

粵式火鍋講究「鮮」與「本味」，重在呈現食材的原汁原味。
以清淡湯底作為基礎，不掩蓋、不修飾，讓肉類的甘甜、海鮮的
鮮美與蔬菜的清香自然釋放。每一道湯底都保留食材本身的
精華與層次感，強調少調味、多真味的飲食理念。
食客在品嚐過程中，不僅能感受到「鮮」味本真，清淡，健康，鮮活，
每一口品鮮味，聚人心。以「鮮」取勝，追求原汁原味的飲食體驗。
Cantonese hot pot highlights freshness and original flavours, focusing on bringing out the
true taste of ingredients. Built on light broths, it never overpowers or masks natural
flavours, letting the sweetness of meat, brininess of seafood and delicate aroma of
vegetables shine through. Every broth preserves the essence and layered tastes of raw
ingredients, embodying the philosophy of minimal seasoning to retain authentic flavours.
Diners can savour pure, light, healthy and vibrant tastes with every bite. Bursting with
fresh flavours, Cantonese hot pot also brings people together. It wins hearts
with its freshness and delivers an authentic, unadulterated dining experience.

火鍋湯底 HOT POT SOUP BASE

每鍋 138
Per Pot

經典鴛鴦鍋(自選以下兩款湯底)

Duo Hot Pot (Choose Two Soup Base from the Selection Below)

🌶️ 麻辣湯底(紅油/牛油)
Hot and Spicy Soup (Chilli Oil / Beef Tallow)

番茄木瓜湯底
Papaya with Tomato Soup

芫茜皮蛋湯底
Century Egg with Coriander Soup

胡椒鹹菜豬肚湯底
Pork Stomach and Pickled Mustard with Pepper Soup

胡椒雞腳筒骨湯底
Pork Bone and Chicken Feet with Pepper Soup

🌶️ 青一色椒麻酸菜湯底
Sichuan Peppercorn with Pickled Mustard Green Soup

椰子珍珠馬蹄清遠雞湯底
Coconut and Water Chestnut with Qingyuan Chicken Soup

花膠濃湯雞湯底
Chicken and Fish Maw Soup

🌶️ 微辣 Mild 🌶️ 小辣 Spicy 🌶️ 中辣 Hot

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生猛海鮮

LIVE SEAFOOD

時價
Market Price

加拿大象拔蚌

椒鹽 / 薑蔥炒 / 煲粥

Canadian Geoduck

Fried with Salt and Pepper/

Sautéed with Ginger and Spring Onion/

Simmered with Congee

澳洲龍蝦

椒鹽 / 薑蔥炒 / 避風塘炒

Australian Lobster

Fried with Salt and Pepper/

Sautéed with Ginger and Spring Onion/

Fried in Typhoon Shelter Style

草蝦 / 羅氏蝦 / 基圍蝦

豉油皇 / 避風塘炒 / 椒鹽

Grass Shrimp / Roche Shrimp / White Shrimp

Stir Fried with Premium Soy Sauce/

Fried in Typhoon Shelter Style/

Fried with Salt and Pepper

泰國瀨尿蝦

椒鹽 / 薑蔥炒 / 避風塘炒

Thai Mantis Shrimp

Fried with Salt and Pepper

Sautéed with Ginger and Spring Onion

Fried in Typhoon Shelter Style

黃皮老虎斑 / 東星斑 / 珍珠躉

薑蔥焗 / 清蒸 / 青花椒蒸

Yellow Tiger Grouper / Red Spotted Grouper / Pearl Grouper

Braised with Ginger and Spring Onion/

Steamed in Soy Sauce/

Steamed with Green Peppercorn

大肉蟹

薑蔥炒 / 避風塘炒 / 香辣炒

Mud Crab

Sautéed with Ginger and Spring Onion/

Fried in Typhoon Shelter Style/

Stir Fried with Sichuan Peppercorns
and Dried Chilli

奄仔蟹

鹽焗 / 薑油焗 / 清蒸

Amber Crab

Baked with Sea Salt/

Baked with Ginger Oil/

Steamed with Ginger

南非鮑魚 / 大連鮑魚 (三隻起)

薑蔥炒 / 蒜茸粉絲蒸 / 十五年陳皮蒸

South African Abalone / Dalian Abalone

(3 pieces or above)

Sautéed with Ginger and Spring Onion/

Steamed with Minced Garlic and Vermicelli/

Steamed with 15-years-aged Mandarin Peel



微辣 Mild



小辣 Spicy



中辣 Hot

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粵菜小炒不僅是餐桌上的佳餚，更是一門藝術。它以「鑊氣」為靈魂，結合精湛刀工與火候掌控，既能展現家常風味，也能彰顯廚師的專業功力，是粵菜文化中最能代表「煙火氣」的料理。

Cantonese stir fries are not just fine dishes, but a true culinary art. Centered on wok hei, they rely on exquisite knife skills and precise heat control.

They embody homely flavors while showcasing chef's superb craftsmanship, standing as the most down-to-earth representation of Cantonese food culture.

前菜

APPETISERS

椒鹽鴨舌 / 排骨 / 鮮魷	108
Deep Fried Duck Tongue / Pork Ribs / Squid with Salt and Pepper	
椒鹽芋片 / 粟米 / 豆腐	78
Deep Fried Taro / Sweet Corn / Bean Curd with Salt and Pepper	
海蜇拌手撕雞	88
Tossed Shredded Chicken and Jelly Fish with Sesame Oil	

粵菜小炒

STIR FRIES

 豉椒炒白貝	138
Wok Fried Clams with Fermented Black Bean and Pepper	
白灼豬肚	108
Poached Pork Stomach with Spring Onion and Soy Sauce	
客家鹽焗雞(半隻/一隻)	168 / 288
Hakka Salt Baked Chicken (Half / Whole)	
懷舊豆豉雞	138
Traditional Sauteed Chicken Fillet with Fermented Black Bean and Bell Pepper	
脆皮乳鴿(隻)	118
Classic Crispy Pigeon (Each)	
X.O.醬小炒皇	128
Stir Fried Assorted Dried Seafood and Chive Flower with X.O. Sauce	
啫啫芥蘭 / 唐生菜	98
Stir Fried Kale / Chinese Lettuce with Shrimp Paste in Clay Pot	
乾炒牛河	118
Wok Fried Flat Rice Noodle with Sliced Beef	



微辣 Mild



小辣 Spicy



中辣 Hot

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火鍋小吃

HOTPOT SNACKS

饞嘴小酥肉	68
Crispy Pork Stick	
紅糖糍粑 (6粒)	55
Molten Brown Sugar Glutinous Rice Cake (6 pieces)	

特色涮肉

RED BOWL RECOMMENDATION

頂級鹿兒島A4和牛片	880
Kagoshima A4 Wagyu Sirloin	
澳洲和牛拼盤 (牛小排、牛頰肉、牛西冷)	568
Australian Wagyu Beef Platter (Short Ribs, Beef Cheek, Sirloin)	
日本頂級宮崎和牛肉眼	488
Japanese Miyazaki Wagyu Beef Rib Eye	
澳洲無骨牛小排	368
Australian Boneless Short Ribs	
澳洲和牛頰肉	288
Australian Wagyu Beef Cheek	
極品毛肚	138
Beef Tripe	
千層肚	98
Thousand Layered Beef Tripe	

微辣 Mild 小辣 Spicy 中辣 Hot

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家禽 · 豬 · 羊

POULTRY · PORK · LAMB

美國黑豚豬梅肉卷 Kurobuta Pork Collar	228
紐西蘭羊肉片 Sliced New Zealand Lamb	188
內蒙古羊肉卷 Mongolia Lamb Roll	168
清遠雞 (半隻) Free Range Chicken (half)	118
香滷肥腸 Marinated Pork Intestine	88
滷味鴨血 Marinated Duck Blood Curd	68
梅林午餐肉 Luncheon Meat	68

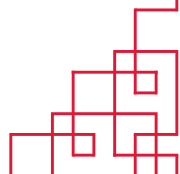
手打丸

HANDMADE BALLS

手打丸拼盤(8粒) (蝦滑、墨魚滑、鮮豬肉、鮮牛肉) Handmade Balls Combo (8 pieces) (Shrimp balls, Cuttlefish balls, Pork balls, Beef Balls)	128
特色蝦滑丸(6粒) Shrimp Ball (6 pieces)	98
特色墨魚滑丸(6粒) Cuttlefish Ball (6 pieces)	98
手打鮮豬肉丸(6粒) Pork Ball (6 pieces)	88
手打鮮牛肉丸(6粒) Beef Ball (6 pieces)	88

 微辣 Mild  小辣 Spicy  中辣 Hot

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豆腐・鮮菇

BEANC CURD • MUSHROOM

凍豆腐	48
Frozen Bean Curd	
炸腐竹	48
Fried Dried Bean Curd Stick	
金鈴卷	45
Soy Bean Roll	
珍菌拼盤	98
Assorted Mushroom Platter	
鮮冬菇	45
Fresh Mushroom	

時蔬

VEGETABLES

菜園拼盤	98
Seasonal Vegetables Platter	
竹筍	68
Bamboo Shoot	
唐生菜	45
Chinese Lettuce	
娃娃菜	45
Baby Cabbage	
冬瓜片	45
Winter Melon	
5秒薯片	45
5 Second Potato Slice	
高筍頭	45
Celtuce	
白蘿蔔片	45
Turnip	
香芋片	45
Taro	
鮮淮山	45
Chinese Yam	



微辣 Mild



小辣 Spicy



中辣 Hot

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粉麵

NOODLES

武隆寬苕粉	45
Flat Sweet Potato Noodle	
烏冬麵	45
Udon	
公仔麵	40
Instant Noodle	

手工餃子

HAND MADE DUMPLINGS

手工鮮蝦雲吞(6粒)	60
Shrimp Wonton (6 pieces)	
手工香菇豬肉水餃(6粒)	60
Mushroom and Pork Dumpling (6 pieces)	
手工鮮肉酸菜水餃(6粒)	60
Pickled Cabbage and Pork Dumpling (6 pieces)	

甜品

DESSERT

棗皇冰花百合燉官燕(位)	588
Double Boiled Superior Bird's Nest with Supreme Red Date and Lily Bulb (Person)	
燕窩鮮奶凍(凍)	188
Chilled Milk Pudding with Bird's Nest	
精製蜂蜜龜苓膏(凍)	58
Chinese Herbal Jelly with Honey (Cold)	

微辣 Mild 小辣 Spicy 中辣 Hot

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手打檸檬茶

HAND-SHAKEN LEMON TEA

杯 / 紮
Glass / Jar

廣記特調檸檬茶 荔枝紅茶、斯里蘭卡紅茶、鹹檸檬及香水檸檬 Guangdong Special Blend Lemon Tea Lychee Black Tea, Black Tea Salted Lemon & Fragrant Lemon	45 / 88
極地爆檸茶 香片、甘草、薄荷葉及香水檸檬 Polar Bursting Lemon Tea Jasmine Tea, Licorice, Mint & Fragrant Lemon	45 / 88
手打檸檬鴨屎香茶 Hand Shaken Lemon Ya Shi Xiang Tea	45 / 88
手打檸檬茉莉綠茶 Hand Shaken Lemon Jasmine Green Tea	45 / 88

特色飲品

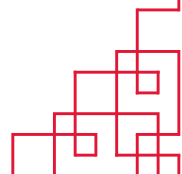
SPECIAL DRINKS

水果乳酸梳打 (草莓 / 芒果 / 白桃) Fruity Yogurt Soda (Strawberry / Mango / White Peach)	55 / 108
什果賓治 Fruit Punch	45 / 88
鹹檸檬七喜 Salty Lime 7 Up	38 / 78

冷泡茶

COLD BREW TEA

鴻運千里茶 荔枝紅茶、洛神花茶及崑崙雪菊 Boundless Good Luck Tea Lychee Black Tea, Roselle Tea & Kunlun Snow Chrysanthemum	45 / 88
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涼茶飲品

HERBAL DRINK

竹蔗茅根馬蹄水 / 王老吉涼茶 / 天地壹號蘋果醋 / 酸梅湯 38

Sugar Cane and Imperatae Drink / Wong Lo Kat Herbal Tea / Apple Vinegar

Sour Plum Drinks (Suan mei tang)

中國茶

CHINESE TEA

普洱 / 香片 / 鐵觀音 / 菊花 38

Pu'er / Jasmine / Guan Yin / Chrysanthemum

果汁

JUICE

鮮榨果汁 60

橙 / 西瓜

FRESH JUICE

Orange / Watermelon

椰青 68

Young Coconut

水

WATER

礦泉水

STILL

普娜礦泉水(750毫升) 78

Acqua Panna (750ml)

氣泡水

SPARKLING

聖培露氣泡礦泉水(750毫升) 78

San Pellegrino (750ml)

梳打

SODA

可樂 / 無糖可樂 / 七喜 / 忌廉 / 芬達橙汁 / 梳打水 32

Coca-Cola / Coca-Cola No Sugar / 7Up / Cream Soda / Orange Fanta / Soda Water



中國白酒 CHINESE WHITE WINE

每瓶
Bottle

貴州茅台飛天53度 (500毫升) Kwei Chow Moutai 53% (500ml)	5,380
瀘州老窖•國窖1573 52度 (500毫升) Luzhou Laojiao . National Cellar 1573 52% (500ml)	2,680
古井貢酒20年52度 (500毫升) Gujing Gong 20 years 52% (500ml)	2,180
五糧液52度 (500毫升) Wu Liang Ye 52% (500ml)	2,180
汾酒清花20年53度 (500毫升) Qinghua Fenjiu Porcelain 20 yrs 53% (500ml)	1,880
瀘州老窖•紫砂大麴52度 (500毫升) Luzhou Laojiao . Antique Edition 52% (500ml)	980
瀘州老窖7年特曲52度 (500毫升) Luzhou LaoJiao 7 years 52% (500ml)	780
古越龍山十年青瓷陳年花雕 (500毫升) Gu Yue Long Shan 10 years Hua Diao (500ml)	780
小郎酒45度 (100毫升) Xiao Lang Jiu 45% (100ml)	98

啤酒 BEER

本地啤酒 DOMESTIC BEER	
澳門金麥啤 / 青島 Macau Golden Ale / Tsingtao	55
生啤 DRAUGHT BEER	杯 / 塔 Pint / Tower
嘉士伯生啤 Carlsberg Draught	48 / 228

餐牌內酒精飲料的酒精濃度達百分之一點二以上。

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

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