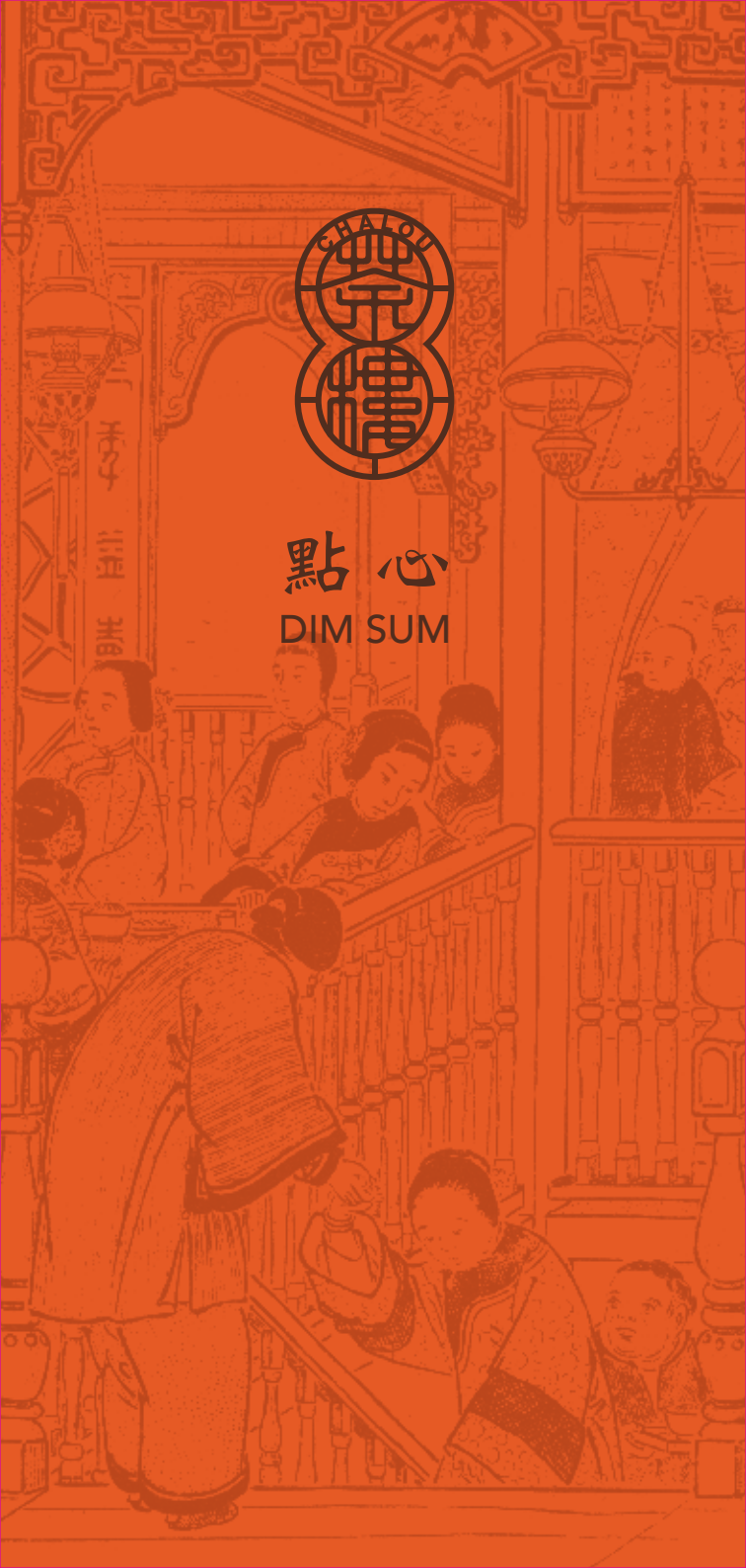




點心  
DIM SUM



 廚師點心推薦  
CHEF'S DIM SUM  
RECOMMENDATION

-  蟹肉小籠包 88  
Crabmeat and Pork Dumpling
-  原隻鮑魚燒賣 88  
Whole Abalone and Pork Dumpling
-  櫻花蝦帶子紅米腸粉 78  
Scallop and Sakura Shrimp Red Rice Roll
-  黑椒和牛煎包 68  
Wagyu Beef Bun pan fried with Black Pepper
-  翡翠帶子蟹肉餃 68  
Scallop and Crabmeat Dumpling
-  中「茶樓」紅棗糕 48  
“Chalou” Red Dates Pudding

蒸點心  
STEAMED DIM SUM

-  筍尖鮮蝦餃 68  
Shrimp Dumpling with Bamboo Shoot
-  大 淮山四寶滑雞扎 58  
Chicken, Crispy Fish Maw, Chinese Yam and Mushroom wrapped with Bean Curd Sheet
-  大 流沙奶皇包 58  
Egg Custard Bun in Lava style
-  大 羊肚野菌上湯鮮竹卷 58  
Morel Mushroom and Minced Pork rolled with Bean Curd Sheet in Superior Broth
-  中 蠔皇蜜汁叉燒包 48  
Barbecued Pork Bun
-  中 古法椰糖馬拉糕 48  
Traditional Coconut Sugar Sponge Cake
-  中 松露野菌素粉果 48  
Truffle Paste and Wild Mushroom Dumpling


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

-  特 酸甜炸雲吞 68  
Crispy Wonton with Sweet and Sour Sauce
-  大 燒鵝蜂巢荔芋角 58  
Crispy Taro Puff with Roasted Goose Filling
-  大 芹香墨魚餅 58  
Cuttlefish Cake crispy with Celery
-  大 百花煎釀尖椒 58  
Pan seared Green Chili Pepper filled with Cuttlefish Mousse
-  大 蒜香脆炸蝦春卷 58  
Spring Roll deep fried with Shrimp and Garlic

蒸布拉腸粉  
STEAMED RICE ROLL

-  特 海皇脆皮腸粉 68  
Crispy Seafood Rice Roll
-  特 韭黃鮮蝦腸粉 68  
Shrimp Rice Roll with Yellow Chives
-  大 健康野菌腸粉 58  
Assorted Wild Mushrooms Rice Roll
-  大 梅菜叉燒腸粉 58  
Barbecued Pork Rice Roll with Preserved Vegetables

迷你原盅蒸飯  
STEAMED MINI RICE BOWL

-  頂 紅棗杞子滑雞蒸飯 78  
Chicken with Red Dates and Wolfberry Steamed Rice
-  頂 鹹魚肉餅蒸飯 78  
Salted Fish and Pork Patty Steamed Rice

## 小食 SNACK

-  **超 黃金酥蝦球 (4件)** 88  
Crispy Prawn tossed with Salty Egg Yolk Sauce (4pc)
- 超 花雕醉雞** 88  
Marinated "Drunken" Chicken
- 超 杏花汾酒豬肘花** 88  
Pork Knuckle marinated with Chinese Wine and Coriander
-  **超 香麻青瓜海蜇頭** 88  
Jellyfish Head and Cucumber marinated with Minced Garlic and Sesame Oil
-  **特 椒鹽黃金豆腐** 68  
Golden Bean Curd crispy with Salt and Chili Pepper
- 特 香煎鹹魚肉餅 (4件)** 68  
Pan fried Pork Patty with Minced Salted Fish (4pc)
-  **特 白灼生菜** 68  
Poached Chinese Lettuce
-  **特 白灼菜心** 68  
Poached Choi Sum
-  **中 陳醋百合黑木耳** 48  
Black Fungus and Lily Bulb in Aged Vinegar
-  **中 金枕蘿衣** 48  
Pickled Turnip
-  **中 辣味小黃瓜** 48  
Cucumber tossed with Chili and Minced Garlic

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

-  **玫瑰黑豚叉燒** 198  
Iberico Pork barbecued with Honey Sauce
- 燒味雙拼** 138  
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
- 明爐燒鴨** 108  
Roasted Duck
- 脆皮燒腩仔** 98  
Crispy Pork Belly
- 玫瑰豉油雞** 88  
Chicken poached in Soy Sauce and Rose Wine
- 白切清遠雞** 88  
Poached Chicken

## 甜品 DESSERT

-  **特 「茶樓」粉紅薔薇奶茶** 68  
"Chalou" Signature Lychee and Rose Petal Milk Tea
- 大 精製蜂蜜龜苓膏 (熱 / 冷)** 58  
Chinese Herbal Jelly with Honey (Hot / Cold)
-  **大 蓮子百合燉桃膠 (熱)** 58  
Peach Gum double boiled with Lotus Seed and Lily Bulb (Hot)
-  **小 懷舊芝麻卷** 38  
Traditional Black Sesame Roll
- 小 順德大良薑撞奶** 38  
Milk Custard with Ginger Juice in Shunde Style

 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。  
所有標價均以澳門幣為單位，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.

## 飯 RICE

-  海鮮蟹肉炒飯 168  
Crabmeat and Seafood fried Rice
- 泡菜和牛崧炒飯 168  
Minced Wagyu Beef and Kimchi fried Rice
-  福建燴飯 168  
Seafood fried Rice with Conpoy Gravy
- 黑松露醬紅米海鮮蛋白炒飯 168  
Seafood and Egg White fried Red Rice with Truffle Paste
- 揚州炒飯 108  
Barbecued Pork and Shrimp fried Rice in Yangzhou style
- 鹹魚雞粒炒飯 108  
Diced Chicken and Salted Fish fried Rice
-   松子五谷素炒飯 108  
Pine Nut and Vegetables fried Multi Grain Rice

## 生滾粥 CONGEE

-  水蟹粥 188  
Green Crab Congee
- 金瑤滑雞粥 88  
Chicken and Conpoy Congee
- 鳳城艇仔粥 68  
Pork, Fish Cake and Squid Congee
- 皮蛋瘦肉粥 68  
Century Egg and Shredded Pork Congee
-  淮山粟米百合粥 48  
Chinese Yam, Sweet Corn and Fresh Lily Bulb Congee
- 瑤柱白粥 38  
Conpoy Congee
- 油條 18  
Crispy Chinese Dough Stick

## 麵 NOODLES

-  韭黃乾炒牛河 128  
Flat Rice Noodles fried with Beef and Yellow Chives
- 星洲炒米粉 108  
Rice Vermicelli fried with Shrimp and Barbecued Pork in Singaporean style
- 肉絲香煎兩面黃 108  
Egg Noodles crispy with Shredded Pork and Yellow Chives
-  珍菌素炆伊麵 108  
E-fu Noodles braised with Assorted Mushrooms
-  豉油皇銀芽炒麵 88  
Egg Noodles fried with Bean Sprout in Premium Soy Sauce
- 雪菜火鴨絲湯米 88  
Shredded Roast Duck and Preserved Vegetables with Rice Vermicelli in Soup
- 柱候牛腩湯河粉 78  
Beef Brisket and Turnip stewed in Soup with Flat Rice Noodles
-  鮮蝦雲吞湯麵 78  
Shrimp Wonton Noodles in Soup

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