



粵菜注意天然食材的味道，特別講究保持食物鮮味和原有精粹。

這種重視食材的態度，正是粵菜的一大特色。

「淳」的理念跟粵菜的基石相當一致，皆致力以頂級食材為中心，

為賓客呈上新鮮而精緻的佳餚。

無論您是否是美食家，「淳」的粵菜創意與地道兼備，必定讓您回味無窮。

Cantonese cuisine emphasizes on the flavor of natural ingredients.

It takes expertise to preserve the freshness and original essence of food.

Fresh, subtle and delicate flavors that let premium ingredients speak for themselves are the foundations of Chún. Whether you're a dedicated gourmet, or someone who just seeks out the best, Chún will impress you with its authentic and creative Cantonese cuisine.

## 三蔥爆波士頓龍蝦 約重 700g

Wok-fried Boston lobster with assorted onions (approx.700g)

688

將新鮮波士頓龍蝦以猛火走油，爆香洋蔥、紫洋蔥及長蔥，加上頭抽及陳釀花雕炒勻，鑊氣十足同時保持龍蝦鮮味。

This dish keeps the "wok chi" and cooking time control to retain the freshness of the lobster, which is cooked in high temperature oil, then stir-fried spring onions, purple onions and leeks, together with aged Hua Diao wine is added in to finish this sumptuous dish.



## 香酥雲南白菌焗蟹蓋

Baked crab shell stuffed with crab meat and Yunnan white mushroom

238 位 Per person

行政副總廚譚師傅在這道經典顯赫菜式上加入了自己的創意，改良以白菌醬汁調味，口感鮮甜濃厚，每一口都充滿了新鮮蟹肉的鮮甜。

A dish with originality and creativity, Chef Tam's version of this classic dish comes with a reinvention of white mushroom.

## 滋補花膠燉響螺

Double-boiled fish maw soup with sea whelk

428 位 Per person

燉湯堪稱粵菜的精髓，也是譚師傅最擅長的菜式之一，體現其完美功架，把花膠和響螺的營養價值完全發揮，達至健脾開胃、補血養顏、清熱明目的功效。

Double boiled soup is essential to Cantonese cuisine; it is an art that Chef Tam has perfected in extracting all the natural essence from fish maw and sea whelk. This nourishing soup complements your meal perfectly with nutrition and health benefits.



辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

## 手撕杏鮑菇

Crispy-fried shredded king oyster mushrooms

188

一道非常講究刀工且創意十足的菜式。杏鮑菇切成如髮絲般幼細，再加上秘製「淳」醬下鍋酥炸，每一絲杏鮑菇都充滿醬香，香脆可口。

A delicate handcrafted dish that requires high level of knife skills, king oyster mushrooms are finely shredded and deep-fried in a secret recipe house sauce, making each bite of mushroom deliciously crispy with a silk-like texture.



## 蜜椒醬欖角蒜香骨

Crispy-fried pork spare rib with honey, pepper and preserved Chinese black olive

218

行政副總廚譚師傅將傳統蒜香骨改良，加入傳統粵菜選用的欖角醬，選用肥瘦均勻的新鮮三度肉排，並以蜜糖蒜泥醃製。入口外脆內嫩，蒜味香濃，惹味非常。

This is one of the best examples of Chef Tam's contemporary renditions of classic dishes. Preserved black olives from Guangdong are added to the top-quality pork ribs, marinated with garlic honey sauce then fried, giving another layer of fragrance to the dish.



辛辣 Spicy

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總廚推薦  
精品套餐

CHEF RECOMMENDED SET MENU

蝶 江南碧綠素腐皮卷  
Pan-fried bean curd rolled with vegetables

滋補花膠燉響螺  
Double-boiled fish maw soup with sea whelk

羅蘭百悅酒莊 特釀乾型，圖爾，法國  
Laurent-Perrier, La Cuvée Brut, Tours-sur-Marne

香酥雲南白菌焗蟹蓋

Baked crab shell stuffed with crab meat and Yunnan white mushroom

2020 霞多麗 · 珍藏系列 怡園酒莊，山西  
Grace Vineyard Tasya's Reserve Chardonnay, Shanxi

脆皮龍井茶燻清遠雞

Smoked Qingyuan chicken with Longjing tea leaves

福建花菇藜麥南瓜湯泡菠菜苗

Simmered baby spinach with Fujian black mushroom and quinoa in pumpkin soup

2018 馬瑟蘭 天山南麓焉耆盆地，天塞酒莊，新疆  
Tiansai Skyline of Gobi Marselan Selection, Xinjiang

黑椒蔥爆和牛粒

Wok-fried Wagyu beef with spring onion and black pepper

瑤柱金菇銀芽燜伊麵

Braised E-fu noodles with bean sprouts and conpoy

2018 聖密夕葡萄園 赤霞珠，哥倫比亞谷，美國  
Chateau Ste. Michelle Cabernet Sauvignon Columbia Valley USA

香芒楊枝珍珠露

Chilled mango sago cream with pomelo

2016 張裕黃金冰穀冰酒 遼寧

Changyu Golden Icewine Valley, Liaoning

每位 1,380 per person

辛辣 Spicy

素菜 Vegetarian

此頁載有之酒精飲料達1.2%以上酒精濃度  
Alcoholic beverages listed above contain higher than 1.2% alcohol by volume  
所有價錢以澳門幣計算及另加10%服務費  
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# 點心精選套餐 SPECIAL DIM SUM SET

- 淳鮮蝦餃皇  
Steamed shrimp dumplings
- 饗螺豚肉滑燒賣  
Steamed pork dumplings with shrimp and sea whelk
- 臘味蝦乾芋絲餅  
Pan-fried taro cakes with dried shrimp and preserved meat
- 蟲草花茶樹菇脆竹卷  
Pan-fried bean curd rolled with cordyceps flower, tea tree mushrooms, carrot and water chestnut
- 姬松茸榆耳素粉餠  
Steamed vegetable dumplings with blaze mushrooms, yellow fungus and baby corn
- 蜜汁叉燒包  
Steamed barbecued pork buns
- 南翔小籠包  
Steamed Nanxiang pork dumplings
- 靈芝菇牛肉燒賣  
Steamed beef dumplings with Shimeji mushrooms
- 松露豚肉黃金豬  
Crispy-fired glutinous rice dumplings stuffed with pork and black truffle
- 鮮黃耳金腿銀蘿酥  
Turnip pastries with ham and yellow fungus
- 芥末沙律紫菜角  
Crispy-fried seaweed dumplings filled with scallop, shrimp and wasabi cream paste
- 竹笙鼎湖上素腸粉  
Steamed rice flour rolls with assorted mushrooms, carrot, water chestnuts, snow fungus and bamboo pith
- 黑豚肉叉燒腸粉  
Steamed rice flour rolls with barbecued pork
- 櫻花蝦賽螃蟹肉春卷  
Spring rolls with crab meat, egg white and sakura shrimp
- 板栗小天鵝  
Crispy-fried mashed taro filled with chestnuts and roasted goose

只限星期一至星期五，公眾假期除外  
Available from Monday to Friday, except Public Holidays

可選擇以上三款點心 190  
Choices of 3 of the above dim sum

可選擇以上六款點心 350  
Choices of 6 of the above dim sum

# 午市套餐 SET LUNCH

- 江南小品  
Appetizer combination
- 蜜汁黑豚肉叉燒 拼 海蜇涼拌老雞絲  
Barbecued Iberico pork with honey, chilled jelly fish with shredded chicken
- 精美點心  
Dim Sum combination
- 淳鮮蝦餃皇、金瓜松子香芹餠、  
芥末沙律紫菜角  
Steamed shrimp dumpling, Steamed dumplings with shrimp, pumpkin, celery and macadamia, Crispy-fried seaweed dumplings filled with scallop, shrimp and wasabi cream paste

## 麵 Noodle

蔥燒百花釀小遼參 配辣醬稻庭麵  
Braised sea cucumber with shrimp mousse and scallion served with spicy Inaniwa noodle

## 淳精緻甜美點 Chún dessert paradise

## 中國茶 Chinese Tea

只限星期一至星期五午市供應，公眾假期除外  
Available for lunch period from Monday to Friday, except Public Holidays

每位 358 per person



辛辣 Spicy



素菜 Vegetarian

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蒸製美點  
STEAMED DIM SUM

龍蝦三文魚籽石榴球

Steamed lobster dumplings with  
salmon roes

98 位 Per person



辛辣 Spicy

素菜 Vegetarian

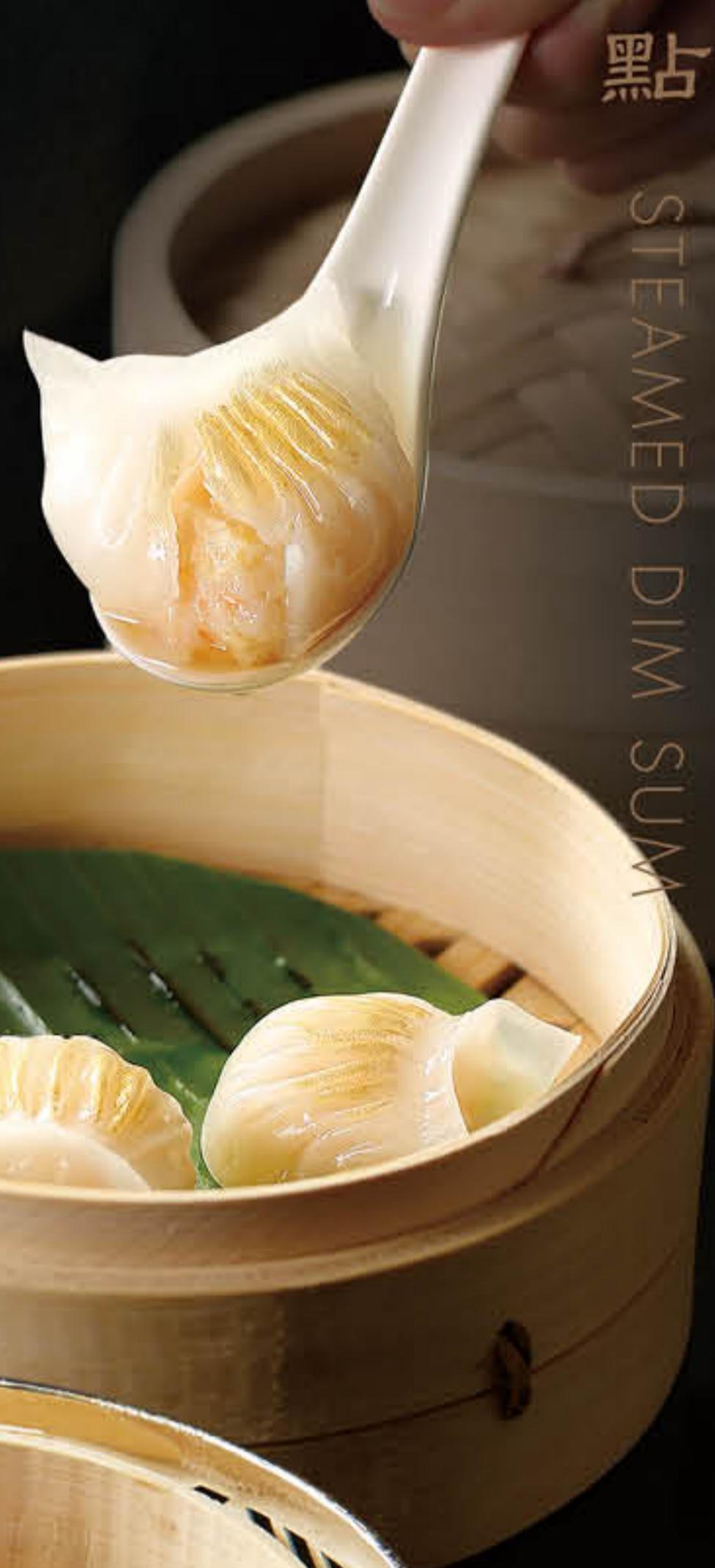
所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

玉帶黑蒜菜苗餃

Steamed scallop dumplings with black garlic and vegetables

68



淳鮮蝦餃皇

Steamed shrimp dumplings

68



響螺豚肉滑燒賣

Steamed pork dumplings with shrimp and sea whelk

68



京川紅油抄手

Pork dumplings in chili oil

60

辛 辣 Spicy

素 菜 Vegetarian

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花膠瑤柱灌湯餃

Seafood dumpling with fish maw and  
conpoy in superior broth

138 位 Per person



南翔小籠包

Steamed Nanxiang pork dumplings

58



靈芝菇牛肉燒賣

Steamed beef dumplings  
with shimeji mushrooms

58



金瓜松子香芹餃

Steamed dumplings with  
shrimp, pumpkin, celery and  
macadamia

68

百合玉蘭鱈魚餃

Steamed cod fish dumplings with lily bulb and cuttlefish mousse

68

 姬松茸榆耳素粉餃

Steamed vegetable dumplings with blaze mushrooms, yellow fungus and baby corn

58



蜜汁叉燒包

Steamed barbecued pork buns

50

百花釀魚肚

Steamed fish maw with shrimp mousse, crab roes and coriander

88



鮑魚糯米包

Steamed glutinous rice dumplings with abalone and Chinese sausage

58



 辛辣 Spicy

 素菜 Vegetarian

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粄、焗點心  
FRIED AND BAKED DIM SUM

CHUN淳 原隻鮑魚雞粒酥

Baked puff pastry filled with whole baby abalone and diced chicken

128 兩件 Two pieces



辛辣 Spicy



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芥末沙律紫菜角

Crispy-fried seaweed dumplings filled with scallop, shrimp and wasabi cream paste

68

蟲草花茶樹菇脆竹卷

Pan-fried bean curd rolled with cordyceps flower, tea tree mushrooms, carrot and water chestnut

58



臘味蝦乾芋絲餅

Pan-fried taro cakes with dried shrimp and preserved meat

58

辛辣 Spicy

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炬  
、  
焗  
點  
心

FRIED AND BAKED DIM SUM

松露豚肉黃金豬

Crispy-fried glutinous rice dumplings  
stuffed with pork and black truffle

68



櫻花蝦賽螃蟹肉春卷

Spring rolls with crab meat,  
egg white and sakura shrimp

68

板栗小天鵝

Crispy-fried mashed taro filled with  
chestnuts and roasted goose

68



鮮黃耳金腿銀蘿酥

Turnip pastries with ham and  
yellow fungus

68

雪山豚肉餐包

Baked barbecued Iberico pork buns

58

辛辣 Spicy

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香滑腸粉

STEAMED RICE FLOUR ROLL

米網脆皮海皇腸粉

Crispy-fried rice flour rolls  
with shrimp and scallop

90



黑豚肉叉燒腸粉

Steamed rice flour rolls with  
barbecued pork

80

雪裡紅火鴨絲腸粉

Steamed rice flour rolls with roasted duck  
and potherb mustard

80



竹笙鼎湖上素腸粉

Steamed rice flour rolls with  
assorted mushrooms, carrot,  
water chestnuts, snow fungus  
and bamboo pith

80

辛 辣 Spicy

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廚師特別推介  
CHEF'S RECOMMENDATION



香煎鹿兒島極品和牛

Pan-fried Kagoshima beef

480 位 Per person



辛辣 Spicy



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經典話梅豬頸肉  
Crispy pork neck in plum flavor

188



法國魚籽醬鴻運乳豬  
Barbecued suckling pig with caviar

228 兩件 Two pieces



辛辣 Spicy

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廚師特別推介 CHEF'S RECOMMENDATION

黑松露炒本地龍蝦仔

Stir-fried lobster with black truffle

628



草繩杭州東坡肉

Braised pork belly

70 位 Per person



七彩龍鬚東星斑

Stir-fried spotted grouper with Yunnan ham, egg and honey beans

1080

辛辣 Spicy

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廚師特別推介

CHEF'S RECOMMENDATION

蠔皇扣南非鮮鮑拌柚皮

Braised South African abalone and pomelo peel in oyster sauce

208 位 Per person



三蔥燜和牛肋骨

Braised Wagyu beef rib with assorted onions

220 位 Per person

辛辣 Spicy

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前菜  
APPETIZER

野菜菌菇石榴包

Assorted mushrooms and vegetables wrapped in rice paper

158



辛辣 Spicy

素菜 Vegetarian

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前菜

APPETIZER



香醋海蜇花

Marinated jellyfish with black vinegar

188



陳醋撈汁活海參

Marinated sea cucumber tossed with aged vinegar

300



🌶 蒜泥青瓜白肉片

Sliced pork and cucumber with garlic and chili sauce

158

辛 辣 Spicy

素 菜 Vegetarian

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五香酥炸肉

Crispy five spice pork

88



红油浸富貴蝦

Marinated mantis shrimps  
with chili sauce

368

辛辣 Spicy

素食 Vegetarian

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江南碧綠素腐皮卷

Pan-fried bean curd rolled with vegetables

90



子薑流心皮蛋

Thousand-year egg with baby ginger

88

鮮沙薑無骨豬手

Marinated boneless pork knuckle with fresh sand ginger

88

脆皮金磚豆腐

Crispy-fried bean curd with  
spiced salt

80



天然海鹽酥炸生蠔

Crispy-fried oysters with sea salt

298



味鹽酥炸田雞腿

Crispy-fried frog legs tossed in  
spicy salt

150

辛辣 Spicy

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明  
爐  
燒  
烤

BARBECUED MEAT

明爐燒烤  
BARBECUED MEAT

粵式片皮米鴨

Roasted duck with steamed pancakes  
and traditional condiments,  
Guangdong style served two ways

680 全隻（兩食） Whole (2 ways)



辛 辣 Spicy

素 菜 Vegetarian

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明爐燒烤

BARBECUED MEAT

傳統五香鴨舌

Marinated duck tongue in Chinese herbs

108



蜜汁燒白鱈

Grilled eel with honey sauce

198

辛辣 Spicy

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明  
爐  
燒  
烤

BARBECUED MEAT

明爐掛燒黑鬃鵝

Hook-roasted goose

198 例 Standard

400 半隻 Half

780 全隻 Whole



脆皮玻璃乳鴿

Crispy-fried pigeon

158



明爐黑椒燒豬頸肉

Roasted pork neck with black pepper

158

辛辣 Spicy

素菜 Vegetarian

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明  
爐  
燒  
烤

BARBECUED MEAT

蜜汁黑豚肉叉燒

Barbecued Iberico pork with honey

290



醬燒脆皮乳豬件

Roasted suckling pig

195



廚師精選拼盤

Chef's recommended barbecued combination

288 兩款 2 varieties

388 三款 3 varieties

辣椒 Spicy

素菜 Vegetarian

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明  
爐  
燒  
烤

BARBECUED MEAT

鮮沙薑清遠雞

Marinated chicken in ginger sauce

200 半隻 Half

400 全隻 Whole



辣椒 Spicy 素菜 Vegetarian

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燕窩  
BIRD'S NEST

生拆蟹皇燴印尼官燕

Braised imperial bird's nest with crab roes

688 位 Per person



辣椒 Spicy

素菜 Vegetarian

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法國鷄鴨官燕粥

Bird's nest congee with  
French partridge

268 位 Per person



辛辣 Spicy

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家鄉黃燒湯燉官燕

Braised imperial bird's nest in chicken broth

428 位 Per person



雲腿雞茸官燕

Braised bird's nest with minced chicken and Yunnan ham

488 位 Per person



紅蟹肉蛋白花膠燕窩

Braised bird's nest with fish maw, crab meat and egg white

338 位 Per person

辛辣 Spicy

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鮑魚 / 海味 ABALONE AND DRIED SEAFOOD

法式青胡椒焗大花蝦

Baked king prawn with green pepper

288 位 Per person



桂花瑤柱炒鮮花膠

Sautéed fresh fish maw with conpoy, bean sprouts and eggs

538



醬燜洞庭湖黃皮甲魚

Braised turtle with homemade chili sauce

580

辛辣 Spicy

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鮑魚 / 海味  
ABALONE AND DRIED SEAFOOD

原汁大網鮑十頭

Braised dried Amidori abalone in abalone sauce (60 grams)

時價 每隻 Market price per piece

翡翠禾麻鮑二十頭

Braised dried Oma abalone in abalone sauce (30 grams)

時價 每隻 Market price per piece



辛 辣 Spicy

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鮑魚 / 海味  
ABALONE AND DRIED SEAFOOD

黃燜花膠雞煲

Braised fish maw and chicken  
in clay pot

680



蔥燒扣關東遼參

Braised Hokkaido sea  
cucumber with scallion

428 位 Per person

辛辣 Spicy

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鮑魚 / 海味 ABALONE AND DRIED SEAFOOD

墨魚膠釀遼參拌椒蔥汁 188 位 Per person

Crispy-fried sea cucumber stuffed with cuttlefish mousse in onion and pepper sauce

三頭鮮鮑拌鵝掌 688 位 Per person

Braised abalone with goose web



辛辣 Spicy

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All prices are in MOP and subject to 10% service charge

燉湯羹

DOUBLE-BOILED SOUP AND BROTH

每日精品老火靚湯

Soup of the day

80



辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

燉湯羹  
DOUBLE-BOILED SOUP AND BROTH



滋補花膠燉響螺（神來氣旺）

Double-boiled fish maw soup  
with sea whelk

428

辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

燉湯羹

DOUBLE-BOILED SOUP AND BROTH

鮑魚花膠龍蝦羹

Lobster soup with fish maw  
and abalone

188



順德拆魚羹

Deboned fish soup with angled loofah  
and wood ear mushrooms

208



衝浪雪花和牛湯

Wagyu and turnip soup

168



小遼參蕃茄蛋花湯

Tomato egg drop soup with  
sea cucumber

168

辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

燉

湯

羹

DOUBLE-BOILED SOUP AND BROTH

七彩素絲涼瓜羹

Bitter melon soup with  
assorted vegetables

88



花膠燒椒酸辣羹

Hot and sour soup with fish  
maw and bell peppers

138



鮮蟹肉竹笙菠菜羹

Spinach broth with fresh crab meat  
and bamboo pith

168

粟米蟹肉魚肚羹

Corn soup with crab meat  
and fish maw

128

辛 辣 Spicy

素 菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
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## 肉蟹

Live green crab

自選烹調方法 (花雕蒸 / 椒鹽焗 / 薑蔥焗 / 蒜茸蒸 / 粉絲燶 / 牛油焗)

With your choice of the following preparation methods:

steamed in Huadiao / baked with spicy salt /

baked with ginger and spring onion / steamed with crushed garlic /

braised with rice vermicelli / baked with butter cream sauce

時價 Market price



## 生猛海鮮：紅斑、龍脷、老鼠斑、東星斑、 黃皮老虎斑、花尾龍躉、紅瓜子斑

時價 Market price

Live fish: Pink grouper, Macau sole, Pacific grouper, Spotted grouper,  
Tiger grouper, Giant grouper, Red grouper

自選烹調方法 (清蒸 / 古法燶 / 香煎 / 砂窯焗)

With your choice of the following preparation methods:

steamed / braised / pan-fried / baked in casserole

## 生海蝦

Live prawn

時價 Market price

自選烹調方法 (蒜茸蒸 / 椒鹽焗 / 陳皮頭菜上湯浸)

With your choice of the following preparation methods:

steamed with crushed garlic / baked with spicy salt /

poached in supreme bouillon with tangerine peel and preserved vegetable



辛辣 Spicy



素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

游水海鮮  
LIVE SEAFOOD

龍蝦

Live lobster

自選烹調方法（上湯焗 / 薑葱焗 / 蒜茸蒸 / 牛油焗 / 伊麵底 / 蛋白蒸）

With your choice of the following preparation methods:  
baked in supreme bouillon / baked with ginger and spring onion /  
steamed with crushed garlic / baked with butter cream sauce /  
served with e-fu noodle / steamed on egg white

時價 Market price



辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

海  
鮮  
小  
炒

SEAFOOD

法國黑松露拌澳洲龍蝦（時運亨通）  
Stir-fried Australian lobster with French black truffle

3880



辛辣 Spicy



素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

海鮮小炒 SEAFOOD

菜乾醬蒸東海大黃魚  
Steamed yellow croaker with homemade sauce

658



陳皮肉餅蒸花蟹

Steamed spotted crab on pork patty

1380



辣椒 醬爆大花蝦

Stir-fried prawn with homemade chili sauce

268



辣椒 辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

海  
鮮  
小  
炒

SEAFOOD



三蔥爆波士頓龍蝦（約重700g）

Wok-fried Boston lobster with  
assorted onions (approx.700g)

688

辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

海鮮小炒 SEAFOOD

避風塘炒鮮肉蟹 (約重700g)

Wok-fried green crab with chili,  
black bean and garlic (approx.700g)

628



辣椒 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

松茸醬宣威火腿蒸黃皮老虎斑

Steamed yellow grouper with Xuanwei ham and Matsutake sauce

388 位 Per person



啫啫花尾龍躉球

Braised giant grouper fillet with ginger and spring onion in clay pot

308

香酥白菌焗釀蟹蓋

Baked crab shell stuffed with crab meat and Yunnan white mushroom

238 位 Per person



玉液蛋白海膽帶子

Scallop and sea urchin with steamed egg white

208 位 Per person



辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

肉類

MEAT

蜜椒醬欖角蒜香骨

Crispy-fried pork spare rib with honey,  
pepper and preserved Chinese black olive

218



辣椒 Spicy



素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

肉  
類

MEAT



脆皮燒安格斯牛肩肉

Crispy-fried Angus beef  
shoulder chop

388



金錢馬友鹹魚煎肉餅  
(金銀滿屋)

Pan-fried pork patty with salty fish

218



豬肉根麵醬爆茄子煲

Eggplant and pork with bean  
sauce in clay pot

188

辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

時果咕嚕黑豚肉

Sweet and sour pork with seasonal fruit

188



杭椒爆炒五花肉

Wok-fried pork belly with Hangzhou pepper

188

手剁梅菜馬蹄吊片蒸肉餅

Steamed pork patty with water chestnut, squid and preserved vegetable

188

辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

肉  
類

MEAT

🌶 酸香金湯嫩羊

Lamb in sour soup

288



唐芹脆薑爆雪花肥牛

Stir-fried beef with ginger  
and celery

268

🌶 宮保魚香牛柳粒

Stir-fried diced beef in chili sauce

368



🌶 辛辣 Spicy

素食 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

家禽  
POULTRY

脆皮糯米炸雞 (24小時前預訂)

Crispy-fried chicken stuffed with glutinous rice  
(24 hours advance order required)

550



辛辣 Spicy

素食 Vegetarian

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All prices are in MOP and subject to 10% service charge

鮮沙薑大連鮑爆炒清遠雞

Stir-fried chicken with abalone in sand ginger sauce

298



泰國蘆筍橄欖茄炒雞柳

Wok-fried chicken fillet with Thailand asparagus and sun-dried tomato

188

芝麻吊燒雞

Crispy-fried chicken with sesame

200 半隻 Half 400 全隻 Whole



辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

## 番禺蔥油潤香雞

Marinated chicken with scallion soya sauce

288



## 江南百花雞

Steamed chicken with shrimp mousse

268

辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
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健康蔬菜  
HEALTHY VEGETABLE

鮮鮑吊片啫啫唐生菜

Sizzling Chinese lettuce with  
abalone and squid

308



辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

### 手撕杏鮑菇

Crispy-fried shredded king oyster mushrooms

188



### 方魚薑汁生炒芥蘭

Stir-fried Chinese kale with dried flatfish in ginger sauce

170



### 濃雞湯魚腐雜菜煲

Poached mixed vegetables with cuttlefish, conpoy, mushrooms in chicken soup

328



### 蟹肉竹笙扒泰國蘆筍菠菜苗

Braised Thailand asparagus with crab meat, bamboo pith and spinach

328



### 素錦飄香

Stir-fried assorted vegetables

208



辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費  
All prices are in MOP and subject to 10% service charge

蕃茄鮮菌浸時蔬

Simmered seasonal  
vegetable with assorted  
mushrooms and tomato

188



琥珀核桃松子蘆筍南瓜  
炒鮮百合

Stir-fried lily bulbs with pumpkin,  
asparagus and walnuts

168



豉味生炒臺灣君子菜

Stir-fried Taiwanese  
bitter melon with pork  
in black bean sauce

188



麵

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飯

NOODLE

AND

RICE

NOODLE

AND

麵  
、  
飯

NOODLE AND RICE NOODLE AND RICE

家鄉回味銀針粉

Silver needle noodles soup with preserved vegetable and dried shrimps

98 位 Per person



欖菜脆米海鮮南瓜炒藜麥飯

Quinoa fried rice with seafood, pumpkin and preserved vegetable

198

辛辣 Spicy

素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

麵

、

飯

NOODLE AND RICE NOODLE AND RICE

生炒臘味糯米飯

Wok-fried glutinous rice with preserved meat and sausage

198



脆米鴻運炒絲苗  
(鴻運常滿)

Fried rice with beetroot and crab meat

188



櫻花蝦海鮮炒絲苗

Fried rice with sakura shrimp and assorted seafood

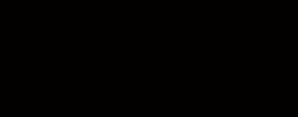
228



鮑汁海參雞粒燴飯

Braised rice with sea cucumber and chicken in abalone sauce

238



辛辣 Spicy



素菜 Vegetarian

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