

蒸點 STEAMED	腸粉 RICE ROLL	懷舊類 CHEF'S RECOMMENDATION
懷舊筍尖蝦餃 Steamed shrimp dumplings with bamboo shoot	脆皮錦繡腸粉 Steamed rice roll wrapped with shrimp	四寶滑雞扎 Steamed bean curd sheets roll with chicken,
蜜汁叉燒包 Steamed barbecued pork buns	spring rolls	black mushroom and fish maw
蟹肉小籠包（原味/香辣） Steamed “Shanghainese” dumplings with crabmeat	葡京燒鵝腸粉 Steamed rice roll wrapped with roasted	荷香棉花雞 Steamed chicken with preserved meat and
(Original / Spicy)	goose	fish maw
香菇燒賣皇 Steamed pork dumplings with black	韭黃金菇帶子腸粉 Steamed rice roll with scallops,	肉鬆香煎蘿蔔糕 Pan-fried turnip cake with pork floss
mushroom and shrimp	enoki mushroom and chives	懷舊馬拉糕 Steamed sponge cake
陳皮牛肉球 Steamed beef ball with dried mandarin peel	梅菜皇叉燒腸粉 Steamed rice roll with preserved	蛋黃千層糕 Steamed sponge cake with egg yolk
X.O.醬蒸鳳爪 Steamed chicken feet with X.O. chili sauce	vegetable and barbecued pork	鳳爪排骨飯 Steamed rice with chicken feet and spare ribs
家鄉潮州粉果 Steamed pork dumplings with nuts and dried shrimp	懷舊豬潤牛肉腸粉 Steamed rice roll with pig's liver and beef	懷舊鮑汁蒸糯米雞 Steamed glutinous rice with chicken, pork,
鮑汁花生炆雞腳 Braised chicken feet with peanut in abalone	X.O.醬炒豬腸粉 Sautéed rice roll with X.O. chili sauce	salted egg yolk and abalone sauce
sauce		懷舊芝麻卷 Chilled sesame rolls with osmanthus
高湯生菜鯪魚球 Poached fish ball with lettuce in bouillon		香菇雞包仔 Steamed chicken buns with black mushroom
黑蒜芋香蒸排骨 Steamed spare ribs with black garlic sauce		
and taro		
沙嗲金錢肚 Steamed ox-tripes in satay sauce		
蘆筍鮮蝦釀魚肚 Steamed fish maw stuffed with asparagus,		
shrimp, crab roe and water chestnut		
醬香鮮菇蒸大蝦 Braised mushroom with mixed vegetable and shrimp		
in abalone sauce		
時蔬鮮蝦蒸餃 Steamed shrimp dumplings with corn and pumpkin		
鮮白菌釀春蛋 Steamed white button mushroom coated with shrimp paste		
and quail egg yolk		
薑蔥牛栢葉 Boiled beef tripe with ginger and onion		
野葛菜湯浸水餃 Poached shrimp dumplings with black		
fungus in wild kudzu soup and duck gizzard		
火龍原隻帶子餃 Steamed shrimp dumplings with scallops,		
asparagus and crab roe		
上素竹笙卷 Steamed bamboo piths with mixed mushroom		
and chestnut		
白翡翠鮮蝦粉果 Steamed shrimp dumplings with winter melon		
海皇金魚餃（每位） Steamed seafood dumplings in goldfish shape (per piece)		
日麗鮑翅灌湯餃 Superior shark's fin dumplings in bouillon		



所有價目以澳門元為單位，另須收取10%服務費
All prices are in MOP, subject to 10% service charge

午市小食精選 LUNCH SNACKS

供應時段：11:30am-3:00pm

精美小食 APPETIZERS

八味脆豆腐 Deep-fried diced bean curd with	\$50
homemade sauce	
手拍青瓜伴皮蛋 Chilled cucumber slices with century eggs	\$55
冰鎮櫻桃蕃茄 Chilled cherry tomato with preserved plum powder	\$65
沙薑雞腳 Marinated chicken feet in ginger sauce	\$68
椒鹽九肚魚 Deep-fried nine belly fish with spicy salt	\$68
鹽燒20頭鮑魚仔 Grilled 20-head abalone with rock salt	\$78
紅燒妙齡乳鴿（每隻） Roasted pigeon（whole）	\$56
芥末煎牛腩 Pan-fried ox-tongue with wasabi mustard	\$108

甜品類 DESSERT

陳皮紅豆燒餅□ Baked red bean cake with dried tangerine□	\$38
peel	
酥皮蛋撻仔 Home-made egg tarts	\$38
沙翁蛋球 Deep-fried sugar egg puff	\$38
馬蹄糕兩食 Deep-fried and pan-fried water chestnut	\$40
pudding	
燕液椰汁燉奶□ Double-boiled fresh milk and bird's nest	\$48
with coconut juice	
楊枝甘露 Chilled mango sweet soup with pomelo and	\$40
sago	
迷你壽包仔（蓮蓉/麻蓉） Mini longevity buns	\$36
(Lotus seed paste / Sesame paste)	
拉絲紫薯烤軟餅 Baked purple sweet potato mochi	\$38
水晶菊花糕□ Chilled pudding flavoured with Japanese□	\$36
chrysanthemum	
麻薯腰果酥 Baked egg custard and mochi puff with walnuts	\$38
蘋果陳皮茯苓凍糕 Chilled poria pudding with diced apple and dried	\$38
tangerine peel	

*有效期由2026年9月1日至9月30日
Menu is available from 01 September to 30 September 2026