台号	人数	经手人
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精选小菜 CANTONESE SPECIALTIES	奥门元 \$ MOP	川辣小炒 J SICHUAN SPICY	澳门元 \$ MOP	点心 DIM SUM	澳门元 \$ MOP	粥 CONGEE	澳门元 \$ MOP
□ 黑椒马铃薯牛仔骨 』 Stir-fried beef short ribs with potatoes in black pepper sauc	165	酸菜鱼 ** Poached fish fillet with pickled vergetables in hot and spicy soup	258	□红油抄手 ♪ う Sichuan hot & spicy shrimp and pork dumplings	70	□ 自选两款配料 Congee with any 2 choice of ingredients	70
□鸡枞菌斑球 *> Wok-fried fish fillet with termite mushroom and zucchini	138	□巴蜀川椒水煮牛肉或鱼片 🍮	258	□金沙虾饺皇 [®] Steamed shrimp dumplings	68	□鱼片 □ 牛肉 □鸡肉 Fish slices □ □ 中内 Chicken slices	
□ 虫草花云腿荷叶蒸鸡 Steamed chicken with cordyceps flower, ham and lotus le	138	□ Poached beef or fish in hot chilli oil □ 孜然辣椒炒羊小扒	145	□ 酱皇蒸凤爪 Steamed chicken feet with taro in black bean sauce	65	□ 鮮淮山 Fresh Chinese yam □ 猪肉 Pork slices □ 猪肝 Ochtury egg	
□ 咕噜肉 Sweet and sour pork	115	Wok-fried lamb chops with chilli and cumin 老干妈尖椒咸酸菜炒大肠	115	□蟹子烧卖皇 ** Steamed pork and shrimp dumplings with crab roe	65	□ Century egg □ 鲍鱼滑鸡粥 **	108
□非黄滑蛋虾仁 🍮	108	Wok-fried pig intestines with pickle sour mustard and chilli in laoganma sauce	113	□ 蒜香芋头蒸排骨 Steamed pork ribs with garlic and taro	65	□ Chicken and abalone congee □ 虫草花鱼片粥 🍮	68
Scrambled egg with shrimps and yellow chives 金牌蒜香骨	98	□ 湖南腊肉干煸椰菜花 Wok-fried cauliflower and pork belly	98	□瑶柱野米糯米鸡 Glutinous wild rice parcel with conpoy	60	□ Fish congee and cordyceps flower □柴鱼花生粥	68
Crispy fried spare ribs with garlic 干煸四季豆 🌙	88	□ 手撕包菜 (*) Stir-fried cabbage with garlic, dried chilli and black v	70	□ 蒜香虾春卷 🍮 Crispy-fried shrimp spring roll	48	□ Dried stockfish and peanut congee □滑蛋牛肉粥 Beef congee with egg	68
Stir-fried green beans with minced pork and chilli				□ 蚝皇叉烧包 Steamed barbecued pork buns	48	□ 咸瘦肉皮蛋粥 Salty pork and century egg congee	68
		四季时蔬等		□ 马蹄牛肉球 Steamed beef balls with water chestnut	45	□瑶柱艇仔粥 **Ongee with squid, pork skin, fish cake and peanut	68
风味煲仔菜 DISH IN CLAY POT		SEASONAL VEGETABLES □唐生菜 Chinese lettuce □西兰 Broccoli	性 65	□香煎萝卜糕 Pan-fried turnip cake	45	□ 明火白粥 Plain congee	40
□ 柱候萝卜牛尾煲 Braised oxtail and turnip in chu hou sauce	135	□菜心 Choy sum □油麦芽 Indian le	某 ettuce	□蘑菇流沙包 Steamed buns with egg custard	40		
□ 红烧豆腐斑腩煲 🍮	125	煮法 Cooking method				粥配料 CONGEE CONDIMENTS	
□ Stewed fish fillet and bean curd in oyster sauce □鮮准山花菇炆鸡煲	125	□ 白灼 Poached □ 泰椒兒	炒 🥒	甜品 DESSERTS		□ <mark>韩国泡菜 →</mark> Kimchi	40
□ Braised chicken with yam and mushroom □ 惹味鱼香茄子煲 → つ	105	□清炒 Wok-fried □椒丝N Preserve	腐乳炒 J ed bean curd	□姜糖红枣雪耳炖雪燕 Double-boiled gum karaya, red dates and snow fungus	58	□ 榨菜 J Spicy pickled mustard tuber	20
Braised eggplants with salted fish, minced pork in spicy : □ 豉味凉瓜斑腩煲	sauce 100	□ 蒜蓉炒 □ 豆豉飯 Black be	鲮鱼炒 ean dace fish	with ginger sugar 桃胶炖北海道牛乳 (需时15分钟)	58	□炸油条 Deep-fried Chinese dough stick	20
Stewed fish fillet and bitter gourd in black bean sauce		□上汤浸 Supreme broth		Stewed peach resin with Hokkaido milk – Preparation time: 15 minutes		□ 煎鸡蛋 (每只) Fried egg (per each)	20
□麻婆豆腐煲 』 Braised tofu with minced pork and chilli	98			世界布甸 Chilled mango pudding	45	□ 双面煎 Over easy □ 单面煎 Sunny side up	
□ 鲜草菇玉子豆腐煲 ¶ Braised egg tofu with straw mushrooms	88	□ 丝苗白饭 Steamed rice	18	□ 陈皮莲子红豆沙 (热) Sweetened red beans soup with dried tangerine peel and lotus seeds (Hot)	45	□ 黄油咸蛋 (每只) Salted egg (per each)	20
				□ 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	10点 18	□ 皮蛋 (每只) Century egg (per each)	20



汤面 / 捞面 NOODLES IN SOUP OR	澳门元 \$ MOP	粉、面、饭 NOODLES AND RICE	澳门元 \$ MOP	明炉烧味 BARBECUED MEAT	澳门元 \$ MOP	明炉烧味饭 BARBECUED MEAT WITH RICE	澳门元 \$ MOP
TOSSED NOODLES 净牛腩 Braised beef brisket	125	□ 樱花虾瑶柱鲍鱼富贵炒饭 → Fried rice with abalone, conpoy and sakura shrimps	145	供应时间由早上11点至晚上 10点 Available from 11am to 10pm 蜜汁叉烧 Honey-glazed barbecued pork	118	供应时间由早上11点至晚上 10点 Available from 11am to 10pm 蜜汁叉烧饭 Honey-glazed barbecued pork with rice	95
□ 台湾牛肉面 Taiwanese style beef with noodles in soup	100	□瑶柱海鲜炒饭 へ Seafood fried rice with conpoy □蟹子鳗鱼炒饭 へ	138 138	□ 脆皮腩肉 Roasted crispy pork belly	108	□ 脆皮腩肉饭 Roasted crispy pork belly with rice	95
□ 净猪手 Braised pork knuckle with fermented red bean curd	98 paste	□ Fried rice with Japanese eel and crab roe □海南鸡饭	128	□ 白切滑鸡 Poached chicken	108	□ 白切滑鸡饭 Poached chicken with rice	95
□ 柱侯牛腩汤面 Braised beef brisket with noodles in soup	98	─ Hainan chicken rice 咸鱼鸡粒炒饭 *> Fried rice with salty fish and diced chicken	108	□ 玫瑰油鸡 Poached soya sauce chicken □金牌烧鸭	108 108	□ 玫瑰油鸡饭 Poached soya sauce chicken with rice □金牌烧鸭饭	95 95
□鲜虾云吞汤面或净云吞 為 Shrimp wontons with or without noodles in soup	98	□扬州炒饭 🍮 Fried rice with shrimps and barbecued pork	105	Roasted duck		Roasted duck with rice	
□ <mark>担担面 </mark>	88	□干炒牛河 Stir-fried rice noodles with sliced beef and bean sprouts	100	□ 例牌指定<腿>需另加收 Additional charge for request thigh	20	□ 烧味饭指定<腿>需另加收 Additional charge for request thigh	20
□ 南乳猪手汤面 Braised pork knuckles with noodles in soup	78	□星洲炒米 → つ "Singaporean" fried vermicelli with barbecued pork and		□ 烧味双拼 (请选择两款) Barbecued combination platter (choices of two items)	150	□烧味双拼饭 (请选择两款) Duo barbecued combination with rice (choices of two	128
□ 港式午餐肉煎蛋公仔面 "Hong Kong" style luncheon meat and pan-fried egg with instant noodles	68	□ 红烧茄子冬菇鸡柳饭 Braised chicken, dry shiitake and eggplant in oyster sau		蜜汁叉烧 Honey-glazed barbecued pork 「脆皮腩肉 Roasted crispy pork belly		■ 蜜汁叉烧 Honey-glazed barbecued pork Mic Dim	
□ 时菜上汤生面	50	□ 红烧斑腩饭 *> Braised garoupa fillet and tofu with rice □ 豉椒排骨饭	90 90	□ 白切滑鸡 Poached chicken □ 金牌烧鸭 Roasted duck		□ 白切滑鸡 □ 玫瑰油鸡 Poached chicken □ 全牌烧鸭 Roasted duck	sen
可选 Selection		Wok-fried pork ribs in black bean sauce with rice • 動汁野菌豆腐饭。 Braised bean curd and assorted mushrooms with rice	88				
□ 生面 □ 粗面 □ 拉面 Ramen □ 河粉 □ 米粉 □ 公仔面		□茄子鱼松炆米 為 Braised rice vermicelli with fish cake and eggplant	88	矿泉水 MINERAL WATER	.	汽水 SOFT DRINKS	2.5
Rice noodles Vermicelli Instant nood	lles	□ 豉油皇炒面 	88 bles	普娜矿泉水 500ml Panna 500ml	58	□ 可乐 Coca-Cola □ 无糖可乐	35 35
		□ <mark>丝苗白饭</mark> Steamed rice	18	□ 巴黎有汽矿泉水 330ml □ 自制气泡水 750ml	45 38	Coca-Cola no sugar 雪碧 Sprite	35
季节汤类 SOUP		面包、多士		□ House-Filtered sparkling water 750ml □ 自制纯净水 750ml	38		
□ 滋补花胶鲍鱼炖汤 🍮 Double-boiled abalone, fish maw and Chinese herbs	115	BREAD / TOAST		House-Filtered still water 750ml		饮品 热 BEVERAGES Hot	冷 Cold
□ 姬松茸炖鸡汤 Double-boiled chicken soup with matsutake mushro	78	□澳门猪扒包 Macanese pork chop bun □餐蛋三文治	58 48	啤酒 (瓶)		即磨咖啡 Fresh brewed coffee	□ 45
□番茄肉片蛋花汤 Pork soup with egg and tomato	68	□ 資 国 三 又 G Egg and luncheon meat sandwich □ 香脆奶油猪	48	BEER (Bottle) □生力 □澳门啤酒 □喜·	カ 55	□特浓咖啡 □ Spresso □ 奶茶	□ 38□ 38
□家常老火汤	65	□ Crispy bun with condensed milk □ 金砖菠萝油	40	□青岛 □蓝妹	neken	□ Milk tea □ 柠檬茶	☐ 38 ☐ 38
Home style daily soup		Pineapple bun with butter		Tsing Tao Blue Girl		Lemon tea	-





