



午市套餐 Lunch Set

2026.5.6 – 6.30

特选果木烤鸭 (半只)

Traditional Wood Fire Roasted Peking Duck (half)



水晶醉大闸蟹冻

Chilled Hairy Crab Roe Jelly with Sea Urchin

鸡纵菌松露素鹅

Bean Curd Stuffed with Shredded Cucumber,
Black Truffle and Matsutake Mushroom



主菜 Main (3选2 Choice of 2)

宫廷火方

Wood-fried Smoked Pork Belly served with Chinese Pancake

家烧临海豆腐一品煲

Braised Smoked Bean Curd with Scallop and Quail Eggs

浓汤浸大芥菜

Braised Mustard Green with Sliced Pork Belly in Soup



鸭肉煨面

Braised Home-made Noodle with Minced Duck in Soup

MOP428 / 两位用 for 2

此套餐只适用于星期一至五(不包括公众假期)
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 Public Holidays)

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.



厨师精选

Chef Recommendations

麻香豆瓣酥

Tender Broad Bean with Sesame Oil

MOP 108

宫廷火方

Wood-fried Smoked Pork Knuckle served
with Chinese Pancake

MOP 228

东海带鱼花胶羹配芥菜云吞

Hairtail and Fish Thick Soup
with Coilia Nasus Wonton

MOP 228

姜汤海肠鲍鱼清远鸡

Boiled Chicken with Sea Intestine and Abalone
in Ginger Brot

MOP 528

迷迭香烟熏风干乳鸽

Smoked Crispy Pigeon Stuffed in Bird's Nest

MOP 288

梅干菜花胶猪软骨

Braised Pork Cartilage with Fish Maw
and Preserved Vegetable

MOP 468

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