



尚鲜盛宴 粤菜风味 SEAFOOD TREASURES DINNER

378 / 成人 Adult

189 / 小童 Child

每位宾客可获享日式冻鲍鱼2只及安格斯牛柳2粒

Complimentary Chilled abalone in Japanese style (2 pcs)
and Angus Beef with abalone sauce (2pcs) for each guest

*只供二位或以上

Minimum for 2 persons or above

*此套餐不适用于任何优惠折扣

This menu cannot be used in conjunction with any other promotion offers or discount

*以上价目以澳门币为准，另餐厅将收取10%的服务费

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

*以上图片只供参考

Photo for reference only

*供应日期：2018年6月1日起

Available from June 1, 2018

海鲜 SEAFOOD

- 果皮蒸鲍鱼
Steamed Abalone with Aged Mandarin Peel
- 椒盐鲍鱼
Salt and Pepper Abalone
- 鲍鱼鸡煲
Braised Abalone and Chicken
Served in Clay Pot
- 龙趸金针云耳蒸斑片
Steamed Garoupa Fillet with Lily Flowers
and Black Fungus
- 龙趸翡翠炒球
Sautéed Garoupa Fillet with Seasonal
Vegetables
- 古法蒸龙趸
Steamed Garoupa in Traditional Style
- 红烧头腩
Braised Fish Head and Fish Belly Served in
Clay Pot
- 椒盐头腩
Salt and Pepper Fish Head and Fish Belly
- 古法蒸头腩
Steamed Fish Head and Fish Belly in
Traditional Style
- 豉椒炒蚬
Stir-fried Clams with Black Bean Sauce
- 金香酱炒蚬
Stir-fried Clams with Kam Heong Sauce
- 姜葱生蚝
Sautéed Oysters with Garlic and Spring
Onion
- 酥炸生蚝
Deep-fried Oysters
- 潮式蚝饼
Pan-fried Baby Oysters Omelet
in "Chiu Chow" Style
- 酸菜鱼
Simmered Fish with Preserved
Vegetables and Chili
- 豉椒炒蛭子
Stir-fried Razor Clams with Black
Bean Sauce
- 金香酱炒蛭子
Stir-fried Razor Clams with Kam
Heong Sauce
- 老干妈炒蛭子
Stir-fried Razor Clams with Lan
Ganma chilli Sauce
- 避风塘炒赖尿虾
Deep-fried Mantis Shrimps with
Garlic and Chilli
- 白灼赖尿虾
Poached Mantis Shrimps
- 艇仔赖尿虾
Mantis Shrimps in home style
- 白灼虾
Poached Shrimps
- 椒盐虾
Salt and Pepper Shrimps
- 豉油王虾
Pan-fried Shrimps with Soya Sauce
- 金沙虾
Deep-fried Shrimps with Salted
Egg Yolk
- 豉汁蒸鳝
Steamed Eel with Black Bean
Sauce
- 蜜汁烧鳝
Barbecued Eel with Honey
- 蒜子火腩焖鳝
Braised Eel with Garlic and Roasted
Pork

卤水 MARINATED DISHES

- 卤水豆腐
Marinated Tofu
- 卤水凤爪
Marinated Chicken Feet
- 卤水五花腩
Marinated Pork Belly
- 卤水莲藕
Marinated Lotus Root
- 口水鸡
Steamed Chicken with Chili Sauce

烧味 BARBECUED DISHES

- 秘制叉烧
Barbecued Pork

点心 DIM SUM

- 脆炸鲜奶
Deep-fried Milk
- 脆炸馒头
Deep-fried Bun
- 蒸馒头
Steamed Bun
- 红油云吞
Wonton with Chili Sauce
- 生煎包
Pan-fried Minced Pork Bun

是日靚汤 Soup of the day

自助 Self Served

精选小菜 CHINESE DISHES

- 上海卤肉
Braised pork in “Shanghai “ Style
- 上海熏鱼
Smoked Fish in “Shanghai” Style
- 椒盐鱼皮
Salt and Pepper Fish Skin
- 香煎牛柳配秘制汁
Pan-fried Beef Fillet with Home-made Sauce
- 黑醋咕嚕肉
Sweet and Sour Pork in Black Vinegar
- 凉瓜排骨煲
Braised Pork Ribs with Bitter Melon
- 山楂排骨
Braised Spare Ribs with Hawthorn Sauce
- 北菇蒸鸡
Steamed Chicken with Chinese Mushroom
- 三色蒸水蛋
Steamed Egg with Salted and Preserved Egg
- 瑶柱蒸蛋
Steamed Egg with Conpoy
- 咸鱼蒸肉饼
Steamed Minced Pork Cake with Salted Fish
- 咸蛋蒸牛肉球
Steamed Minced Beef Cake with Salted Egg

- 鱼香茄子煲
Braised Eggplant with Salted Fish & Minced Pork
- 蒜茸蒸茄子
Steamed Eggplant with Garlic
- 蒜茸粉丝蒸圣瓜
Steamed Squash with Garlic and Vermicelli
- 上湯雜菜煲
Poached Vegetables Served in Clay Pot
- 豉油王蒸豆腐
Steamed Bean Curd with Soya Sauce
- 麻婆豆腐
Mapo Tofu
- 红烧豆腐
Braised Tofu Served in Clay Pot
- 椒盐豆腐
Salt and Pepper Tofu

粉面饭 RICE, NOODLES AND VERMICELLI

- 上海葱油拌面
Scallion Noodles
- 云吞湯面
Wonton Noodles in Soup
- 雪菜肉丝炆米粉
Braised Vermicelli with Preserved Vegetable and Shredded Pork
- 榄菜肉松炒饭
Fried Rice with Preserved Vegetable and Minced Pork

新鲜蔬菜 SEASONAL VEGETABLES

- 芥兰
Kale
- 菜心
Choy Sum
- 津白
Tianjin Cabbage

做法 cooking method

- 蒜茸炒
Stir-fried with Garlic
- 上湯浸
Superior Broth
- 油盐水浸
Oil and Salted Water
- 金银蛋浸
Salted and Preserved Eggs
- 清炒
Stir-fried
- 葡汁双蔬
Baked Vegetables in “Portuguese” Style

甜品 DESSERT

- 桂花糕
Osmanthus Cake
- 红枣糕
Red Date Cake
- 绿豆沙
Green bean soup
- 椰汁西米露
Coconut milk with sago

浪費食物每位加收 \$50元 additional charge \$50 pre person for food waste
更改菜式配料及做法每道菜加收\$50元 additional charge\$50 pre dish ingredients and cooking method change