

中国饮食文化源远流长，博大精深，当中华南的地方名菜自古举足轻重，因南方的美食工序繁多，技艺精湛，讲究菜肴美感，以饭、面及粥为主食；从头条小吃、风味烧味以至精致甜点，卖相足令人垂涎三尺，加上合时细送的用料，食家老饕无不尽兴而回。



汤

SOUP

每日例汤

Daily soup

黑蒜螺头竹笙炖赤肉汤

Double-boiled conch bamboo pith and pork soup with black garlic

石斛虫草花炖鸽汤

Double-boiled pigeon soup with dendrobium and cordyceps flower

花胶炖螺头汤

Double-boiled fish maw and conch soup

花旗参炖鸡汤

Double-boiled ginseng chicken soup

海味

DRIED SEAFOOD

鲍汁花胶伴菜胆

Braised fish maw with vegetable in abalone sauce

红烧精品辽参

Braised sea cucumber in oyster sauce

蚝皇澳洲二头鲍鱼

Braised whole Australian 2 head abalone in oyster sauce

蚝皇三头南非鲍鱼

Braised whole South African 3 head abalone in oyster sauce



红烧精品辽参
Braised sea cucumber in oyster sauce



蚝皇三头南非鲍鱼
Braised whole South African 3 head abalone in oyster sauce

澳门币
MOP

Person (位) / Pot (煲)

58 / 168

118

158

185

218

澳门币
MOP

388

438

528

1588



卤水鹅拼鸡蛋豆腐
Goose meat with egg and bean curd



卤水四拼
Chaozhou marinated platter



鲜虾饺皇
Superior prawn dumpling

潮州精选

CHAOZHOU SPECIALTIES

素鹅

Vegetarian goose bean curd skin rolls

卤水猪耳

Marinated pork ear

卤水大肠

Marinated pork intestine

卤水五花腩肉

Marinated pork belly

卤水鹅翼

Marinated goose wing

卤水鹅掌

Marinated goose web

卤水乳鸽

Marinated pigeon

卤水鹅拼鸡蛋豆腐

Marinated goose meat with egg and bean curd

卤水拼盘

Chaozhou style platter

卤水拼盘包括

素鹅, 卤水猪耳, 卤水大肠, 卤水五花腩肉, 卤水鹅翼, 卤水鹅掌
Chaozhou style platter includes
Vegetarian goose bean curd skin rolls, Marinated pork ear, Marinated pork intestine, Marinated pork belly, Marinated goose wing, Marinated goose web

点心

DIM SUM

炸蔬菜春卷

Crispy vegetable spring roll

XO酱炒萝卜糕

Wok-fried turnip cake with X.O. sauce

蜜汁叉烧包

Barbecued pork bun

虫草花蒸凤爪

Chicken feet with cordyceps flower

野米糯米鸡

Wild rice and glutinous rice with conpoy wrapped in lotus leaf

金蒜茄子蒸排骨

Steamed pork spare rib with eggplant in garlic sauce

剁椒蒸牛肚

Steamed beef tripe with chopped chili

潮式水晶粿

Steamed pork and dried shrimp dumpling in Chaozhou style

鲜虾饺皇

Superior prawn dumpling

带子蒸烧卖

Steamed pork and shrimp dumpling with scallop

澳门币
MOP

78

108

108

118

118

128

128

168

Small (小) / Large (大)

198 / 298

澳门币
MOP

45

45

45

45

48

48

48

48

58

58



海鲜
Seafood



蔬菜
Vegetarian



辣
Spicy



健康
Healthy



厨师推荐
Chef's recommendation

需加收10%服务费

All prices are subject to 10% service charge



海鲜
Seafood



蔬菜
Vegetarian



辣
Spicy



健康
Healthy



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台式三杯鸡
Taiwanese style three cup chicken with basil in clay pot



老干妈杂菌炒牛肉
Wok-fried prime US beef with mushrooms in preserved black bean chili sauce



时令蔬菜
Seasonal vegetables

肉类精选 MEAT SPECIALTIES

鱼香茄子

Stir-fried eggplant with salted fish

香芹蒜子咸菜炒大肠

Wok-fried pork intestine with preserved vegetable and Chinese celery

台式三杯鸡

Taiwanese style three cup chicken with basil in clay pot

潮式韭菜炒卤水五花腩肉

Stir-fried Chinese chives with marinated pork belly

老干妈杂菌炒牛肉

Wok-fried prime US beef with mushrooms in preserved black bean chili sauce

烧鸡

Roasted chicken

X.O. 酱黑木耳荸荠炒牛肉

Wok-fried sliced beef, black fungus and water chestnut with X.O. sauce

澳门币
MOP

98

108

118

118

128

128

138



冻乌头配黄豆酱
Chilled mullet fillet with yellow bean sauce



酱油王煎鲳鱼
Fried whole pomfret with light soy sauce

海鲜 (鱼) SEAFOOD (FISH)

酥煎带鱼

Pan-fried ribbon fish

菜甫肉碎煎蛋

Chaozhou style minced pork with pickled radish omelet

潮州煎蚝饼

Traditional Chaozhou oyster omelet

胜瓜胡椒浸蚝仔

Poached baby oyster with angled luffa and white pepper

香甜梅菜蒸鲩鱼腩

Steamed grass carp belly with preserved vegetable

九王炒鳝丝

Wok-fried shredded finless eel with yellow chives

避风塘软壳蟹

Typhoon shelter style wok-fried soft shell crab with chili

沙爹香辣秋葵木耳炒班球

Stir-fried grouper, okra and black fungus with satay sauce

琥珀合桃韭菜花炒桂花蚌

Wok-fried sea clams with Chinese chives and walnut

冻乌头配黄豆酱

Chilled mullet fillet with yellow bean sauce

酱油王煎鲳鱼

Fried whole pomfret with light soy sauce

宫宝虾球

Gong Bao prawns

黑白鸳鸯虾球

Fried prawns with mayonnaise and black truffle

澳门币
MOP

88

98

118

118

130

138

138

188

188

188

208

218

228

蔬菜

VEGETABLES

精选新鲜蔬菜

Seasonal vegetables

中国生菜, 西兰花, 菜心, 娃娃菜, 油麦菜及芥兰

Chinese lettuce, broccoli, choy sum, baby cabbage, leafy lettuce and kale

自选烹调方式

Select your vegetables and your cooking style

蒜炒, 白灼, 清炒, 上汤煮或蚝油

Fried with garlic, poached, wok-fried, boiled in broth or served with oyster sauce

澳门币
MOP

88

98

98



海鲜
Seafood



蔬菜
Vegetarian



辣
Spicy



健康
Healthy



厨师推荐
Chef's recommendation

需加收10%服务费
All prices are subject to 10% service charge



海鲜
Seafood



蔬菜
Vegetarian



辣
Spicy



健康
Healthy



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杂菌素菜面
Assorted mushrooms and vegetable
noodles soup



台湾牛肉面
Taiwanese style beef noodles soup



鲜虾猪肉云吞面
Prawn and pork wonton noodles soup



扬州炒饭
Yangzhou fried rice with shrimps,
BBQ pork and spring onion

汤面或捞面

NOODLE SOUP AND TOSSED NOODLES

杂菌素菜面

Assorted mushrooms and vegetable noodle soup

潮州卤水大肠鸡蛋面

Chaozhou style pork intestine noodle soup

鲜虾猪肉云吞面

Prawn and pork wonton noodle soup

明炉烧鸭汤濠粉

Roasted duck with round rice noodle soup

香辣榨菜肉丝面

Hot and spicy shredded pork and preserved vegetables noodle soup

台湾牛肉面

Taiwaness style beef noodle soup

虾仁带子面

Prawn and scallop noodle soup

鲍鱼辽参北菇虾籽捞面

Tossed noodles with abalone, sea cucumber, black mushroom and shrimp roe

炒饭或炒面

FRIED RICE AND FRIED NOODLES

咸鱼鸡粒炒饭

Fried rice with diced chicken and salted fish

厦门炒米粉

Xiamen fried vermicelli with shrimps, BBQ pork and spring onion

扬州炒饭

Yangzhou fried rice with shrimps, BBQ pork and spring onion

干炒牛河

Wok-fried rice noodles with beef, onion and bean sprouts

潮式炒面

Wok-fried egg noodle with shrimp, shredded pork and bean sprouts in Chaozhou style

澳门币
MOP

75

78

78

78

78

108

128

218

澳门币
MOP

98

98

98

98

98



鲍鱼鸡粥
Abalone with chicken congee



潮州蚝仔肉碎粥
Chaozhou style baby oyster and
minced pork congee



燕窝炖鲜奶
Double-boiled bird's nest with
fresh milk (sweet)



椰汁紫米露
Black glutinous rice served with
coconut cream

粤式烧烤

(供应时间由早上十一时至晚上十一时)
(Available from 11:00am to 23:00pm)

BARBECUE

明炉烧鸭

Roasted duck

玫瑰豉油鸡

Marinated soya chicken

叉烧

Barbecued pork

烧腩仔

Roasted pork belly

烧味双拼(请选择两款)

Barbecue combination platter (Please select two choices)

粥

CONGEE

皮蛋瘦肉粥

Congee with century egg and pork

潮州新鲜乌头鱼粥

Chaozhou style fresh mullet congee

潮州蚝仔肉碎粥

鲍鱼鸡粥

Abalone with chicken congee

甜品

DESSERT

椰汁紫米露

Black glutinous rice served with coconut cream

潮式榄仁莲蓉水晶粿

Steamed crystal buns stuffed with lotus paste

杨枝甘露

Chilled mango sago soup with pomelo

水果拼盘(每位)

Fruit platter (Per Person)

燕窝炖鲜奶

Double-boiled bird's nest with fresh milk (sweet)

澳门币
MOP

98

98

108

108

168

澳门币
MOP

78

78

78

188

澳门币
MOP

50

50

50

58

148



海鲜
Seafood



蔬菜
Vegetarian



辣
Spicy



健康
Healthy



厨师推荐
Chef's recommendation

需加收10%服务费
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海鲜
Seafood



蔬菜
Vegetarian



辣
Spicy



健康
Healthy



厨师推荐
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中国白酒
CHINESE SPIRIT

古越龙山牌绍兴花雕三年
Gu Yue Long Shan Shao Xing Hua Diao 3 years

老白汾酒 (15年陈酿) 42% 475ml
Laobai-Fen Jiu (15 YEARS OLD) 42% 475ml

泸州老窖 (特曲) 52% 500ml
Lu Zhou Lao Jiao (Special) 52% 500ml

北京红星二锅头百年(红彩瓶) 52% 500ml
Red Star Er Guo Tou 52% 500ml

水井坊 52% 500ml
Shuijfun 52% 500ml

葡萄酒
Wine

白酒
White Wine

纽西兰马博罗白苏维葡萄酒
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand

红酒
Red Wine

法国南隆河佩兰酒庄
Maison Nicolas Perrin, Cote du Rhone, France

澳门币
MOP

150

630

790

1,200

2,170

澳门币
MOP

杯
glass

瓶
bottle

80

380

83

390

需加收10%服务费
All prices are subject to 10% service charge

啤酒
BEER

澳门啤酒
Macau Beer

青岛
Tsing Tao

嘉士伯
Carlsberg

喜力
Heineken

科罗娜
Corona

百威
Budweiser

蓝妹
Blue Girl

生力
San Miguel

健力士
Guinness Stout

澳门币
MOP

52

52

52

52

52

52

52

52

52

汽水
SOFT DRINK

(可口可乐/健怡可口可乐/零度可口可乐/
雪碧/汤力水/苏打水/姜汁汽水)
(Coke / Coke light / Coke zero / Sprite / Cream soda / Tonic water / Soda water / Ginger ale)

红牛
Red Bull

澳门币
MOP

40

50

各类鲜榨果汁
FRESH FRUIT JUICE

(橙汁/西瓜汁/苹果汁/胡萝卜)
(Orange / Watermelon / Apple / Carrot)

澳门币
MOP

63

需加收10%服务费
All prices are subject to 10% service charge



咖啡		澳门币	
COFFEE		MOP	
鲜制咖啡		43	
Regular coffee			
双份特浓咖啡		43	
Double espresso			
卡布其诺		43	
Cappuccino			
拿铁		43	
Café latte			
茶		澳门币	
TEA		MOP	
港式奶茶		43	
Hong Kong Milk Tea			
柠檬茶		43	
Lemon tea			
英式红茶		43	
English tea			
茗茶 / 水 (每位)		10	
Tea Charge (per person)			
(普洱 / 铁观音 / 香片 / 白牡丹 / 菊花 / 龙井)			
(Pu Er / Tie Guan Yin / Jasmine / White Peony / Chrysanthemum / Long Jin)			
矿泉水		澳门币	
MINERAL WATER		MOP	
	小瓶	大瓶	
	Small	Large	
巴黎水	38	56	
Perrier			
斐济水	45	63	
Fiji Water			

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