



南瓜慕斯
Pumpkin Mousse



茅臺熟醉蝦
Marinated Prawn with Moutai



前菜

Appetizer

 紅酒凍鵝肝
Chilled Foie Gras in Red Wine Sauce

220

 七彩花生拌花螺
Tossed Snails with Peanuts

120

 茅臺熟醉蝦
Marinated Prawn with Moutai

160

魚子醬翡翠石榴包
Crystal Rice Rolls Stuffed with Caviar and Mustard Green

100

老醋海蜇頭
Tossed Jellyfish with Vinegar and Garlic

130

 南瓜慕斯
Pumpkin Mousse

100

 阿膠無骨豬手
Chilled Boneless Pork Knuckle with Gelatin

120

 撈汁西葫蘆絲
Marinated Shredded Zucchini

60

五香醬牛肉
Marinated Sliced Beef with Five Spices

120



推介
Recommended



辛辣
Spicy



素菜
Vegetarian



可持續
Sustainable

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



腿茸紅燒官燕
Braised Superior Bird's Nest with Yunnan Ham

湯 Soup

腿茸紅燒官燕

Braised Superior Bird's Nest with Yunnan Ham

410

花旗參燉竹絲雞湯

Double-boiled Silkie Chicken Soup with American Ginseng

190

菜膽花膠燉瑤柱

Double-boiled Conpoy Soup with Fish Maw and Brassica

160



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脆皮皇子乳鴿
Crispy Fried Pigeon


明爐燒烤

Barbecued Meat

錦繡燒鵝

Roasted Goose

190

 脆皮皇子乳鴿

Crispy Fried Pigeon

180

蜜汁豚肉叉燒

Barbequed Pork with Honey

140

金牌燒腩肉

Crispy Roasted Pork Belly

130



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阿拉斯加帝皇蟹
Alaskan King Crab



生猛海鮮

Live Seafood

自選烹調方法：清蒸 / 椒鹽 / 避風塘 / 薑蔥炒
Your Choice of the Following Preparation Methods:
Steamed with Soy Sauce / Wok-fried with Chili and Salt /
Wok-fried with Dried Garlic /
Wok-fried with Ginger and Spring Onion

 **阿拉斯加帝皇蟹**
Alaskan King Crab
3280

自選烹調方法：白灼 / 薑蔥炒
Your Choice of the Following Preparation Methods:
Poached / Wok-fried with Ginger and Spring Onion

 **澳洲龍蝦**
Australian Lobster
2880

  **加拿大象拔蚌**
Canadian Geoduck
1880

自選烹調方法：白灼 / 椒鹽
Your Choice of the Following Preparation Methods:
Poached / Wok-fried with Chili and Salt

 **生猛黑虎蝦**
Tiger Prawn
580

  **野生花竹蝦**
Kuruma Prawn
時價 隻 / Each



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海鮮

Seafood

原汁大網鮑十頭

Braised Dried Whole Amidori Abalone in Supreme Abalone Sauce (750 grams)

3800

魚子醬鯛魚拼盤

Caviar and Snapper Platter

1080



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肉類

Meat

金不換鮑角牛小排煲

Braised Beef Ribs with Diced Abalone and Sweet Basil

380

順德乾煎花膠排骨

Pan-fried Fish Maw with Pork Ribs, Shunde Style

350

姜辣豬手鮮鮑

Wok-fried Pork Knuckle and Fresh Abalone with Ginger

300

滷水獅頭鵝翼

Marinated Aged Goose Wings

280



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鮮蝦仁黑松露焗豆麵

Baked Bean Noodles with Fresh Shrimp and Black Truffle

蔬 菜

Vegetables

鮮蝦仁黑松露焗豆麵

Baked Bean Noodles with Fresh Shrimp and Black Truffle

230

濃湯浸有機菠菜苗

Simmered Baby Spinach with Yellow Fungus in Supreme Broth

140

濃湯鹹肉蝦乾浸水東芥

Simmered Mustard Green with Salted Meat and Dried Shrimp in Superior Soup

130

酸辣土豆絲

Wok-fried Hot and Sour Shredded Potato

120



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鮑汁瑤柱雞粒蝦乾燜飯

Stewed Rice with Scallops, Minced Chicken and Dried Shrimp in Abalone Sauce



飯麵

Rice and Noodles

鮑汁瑤柱雞粒蝦乾燜飯

Stewed Rice with Scallops, Minced Chicken and Dried Shrimp in Abalone Sauce

150

豉汁排骨煲仔飯

Clay Pot Rice with Pork Ribs and Black Bean Sauce

140

揚州炒飯

Yangzhou Fried Rice

130

XO 醬乾炒牛河

Wok-fried Flat Rice Noodles with Sliced Beef and XO Sauce

120



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