



巧手點心

DIM SUM

	灌湯日本毛蟹小籠包(每件) Steamed Kagani Crabmeat Dumpling (Per Piece)	68
	菜汁鮑魚燒賣(每件) Steamed Traditional Pork Dumpling with Baby Abalone (Per Piece)	48
	香煎松茸珍珠雞(每件) Pan-fried Glutinous Rice with Chicken and Matsutake Mushroom (Per Piece)	48
	水晶松露蟹粉餛(每件) Steamed Truffle and Crabmeat Dumpling (Per Piece)	38
	金粟石斑餃(每件) Steamed Crystal Dumpling with Garoupa Fillet and Sweet Corn (Per Piece)	38
	翡翠玉龍餃(每件) Jade Dragon Dumpling (Per Piece)	32
	黑板燒汁一口和牛酥(每件) Baked Australian M8 Wagyu Beef Puff (Per Piece)	28
	X.O. 醬桂花蚌長春卷(每件) Crispy Sea Clam Roll with X.O. Sauce (Per Piece)	18
	魚籽蟹肉千層酥(三件)(需時二十分鐘) Baked Salmon Roe and Crabmeat Tartlet (3 Pieces) (Preparation Time 20 Mins)	108
	鮑汁海參煎餃(三件) Pan-fried Sea Cucumber Dumpling with Abalone Sauce (3 Pieces)	88
	花膠海鮮菜苗餃(三件) Steamed Fish Maw, Seafood and Seasonal Vegetable Dumpling (3 Pieces)	88
	川式珍菌黑豚餃(六件) Poached Iberico Pork and Wild Mushroom Dumpling in Spicy Sichuan Sauce (6 Pieces)	88
	龍蝦湯雲吞(六件) Poached Won Ton in Lobster Bisque (6 Pieces)	88
	長腳蟹肉鮮竹卷(三件) Steamed Alaskan King Crabmeat in Bean Curd Skin with Consommé (3 Pieces)	68



歐陽師傅推介

Chef Au Yeung Recommendation

以上價格為澳門幣並需加收10%服務費

All prices are in MOP and subject to a 10% service charge

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榆耳上素粉饅(三件)

Steamed Elm Fungus and Vegetable Crystal Dumpling (3 Pieces) 68

京蔥香煎豚肉包(三件)(需時二十分鐘)

Pan-fried Iberico Pork Bun with Scallion (3 Pieces) (Preparation Time 20 Mins) 68

銀絲鮮帶子餃(三件)

Steamed Scallop and Crystal Noodles Dumpling with "Si Chuan" Style (3 Pieces) 68

山楂咕嚕黑豚

Crispy Iberico Pork with Hawthorn Sauce 68

 黑豚叉燒酥(三件)(需時二十分鐘)

Baked Iberico Pork Pastry (3 Pieces) (Preparation Time 20 Mins) 48

水晶潮州粉饅(三件)

Steamed Dried Shrimp and Preserved Vegetable Dumpling (3 Pieces) 48

蕎麥流沙包(三件)

Steamed Organic Buck Wheat Bun with Cream Custard (3 pieces) 48

金腿法國蘿蔔絲酥(三件)

Baked Turnip Puffs with Yunnan Ham and French Carrot (3 pieces) 38

三色布拉腸粉

自選一款米漿腸粉(傳統白米腸,紅米腸,蔥花蝦米腸)

自選三款餡料(香芋素菜,石斑魚片,脆皮鮮蝦卷

炸兩,蔥爆和牛,梅菜黑豚叉燒)

Steamed Rice Rolls 88

Choices of 1 Steamed Rice Roll

(Traditional Plain Roll, Red Rice Roll, Scallion and Dried Shrimp Roll)

Choices of 3 Ingredients

(Taro and Vegetable, Garoupa Fillet, Crispy Prawn Roll,

Fried Cruller, Wagyu Beef and Scallion, Preserve Vegetable with Iberico Barbecued Pork)

鮮龍蝦菜粒腸粉

Steamed Rice Roll with Fresh Lobster and Vegetables 268



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