and crab and nori in soup              | 128 |

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