



金蟹盛宴 Autumn Crab Feast
2025.10.8-11.30



顶盖儿蟹黄冻
Chilled Hairy Crab Roe Cream

MOP138

二十年花雕熟醉蟹
Marinated Changdang Lake Hairy Crab
in 20 years Huadiao Wine
时价 Market Price



蟹黄爆炒花胶
Sauteed Fish Maw with Lily Bulbs
in Hairy Crab Sauce
MOP628

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.



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清水大闸蟹 Steamed Hairy Crab	时价 Market Price
生煎蟹粉小笼包 Pan-fried Hairy Crab Roe and Pork Dumpling	MOP188
鲟龙鱼筋炖灵芝 Double-Boiled Sturgeon Tendon with Lingzhi and Black Bean Curd	MOP248
松叶蟹汤浸豆苗 Poached Bean Sprouts with Matsuba Crab Meat in Broth	MOP288



厨师精选 **Chef Recommendations**

老北京酱牛肉
Beijing Style Marinated Beef Shank

MOP208

紫苏乳鸽
Roasted Pigeon with Garlic and Perilla Leave

MOP158

花胶煨鸡头米
Double-boiled Dried Fish Maw Soup
with Gorgon Fruit

MOP298

大红袍椒麻田鸡
Boiled Frog with Crystal Noodle
in Rattan Pepper Broth

MOP268

啫啫猪肚鸡
Braised Fillet Chicken with Pork Stomach
and Scallions in Casserole

MOP288

葱油芋艿煮花甲
Braised Mini Taro with Clam
and Spring Onion

MOP168



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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