



山野珍馐 鲜菌时宴 **Wild Mushroom Delicacies**
2025.8.1-9.30



凉拌美味牛肝菌
Marinated Pocrini Mushroom
in Soy Sauce

MOP228

青头菌炒酱油肉
Sauteed Fresh Green Russula
Mushroom with Soy Marinated Pork

MOP368



黑虎掌竹笙炖鹌鹑
Double-boiled Soup with Quail, Black Tiger
Mushroom and Bamboo Pith

MOP328

干巴菌金腿咸肉炒饭
Fried-Rice with Ganba Mushroom and Salted
Pork Belly

MOP428

鸡油菌牡蛎浸水潺
Braised Chanterelle Mushroom with Oyster
and Bombay Duck

MOP268

所有价格均以澳门元计算，并附加10%服务费。如有任何食物过敏反应，请于点餐前通知服务团队。
All prices are in MOP and subject to a 10% service charge.
Please inform the service team of any food allergy or dietary requirements prior in ordering.



午市套餐 Lunch Set

2025.9.8 – 10.31

特选果木烤鸭 (半只)

Traditional Wood Fire Roasted Peking Duck (half)



鱼子酱香芋冬瓜

Marinated Winter Melon with Caviar

老北京酱牛肉

Marinated Beef Shank in Beijing Style



主菜 Main (3选2 Choice of 2)

慢煮陈皮东坡肉

Slow-cooked Pork Belly with Tangerine Peel

咸肉雪菜煮象拔蚌仔

Simmered Mini Geoduck Clams with Preserved Meat and Pickled Cabbage

金汤紫玉兰菜

Poached Radicchio in Superior Pumpkin Soup



传统手工炸酱面

Handmade Noodles with Soy Bean Paste

MOP428 / 两位用 for 2

此套餐只适用于星期一至五(不包括10月1至7日及公众假期)
所有价格均以澳门元计算，并附加10%服务费。如有任何食物过敏反应，请于点餐前通知服务团队。
This set menu is only available during weekday only (excluding October 1 to 7 and Public Holidays)
All prices are in MOP and subject to a 10% service charge.
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