台号	人数	经手人
→ →	/\ %\	红丁八



精选小菜 CANTONESE SPECIALTIES	見门元 \$ MOP	川辣小炒 J SICHUAN SPICY			点心 DIM SUM	澳门元 \$ MOP	粥 CONGEE	澳门元 \$ MOP
□ 黑椒马铃薯牛仔骨 J Stir-fried beef short ribs with potatoes in black pepper sauce	165	□ 剁椒酱红炆原条鲈鱼 Braised seabass with pickle chilli sau	uce	218	□紅油抄手 J Sichuan hot & spicy shrimp and pork dumplings	70	□ 自选两款配料 Congee with any 2 choice of ingredients	75
□ XO酱鲜百合芦笋鸡球 Wok-fried chicken with asparagus and lily bulb in XO sauc	138	□孜然辣椒羊扒 Wok-fried lamb chops with chilli and	d cumin	148	□ 瑶柱野米糯米鸡 Glutinous wild rice parcel with conpoy	60	□ 鱼片 □ 牛肉 □ 皮蛋 Century egg	
□ 芹香黑皮鸡枞菌炒鱼松 Stir-fried fish cake with black termite mushroom and cele	138	□金汤酸菜无骨巴沙鱼柳 Poached fish in pickle vegetables in	spicy pumpkin soup	135	□金沙虾饺皇 Steamed shrimp dumplings	60	● 鮮油山 □ 鸡肉 □ 猪肉 Chicken slices □ Pork slices	100
□ <mark>鲜沙姜煎焗三黄鸡</mark> Pan-fried yellow chicken with fresh aromatic ginger	128	□ 巴蜀川椒水煮牛肉或鱼 Poached beef or fish in hot chilli oil		125	□猪肉烧卖皇 Steamed pork dumplings "Siu Mai"	60	□ <u>鲍鱼滑鸡粥</u> Chicken and abalone congee □虫草花鱼片粥	108 68
□ 咕噜肉 Sweet and sour pork	115	□川椒辣子鸡丁		110	□ 南瓜蒸排骨 Steamed pork ribs with pumpkin	45	□ 紫鱼花生粥	68
□ 滑蛋炒虾仁 Scrambled egg with shrimps	115	Wok-fried chicken dices with Sichua 「尖椒回窝肉	an hot chilli and pepper	110	□马蹄牛肉球	45	□	68
□ 椒盐猪扒 ┛ Wok-fried pork chop with spicy salt	108	Stir-fried pork belly with bamboo sh	oot and chilli		□ Steamed beef ball with water chestnut □ 豉汁香芋蒸凤爪	45	□ Beef congee with egg □ 手打肉丸粥	68
□ 湖南腊肉干煸椰菜花 Wok-fried cauliflower with Hunan smoked pork	88	□ 手撕包菜 Stir-fried cabbage with garlic, dried	chilli and black vinegar	70	Steamed chicken feet with taro in black bean sauce		─ Homemade pork meat ball congee 「艇仔粥	68
F					□ 蒜香虾春卷 Crispy spring roll with shrimp and garlic	45	Congee with squid, pork skin, fish cake and peanut	00
					□ 黄金流沙包 Steamed bun with egg custard	40	□ 明火白粥 Plain congee	40
风味煲仔菜 DISH IN CLAY POT		四季时蔬 SEASONAL VEGETABLES			□ 蚝皇叉烧包 Steamed barbecued pork buns	40		
□ 咖哩牛腩煲 Homemade curry beef brisket	138	□唐生菜 Chinese lettuce	□ 西兰花 Broccoli	78	□ 鸡球大包 Steamed bun with chicken, egg, black mushroom, pork	40	粥配料 CONGEE CONDIMENTS	
□ 红烧豆腐斑腩煲 Stewed fish fillet and bean curd in oyster sauce	128	□菜心 Choy sum	□油麦菜 Indian lettuce		Steamed bull with emeken, egg, black musinoon, polk	coeny	□ 韩国泡菜 J	40
□ 家乡猪脚姜 Stewed pork knuckle with ginger in sweetened vinegar sa	128	煮法 Cooking method			甜品 DESSERTS	澳门元 \$ MOP	□ 榨菜 J Spicy pickled mustard tuber	20
□西洋牛尾煲 Braised beef oxtail in tomato sauce	118	□ 自灼 Poached	□泰椒炒 🌙 Chilli		□ 芒果布甸 Chilled mango pudding	48	广准条 Deep-fried Chinese dough stick	20
□ 芋头油鸭煲 Stewed preserved duck with taro in coconut sauce	115	□清炒 Wok-fried	□椒丝腐乳。 Preserved bean	curd	□ 陈皮莲子红豆沙 (热) Sweetened red beans soup with dried tangerine peel	48		20
□ 鲜淮山栗子排骨煲 Braised pork spare ribs with chestnut and Chinese yam	110	□ 蒜蓉炒 Garlic □ 上汤	□ 豆豉鲮鱼 Black bean dac	炒 ee	sweet red beans soup with direct tangerine peer and lotus seeds (Hot) 姜茶甜薯汤丸 Sweet potato soup with glutinous rice dumplings	45	Fried egg (per each) 双面煎 Over easy Sunny side up	
□ <mark>槟城三杯猪肚鸡</mark> Braised chicken and pork tripe with soy sauce and basil	108	Supreme broth			□芝麻糊	45	□ 黄油咸蛋 (每只) Salted egg (per each)	20
□鱼香茄子煲 ⊿ Braised eggplants with salted fish, minced pork in spicy s	105	□ 丝苗白饭 Steamed rice		18	□ Black sesame sweet soup □ 金沙葡式蛋挞 (每件) 供应时间由早上10点至晚上 Portuguese style baked egg tart (per piece) only available from 10am to 10pm		□皮蛋 (每只) Century egg (per each)	20

汤面/捞面 NOODLES IN SOUP OR TOSSED NOODLES	澳门元 \$ MOP
□ 净牛腩 Braised beef brisket	125
□ 净猪手 Braised pork knuckle with fermented red bean curd pas	90
□ 台湾牛肉面 Taiwanese style beef with noodles in soup	100
□ 柱侯牛腩汤面 Braised beef brisket with noodles in soup	98
□鲜虾云吞汤面或净云吞 Shrimp wontons with or without noodles in soup	98
□凤城水饺汤面或净水饺 Shrimp and pork dumplings with or without noodles in	98 soup
□ 虾子猪油渣捞面 Tossed egg noodles with crispy pork lard and shrimp re	90 De
□ 炸酱捞面 J Tossed noodles with pork and spicy sauce	90
□ 南乳猪手汤面 Braised pork knuckles with noodles in soup	78
□ 时菜上汤生面 Noodles in soup with vegetables	50
可选 Selection	
□ 生面 □ 粗面 □ 拉面 Ramen	
□ 河粉 □ 米粉 □ 公仔面 Instant noodles	
汤类 SOUP	
□ 滋补花胶鲍鱼炖汤 Double-boiled abalone, fish maw and Chinese herbs so	115
□海底椰雪梨无花果炖赤肉 Double-boiled pork soup with figs, pear and sea cocon	80 ut
□海皇酸辣汤 ┙ Hot and sour soup with seafood	80
□老火靓汤 Home style daily soup	68
□香茜胡椒皮蛋豆腐鱼片汤 J Fish broth with coriander, century egg and bean curd	58

粉、面、饭 NOODLES AND RICE	澳门元 \$ MOP
□ XO酱金瑶鲜虾白玉炒饭 Fried rice with egg white, shrimp, conpoy and XO	145
□樱花虾瑶柱鲍鱼富贵炒饭 ┙ Fired rice with abalone, conpoy and sakura shrimp	145
□ 咖喱牛腩饭 Curry beef brisket and potatoes with rice	125
□ 黑松露带子藜麦炒饭 Fried rice & quinoa with scallop and black truffle	105
□ 鲜茄蛋牛肉饭 Stir-fried beef and egg in tomato sauce with rice	105
□扬州炒饭 Fried rice with shrimp and barbecued pork	105
□ 柱侯枝竹斑腩饭 Stewed fish fillet and bean curd stick with rice	90
□麻婆鸳鸯豆腐饭 J Stewed egg tofu, bean curd and minced pork in chilli sauce with rice	90
□ 豉椒排骨饭 Wok-fried pork ribs in black bean sauce with rice	90
□酸姜脆米腩片炒饭 Fried rice with pork belly and pickle ginger	90
□海南猪扒饭 Hainanese style deep-fried pork chop in tomato sa	90 uce with rice
□干炒牛河 Stir-fried rice noodles with sliced beef and bean sp	100
□星洲炒米粉 ⊿ Singaporean style stir-fried vermicelli	100
□雪菜火鸭丝焖米 Braised vermicelli with roasted duck and preserve	100 d vegetables
□ 湿炒肉丝面 Crispy egg noodles with shredded pork and bean s with supreme sauce	prout 90
□ <mark>丝苗白饭</mark> Steamed rice	18

明炉烧味 BARBECUED MEAT 烧味	澳门元 \$ MOP
Barbecued platter 蜜汁叉烧 Honey-glazed barbecued pork	125
□脆皮烧腩肉 Roasted crispy pork belly	115
□ 白切滑鸡 Poached chicken	115
□ 玫瑰油鸡 Poached soya sauce chicken	115
□金牌烧鸭 Roasted duck	115
□ 例牌指定<腿>需另加收 Additional charge for request thigh	20
□ 烧味双拼 (请选择两款) Barbecued combination platter (choices of two items) □ 蜜汁叉烧 Honey-glazed barbecued pork □ 脆皮烧腩肉 Roasted crispy pork belly	158
□ 白切滑鸡 □ 玫瑰油鸡 Poached chicken □ Poached soya sauce chicken	
□ 金牌烧鸭 Roasted duck	
啤酒 (瓶) BEER (Bottle)	
□ 生力 San Miguel □ 澳门啤酒 Macau Beer □ PHe	力 ineken 55
	力士 inness Stout
汽水 SOFT DRINKS	
□ 可乐 Coca-Cola	35
□ 无糖可乐 Coca-Cola no sugar	35
□ 雪碧 Sprite	35

明炉烧味饭 BARBECUED MEAT WITH	RICE	澳	门元 \$ MOP	
烧味饭 Barbecued with rice				
□ 蜜汁叉烧饭 Honey-glazed barbecued pork wit	h rice		100	
□脆皮烧腩肉饭 Roasted crispy pork belly with ric	ee		100	
□ 白切滑鸡饭 Poached chicken with rice			100	
□ 玫瑰油鸡饭 Poached soya sauce chicken with	rice		100	
□金牌烧鸭饭 Roasted duck with rice			100	
□ 烧味饭指定<腿>需 Additional charge for request	另加收 thigh		20	
□烧味双拼饭(请选择两款 Duo barbecued combination with	rice (choices of	two items)	135	
□ 蜜汁叉烧 Honey-glazed barbecued pork □ 脆	皮烧腩肉 asted crispy pork b	elly		
□ 白切滑鸡 □ 玫瑰油鸡 Poached chicken □ Poached soya sauce chicken				
□ 金牌烧鸭 Roasted duck				
矿泉水 MINERAL WATER				
□ 普娜矿泉水 500ml Panna 500ml			58	
□ 巴黎有汽矿泉水 330r Perrier 330ml	nl		45	
饮品 BEVERAGES	热 Hot	冷 Cold		
□ 即磨咖啡 Fresh brewed coffee			45	
□特浓咖啡 Espresso			38	
□ 奶茶 Milk tea			38	
□ 柠檬茶 Lemon tea			38	