



蒸點心

STEAMED DIM SUM

 超	上海蟹肉小籠包	88
	Crabmeat and Pork Dumpling	
 超	鮑魚菠菜苗燒賣	88
	Whole Abalone and Spinach Dumpling	
 特	金枝玉葉蟹肉餃	68
	Crabmeat and Conpoy Dumpling	
 特	潮州蒸粉粿	68
	Pork and Preserved Vegetables Dumpling in Chao style	
特	露筍鮮蝦餃	68
	Shrimp Dumpling with Asparagus	
大	新會陳皮牛肉球	58
	Beef Ball with Tangerine Peel	
大	流沙奶皇包	58
	Egg Custard Bun in Lava style	
大	順德發菜鯪魚球	58
	Minced Dace Fish Ball with Black Moss	
中	蠔皇蜜汁叉燒包	48
	Barbecued Pork Bun	
 中	古法椰糖馬拉糕	48
	Traditional Coconut Sugar Sponge Cake	
 中	松露野菌素粉粿	48
	Truffle Paste and Wild Mushroom Dumpling	

香煎・炸・焗點心

PAN FRIED・DEEP FRIED・BAKED DIM SUM

特	漁夫手打芹香墨魚餅	68
	Cuttlefish Cake crispy with Celery	
 特	飄香千層榴槤酥	68
	Durian Puff Pastry	
 特	黑椒和牛煎包	68
	Wagyu Beef Bun pan fried with Black Pepper	
大	脆皮抹茶黑芝麻湯圓	58
	Crispy Black Sesame Matcha Glutinous Ball	
大	燒鵝蜂巢荔芋角	58
	Crispy Taro Puff with Roasted Goose Filling	
大	松露脆炸蝦春卷	58
	Spring Roll deep fried with Shrimp and Truffle	

迷你原盅蒸飯

STEAMED MINI RICE BOWL

頂	豉椒排骨蒸飯	78
	Pork Spare Rib in Black Bean Sauce steamed Rice	
頂	馬拉盞五花肉蒸飯	78
	Pork Belly in Belachan Sauce steamed Rice	

 廚師推薦 Chef Recommendation  素食 Vegetarian  果仁類 Nut

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蒸布拉腸粉

STEAMED RICE ROLL

-  **超** 櫻花蝦帶子紅米腸粉 88
Scallop and Sakura Shrimp Red Rice Roll
-  **超** 海皇明蝦脆皮紅米腸粉 88
Crispy Shrimp and Seafood Red Rice Roll
- 特** 沙嗲牛肉腸粉 68
Satay Beef Rice Roll
-  **大** 健康野菌腸粉 58
Assorted Wild Mushrooms Rice Roll
- 大** 梅菜叉燒腸粉 58
Barbecued Pork Rice Roll with Preserved Vegetables

甜品

DESSERT

-  **特** 「茶樓」粉紅薔薇奶茶 68
"Chalou" Signature Lychee and Rose Petal Milk Tea
- 大** 精製蜂蜜龜苓膏 (冷) 58
Chinese Herbal Jelly with Honey (Cold)
-   **中** 「茶樓」養顏紅棗糕 48
"Chalou" Red Dates Pudding
-   **中** 欖仁紅豆沙鍋餅 48
Sweetened Red Bean Pan Cake with Indian Almond
-   **中** 十五年陳皮紅豆沙花生湯丸 48
Sweetened Red Bean Soup with 15 Years
Tangerine Peel and Glutinous Peanut Dumpling
-   **小** 萬壽果南北杏燉桃膠 38
Sweetened Papaya Soup with Peach Gum and
Assorted Apricot Almonds

小食

SNACK

- 滷水拼盤 128
鵝掌，五花腩，豆腐，雞蛋
Marinated Meat Paltter in Chao style
Goose Web, Prok Belly, Bean Curd, Egg
-  **黃金酥蝦球 (4件)** 98
Crispy Prawn tossed with Salty Egg Yolk Sauce (4pc)
- 紅燒蘿蔔炆牛腩 88
Beef Brisket braised with Turnip
-  **椒鹽黃金豆腐** 88
Golden Bean Curd crispy with Salt and
Chilli Pepper
- 香麻青瓜海蜇頭 88
Jellyfish Head and Cucumber marinated with
minced Garlic and Sesame Oil
- 沙薑豬肘花 88
Pork Knuckle marinated with Sand Ginger
- 香煎鹹魚肉餅 (4件) 78
Pan fried Pork Patty with minced Salted Fish (4pc)
- 泡椒鳳爪 68
Chicken Feet marinated in Sichuan Pepper
-  **白灼有機菜心苗** 68
Poached Orangi Choi Sum
- X.O.醬炒蘿蔔糕** 68
Turnip Cake sautéed with X.O. Sauce
-  **陳醋百合黑木耳** 48
Black Fungus and Lily Bulb in Aged Vinegar
-  **辣味小黃瓜** 48
Cucumber tossed with Chilli and minced Garlic

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廣式明爐燒味
CANTONESE BARBECUED
& ROASTED DISH

 玫瑰黑豚叉燒	198
Iberico Pork barbecued with Honey Sauce	
燒味雙拼	138
Duo Barbecued Platter	
○ 明爐燒鴨	Roasted Duck
○ 玫瑰豉油雞	Chicken Poached in Soy Sauce and Rose Wine
○ 白切清遠雞	Poached Chicken
○ 脆皮燒腩仔	Crispy Pork Belly
妙齡乳鴿 (隻)	108
Baby Pigeon (Each)	
○ 紅燒	Deep fried
○ 滷水	Marinated in Chao style
明爐燒鴨	108
Roasted Duck	
玫瑰豉油雞	98
Chicken poached in Soy Sauce and Rose Wine	
脆皮燒腩仔	98
Crispy Pork Belly	
白切清遠雞	98
Poached Chicken	

湯・羹
SOUP

 天籽蘭花瑤柱螺頭燉雞	168
Sea Whelk Soup double boiled with Conpoy, Chicken and Dendrobium Orchid	
天白花菇鳳爪燉乳鴿	168
Baby Pigeon double boiled with Chicken Feet and Mushroom	
黑蒜牛蒡燉水鴨	138
Teal double boiled with Edible Burdock and Black Garlic	
 竹笙燉羊肚菌	98
Morel Mushroom double boiled with Bamboo Fungus	
 順德拆魚羹	88
Fish Meat and Vegetables Soup in Shunde Style	
蟹肉玉米羹	78
Sweetcorn Soup with Crabmeat	
中式老火例湯	58
Chinese Daily Soup	

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飯 RICE

鮑魚瑤柱蛋白炒飯 188
Abalone, Conpoy and Egg White fried Rice

 海鮮蟹肉炒飯 168
Crabmeat and Seafood fried Rice

泡菜和牛崧炒飯 168
Minced Wagyu Beef and Kimchi fried Rice

 福建燴飯 168
Seafood fried Rice with Conpoy Gravy

櫻花蝦揚州炒飯 128
Barbecued Pork and Sakura Shrimp fried Rice in Yangzhou style

鹹魚雞粒炒飯 108
Diced Chicken and Salted Fish fried Rice

 松子五谷素炒飯 108
Pine Nut and Vegetables fried Multi Grain Rice

生滾粥 CONGEE

 水蟹粥 188
Green Crab Congee

金瑤滑雞粥 88
Chicken and Conpoy Congee

鳳城艇仔粥 68
Pork, Fish Cake and Squid Congee

皮蛋瘦肉粥 68
Century Egg and Shredded Pork Congee


 淮山粟米百合粥 48
Chinese Yam, Sweet Corn and Fresh Lily Bulb Congee

瑤柱白粥 38
Conpoy Congee

油條 18
Crispy Chinese Dough Stick

麵 NOODLES

鮑魚鵝掌蝦籽撈麵 168
Egg Noodles tossed with Shrimp Roe and served with braised Goose Web and Abalone

 韭黃乾炒牛河 128
Flat Rice Noodles fried with Beef and Yellow Chives

雪菜肉絲炆米粉 128
Rice Vermicelli stewed with Shredded Pork and Preserved Vegetables

肉絲香煎兩面黃 118
Egg Noodles crispy with Shredded Pork and Yellow Chives

星洲炒米粉 118
Rice Vermicelli fried with Shrimp and Barbecued Pork in Singapore style

 珍菌素炆伊麵 108
E-fu Noodles braised with Assorted Mushrooms

 豉油皇銀芽炒麵 98
Egg Noodles fried with Bean Sprout in Premium Soy Sauce

柱候牛腩湯河粉 88
Beef Brisket and Turnip stewed in Soup with Flat Rice Noodles

雪菜火鴨絲湯米 88
Shredded Roast Duck and Preserved Vegetables with Rice Vermicelli in Soup

 鮮蝦雲吞湯麵 88
Shrimp Wonton Soup Noodles

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