





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 58

Braised Pork and Pomelo Peel Bun

吉士炸粉果 58

Crispy Pork and Shrimp Dumpling in Superior Broth

欖仁沙琪瑪 48

Olive Kernel Saqima

鬆化冬蓉酥 48

Sweetened Winter Melon Purée and Olive Kernel Puff

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 68

Bird Nest and Chicken Dumpling in Telosma Cordata
infused Supreme Broth

赤繩欣系足 68

Duck Feet, Abalone and Chicken wrapped in Egg Skin Sheet

舊日情懷瑞士雞粒角 58

Deep Fried Homemade Chicken Puff

鵪鶉焗巴地 58

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

脫衣換錦袍 48

Crispy Banana filled with Red Bean Paste

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蒸點心

STEAMED DIM SUM

 特	金枝玉葉蟹肉餃 Crabmeat and Conpoy Dumpling	78
特	露筍鮮蝦餃 Shrimp Dumpling with Asparagus	78
 特	鮑魚菠菜苗燒賣 Whole Abalone and Spinach Dumpling	78
 大	四寶魚肚滑雞扎 Chicken steamed with Fish Maw, Mushroom and Chinese Yam	68
 大	上海蟹肉小籠包 Crabmeat and Pork Dumpling	68
大	X.O.醬蒸鮮魷魚 Squid steamed with X.O. Sauce	68
中	蠔皇蜜汁叉燒包 Barbecued Pork Bun	58
中	香滑奶皇流沙包 Egg Yolk Custard Bun	58
 中	羊肚野菌上湯鮮竹卷 Morel Mushroom and minced Pork rolled with Bean Curd Sheet in Superior Broth	58
 中	松露野菌蒸素粉果 Truffle Paste and Wild Mushroom Dumpling	58
 小	野生田艾蛋黃肉鬆餅 Herbed Glutinous Rice Cake with Meat Floss and Egg Yolk	48
 小	香滑紫薯包 Purple Sweet Potato Bun	48
小	懷舊香芋扣肉卷 Traditional braised Pork and Taro Bun	48
 小	古法椰糖馬拉糕 Traditional Coconut Sugar Sponge Cake	48

香煎・炸・焗點心

PAN FRIED・DEEP FRIED・BAKED DIM SUM

特	漁俠手打芹香墨魚餅 Cuttlefish Crispy Cake with Celery	78
 特	飄香貓山王榴槤酥 Musang King Durian Puff Pastry	78
大	燒鵝蜂巢荔芋角 Crispy Taro Puff filled with roasted Goose	68
 大	燕窩酥皮雞蛋撻 Egg Tart with Imperial Bird's Nest	68
大	松露脆炸蝦春卷 Spring Roll deep fried with Shrimp and Truffle	68
 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

 超	櫻花蝦帶子紅米腸粉 Scallop and Sakura Shrimp Red Rice Roll	88
 特	海皇明蝦脆皮紅米腸粉 Crispy Shrimp and Seafood Red Rice Roll	78
大	梅菜叉燒腸粉 Barbecued Pork Rice Roll with preserved Vegetables	68
大	黃沙豬潤腸粉 Pork Liver Rice Roll	68
 小	鬼馬蔥花炸兩腸 Spring Onion Rice Roll filled with fried Dough Stick	48

 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
Steamed Rice with Pork Spare Rib in Black Bean Sauce
-  **紅棗黃鱔蒸飯** 78
Steamed Rice with Yellow Eel and Red Date

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)
-   **燕窩金魚戲楊枝甘露 (凍)** 78
Imperial Bird's Nest and Coconut Jelly Fish with Pomelo Mango Cream (Cold)
-   **中「茶樓」粉紅薔薇奶茶** 58
"Chalou" Signature Lychee and Rose Petal Milk Tea
○ 熱 Hot ○ 凍 Cold
-  **精製蜂蜜龜苓膏 (凍)** 58
Chinese Herbal Jelly with Honey (Cold)
-   **生磨香滑腰果露 (熱)** 58
Sweetened Cashew Nut Cream (Hot)

小食

SNACK

-  **椒麻鮑魚片** 158
Sliced Abalone marinated in Sichuan Pepper Sauce
- 大紅袍花椒鹽鹵乳鴿** 128
Pigeon marinated in Sichuan Peppercorn 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 fried with Salt and Chilli Pepper
- 紅燒蘿蔔炆牛腩** 88
Beef Brisket braised with Turnip in Brown Sauce
-  **老醋海蜇頭** 78
Jellyfish Head marinated with aged Vinegar and Sesame Oil
- 沙薑豬肘花** 78
Pork Knuckle marinated with Sand Ginger
-  **七味脆皮雲南冰川茄子** 68
Crispy Yunnan Eggplant with Seven Spices
-  **白灼生菜** 68
Poached Chinese Lettuce
-  **白灼菜心** 68
Poached Choi Sum
-  **風味小黃瓜** 58
Cucumber marinated 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 Chilli 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

黑椒燒鵝 198
Roasted Goose with Black Pepper Flavour

👨🍳 「茶樓」秘製蜜汁叉燒 198
"Chalou" Homemade barbecued Pork glazed with Honey

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

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 158
Green Crab Congee

鮮拆魚蓉粥 88
Minced Fish and Vegetables Congee

鳳城艇仔粥 88
Pork Skin, Fish Cake and Squid Congee

生滾窩蛋牛肉粥 78
Beef and Egg Congee

皮蛋瘦肉粥 68
Century Egg and shredded Pork Congee

柴魚花生粥 68
Dried Fish and Peanut Congee

瑤柱白粥 48
Conpoy Congee

油條 18
Crispy Chinese Dough Stick

經典酥炸牛脷酥 18
Traditional Chinese Crispy Sweet Dough

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飯 RICE

-  海鮮蟹肉炒飯 188
Crabmeat and Seafood fried Rice
- 松露和牛崧炒飯 178
Minced Wagyu Beef fried Rice with Truffle
-  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
- 鹹魚雞粒炒飯 128
Diced Chicken and Salty Fish fried Rice
- 瑤柱蛋白紅米炒飯 128
Conpoy and Eggwhite fried Red Rice
-  松子五谷素炒飯 118
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
- 金線蓮燉鷓鴣 168
Partridge boiled with Pork Shank and Chinese Herbs
-  竹笙燉羊肚菌 128
Morel Mushroom double boiled with Bamboo Fungus
-  順德拆魚羹 98
Fish Bisque in Shunde style
- 蟹肉玉米羹 78
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
- 豉椒排骨炒河 138
Flat Rice Noodles fried and served with Pork Spare Rib and Black Bean Sauce
- 雪菜肉絲炆米粉 138
Rice Vermicelli stewed with shredded Pork and preserved Vegetables
- 星洲炒米粉 128
Rice Vermicelli fried with Shrimp and barbecued Pork in Singaporean style
-  珍菌素炆伊麵 118
E-fu Noodles braised with Assorted Mushroom
-  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
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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