



蒸點心
STEAMED DIM SUM

 超	上海蟹肉小籠包 Crabmeat and Pork Dumpling	88
 超	鮑魚菠菜苗燒賣 Whole Abalone and Spinach Dumpling	88
 特	金枝玉葉蟹肉餃 Crabmeat and Conpoy Dumpling	78
 特	露筍鮮蝦餃 Shrimp Dumpling with Asparagus	78
 大	蠔皇蜜汁叉燒包 Barbecued Pork Bun	68
 大	羊肚野菌上湯鮮竹卷 Morel Mushroom and Minced Pork rolled with Bean Curd Sheet in Superior Broth	68
 大	魚米之鄉蒸蘿蔔糕 Steamed Turnip Cake with Preserved Meat	68
 大	懷舊香芋扣肉卷 Traditional Braised Prok and Taro Bun	68
 中	古法椰糖馬拉糕 Traditional Coconut Sugar Sponge Cake	58
 中	松露野菌素粉粿 Truffle Paste and Wild Mushroom Dumpling	58

香煎・炸・焗點心
PAN FRIED・DEEP FRIED・BAKED DIM SUM

 超	鵝肝燒鵝蜂巢荔芋角 Crispy Taro Puff filled with Goose Liver and roasted Goose	88
 超	飄香貓山王榴槤酥 Musang King Durian Puff Pastry	88
 特	漁佚手打芹香墨魚餅 Cuttlefish Cake crispy with Celery	78
 特	松露脆炸蝦春卷 Spring Roll deep fried with Shrimp and Truffle	78
 大	黑椒和牛煎包 Wagyu Beef Bun pan fried with Black Pepper	68
 中	酸甜五柳炸雲吞 Crispy Shrimp and Pork Wonton with Sweet and Sour Sauce	58

蒸布拉腸粉
STEAMED RICE ROLL

 頂	櫻花蝦帶子紅米腸粉 Scallop and Sakura Shrimp Red Rice Roll	98
 超	海皇明蝦脆皮紅米腸粉 Crispy Shrimp and Seafood Red Rice Roll	88
 特	梅菜叉燒腸粉 Barbecued Pork Rice Roll with Preserved Vegetables	78
 特	沙嗲牛肉腸粉 Satay Beef Rice Roll	78
 大	健康野菌腸粉 Assorted Wild Mushrooms Rice Roll	68

迷你原盅蒸飯
STEAMED MINI RICE BOWL




-  豉椒排骨蒸飯 88
Pork Spare Rib in Black Bean Sauce steamed Rice
-  老廣陳皮臘腸蒸滑雞飯 88
Preserved Sausages and Chicken steamed Rice

甜品
DESSERT

- 棗皇冰花百合燉官燕 (熱) 588
Bird's Nest double boiled with Red Dates and Fresh Lily Bulb (Hot)
-  燕窩金魚戲楊枝甘露 (冷) 78
Bird's 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
Martinated Meat Paltter in Chao style
Goose Web, Prok Belly, Bean Curd, Egg
-  避風塘軟殼蟹 108
Soft Shell Crab crispy with Garlic and Chilli
- 椒鹽九吐魚 98
Bombay-duck crispy with Salt and Chili Pepper
- 紅燒蘿蔔炆牛腩 88
Beef Brisket braised with Turnip
-  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
- 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
-  白灼生菜 68
Poached Chinese Lettuce
-  白灼菜心 68
Poached Choi Sum
-  陳醋百合黑木耳 58
Black Fungus and Lily Bulb in Aged Vinegar
-  辣味小黃瓜 58
Cucumber tossed with Chilli and minced Garlic
-  椒鹽黃金豆腐 58
Golden Bean Curd crispy with Salt and Chilli Pepper

 廚師推薦 Chef Recommendation  素食 Vegetarian  果仁類 Nut

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
所有標價均以澳門元為單位，並需加收10%的服務費。
Please inform our service staff of any food allergies or dietary requirements.
All prices are in MOP, subject to 10% service charge.

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 Meat 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	

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

 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 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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