



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 78
Crabmeat and Conpoy Dumpling
- 特** 露筍鮮蝦餃 78
Shrimp Dumpling with Asparagus
- 大** 羊肚野菌上湯鮮竹卷 68
Morel Mushroom and Minced Pork rolled with Bean Curd Sheet in Superior Broth
- 大** 雞球菜肉大包 68
Chicken and Vegetables Giant Bun
- 大** 蠔皇蜜汁叉燒包 68
Barbecued Pork Bun
-  **大** 香滑流沙奶皇包 68
Egg Custard Bun in Lava style
-  **中** 古法椰糖馬拉糕 58
Traditional Coconut Sugar Sponge Cake
-  **中** 松露野菌素粉糰 58
Truffle Paste and Wild Mushroom Dumpling

香煎·炸·焗點心

PAN FRIED · DEEP FRIED · BAKED DIM SUM

-  **超** 鮑魚蜂巢荔芋角 88
Crispy Taro Puff filled with Abalone
-  **超** 飄香貓山王榴槤酥 88
Musang King Durian Puff Pastry
- 特** 漁伏手打芹香墨魚餅 78
Cuttlefish Cake crispy with Celery
- 特** 松露脆炸蝦春卷 78
Spring Roll deep fried with Shrimp and Truffle
-  **大** 黑椒和牛煎包 68
Wagyu Beef Bun pan fried with Black Pepper

蒸布拉腸粉

STEAMED RICE ROLL

-  **頂** 櫻花蝦帶子紅米腸粉 98
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** 梅菜叉燒腸粉 78
Barbecued Pork Rice Roll with Preserved Vegetables
- 特** 沙嗲牛肉腸粉 78
Satay Beef Rice Roll
-  **大** 健康野菌腸粉 68
Assorted Wild Mushrooms Rice Roll

 廚師推薦 Chef Recommendation  素食 Vegetarian  果仁類 Nut

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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** 老廣風味陳皮臘腸蒸飯 88
Preserved Sausages and Aged Mandarin Peel steamed Rice

甜品

DESSERT

- 特** 燕窩金魚戲楊枝甘露 (冷) 78
Bird Nest and Coconut Jelly Fish with Pomelo Mango Cream (Cold)
- 大** 「茶樓」粉紅薔薇奶茶 68
"Chalou" Signature Lychee and Rose Petal Milk Tea
○ 熱 Hot ○ 冷 Cold
- 中** 精製蜂蜜龜苓膏 (冷) 58
Chinese Herbal Jelly with Honey (Cold)
- 中** 「茶樓」養顏紅棗糕 58
"Chalou" Red Dates Pudding
- 中** 十五年陳皮紅豆沙花生湯丸 (熱) 58
15 Years Red Beans Soup with Sweet Dumpling (Hot)
- 小** 萬壽果南北杏燉桃膠 (熱) 58
Sweetened Papaya Soup and Almond Soup with Peach Gum (Hot)

小食

SNACK

- 滷水拼盤 158
鵝掌，五花腩，豆腐，雞蛋
Marinated Meat Paltter in Chao style
Goose Web, Prok Belly, Bean Curd, Egg
- 廚** 避風塘軟殼蟹 108
Soft Shell Crab crispy with Garlic and Chilli
- 紅燒蘿蔔炆牛腩 88
Beef Brisket braised with Turnip
- 碗** 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
- 醋香排骨仔 68
Pork Ribs braised with Sweet Vinegar Sauce
- X.O.醬炒蘿蔔糕 78
Turnip Cake sautéed with X.O. Sauce
- 葉** 白灼生菜 68
Poached Chinese Lettuce
- 葉** 白灼菜心 68
Poached Choi Sum
- 葉** 陳醋百合黑木耳 58
Black Fungus and Lily Bulb in Aged Vinegar
- 葉** 辣味小黃瓜 58
Cucumber tossed with Chilli and minced Garlic
- 葉** 椒鹽黃金豆腐 58
Golden Bean Curd crispy with Salt and Chilli Pepper

廚 廚師推薦 Chef Recommendation **葉** 素食 Vegetarian **碗** 果仁類 Nut

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廣式明爐燒味 CANTONESE BARBECUED & ROASTED DISH

-  茶樓秘製叉燒 198
"Chalou" Homemade barbecued Pork with Honey Sauce
- 燒味雙拼 168
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
- 紅燒妙齡乳鴿 (隻) 128
Deep fried Pigeon (Each)
- 明爐燒鴨 118
Roasted Duck
- 玫瑰豉油雞 108
Chicken poached in Soy Sauce and Rose Wine
- 白切清遠雞 108
Poached Chicken
- 脆皮燒腩仔 108
Crispy Pork Belly

生滾粥 CONGEE

-  水蟹粥 188
Green Crab Congee
- 鳳城艇仔粥 88
Pork, Fish Cake and Squid Congee
- 鹹豬骨菜乾粥 88
Salted Pork and Preserved Vegetables Congee
- 皮蛋瘦肉粥 68
Century Egg and Shredded Pork Congee
- 瑤柱白粥 48
Conpoy Congee
- 油條 18
Crispy Chinese Dough Stick

湯·羹 SOUP

- 天籽蘭花瑤柱螺頭燉雞 188
Sea Whelk Soup double boiled with Conpoy, Chicken and Dendrobium Orchid
- 黑蒜牛蒡燉水鴨 168
Teal double boiled with Edible Burdock and Black Garlic
-  竹筴燉羊肚菌 128
Morel Mushroom double boiled with Bamboo Fungus
-  順德拆魚羹 98
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 188
Crabmeat and Seafood fried Rice
- 泡菜和牛崧炒飯 188
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 138
Barbecued Pork and Sakura Shrimp fried Rice in Yangzhou style
- 鹹魚雞粒炒飯 138
Diced Chicken and Salted Fish fried Rice
-   松子五谷素炒飯 128
Pine Nut and Vegetables fried Multi Grain Rice

麵 NOODLES

-  韭黃乾炒牛河 138
Flat Rice Noodles fried with Beef and Yellow Chives
- 雪菜肉絲燜米粉 138
Rice Vermicelli stewed with Shredded Pork and Preserved Vegetables
- 星洲炒米粉 138
Rice Vermicelli fried with Shrimp and Barbecued Pork in Singaporean style
- 肉絲香煎兩面黃 138
Egg Noodles crispy with Shredded Pork and Yellow Chives
-  珍菌素炆伊麵 128
E-fu Noodles braised with Assorted Mushrooms
-  豉油皇銀芽炒麵 118
Egg Noodles fried with Bean Sprout in Premium Soy Sauce
- 柱候牛腩湯河粉 98
Beef Brisket and Turnip stewed in Soup with Flat Rice Noodles
- 雪菜火鴨絲湯米 98
Shredded Roast Duck and Preserved Vegetables with Rice Vermicelli in Soup
- 鮮蝦雲吞湯麵 98
Shrimp Wonton Soup Noodles

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