



精選點心 DIM SUM SPECIALS

		首次 加單 1 st order 2 nd order
01 觀海軒三色蝦餃皇	\$58	<input type="checkbox"/> <input type="checkbox"/>
Steamed tri-color prawn dumplings		
02 鮑魚滑燒賣	\$58	<input type="checkbox"/> <input type="checkbox"/>
Steamed pork dumplings with conpoy and abalone		
03 陳皮山竹牛肉球	\$48	<input type="checkbox"/> <input type="checkbox"/>
Steamed minced beef balls with dried mandarin peels		
04 海皇醬蒸排骨	\$48	<input type="checkbox"/> <input type="checkbox"/>
Steamed pork ribs and spicy seafood sauce		
05 杞子竹笙浸鮮竹卷	\$48	<input type="checkbox"/> <input type="checkbox"/>
Poached bean curd skin rolls with bamboo pith and lycium berry in supreme soup		
06 黑松露帶子菜苗餃	\$58	<input type="checkbox"/> <input type="checkbox"/>
Steamed scallop with black truffle and spinach dumpling		
07 鮑汁腐竹燜雞腳	\$48	<input type="checkbox"/> <input type="checkbox"/>
Stewed chicken claws in abalone sauce		
08 上湯小籠包	\$48	<input type="checkbox"/> <input type="checkbox"/>
Steamed minced pork buns with supreme soup		
09 蜜汁叉燒包 - 蒸或炸	\$38	<input type="checkbox"/> <input type="checkbox"/>
Barbecued pork buns - Steamed or deep-fried		
10 灼北方鮮肉餃子	\$48	<input type="checkbox"/> <input type="checkbox"/>
Poached minced pork dumplings		
11 荷香瑤柱珍珠雞	\$48	<input type="checkbox"/> <input type="checkbox"/>
Steamed wrapped glutinous rice and conpoy		
12 瑤柱蔥花蒸蘿蔔糕	\$48	<input type="checkbox"/> <input type="checkbox"/>
Steamed turnip cakes with conpoy and green onion		

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。

		首次 加單 1 st order 2 nd order
13 鮮百合雜菌素腸粉	\$38	<input type="checkbox"/> <input type="checkbox"/>
Steamed rice rolls with fresh lily and assorted mushrooms		
14 觀海軒鴛鴦腸粉 - 炸油條花枝肉&瑤柱蔥花	\$48	<input type="checkbox"/> <input type="checkbox"/>
Steamed rice rolls - Deep-fried dough and cuttlefish & Conpoy and green onion		
15 梅菜皇蒸叉燒腸	\$48	<input type="checkbox"/> <input type="checkbox"/>
Steamed barbecued pork rice rolls with preserved vegetable		
16 XO 醬炒腸粉	\$48	<input type="checkbox"/> <input type="checkbox"/>
Sautéed rice rolls in XO sauce		
17 蘆筍鮮蝦仁腸粉	\$58	<input type="checkbox"/> <input type="checkbox"/>
Steamed rice rolls with asparagus and shrimp		
18 香脆沙律鮮果海鮮盞	\$38	<input type="checkbox"/> <input type="checkbox"/>
Fruit salad in crispy rice net		
19 芋絲素菜炸春卷	\$38	<input type="checkbox"/> <input type="checkbox"/>
Deep-fried spring rolls with taro and vegetables		
20 家鄉海味鹹水角	\$38	<input type="checkbox"/> <input type="checkbox"/>
Deep-fried glutinous rice dumplings and seafood		
21 蜂巢荔茸鳳尾蝦	\$48	<input type="checkbox"/> <input type="checkbox"/>
Deep-fried taro and prawn pastries		
22 金粟脆皮墨魚餅	\$48	<input type="checkbox"/> <input type="checkbox"/>
Deep-fried cuttlefish, sweet corn and chives dumpling		
23 脆皮太湖咸薄餅	\$48	<input type="checkbox"/> <input type="checkbox"/>
Crispy pancake in Tai Hu style		
24 勝瓜地豆黃花魚蓉粥	\$58	<input type="checkbox"/> <input type="checkbox"/>
Yellow coacker, congee with angled luffa and peanut		
25 紅棗栗子花膠雞球粥	\$68	<input type="checkbox"/> <input type="checkbox"/>
Chicken with fish maw, red date and chest nut congee		

落單時間
Ordering time

枱號
Table No.

人數
Person

Above prices are in MOP and subject to 10% service charge.
Please advise us of any allergies or special dietary requirements.



觀海軒
KWUN
HOI
HEEN



甜品 DESSERTS

- | | | 首次
1 st order | 加單
2 nd order |
|--------------|--|-----------------------------|---|
| 26 即烤雞蛋撻 | Freshly baked egg tart | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 27 桂花杞子紅豆糕 | Red beans with boiled lycium berry and osmanthus pudding | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 28 香滑椰汁糕 | Chilled coconut pudding | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 29 香滑馬拉糕 | Steamed traditional Sponge Cake | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 30 清香九層棗茸糕 | Steamed red date layered cakes | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 31 生磨腰果露湯圓 | Sweetened cream of cashew nut dumplings | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 32 擂沙黑芝麻湯圓 | Glutinous rice balls with black sesame paste | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 33 香滑奶皇流沙包 | Steamed egg yolk custard buns | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 34 薑汁蕃薯糖水 | Sweet potato with ginger sweet soup | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 35 香芒楊枝甘露 | Chilled mango and pomelo cream sago | \$38 | <input type="checkbox"/> <input type="checkbox"/> |
| 36 燕窩珍珠金瓜露 | Sweet pumpkin soup with bird's nest and sago | \$48 | <input type="checkbox"/> <input type="checkbox"/> |
| 37 燕窩綠茶芒果軟糰卷 | Malaysian green tea soft glutinous rice rolls with bird's nest | \$48 | <input type="checkbox"/> <input type="checkbox"/> |

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午市小食 SNACKS

- | | | 首次
1 st order | 加單
2 nd order |
|---------------------------|---|-----------------------------|---|
| 38 香菜拌雲耳 | Marinated black fungus with coriander in chili sauce | \$68 | <input type="checkbox"/> <input type="checkbox"/> |
| 39 金沙豆腐 | Deep-fried bean curd | \$68 | <input type="checkbox"/> <input type="checkbox"/> |
| 40 跳爽蘿蔔皮拌西施果 | Marinated radish with tomato | \$68 | <input type="checkbox"/> <input type="checkbox"/> |
| 41 柚子茶燒豬面肉拌薄餅 | Pancake with yuzu marinated barbecued pork | \$78 | <input type="checkbox"/> <input type="checkbox"/> |
| 42 話梅農家雞 | Chicken marinated in preserved plum | \$88 | <input type="checkbox"/> <input type="checkbox"/> |
| 43 子薑拌海蜇 | Marinated jelly fish with sour ginger | \$98 | <input type="checkbox"/> <input type="checkbox"/> |
| 44 生炒/上湯/濃雞湯
或濃魚湯 (時蔬) | Seasonal vegetables : Wok fried / Poached in supreme soup/chicken broth / fish soup | \$128 | <input type="checkbox"/> <input type="checkbox"/> |
| 45 橙花雞球 | Braised chicken with orange sauce | \$128 | <input type="checkbox"/> <input type="checkbox"/> |
| 46 花雕醉鵲 | Pigeon marinated in Chinese wine | \$128 | <input type="checkbox"/> <input type="checkbox"/> |
| 47 金牌脆皮燒肉 | Roasted crispy pork belly | \$138 | <input type="checkbox"/> <input type="checkbox"/> |
| 48 陳皮燒鴨 | Roasted duck with dried orange peel | \$138 | <input type="checkbox"/> <input type="checkbox"/> |
| 49 麻椒響螺片 | Spicy sea whelk slices | \$138 | <input type="checkbox"/> <input type="checkbox"/> |

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午市飯麵 RICE & NOODLES

- | | | 首次
1 st order | 加單
2 nd order |
|----------------|---|-----------------------------|---|
| 50 桂花瑤柱炒新竹米粉 | Fried Xin Zhu rice vermicelli with scallop and egg | \$118 | <input type="checkbox"/> <input type="checkbox"/> |
| 51 桂花蚌咸肉豬骨湯炆米粉 | Braised rice vermicelli and neck clams in salted pork bone soup | \$128 | <input type="checkbox"/> <input type="checkbox"/> |
| 52 大廚秘制乾炒和牛河粉 | Fried rice noodles and Wagyu beef in our chef's sauce | \$128 | <input type="checkbox"/> <input type="checkbox"/> |
| 53 豉椒黑豚肉帶子濕炒河粉 | Fried rice noodles with kurobota pork, scallop and pepper in black bean sauce | \$138 | <input type="checkbox"/> <input type="checkbox"/> |
| 54 黑松露菌燜伊麵 | Braised E-fu noodles with mushrooms and black truffle | \$138 | <input type="checkbox"/> <input type="checkbox"/> |
| 55 鮮茄滑蛋海鮮濕炒麵 | Crispy noodles with seafood and egg | \$138 | <input type="checkbox"/> <input type="checkbox"/> |
| 56 鮑汁花膠海鮮撈粗麵 | Braised noodles with fish maw, fish lips and dried seafood in abalone sauce | \$138 | <input type="checkbox"/> <input type="checkbox"/> |
| 57 濃雞湯瓜粒湯飯 | Braised rice with chicken and melon in soup | \$128 | <input type="checkbox"/> <input type="checkbox"/> |
| 58 黑松露和牛蛋白炒飯 | Fried rice with wagyu beef, egg white and black truffle | \$148 | <input type="checkbox"/> <input type="checkbox"/> |
| 59 籠仔蒜香龍躉蒸飯 | Steamed rice with dice grouper fish and garlic in cage | \$168 | <input type="checkbox"/> <input type="checkbox"/> |
| 60 鮑魚雞粒燴飯 | Fried rice with abalone and diced chicken | \$188 | <input type="checkbox"/> <input type="checkbox"/> |
| 61 觀海軒炒飯 | Signature fried rice Kwun Hoi Heen style | \$188 | <input type="checkbox"/> <input type="checkbox"/> |