

粵式點心·即點即蒸
Delicious Cantonese Dim sum



崇尚自然·追求真味
NATURAL & REAL TASTE IS THE ART OF LIVING

小點MOP28 | 中點MOP33 | 大點MOP38 | 特點MOP42
頂點MOP46 | 超點MOP48 | 優點MOP52 | 悅點MOP55

蒸點 STEAMED

- 首次 加單 **魚翅灌湯餃** Steamed Dumpling with Shark's Fin in Superior Soup MOP 88
- 水晶鮮蝦餃** Steamed Shrimp Dumpling (Xia Jiao) 悅
- 鮮蝦仁燒賣** Steamed Shrimp Dumpling (Shao Mai) 悅
- 蟹籽麻辣辣賣** Steamed Dumpling with Spicy Sauce and Crab Roes 超
- 金蒜蒸排骨** Steamed Spare-rib with Mashed Garlic 悅
- 剁椒蒸金錢肚** Steamed Ox Tripe with Salty Red Pepper 頂
- 豉汁蒸鳳爪** Steamed Chicken Feet with Black Bean Sauce 頂
- 陳皮牛肉球** Steamed Beef Balls with Dried Tangerine Peel 超
- 蜜味叉燒包** Steamed Bun Stuffed with B.B.Q. Pork 中
- 灌湯小籠包** Steamed Dumpling Stuffed with Meat 頂
- 田園甜艾餅** Steamed Chinese Sweet Mugwort Cake 大
- 攪仁馬拉糕** Steamed Sponge Cake with Nuts 大
- 迷你鮑魚珍珠雞** Steamed Mini Glutinous Rice with Abalone Wrapped by Lotus Leaf 悅
- 金箔金魚餃** Steamed Dumpling with Fish & Edible Gold Leaf 超
- 燕麥核桃包** Steamed Wheat Bun with Oats 特
- 咖喱蒸鮮魷** Steamed Squid with Curry Sauce 超
- 惹味胡椒蒸海邊鴨** Steamed Duck with Pepper and Spicy Sauce 超
- 竹筴海膽餃** Steamed Dumpling with Sea-urchin and Bamboo Fungus 超
- 黑椒牛仔骨** Steamed Calf Rib with Black Pepper Sauce 悅
- 豬仔流沙包** Steamed Bun Stuffed with Milk Custard and Salty Egg-yolk 大
- 蜂巢紅棗糕** Sweetened Red Dates Cake 頂
- 菌皇上湯鮮竹卷** Steamed Bean-curd Skin Roll with Mushroom in Superior Soup 頂
- 特色點心三拼 (金魚餃/小籠包/手提包酥)** Steamed Dumpling with Fish, Steamed Dumpling Stuffed with Meat and Deep-fried Durian Pastry 優

腸粉 VERMICELLI ROLL

- 首次 加單 **鮮蝦仁腸粉** Steamed Vermicelli Rolls with Fresh Shrimp 超
- 香滑牛肉腸粉** Steamed Vermicelli Rolls with Beef and Parsley 特
- 蜜汁叉燒腸粉** Steamed Vermicelli Rolls with B.B.Q. Pork 頂
- 脆皮翡翠鮮蝦腸粉** Steamed Vermicelli Rolls with Shrimp and Vegetable 超
- 香蔥煎花蝦米腸粉** Pan-fried Vermicelli Rolls with Spring Onion and Dried Shrimp 大
- 紅米脆皮鮮蝦腸粉** Steamed Vermicelli Rolls (Made by Red Rice) with Shrimp 超
- 珍菌上素腸** Steamed Vermicelli Rolls with Bamboo Fungus and Vegetarian Food 大
- 湛江特色香滑撈粉** Steamed Rice Vermicelli Noodles with Oil MOP 68

粥品 CONGEE

- 首次 加單 **皮蛋瘦肉粥** Congee with Pork and Preserved Egg 大
- 大芥菜鹹豬骨粥** Congee with Salty Pig's Bone and Mustard Green 特
- 鮑魚雞粥** Congee with Abalone and Chicken MOP 88
- 明火煲瑤柱白粥** Congee with Dried Scallop 小
- 豆漿配鮮炸油條** Boiled Bean Milk with Twisted Cruller 悅
- 原味熱豆漿** Boiled Bean Milk (Hot) 中
- 招牌油條** Deep-fried Twisted Cruller 中
- 荔灣艇仔粥** Congee with Squid, Fish Maw, Pig's Skin Shrimp 悅
- 燕窩海參淮山粥** Congee with Sea-cucumber, Chinese Yam and Oats 超
- 生滾水蟹粥** Superior Fresh Crab Congee MOP 138
- 招牌魚生粥 (四位用)** Superior Fresh Fish Congee (For 4 Persons) MOP 398
- 生滾肉蟹鮮蝦粥 (配油條、四位用)** Superior Fresh Crab with Shrimp Congee (with Twisted Cruller / For 4 Persons) MOP 488

炸點 DEEP-FRIED

- 首次 加單 **鮮蝦腐皮卷** Deep-fried Shrimp Spring Roll Stuffed with Shrimp 特
- 雪茄春卷** Deep-fried Shrimp Spring Roll with Water Chestnut and Carrot 頂
- 香煎臘味蘿蔔糕** Pan-fried Turnip Cake with Preserved Meat 頂
- 香煎蔥油餅** Pan-fried Onion Cake MOP 68
- 紫薯甜薄撐** Chinese Pan Cake with Purple Potato 頂
- 鵝肝菌香酥餅** Pan-fried Goose's Liver and Mushroom Cake 超
- 豬仔鹹水角** Deep-fried Glutinous Rice Dumpling (in Piglet-shaped) 大
- 生煎菜肉包** Pan-fried Bun Stuffed with Minced Meat & Vegetable 頂
- 北極雪山包** Baked Bun with Mashed Sweetened Red Bean 特
- 葡式蛋撻** Portuguese Egg Tart 頂
- 天鵝榴槤酥** Deep-fried Durian Pastry 超
- 東北肉夾餅** "North-East" Puff Patties MOP 98
- 香煎鮮蝦韭菜餃 (6隻)** Pan-fried Dumpling with Shrimp & Chives MOP 68

甜品 DESSERT

- 首次 加單 **椰皇鮮奶燉官燕/38克 (位)** Double-boiled Bird-nest with Fresh Milk in Coconut MOP 288
- 清香桂花糕** Sweetened Osmanthus Cake 大
- 鮮芒果布甸 (位)** Chilled Mango Pudding MOP 45
- 燕窩綠豆糕** Sweetened Green Bean and Bird-nest Cake MOP 68
- 椰汁紅豆糕** Sweetened Red Bean Cake with Coconut Milk 小
- 薑汁斑爛糕** Pandan Kuih Lapis with Ginger 小
- 陳皮紅豆沙湯圓 (位)** Glutinous Rice Dumpling with Sweetened Red Bean Cream 中
- 杏仁燉木瓜 (位)** Double-boiled Papaya with Almond Cream MOP 88
- 椰皇燉鮮奶 (位)** Double-boiled Fresh Milk in Coconut MOP 78
- 楊枝甘露 (位)** Syrcuz with Sago and Grapefruit MOP 45
- 牛油果燕窩甘露 (位)** Chilled Bird-nest with Avocado MOP 188

紅色菜品乃本期新品

特色風味 SPECIALITIES

- 首次 加單 **香茅黑椒香煎三文魚頭腩** Pan-fried Salmon Fish Head with Herbs and Black Pepper Sauce MOP 98
- 豉油皇大吊桶** Stir-fried Squid with Soya Sauce MOP 218
- 咖喱牛筋腩煲** Braised Beef Stringy in Curry Sauce MOP 208
- 順德煎焗魚嘴** Pan-fried & Baked Fish Mouth MOP 288
- 小炒黃牛肉** Stir-fried Beef with Spicy Sauce MOP 188
- 蒜香排骨仔** Deep-fried Spare-rib with Garlic Sauce MOP 198
- 孜然田雞腿** Deep-fried Frog's Leg with Herbs MOP 238
- 麻辣豬手煲 (半份)** Pig's Knuckles with Spicy Sauce (Half) MOP 98
- 豉油皇煎豆腐** Pan-fried Bean-curd with Soya Sauce MOP 98
- 白切沙薑豬肚** Braised Pig's Stomach with Ginger MOP 258
- 惹味泡椒魚腩煲** Braised Fish Brisket with Pepper and Spicy Sauce in Pot MOP 148
- 非香浸桂魚** Boiled Mandarin Fish with Chives in Soup MOP 388
- 丹桂小炒皇** Stir-fried Chinese Kale with Preserved Meat, Salted Fish & Mixed Mushroom MOP 188
- 勁蒜粉絲肉蟹煲** Braised Crab with Vermicelli and Garlic in Pot MOP 438
- 樟樹港辣椒小炒肉** Stir-fried Pork with Spicy Sauce MOP 168

燒鹵風味 ROASTED & SOYA SAUCE (供應時間: 11:00a.m. - 5:00p.m.)

- 首次 加單 **魚子醬拿破崙片皮鴨** Roasted Peking Duck with Mille-feuille & Caviar MOP 428
- 潮蓮靚燒鵝 (例)** Roasted Goose MOP 188
- 脆皮蒜香雞 (半隻)** Deep-fried Crispy Chicken with Garlic Sauce MOP 188
- 超級美國牛肋排** Grilled Prime Rib MOP 298
- 蜜汁半肥叉燒** B.B.Q. Pork with Honey MOP 168
- 澳門燒肉** Roasted Peking Pork Flank MOP 188
- 脆皮燒乳鴿** Deep-fried Crispy Pigeon MOP 98
- 鹵水獅頭鵝拼盤** Soya Sauce Meat Combination Platter MOP 368
- 鹵水鵝肝** Braised Goose's Liver MOP 188
- 拆骨澄海鹵水老鵝掌 (隻)** Braised Goose's Web with Soya Sauce MOP 298
- 湛江沙姜扇雞 (半隻)** Braised Chicken with Ginger MOP 268
- 湛江沙姜扇雞 (份)** Braised Chicken with Ginger MOP 138

特色小食 SNACK

- 首次 加單 **迷你丹桂豬手 (4件)** Laurel Mini Pig's Knuckles in Pot (4 Pcs) MOP 108
- 伊比利亞黑毛豬火腿** Iberia Ham MOP 388
- 松花口水雞** Chicken with Preserved Egg in Spicy Sauce MOP 98
- 青瓜拌海蜇頭** Jellyfish and Cucumber MOP 148
- 波西尼亞風情沙律** Bosanski Salad MOP 268
- 牛油果生菜沙拉** Avocado and Lettuce Salad MOP 108
- 鮑汁鳳爪** Braised Chicken Feet with Abalone Sauce MOP 98
- 沙薑白切豬手** Braised Pig's Knuckles with Ginger MOP 108
- 香煎手工墨魚餅 (4件)** Pan-fried Cuttlefish Cake (4 Pcs) MOP 88
- 玫瑰山楂鵝肝** Cold Dressed Goose's Liver with Hawthorn Flavour MOP 128
- 香辣拌鴨舌** Duck Tongue with Spicy Sauce MOP 118
- 三文魚刺身 (半份)** Salmon Sashimi (Half) MOP 168
- 蔥香牛展** Braised Beef Tendon with Spring Onion MOP 108
- 燒椒鮑魚仔** Grilled Mini Abalone with Pepper MOP 168
- 洋蔥拌黑木耳** Black Fungus with Shredded Onion MOP 78
- 泡椒鳳爪** Chicken Feet with Salty Red Pepper MOP 98
- 台灣烏魚籽 (半份)** Taiwan Mullet Roe (Half) MOP 388
- 鮮菜肉煮餃子 (6隻)** Boiled Dumpling with Vegetable and Pork (6 Pcs) MOP 68
- 香菇素菜煮餃子 (6隻)** Boiled Dumpling with Mushroom and Vegetable (6 Pcs) MOP 68

紅色菜品乃本期新品

粉、麵、飯 NOODLES & RICE

- 首次 加單 **6頭漚心鮑魚撈飯 (位)** Rice with Abalone MOP 168
- 龍蝦湯海鮮瓜粒泡飯** Boiled Rice with Cubed Winter-melon and Seafood in Lobster Soup MOP 288/位
- 至尊食神炒飯** Fried Rice with Sea-cucumber and Shrimp MOP 238
- 和牛松蘭皇野米炒飯** Fried Wild Rice with Mushroom and Wagyu MOP 238
- 波士頓龍蝦松露紅米炒飯** Fried Red Rice with Boston Lobster and Truffle MOP 418
- 瑤柱蛋白炒飯** Fried Rice with Dried Scallop & Egg-white MOP 128
- 王子炒飯** Fried Rice with Shrimp, Dried Scallop, Cubed Pork Flank, Mushroom & Egg-white MOP 128
- 龍蝦湯雲吞 (碗)** Boiled Wonton with Lobster Soup MOP 68
- 肥牛過橋米線** Rice-Noodles with Sliced Beef in Soup MOP 268
- 肥牛過橋米線 拉麵/烏冬 (碗)** Rice-Noodles (or Udon) with Sliced Beef in Soup (Per Bowl) MOP 78
- 海鮮過橋米線** Rice-Noodles with Seafood in Soup MOP 248
- XO醬海皇炒粉絲** Stir-fried Vermicelli with Seafood in Spicy Sauce MOP 148
- 星洲炒米粉** Fried Rice-noodles with Meat in "Singapore" Style MOP 128
- 乾炒滑牛河** Stir-fried Rice-Noodles with Beef MOP 118
- 滑蛋蝦仁帶子炒沙河** Fried Rice-Noodles with Scallop, Shrimp and Egg MOP 148
- 黑椒牛柳絲炒烏冬** Fried "Udon" with Shredded Beef in Black Pepper Sauce MOP 128
- 豬手撈麵** Noodles with Pig's Knuckles MOP 68/位
- 鮑魚雞絲濕炒麵** Fried Noodles with Shredded Chicken and Abalone MOP 148
- 豉油皇冬菇雞絲炒麵** Fried Noodles with Shredded Chicken and Mushroom in Soya Sauce MOP 108
- 瑤柱金蒜肥牛燻伊麵** Braised E-fu Noodles with Dried Scallop, Beef and Needle Mushroom MOP 168
- 黑松露蝦球伊麵** Stir-fried Shrimp Ball, Black Truffle with E-fu Noodles MOP 238

紅色菜品乃本期新品

台號: _____ 人數: _____ 時間: _____
 毛巾: _____ 茶: _____ 經手人: _____
 結賬: _____
 備註: _____

*圖片僅供參考

其它收費標準
Standard Charges

茶位Tea/Sauce
 MOP20元/位 MOP25元/位
 大堂 (Hall) 貴賓房 (VIP Room)
 濕紙巾 (Wet Tissue) MOP1元/包

燕鮑翅、海鮮、含酒精酒水不享受折扣優惠，最終解釋權歸本店所有。
 Bird's Nest, Abalone, Shark's Fin, Seafood and Alcoholic Beverages do not enjoy any discounts. Our company reserves all the rights for final interpretation.

澳門幣定價，港幣通用 Price in MOP, HKD Accepted
 另加10%服務費 Plus 10% Service Charge
 請保持此點心紙清潔，結賬時請出示此點心紙。

營業時間 Business Hours: 10:00a.m. - 01:00a.m.