



手工點心

粵式點心 · 即點即蒸

Delicious Cantonese Dim Sum



崇尚自然·追求真味
NATURAL & REAL TASTE IS THE ART OF LIVING

小點MOP26 | 中點MOP30 | 大點MOP36 | 特點MOP39
頂點MOP43 | 超點MOP45 | 優點MOP48 | 悅點MOP52

蒸點 STEAMED

首次 加單

- ☐ ☐
- 魚翅灌湯餃
Steamed Dumpling with Shark's Fin in Superior Soup
- MOP 88
- ☐ ☐
- 水晶鮮蝦餃
Steamed Shrimp Dumpling (Xia Jiao)
- 悅
- ☐ ☐
- 鮮蝦仁燒賣
Steamed Shrimp Dumpling (Shao Mai)
- 悅
- ☐ ☐
- 金蒜蒸排骨
Steamed Spare-rib with Mashed Garlic
- 優
- ☐ ☐
- 鴛鴦燒賣雙拼
Two Flavour Steamed Dumpling Platter
- 悅
- ☐ ☐
- 蟹籽麻辣燒賣
Steamed Dumpling with Spicy Sauce and Crab Roes
- 超
- ☐ ☐
- 豉汁蒸鳳爪
Steamed Chicken Feet with Black Bean Sauce
- 頂
- ☐ ☐
- 鮮竹牛肉球
Steamed Beef Balls with Bean-curd Skin
- 特
- ☐ ☐
- 蜜味叉燒包
Steamed Bun Stuffed with B.B.Q. Pork
- 中
- ☐ ☐
- 元氣栗子餃
Steamed Dumpling with Chestnut
- 特
- ☐ ☐
- 灌湯小籠包
Steamed Dumpling Stuffed with Meat
- 頂
- ☐ ☐
- 四寶滑雞紫
Steamed Chicken Wrapped with Mushroom, Sea-cucumber & Shrimp
- 頂
- ☐ ☐
- 魚翅鳳眼餃
Steamed Dumpling with Shark's Fin
- 悅
- ☐ ☐
- 蟲草花上湯鮮竹卷
Steamed Bean-curd Skin Roll with Cordyceps Flower in Superior Soup
- 特
- ☐ ☐
- 懷仁馬拉糕
Steamed Sponge Cake with Nuts
- 大
- ☐ ☐
- 黑椒蒸牛仔骨
Steamed Calf Rib with Black Pepper Sauce
- 悅
- ☐ ☐
- 豬仔流沙包
Steamed Bun Stuffed with Milk Custard and Salty Egg-yolk
- 大
- ☐ ☐
- 大滿貫波波球
Steamed Shrimp Balls with Pork Meats
- 優
- ☐ ☐
- 黃金南瓜饅頭
Steamed Traditional Buns with Pumpkin
- 小
- ☐ ☐
- 沙爹金錢肚
Steamed Ox Tripe with Satay Sauce
- 超
- ☐ ☐
- 迷你鮑魚珍珠雞
Steamed Mini Glutinous Rice with Abalone Wrapped by Lotus Leaves
- 悅

腸粉 VERMICELLI ROLL

首次 加單

- ☐ ☐
- 鮮蝦仁腸粉
Steamed Vermicelli Rolls with Fresh Shrimp
- 超
- ☐ ☐
- 滑牛肉腸粉
Steamed Vermicelli Rolls with Beef
- 特
- ☐ ☐
- 蜜汁叉燒腸粉
Steamed Vermicelli Rolls with B.B.Q. Pork
- 頂
- ☐ ☐
- 脆皮花枝紅米腸粉
Steamed Vermicelli Rolls (Made by Red Rice) with Clam
- 頂
- ☐ ☐
- 香煎蔥花蝦米腸粉
Pan-fried Vermicelli Rolls with Spring Onion and Dried Shrimp
- 大
- ☐ ☐
- 鮮百合粟米腸粉
Steamed Vermicelli Rolls with Sweet-corn and Fresh Lily Buds
- 中

粥品 CONGEE

首次 加單

- ☐ ☐
- 皮蛋瘦肉粥
Congee with Pork and Preserved Egg
- 大
- ☐ ☐
- 大芥菜鹹豬骨粥
Congee with Salty Pig's Bone and Mustard Green
- 頂
- ☐ ☐
- 鮑魚滑雞粥
Congee with Abalone and Chicken
- MOP 68
- ☐ ☐
- 香芹生菜牛肉粥
Congee with Beef, Lettuce and Celery
- 頂
- ☐ ☐
- 養生番薯小米粥
Millet with Sweet-potato
- 小
- ☐ ☐
- 豆漿配鮮炸油條
Boiled Bean Milk with Twisted Cruller
- 悅
- ☐ ☐
- 原味熱豆漿
Boiled Bean Milk (Hot)
- 中
- ☐ ☐
- 招牌油條
Deep-fried Twisted Cruller
- 小
- ☐ ☐
- 招牌魚生粥 (四位用)
Superior Fresh Fish Congee (For 4 Persons)
- MOP 388
- ☐ ☐
- 生滾肉蟹鮮蝦粥 (配油條、四位用)
Superior Fresh Crab with Shrimp Congee (with Twisted Cruller / For 4 Persons)
- MOP 488

炸點 DEEP-FRIED

首次 加單

- ☐ ☐
- 脆皮榴蓮餅
Pan-fried Durian Cake
- MOP 118
- ☐ ☐
- 雲彩蝦膠第二春
Deep-fried Shrimp Spring Roll with Water Chestnut and Carrot
- 頂
- ☐ ☐
- 蜜汁叉燒酥
Deep-fried B.B.Q. Pork
- 頂
- ☐ ☐
- 南瓜甜薄餅
Pan-fried Chinese Pan Cake with Pumpkin
- 超
- ☐ ☐
- 香菇蝦仁生煎包
Pan-fried Bun with Mushroom and Shrimp
- 頂
- ☐ ☐
- 香煎蔥油餅
Pan-fried Onion Cake
- MOP 68
- ☐ ☐
- 蔬果汁柚子包
Pan-fried Bun Stuffed with Grapefruit and Vegetable & Fruit Juice
- 特
- ☐ ☐
- 鮮蝦腐皮卷
Deep-fried Bean-curd Skin Roll Stuffed with Shrimp
- 頂
- ☐ ☐
- 五香咸水角
Deep-fried Glutinous Dumpling with Spicy Meat
- 小
- ☐ ☐
- 流沙紫薯球
Deep-fried Sweet-potato Ball with Milk Custard and Egg-yolk
- 中
- ☐ ☐
- 香煎蘿蔔糕
Pan-fried Turnip Cake
- 頂

甜品 DESSERT

首次 加單

- ☐ ☐
- 鮮芒果布甸
Fresh Mango Pudding
- MOP 42
- ☐ ☐
- 椰汁紅豆糕
Sweetened Red Bean Cake with Coconut Milk
- 小
- ☐ ☐
- 清香桂花糕
Sweetened Osmanthus Cake
- 中
- ☐ ☐
- 榴蓮雪媚娘
Glutinous Rice Ball with Durian
- MOP 58
- ☐ ☐
- 楊枝甘露 (位)
Chilled Mango, (Sago) with Pomelo
- 特
- ☐ ☐
- 杏汁燉木瓜 (位)
Double-boiled Papaya with Almond Cream
- MOP 88
- ☐ ☐
- 椰皇燉鮮奶 (熱/凍)
Double-fried Fresh Milk in Coconut (Hot/Iced)
- MOP 78
- ☐ ☐
- 蛋白杏仁茶 (位)
Egg-white with Almond Tea
- 優
- ☐ ☐
- 堅果燒仙草芋圓
Grass Jelly with Taro Ball and Nut
- 特

紅色菜品乃本期新品

特色風味 SPECIALITIES

首次 加單

- ☐ ☐
- 豉油皇焗海蝦
Baked Shrimp with Soya Sauce
- MOP 228
- ☐ ☐
- 麻辣豬手煲 (半份)
Pig's Knuckles with Spicy Sauce (Half)
- MOP 98
- ☐ ☐
- 孜然羊排 (件/2件起)
Deep-fried Lamb with Cumin Seed
- MOP 48
- ☐ ☐
- 川芎白芷魚頭窩
Fresh Fish Head with Chinese Herbs Soup
- MOP 328
- ☐ ☐
- 椒鹽九肚魚
Deep-fried Fish with Salt and Pepper
- MOP 168
- ☐ ☐
- 椰汁淮山南瓜煲
Boiled Pumpkin with Chinese Yam and Coconut Milk in Pot
- MOP 108
- ☐ ☐
- 香煎墨魚蝦餅 (半份)
Pan-fried Cuttlefish & Shrimp Cake (Half)
- MOP 78
- ☐ ☐
- 蒜茸蒸蘇格蘭聖子皇 (條)
Steamed Solen with Mashed Garlic
- MOP 68
- ☐ ☐
- 三文魚刺身 (半份)
Salmon Sashimi (Half)
- MOP 158
- ☐ ☐
- 火龍果炒鮮蝦球
Stir-fried Shrimp Ball with Dragon Fruit
- MOP 228
- ☐ ☐
- 黃腳魷魚 (薑蔥蒸/茄汁香煎)
Yellow-finned Seabream (Steamed with Ginger, Pan-fried with Tomato Sauce)
- MOP 158
- ☐ ☐
- 黑松露香菇牛肉卷 (半份)
Pan-fried Crispy Beef Roll with Mushroom and Black Truffle (Half)
- MOP 78
- ☐ ☐
- 意大利黑醋牛肋排 (半份)
Grilled Prime Beef Rib with Black Vinegar (Half)
- MOP 148

燒鹵風味 ROASTED & SOYA SAUCE

(供應時間: 11:00a.m. - 5:00p.m.)

首次 加單

- ☐ ☐
- 掛爐脆皮燒鵝
Roasted Goose
- MOP 188
- ☐ ☐
- 蜜汁半肥叉燒
B.B.Q. Pork with Honey
- MOP 158
- ☐ ☐
- 超級美國牛肋排
Grilled Prime Beef Rib
- MOP 298
- ☐ ☐
- 潮式滷水拼盤
Braised Meat Platter
- MOP 168
- ☐ ☐
- 4年滷水澄海老鵝頭 (半隻)
Boiled Goose's Head with Soya Sauce
- MOP 698
- ☐ ☐
- 6年滷水澄海老鵝頭 (半隻)
Boiled Goose's Head with Soya Sauce
- MOP 1198
- ☐ ☐
- 北京片皮鴨 (二食)
Roasted Peking Duck (Sliced, 2 Courses)
- MOP 438
- ☐ ☐
- 澳門燒肉
Roasted Crispy Pork Flank
- MOP 168
- ☐ ☐
- 脆皮蒜香雞 (半隻)
Deep-fried Crispy Chicken with Garlic Sauce
- MOP 168
- ☐ ☐
- 湛江沙薑焗雞 (份)
Braised Chicken with Ginger
- MOP 138

特色小食 SNACK

首次 加單

- ☐ ☐
- 鮮菜肉煮餃子 (6隻)
Boiled Dumpling with Vegetable and Pork (6 Pcs)
- MOP 63
- ☐ ☐
- 香菇素菜餃子 (6隻)
Boiled Dumpling with Mushroom and Vegetable (6 Pcs)
- MOP 63
- ☐ ☐
- 香煎鮮蝦韭菜餃 (半打)
Pan-fried Dumpling with Shrimp and Chives
- MOP 68
- ☐ ☐
- 咖喱牛筋腩煲
Braised Beef Brisket with Curry Sauce
- MOP 98
- ☐ ☐
- 椒鹽軟殼蟹
Deep-fried Soft Shell Crab with Salt & Pepper
- MOP 158
- ☐ ☐
- 鮑汁鳳爪
Braised Chicken Feet with Abalone Sauce
- MOP 98
- ☐ ☐
- 風乾醬香鵝翼
Boiled Goose's Wing with Soya Sauce
- MOP 138
- ☐ ☐
- 勝瓜雞茸煮魚腐
Braised Pig's Blood with Assorted Mushroom and Loofah
- MOP 88
- ☐ ☐
- 沙薑白切豬手
Braised Pig's Knuckles with Ginger
- MOP 98
- ☐ ☐
- 香辣鴨舌
Duck Tongue with Spicy Sauce
- MOP 98
- ☐ ☐
- 老醋海蜆頭
Jelly Fish with Vinegar
- MOP 148
- ☐ ☐
- 香茅黑椒煎三文魚頭腩
Pan-fried Salmon Fish Head with Herbs and Black Pepper Sauce
- MOP 98
- ☐ ☐
- 蘿蔔韭菜豬紅
Boiled Pig's Blood with Chives & Turnip in Soup
- MOP 88
- ☐ ☐
- 燒椒鮑魚仔
Mini Abalone with Pepper and Spicy Sauce
- MOP 168
- ☐ ☐
- 紅油抄手 (份)
Dumpling with Spicy Sauce
- 頂

粉、麵、飯 NOODLES & RICE

首次 加單

- ☐ ☐
- 肥牛過橋米線
Rice-Noodles with Sliced Beef in Soup
- MOP 258
- ☐ ☐
- 肥牛過橋米線 (碗)
Rice-noodles with Sliced Beef in Soup (Per Bowl)
- MOP 78
- ☐ ☐
- 肉醬番茄雞蛋拌刀削麵 (碗)
Noodles with Egg, Tomato and Minced Meat (Per Bowl)
- MOP 88
- ☐ ☐
- 黑椒瑤柱金菇肥牛燜伊麵
Braised E-fu Noodles with Dried Scallop, Beef, Needle Mushroom and Black Pepper
- MOP 168
- ☐ ☐
- 蟲草花雲耳蒸雞飯
Steamed Rice with Chicken, Black Fungus and Cordyceps Flower
- MOP 138
- ☐ ☐
- 波士頓龍蝦黑松露紅米炒飯
Fried Red Rice with Lobster and Black Truffle
- MOP 398
- ☐ ☐
- 瑤柱蛋白紅米炒飯
Fried Red Rice with Egg-white and Dried Scallop
- MOP 118
- ☐ ☐
- 和牛鬆野米菌皇炒飯
Fried Rice with Mushroom and Wagyu
- MOP 198
- ☐ ☐
- 乾炒滑牛河
Stir-fried Rice-Noodles with Beef
- MOP 118
- ☐ ☐
- 野山椒雞蛋炒米粉
Fried Rice-noodles with Egg and Pepper
- MOP 88
- ☐ ☐
- XO醬海皇炒粉絲
Stir-fried Vermicelli with Seafood in Spicy Sauce
- MOP 148
- ☐ ☐
- 鮑魚雞絲濕炒麵
Fried Noodles with Shredded Chicken and Abalone
- MOP 148
- ☐ ☐
- 黑椒海鮮炒烏冬
Fried "Udon" Noodles with Seafood and Black Pepper Sauce
- MOP 188
- ☐ ☐
- 薑蔥叉燒撈粗麵
Noodles with B.B.Q. Pork, Spring Onion and Ginger
- MOP 138

紅色菜品乃本期新品

台號: _____ 人數: _____ 時 間: _____

毛巾: _____ 茶: _____ 經手人: _____

結賬: _____

備註: _____

*圖片僅供參考

其它收費標準
Standard Charges

茶位Tea/Sauce

MOP20元/位 MOP25元/位

大堂 (Hall) 貴賓房 (VIP Room)

濕紙巾 (Wet Tissue) MOP1元/包

燕鮑翅、海鮮、含酒精酒水不享受折扣優惠，最終解釋權歸本店所有。
Bird's Nest, Abalone, Shark's Fin, Seafood and Alcoholic Beverages do not enjoy any discounts. Our company reserves all the rights for final interpretation.

澳門幣定價，港幣通用 Price in Mop, HKD Accepted
另加10%服務費 Plus 10% Service Charge
請保持此點心紙清潔，結賬時請出示此點心紙。

營業時間 Business Hours:

週一至週日 / 法定節假日 Monday to Sunday / Public Holidays

10:30a.m. – 11:00p.m.