



## 蒸點心

### STEAMED DIM SUM

-  **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** 上海蟹肉小籠包 78  
Crabmeat and Pork Dumpling
- 特** 露筍鮮蝦餃 78  
Shrimp Dumpling with Asparagus
-  **大** 四寶魚肚滑雞扎 68  
Chicken steamed with Fish Maw, Mushroom and Chinese Yam
- 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** 魚米之鄉蒸蘿蔔糕 68  
Steamed Turnip Cake with preserved Meat
- 中** 蠔皇蜜汁叉燒包 58  
Barbecued Pork Bun
-  **中** 中山鹹茶果 58  
Glutinous Rice Dumpling filled with minced Pork and Shrimp
-  **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
- 小** 懷舊香芋扣肉卷 48  
Traditional braised Pork and Taro Bun

## 香煎·炸·焗點心

### PAN FRIED · DEEP FRIED · BAKED DIM SUM

- 特** 漁伏手打芹香墨魚餅 78  
Cutterfish Cake crispy with Celery
-  **特** 飄香貓山王榴槤酥 78  
Musang King Durian Puff Pastry
- 特** 松露脆炸蝦春卷 78  
Spring Roll deep fried with Shrimp and Truffle
- 大** 燒鵝蜂巢荔芋角 68  
Crispy Taro Puff filled with roasted Goose
-  **大** 燕窩酥皮雞蛋撻 68  
Egg Tart with Imperial Bird's Nest
-  **大** 黑椒和牛煎包 68  
Wagyu Beef Bun pan fried with Black Pepper
- 中** 酸甜五柳炸雲吞 58  
Crispy Shrimp and Pork Wonton with Sweet and Sour Sauce
- 蒸布拉腸粉**  
STEAMED RICE ROLL
-  **超** 海皇明蝦脆皮紅米腸粉 88  
Crispy Shrimp and Seafood Red Rice Roll
-  **超** 櫻花蝦帶子紅米腸粉 88  
Scallop and Sakura Shrimp Red Rice Roll
- 特** 梅菜叉燒腸粉 78  
Barbecued Pork Rice Roll with preserved Vegetables
-  **大** 健康野菌腸粉 68  
Assorted Wild Mushrooms Rice Roll
- 大** 沙嗲牛肉腸粉 68  
Satay Beef Rice Roll

## 迷你原盅蒸飯

### STEAMED MINI RICE BOWL

- 特** 豉椒排骨蒸飯 78  
Pork Spare Rib in Black Bean Sauce steamed Rice
- 大** 蝦醬五花肉蒸飯 68  
Steamed Rice with Shrimp Paste marinated Pork

## 甜品

### DESSERT

- 特** 棗皇冰花百合燉官燕 (熱) 588  
Imperial Bird's Nest double boiled with Red Dates and Fresh Lily Bulb (Hot)
- 特** 燕窩金魚戲楊枝甘露 (凍) 78  
Imperial 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 ○ 凍 Cold
- 中** 精製蜂蜜龜苓膏 (凍) 58  
Chinese Herbal Jelly with Honey (Cold)

## 小食

### SNACK

- 椒麻鮑魚片** 168  
Sliced Abalone marinated in Sichuan Pepper Sauce
- 避風塘軟殼蟹** 108  
Soft Shell Crab deep fried and fried with Garlic and dried Chilli
- 紅燒蘿蔔炆牛腩** 88  
Beef Brisket braised with Turnip in Brown Sauce
- 香麻青瓜海蜇頭** 88  
Jellyfish Head and Cucumber marinated with minced Garlic and Sesame Oil
- 胡椒韭菜豬紅** 88  
Pig's Blood Curd and Chinese Chive stewed in White Pepper Broth
- 沙薑豬肘花** 88  
Pork Knuckle marinated with Sand Ginger
- 自家醃製酸薑皮蛋** 68  
Century Egg with Homemade Ginger Pickle
- 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

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## 廣式明爐燒味 CANTONESE BARBECUED & ROASTED DISH

-  金蒜炸子雞 198 / 298  
Crispy Chicken with Golden Garlic  
○ 半隻 Halved ○ 全隻 Whole
- 「茶樓」秘製蜜汁叉燒 198  
"Chalou" Homemade barbecued Pork glazed with Honey
- 燒味雙拼 188  
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
- 玫瑰豉油雞 138  
Chicken poached in Soy Sauce and Rose Wine
- 白切清遠雞 138  
Poached Chicken
- 明爐燒鴨 138  
Roasted Duck
- 脆皮燒腩仔 128  
Crispy Pork Belly

## 生滾粥 CONGEE

-  水蟹粥 168  
Green Crab Congee
- 生滾龍躉粥 128  
Giant Garoupa Congee
- 鳳城艇仔粥 88  
Pork, Fish Cake and Squid Congee
- 皮蛋瘦肉粥 68  
Century Egg and shredded Pork Congee
- 豬紅肉碎粥 68  
Pig's Blood Curd and minced 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 108  
Fish Bisque in Shunde style
- 蟹肉玉米羹 88  
Sweetcorn Soup with Crabmeat
- 中式老火例湯 58  
Chinese Daily Soup

## 飯 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  
Assorted Seafood fried Rice with Conpoy Gravy
- 櫻花蝦揚州炒飯 138  
Barbecued Pork and Sakura Shrimp fried Rice  
in Yangzhou style
- 瑤柱蛋白紅米炒飯 138  
Conpoy and Eggwhite fried Red Rice
- 鹹魚雞粒炒飯 138  
Diced Chicken and Salty 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 158  
Flat Rice Noodles fried with Beef and  
Yellow Chives
- 肉絲香煎兩面黃 138  
Egg Noodles crispy with shredded Pork 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
-  珍菌素炆伊麵 128  
E-fu Noodles braised with Assorted Mushroom
-  豉油皇銀芽炒麵 128  
Egg Noodles fried with Bean Sprout in  
Premium Soy Sauce
- 柱候牛腩湯河粉 98  
Braised Beef Brisket with Flat Noodles in Soup
- 雪菜火鴨絲湯米 98  
Shredded roasted Duck and preserved Vegetable  
with Rice Vermicelli in Soup
- 鮮蝦雲吞湯麵 98  
Shrimp Wonton Noodles in Soup

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