

巧手點心

DIM SUM

 灌湯日本毛蟹小籠包(每件) Steamed Kegani Crabmeat Dumpling (Per Piece)	68
菜汁鮑魚燒賣(每件) Steamed Traditional Pork Dumpling with Baby Abalone (Per Piece)	48
燕窩鳳眼餃(每件) Steamed Seafood with Bird's Nest Dumpling (Per Piece)	48
水晶松露蟹粉果(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)	38
 黑椒燒汁一口和牛酥(每件) Baked Black Pepper Wagyu Beef Puff (Per Piece)	32
X.O. 醬桂花蚌長春卷(每件) Crispy Sea Clam Roll with X.O. Sauce (Per Piece)	28
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)	98
龍蝦湯雲吞(六件) Poached Won Ton in Lobster Bisque (6 Pieces)	98
紅油抄手(六件) Poached Vegetable and Pork Dumplings in Vinegar and Chili Sauce (6 Pieces)	88
長腳蟹肉鮮竹卷(三件) Steamed Alaskan King Crabmeat in Bean Curd Skin with Consommé (3 Pieces)	88
山楂咕嚕黑豚 Crispy Iberico Pork with Hawthorn Sauce	88



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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 黑豚叉燒酥(三件)(需時二十分鐘)	
Baked Iberico Pork Pastry (3 Pieces) (Preparation Time 20 Mins)	88
櫻花蝦綠茶果(三件)	
Steamed Green Tea Flavors Glutinous Rice Dumpling with Sakura Shrimp (3 Pieces)	78
榆耳上素粉果(三件)	
Steamed Elm Fungus and Vegetable Crystal Dumpling (3 Pieces)	78
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)	78
銀絲鮮帶子餃(三件)	
Steamed Scallop and Crystal Noodles Dumpling with "Si Chuan" Style (3 Pieces)	78
水晶潮州粉果(三件)	
Steamed Dried Shrimp and Preserved Vegetable Dumpling (3 Pieces)	60
蕎麥流沙包(三件)	
Steamed Organic Buck Wheat Bun with Cream Custard (3 pieces)	60
金腿法國蘿蔔絲酥(三件)	
Baked Turnip Puffs with Yunnan Ham and French Carrot (3 pieces)	78
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 蔥爆和牛,梅菜黑豚叉燒)	
Steamed Rice Rolls	98
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, 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	388



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