



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** 順德發菜鯪魚球 58
Minced Dace Fish Ball with Black Moss
- 大** 蠔皇蜜汁叉燒包 58
Barbecued Pork Bun
-  **大** 古法椰糖馬拉糕 58
Traditional Coconut Sugar Sponge Cake
-  **大** 松露野菌素粉粿 58
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** 黑椒和牛煎包 68
Wagyu Beef Bun pan fried with Black Pepper
-  **特** 燒鵝蜂巢荔芋角 68
Crispy Taro Puff with Roasted Goose Filling
- 特** 松露脆炸蝦春卷 68
Spring Roll deep fried with Shrimp and Truffle

迷你原盅蒸飯

STEAMED MINI RICE BOWL

- 超** 豉椒排骨蒸飯 88
Pork Spare Rib in Black Bean Sauce steamed Rice
- 超** 馬拉盞五花肉蒸飯 88
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
-  **特** 健康野菌腸粉 68
Assorted Wild Mushrooms Rice Roll
- 特** 梅菜叉燒腸粉 68
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** 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
- 香麻青瓜海蜆頭 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 Orangic 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
-  竹筍燉羊肚菌 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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