

## 前菜 APPETISER



水晶蝦姑凍

Crystal Mantis Shrimp Jelly

228

熟醃虎蝦

Marinated Tiger Prawn

228

香酥芋泥鴨

Crispy Duck with Taro Paste

148

## 滷水 MARINATED DELICACIES

滷水鵝腸

Marinated Goose Intestine

198

滷水鵝粉肝

Marinated Goose Liver

198

滷水去骨鵝掌翼

Marinated Boneless Goose Web and Wing

188



滷水四點金

Marinated Premium Pork Knuckle

168

## 熱菜 HOT DISHES



豆醬花椒焗膏蟹

Baked Crab with Soybean Paste and Sichuan Peppercorn

588



當紅桂香炸子雞

Crispy Roasted Chicken

全隻 Whole

298

半隻 Halved

198



貢菜燜起片大斑

Braised Giant Garoupa Fillet with Stem Lettuce

288



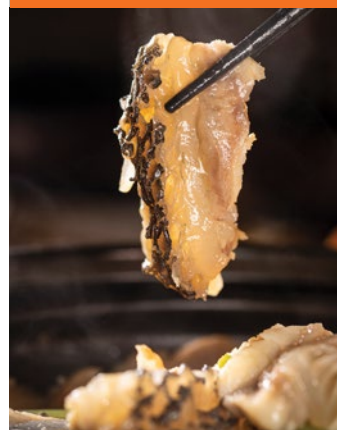
雞油灼厚切象拔蚌 (位, 約85克)

Poached Geoduck with Chicken Oil (Per person, approximately 85g)

288



水晶蝦姑凍  
Crystal Mantis Shrimp Jelly



貢菜燜起片大斑  
Braised Giant Garoupa Fillet  
with Stem Lettuce



滷水四點金  
Marinated Premium  
Pork Knuckle

## 熱菜 HOT DISHES

金不換炒花甲王 288  
Stir fried Clam with Basil

蒜子牛油焗虎蝦 268  
Baked Tiger Prawn with Garlic and Butter

沙蔥炒雪花牛肉 238  
Stir fried Snow Beef with Shallot and Herb

橫財砂鍋四點金燜鮮鮑 228  
Braised Fresh Abalone with Pork Knuckle in Clay Pot

紅燜鵝掌翼煲 228  
Dry braised Goose Web and Wing in Casserole

百合炒鵝腸 198  
Stir fried Goose Intestine with Lily Bulb

 土雞蛋菜圃煎海鮮 158  
Pan fried Free Range Egg Omelette  
with Seafood and preserved Radish

## 主食 MAIN

精選牛肉芥蘭濕炒粿條 168  
Fried Rice Noodles with Premium Beef  
and Chinese Kale in Gravy

芥蘭菜圃鵝肝燴飯 158  
Stewed Rice with Goose Liver, Chinese Kale  
and preserved Radish

## 甜品 DESSERT

薑薯海石花桃膠湯 (位) 58  
Sweetened Chinese Yam Soup  
with Sea Jelly and Peach Gum (Per person)

### 廚師推薦 Chef Recommendation

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

此菜單不適用於任何折扣及優惠。所有價格均以澳門元為單位元，並需要加收10%服務費。

Please inform our service staff of any food allergies or dietary requirements.

This menu is not eligible for any discounts and offers. All prices are in MOP, subject to 10% service charge.



雞油灼厚切象拔蚌  
Poached Geoduck  
with Chicken Oil



當紅桂香炸子雞  
Crispy Roasted Chicken



豆瓣花椒焗膏蟹  
Baked Crab with  
Soybean Paste and  
Sichuan Peppercorn