

## 精選點心 DIM SUMS SPECIALS

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| 1. 發財蠔豉滑燒賣<br>Steamed pork shaomai<br>with sea moss and dried oyster   | _____ | 48 |
| 2. 瑤柱菠菜水晶海鮮餃<br>Steamed seafood with conpoy<br>and spinach crystal dumplings                                       | _____ | 48 |
| 3. 高湯螺頭小籠包<br>Steamed minced pork dumplings<br>with conch and broth  | _____ | 48 |
| 4. 觀海軒三色蝦餃皇<br>Steamed tri-color prawn dumplings   | _____ | 48 |
| 5. 發財竹笙浸鮮竹卷<br>Poached bean curd skin rolls with sea moss<br>and bamboo pith in supreme soup                       | _____ | 48 |
| 6. 鮑汁燜雞腳<br>Stewed chicken feet in abalone sauce   | _____ | 48 |
| 7. 蜜汁叉燒包 — 蒸或炸<br>Barbecued pork buns-Steamed or deep-fried  | _____ | 38 |
| 8. XO醬蒸排骨<br>Steamed pork ribs in XO sauce   | _____ | 48 |
| 9. 陳皮山竹牛肉球<br>Steamed minced beef balls  | _____ | 43 |
| 10. 發財蓮藕炆豬手<br>Braised pork knuckle with lotus root<br>and oyster sauce  | _____ | 48 |
| 11. 發財雜菌炆餃子<br>Poached assorted mushrooms<br>and sea moss minced pork dumplings                                    | _____ | 43 |
| 12. 荷香鮑魚珍珠雞<br>Steamed wrapped glutinous rice,<br>meat and abalone   | _____ | 48 |
| 13. 觀海軒鴛鴦腸粉 — 炸油條魚肉、瑤柱蝦乾<br>Steamed rice rolls:<br>– Deep-fried dough and minced fish<br>– Conpoy and dried shrimp | _____ | 48 |

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| 14. 蜂巢荔茸帶子香酥盒<br>Deep-fried taro and scallop pastries   | _____ | 50 |
| 15. 沙律香芒蟹肉春卷<br>Deep-fried spring rolls with<br>crab meat and mango salad                       | _____ | 48 |
| 16. 香煎臘味肉鬆蘿蔔糕<br>Pan-fried turnip cake with assorted cured meat<br>and pork floss               | _____ | 48 |
| 17. 發財鮮百合素菜腸粉<br>Steamed rice rolls with sea moss<br>and fresh lily bulb                        | _____ | 48 |
| 18. 蘆筍鮮蝦仁腸粉<br>Steamed rice rolls with asparagus and shrimp                                     | _____ | 48 |
| 19. 脆皮墨魚韭菜角<br>Deep-fried cuttlefish and leeks dumplings  | _____ | 43 |
| 20. 即烤雞蛋撻<br>Baked egg tart   | _____ | 38 |
| 21. 即烤奶黃菠蘿包<br>Baked custard pineapple bun  | _____ | 38 |
| 22. 鮑魚海味鹹水角<br>Deep-fried glutinous rice dumplings,<br>abalone and seafood                      | _____ | 38 |
| 23. 如意叉燒腸<br>Barbecued pork rice roll   | _____ | 48 |
| 24. 發財蠔豉鹹豬骨粥<br>Salted pork bone with sea moss<br>and dried oyster congee                       | _____ | 83 |
| 25. 發財鮮百合竹笙素菜粥<br>Sea moss and fresh lily bulb with bamboo pith<br>and assorted mushroom congee | _____ | 83 |

## 甜品 DESSERTS

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| 26. 香煎椰汁年糕<br>Pan-fried new year's pudding<br>with coconut milk                       | _____ | 48 |
| 27. 香滑椰汁糕<br>Chilled coconut pudding  | _____ | 38 |
| 28. 擂沙黑芝麻湯圓<br>Black sesame paste glutinous rice balls                                | _____ | 38 |
| 29. 芝麻椰絲花生煎堆仔<br>Coconut and peanut sesame balls                                      | _____ | 48 |
| 30. 桂花糖龜苓膏<br>Herbal jelly with osmanthus syrup                                       | _____ | 38 |
| 31. 香芒鯉魚布丁<br>Mango pudding in carp shape   | _____ | 38 |
| 32. 奶皇流沙包<br>Steamed custard oat buns   | _____ | 38 |
| 33. 燕窩川貝燉原個雪梨<br>Double-boiled bird's nest<br>and bulbous fritillaria with whole pear | _____ | 48 |
| 34. 生磨蘆薈腰果露湯圓<br>Sweetened cream of cashew nut<br>and aloe vera dumplings             | _____ | 38 |
| 35. 香芒楊枝金露<br>Chilled mango and pomelo cream  | _____ | 38 |
| 36. 香滑馬拉糕<br>Steamed traditional custard cakes  | _____ | 38 |
| 37. 清香九層棗茸糕<br>Steamed red date layered cakes   | _____ | 38 |

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. 青木瓜絲拌海蜆<br>Marinated jelly fish and green papaya   | 98  |
| 39. 金牌脆皮燒肉<br>Roasted crispy pork belly  | 138 |
| 40. 酸辣拌雲耳<br>Marinated black fungus with spicy and sour sauce  | 68  |
| 41. 南乳吊燒BB鴨<br>Roasted BB duck with red-fermented bean curd  | 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. 陳皮蜜汁燒排骨<br>Roasted honey pork ribs with seasoned orange peel                                       | 188 |
| 45. 川味拌秋葵<br>Okra with Sichuan style   | 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 dressing                                 | 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. 葡汁雞粒菌干貝炒飯<br>Fried rice, chicken, mixed mushroom and Portuguese sauce                    | 128 |
| 51. 鮑汁魚唇燜伊麵<br>Braised e-fu noodles with fish snout in abalone sauce                         | 138 |
| 52. 蟹粉帶子黑豚肉叉燒炒米粉<br>Fried rice vermicelli, scalop, pork and crab meat                        | 128 |
| 53. 墨魚汁吊片炒河粉<br>Fried rice noodles with cuttlefish   | 108 |
| 54. 上湯雪菜肉絲湯河粉<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. 廚師汁和牛乾炒河粉<br>Fried rice noodles and Wagyu beef in our chef's sauce                       | 128 |
| 57. 濃湯肉鬆雲南米線<br>Yunnan noodles with pork floss in soup                                       | 118 |
| 58. 金銀瑤柱薑粒蛋白炒飯<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. 濃湯冬菜生蠔泡飯<br>Winter pickled cabbage and fresh oyster with rice in soup                    | 128 |

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