

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
	胡椒刺猾酥(每件)(需時二十分鐘) Baked Iberico Pork with Pepper and Onions in Hedgehog Shape (Per Piece) (Preparation Time 20 Mins)	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)	38
	元貝三色餃(每件) Steamed Scallop Dumplings Topped with Carrot, Millet and Morel Mushroom (Per Piece)	38
	X.O. 醬桂花蚌長春卷(每件) Crispy Sea Clam Roll with X.O. Sauce (Per Piece)	33
	葡汁蟹肉大蒜酥(三件) Baked Crabmeat Puff with Portuguese Sauce (3 Pieces)	108
	黑松露燒雞餐包(三件)(需時二十分鐘) Baked Barbecued Chicken Bun with Black Truffle (3 Pieces) (Preparation Time 20 Mins)	98
	鮑汁海參煎餃(三件) Pan-fried Sea Cucumber Dumpling with Abalone Sauce (3 Pieces)	98
	元貝鵪鶉蛋燒賣(三件) Steamed Pork Dumpling with Scallop and Quail Egg (3 Pieces)	98
	羊肚菌釀上素(三件) Steamed Morel Mushroom Filled with Assorted Vegetables (3 Pieces)	98



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)	98
金腿蘿蔔絲酥(三件)	
Baked Turnip Puffs with Yunnan Ham and Carrot (3 pieces)	88
長腳蟹肉鮮竹卷(三件)	
Steamed Alaskan King Crabmeat in Bean Curd Skin with Consommé (3 Pieces)	88
櫻花蝦綠茶果(三件)	
Steamed Green Tea Flavors Glutinous Rice Dumpling with Sakura Shrimp (3 Pieces)	78
 水晶潮州粉果(三件)	
Steamed Dried Shrimp and Preserved Vegetable Dumpling (3 Pieces)	78
家鄉鹹水角(三件)	
Deep-fried Glutinous Rice Dumpling Filled with Dried Shrimp and Chives (3 Pieces)	78
龍蝦湯雲吞(六件)	
Poached Won Ton in Lobster Bisque (6 Pieces)	108
紅油抄手(六件)	
Poached Vegetable and Pork Dumplings in Chili Vinegar Sauce (6 Pieces)	98
山楂咕嚕黑豚	
Crispy Iberico Pork with Hawthorn Sauce	88
鮮龍蝦菜粒腸粉	
Steamed Rice Roll with Fresh Lobster and Vegetables	388
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	108
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)	



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