## 精美点心

Dim Sum

## Steamed

蒸类

蟹肉花胶灌汤饺 ———————————	——————————————————————————————————————
Pork dumplings with crabmeat and fish maw in supreme soup	
▲ 鸿运金鱼饺 ————————————————————————————————————	澳门元 <b>70</b>
Shrimp dumplings with garoupa	
	澳门元 <b>65</b>
Golden Court shrimp dumplings	
鲍螺片愉耳鲜竹卷 ————————————————————————————————————	澳门元 <b>60</b>
Bean curd skin rolls with sliced sea whelk and brown fungus	
➡ 海皇蟹钳百花饺 ————————————————————————————————————	澳门元 <b>58</b>
Shrimp dumplings with crab claws	
胭脂露笋带子饺 ————————————————————————————————————	澳门元 <b>58</b>
Asparagus and scallop dumplings	
➡ 金沙蟹籽烧卖皇 ————————————————————————————————————	澳门元 <b>58</b>
Pork dumplings "siu maai" with crab roe	
凤凰三星饺 ————————————————————————————————————	澳门元 <b>58</b>
Shrimp dumplings with crab roe	
香芋蒜香豆酱蒸排骨 ———————	澳门元 <b>55</b>
Pork spareribs with taro and garlic	
鲍汁珍珠鸡 ————————————————————————————————————	澳口元 <b>55</b>
Glutinous rice with abalone sauce wrapped in lotus leaf	
姬松茸陈皮牛肉球 ————————————————————————————————————	澳门元 <b>50</b>
Beef dumplings with morels	
► 三色竹笙素饺 ————————————————————————————————————	澳门元 48
Wild mushroom and bamboo piths dumplings	
<b>✓</b> XO酱蒸凤爪 ————————————————————————————————————	澳门元 48
Chicken feet with XO sauce	
蜜汁叉烧包 ————————————————————————————————————	澳门元 48
Barbecued pork buns	



## 香口美食(焗,煎,炸类) Baked, Pan-fried and Deep-fried

➡ 鸡粒鲍鱼酥 ————————————————————————————————————	澳门元 <b>98</b>
Abalone and chicken tartlets	
脆米鲜虾墨鱼球 ————————————————————————————————————	—————————————————————————————————————
Crispy-fried cuttlefish balls	
忌廉蟹肉挞 ————————————————————————————————————	澳门元 <b>58</b>
Creamy crabmeat tart	
➡ 樱花虾萝卜糕 ————————————————————————————————————	—————————————————————————————————————
Pan-fried turnip cakes with Sakura shrimp	
鸡枞菌津梨咸水角 ————————————————————————————————————	—————————————————————————————————————
Deep-fried termite mushroom and pear dumplings	
萝卜丝酥 —————	—————————————————————————————————————
Puff pastries filled with shredded turnip	
酱皇鱼肉煎酿秋葵 ————————————————————————————————————	澳门元 <b>55</b>
Pan-fried minced fish with okra	
▲ 百宝蜂巢芋香角 ————————————————————————————————————	澳门元 <b>55</b>
Deep-fried honeycomb taro dumplings	
菠萝酥叉烧餐包 —————	澳门元 <b>55</b>
Baked pineapple buns with barbecued pork	
鸡丝春卷 —————————————————————	澳门元 <b>55</b>
Chicken shredded spring rolls	
煎牛肝菌豚肉饺子——————	澳门元 <b>55</b>
Pan-fried pork and procini mushroom dumplings	

曲曲

## 各式即做布拉肠粉

Steamed Rice Flour Rolls Make to Order

•	脆皮海皇肠粉 ————————————————————————————————————	- 澳门元 MOP	65
	海苔鲜虾肠粉 ————————————————————————————————————	- 澳门元 MOP	65
	蜜汁叉烧肠粉 ————————————————————————————————————	- 澳门元 MOP	58
	鲜冬菇杞子牛肉肠粉   Rice flour rolls with beef and mushroom	澳门元 MOP	58
<b>&gt;</b>	虎掌菌鲍鱼菇素肠粉 ————————————————————————————————————	- 澳门元 MOP	58
	粥品 Congee		
	松茸鸡球粥 ————————————————————————————————————	澳门元 MOP	55
	陈肾淡菜粥 ————————————————————————————————————	· 澳门元 MOP	55
<b>&gt;</b>	百合淮山南瓜粥 ————————————————————————————————————	· 澳门元 MOP	<b>5</b> 0
	皮蛋瘦肉粥 ————————————————————————————————————	澳门元 MOP	50

Vegetarian



