




精选点心 Dim Sum Specialties

花胶烧鹅鲜竹卷	\$58
Bean Curd Roll with Roasted Goose and Fish Maw	
红油鲜虾云吞	\$52
Prawn Wontons with Chilli-Vinegar Sauce	
皮蛋瘦肉粥	\$45
Congee with Pork and Preserved Egg	
腊味滑鸡饭	\$45
Steamed Pot Rice with Chicken and Dried Meat	
煎牛肝菌豚肉饺子	\$42
Pan-fried Pork and Porcini Dumplings	
豉汁蒸排骨	\$38
Steamed Pork Spareribs with Preserved Black Beans	

每日上午 11 时至下午 5 时供应
Available from 11:00am – 5:00pm Daily




所有价格为澳门币及须另加收10%服务费。
All prices are in MOP and subject to 10% service charge.



冬日尚膳精选 Winter Warmer Specialties

- 虎掌菌红烧花锦鳢 ————— \$398
Braised King Eel with Sarcodon Aspratus and Supreme Sauce
- 烧汁法国扁豆安格斯牛肉 ————— \$338
Wok-fried Angus Beef and Haricot Beans with Soya-Gravy
- 客家黄酒蝴蝶花胶鸡煲 (半只) ————— \$318
Fish Maw and Chicken (Half) with Chinese Wine in Clay Pot
- 双冬羊腩煲 ————— \$288
Braised Lamb with Bamboo Shoot and Black Mushroom, Served with Chinese Lettuce
- 头抽煎封银鳕鱼 ————— \$268
Wok-fried Cod Fish with Supreme Soya Sauce
- 何首乌高汤大根和牛牛腩 ————— \$238
Braised Wagyu Beef Brisket with Turnip and Heshouwu in Supreme Broth
- 酱爆冲绳凉瓜豚肉 ————— \$198
Wok-fried Pork Tender and Okinawa Bitter Squash with Black Beans Sauce
- 川弓白芷水库大鱼头 ————— \$188
Poached Giant Fish Head with Chinese Herbs
- 香辣尖椒鲜牛蛙 ————— \$188
Stir-fried Frog with Green Chilli and Spicy Sauce
- 马友咸鱼煎肉饼(或蒸) ————— \$148
Pan-fried Pork and Salted Fish Patties (or Steamed)
- 孜然蒜香一抓骨 ————— \$138
Wok-fried Pork Spare Ribs with Cumin and Garlic Flakes
- 椒盐龙利鱼仔 ————— \$118
Crispy Fried Sole Fish with Spicy Chilli-Salts



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