





穗澳雙廚 匠心點藝

MACAU × GUANGZHOU

Dim Sum Masters' Collaboration

玉堂春暖·招牌點心

Jade River · Signature Dim Sum

柚皮火腩夾

Braised Pork and Pomelo Peel Bun

58

吉士炸粉果

Crispy Pork and Shrimp Dumpling in Superior Broth

58

欖仁沙琪瑪

Olive Kernel Saqima

48

鬆化冬蓉酥

Sweetened Winter Melon Purée and Olive Kernel Puff

48

茶樓 x 玉堂春暖·40及50年代失傳懷舊點心

Chalou X Jade River · Replicate Dim Sum from 40s and 50s century

月夜逢燕侶

Bird Nest and Chicken Dumpling in Telosma Cordata
infused Supreme Broth

68

赤繩欣系足

Duck Feet, Abalone and Chicken wrapped in Egg Skin Sheet

68

舊日情懷瑞士雞粒角

Deep Fried Homemade Chicken Puff

58

鵪鶉焗巴地

Baked Quail and Pork Puff Pastry, topped with a Quail Egg

58

脫衣換錦袍

Crispy Banana filled with Red Bean Paste

48

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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	
中	黃沙鰾釀燒賣	58
	Pork Liver and Shrimp Dumpling	
中	蠔皇蜜汁叉燒包	58
	Barbecued Pork Bun	
 中	香滑奶皇流沙包	58
	Egg Yolk Custard Bun	
 中	古法椰糖馬拉糕	58
	Traditional Coconut Sugar Sponge Cake	
 中	松露野菌素粉粿	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	黃沙豬鰾腸粉	68
	Pork Liver Rice Roll	
 中	鬼馬蔥花炸兩腸	58
	Spring Onion Rice Roll with fried Dough Stick	

 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




-  豉椒排骨蒸飯 78
Pork Spare Rib in Black Bean Sauce steamed Rice
-  紅棗黃鱔蒸飯 78
Steamed Rice with Eel and Red Date
-  老廣風味陳皮臘腸飯 78
Steamed Rice with preserved Sausage and
Tangerine Peel in Cantonese style

甜品
DESSERT

-  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
- 大紅袍鹽焗乳鴿 128
Pigeon marinated in Da Hong Pao Tea infused Brine
- 避風塘軟殼蟹 108
Soft Shell Crab deep fried and fried with Garlic
and dried Chilli
- 椒鹽鮮魷 108
Squid deep fried with Salt and Chilli Pepper
- 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
- 沙薑豬肘花 88
Pork Knuckle marinated with Sand Ginger
- 薑蔥厚切豬潤 88
Thick Cut Pork Liver with Ginger and Spring Onion
-  白灼生菜 68
Poached Chinese Lettuce
-  白灼菜心 68
Poached Choi Sum
-  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
-  醬香雲豆 58
Kidney Bean marinated with Chili Soy Sauce

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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

生滾窩蛋牛肉粥 88
Beef and Egg Congee

鮮拆魚蓉粥 88
Hand picked Fish Meat and Vegetables 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

柴魚花生粥 68
Dried Bonito Fish and Peanut Congee

瑤柱白粥 48
Conpoy Congee

油條 18
Crispy Chinese Dough Stick

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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

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
- 青欖鮮鮑燉花膠 188
Abalone and Fish Maw Soup double boiled
with Green Olive
-  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

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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