

### 精選點心 DIM SUM SPECIALS

1. 鮑魚滑燒賣 \_\_\_\_\_ 58  
Steamed pork dumplings with conpoy and abalone
2. 鮮百合桂花蚌菜苗餃 \_\_\_\_\_ 48  
Steamed neck clams, fresh lily and vegetable dumplings
3. 蟹粉上湯小籠包 \_\_\_\_\_ 48  
Steamed minced pork buns with crab meat powder and supreme soup
4. 觀海軒三色蝦餃皇 \_\_\_\_\_ 48  
Steamed tri-color prawn dumplings
5. 松茸菌浸鮮竹卷 \_\_\_\_\_ 48  
Braised bean curd skin rolls with matsutake mushrooms
6. 鮑汁腐竹燜雞腳 \_\_\_\_\_ 48  
Stewed chicken feet in abalone sauce
7. 蜜汁叉燒包 – 蒸或炸 \_\_\_\_\_ 38  
Barbecued pork buns - steamed or deep-fried
8. 豉汁蒸排骨 \_\_\_\_\_ 48  
Steamed pork ribs with black bean sauce
9. 陳皮山竹牛肉球 \_\_\_\_\_ 43  
Steamed minced beef balls
10. 鳳城鴛鴦臘腸卷 \_\_\_\_\_ 48  
Steamed Chinese sausage rolls
11. 灼北方鮮肉餃子 \_\_\_\_\_ 43  
Poached Beijing minced pork dumplings
12. 鮑魚珍珠雞 \_\_\_\_\_ 48  
Steamed wrapped glutinous rice, meat and abalone

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13. 觀海軒鴛鴦腸粉 – 炸油條魚肉、瑤柱蝦乾 \_\_\_\_\_ 48  
Steamed rice rolls :  
- Deep-fried dough and minced fish  
- Conpoy and dried shrimp
14. 蜂巢荔茸帶子香酥盒 \_\_\_\_\_ 50  
Deep-fried taro and scallop pastries
15. 沙律蟹肉牛油果春捲 \_\_\_\_\_ 48  
Deep-fried spring rolls with crab meat and avocado salad
16. 香蔥馬拉盞炒蘿蔔糕 \_\_\_\_\_ 48  
Sauteed turnip cakes 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. 蘆筍鮮蝦仁腸粉 \_\_\_\_\_ 48  
Steamed rice rolls with asparagus and shrimp
19. 貢菜叉燒腸 \_\_\_\_\_ 48  
Barbeque pork rice rolls
20. 黑椒洋蔥黑豚肉酥 \_\_\_\_\_ 48  
Baked Kurobuta pork pastries with black pepper and onion
21. 金勾鹹水角 \_\_\_\_\_ 38  
Deep-fried dried seafood and meat dumplings
22. XO醬炒腸粉 \_\_\_\_\_ 48  
Sautéed rice rolls in XO sauce
23. 脆皮太湖咸薄餅 \_\_\_\_\_ 38  
Crispy pancake
24. 紅棗螺頭花膠栗子粥 \_\_\_\_\_ 78  
Sea conch, fish maw, chestnut and red dates congee
25. 銀杏南瓜鮮百合粥 \_\_\_\_\_ 68  
Pumpkin and lily bulb congee with ginkgo

### 甜品 DESSERTS

26. 即烤蛋撻 \_\_\_\_\_ 38  
Baked egg tart
27. 即烤奶黃菠蘿包 \_\_\_\_\_ 38  
Baked custard pineapple buns
28. 香滑椰汁糕 \_\_\_\_\_ 38  
Chilled coconut pudding
29. 擂沙黑芝麻湯圓 \_\_\_\_\_ 38  
Black sesame paste glutinous rice balls
30. 紅豆茸南瓜果 \_\_\_\_\_ 38  
Frozen red beans and pumpkin
31. 香滑馬拉糕 \_\_\_\_\_ 38  
Steamed traditional custard cakes
32. 香滑奶皇流沙包 \_\_\_\_\_ 38  
Steamed custard oat buns
33. 蛋黃蓮茸包 \_\_\_\_\_ 38  
Lotus and egg yolk buns
34. 姜汁蕃薯湯圓糖水 \_\_\_\_\_ 38  
Sweet potato and glutinous rice balls with ginger sweet soup
35. 香芒楊枝金露 \_\_\_\_\_ 38  
Chilled mango and pomelo cream
36. 燕窩川貝燉原個雪梨 \_\_\_\_\_ 48  
Double-boiled bird's nest and bulb fritillariae with whole pear
37. 燕窩燉鮮奶 \_\_\_\_\_ 48  
Double-boiled fresh milk and bird's nest

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. 香菜拌木耳<br>Marinated black fungus with coriander in chili sauce                                | _____ 68  |
| 39. 酸辣青瓜蘿蔔<br>Hot and sour cucumber and radish   | _____ 68  |
| 40. 金沙豆腐<br>Deep fried bean curd   | _____ 78  |
| 41. 豉油皇雞腿菇<br>Mushrooms in supreme soya sauce  | _____ 78  |
| 42. 彩椒拌海蜇<br>Marinated jelly fish and chili  | _____ 98  |
| 43. 金牌脆皮燒肉<br>Roasted crispy pork belly  | _____ 138 |
| 44. 陳皮燒鴨<br>Roasted duck with dried orange peel  | _____ 138 |
| 45. 沙姜雞<br>Marinated chicken with ginger   | _____ 168 |
| 46. 陳年鹵水大腸豆腐<br>Marinated pork intestine and bean curd   | _____ 188 |
| 47. 椒鹽葡式馬介休<br>Salted Portuguese dried codfish   | _____ 88  |
| 48. 錦鹵雲吞<br>Deep fried wontons with sweet and sour sauce   | _____ 88  |
| 49. 生炒、上湯、濃雞湯或濃魚湯 (時蔬)<br>Poached seasonal vegetables in supreme soup, chicken soup or fish soup | _____ 128 |

## 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. 桂花蚌咸肉豬骨湯燜米粉<br>Braised rice vermicelli and neck clams in salted pork bone soup           | _____ 128 |
| 51. 蟹粉帶子黑豚肉叉燒炒米粉<br>Fried rice vermicelli with scallop, pork and crab meat                   | _____ 128 |
| 52. 大廚秘制干炒和牛河粉<br>Fried rice noodles and Wagyu beef in our chef's sauce                      | _____ 128 |
| 53. 雞絲干燒伊麵<br>Braised e-fu noodles with chicken  | _____ 128 |
| 54. 九王海鮮干炒麵<br>Fried noodles with seafood  | _____ 138 |
| 55. 鮑汁花膠海鮮撈粗麵<br>Braised noodles with fish maw, fish lips and dried seafood in abalone sauce | _____ 138 |
| 56. 經典燒味飯<br>Assorted Chinese barbequed meats with rice                                      | _____ 88  |
| 57. 福建燴飯<br>Fujian fried rice with chicken shrimp and mushroom                               | _____ 128 |
| 58. 帶子蝦仁炒飯<br>Fried rice with scallops and shrimps   | _____ 128 |
| 59. 金銀瑤柱蘿蔔粒炒飯<br>Fried rice with conpoy and radish   | _____ 128 |
| 60. 番茄勝瓜帶子粒泡飯<br>Braised rice with tomato, angled luffa and scallops in soup                 | _____ 138 |
| 61. 太極雞絲鴛鴦炒飯<br>Chicken and shrimp fried rice in milk and tomato sauce                       | _____ 168 |

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