



## 午市套餐 Lunch Set

2026.3.2 – 4.30

### 特选果木烤鸭 (半只)

Traditional Wood Fire Roasted Peking Duck (half)



### 蒜泥牛筋冻

Chilled Sliced Beef Tendon with Garlic Paste

### 鲜蟹肉豆干马兰头

Indian Aster with Crab Meat and Dried Bean Curd



### 主菜 Main (3选2 Choice of 2)

#### 老北京酥肉

Crispy-fried Sliced Pork in Beijing Style

#### 烂糊白菜烩海鲜

Braised Seafood with Pickled Cabbage in Shrimp Sauce

#### 家烧辣椒叶

Braised Chili Leaves in Superior Soup



#### 瘦西湖炒饭

Yangzhou Style Fried Rice

# 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.



## 春味有序·旬鲜有期

Nine Spring Vegetables, Fresh from the Earth

2026.3.4 – 4.30

鲜蟹肉豆干马兰头

Indian Aster and Crab Meat in Dried Bean Curd

MOP 188

荠菜富贵虾豆花汤

Double-boiled Soup with Tofu Pudding, Shepherd's Purse and Mantis Prawn

MOP 258

绍兴梅干菜大烤红鲟

Baked Red Crab with Shaoxing Preserved Vegetables

MOP 1,388

意大利黑醋陈皮慢煮和牛肉

Slow-cooked Wagyu Beef with Italian Balsamic Vinegar and Aged Tangerine Peel

MOP 368

头水芒种虾皮煮嫩豆瓣

Wok-fried Assorted Vegetables in Tofu Package

MOP 128

咸鸡菜饭伴姜芽油

Salty Chicken and Vegetable Rice with Ginger Shoot Oil

MOP 288

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