



精選點心 DIM SUM SPECIALS

- | | 首次
1 st order | 加單
2 nd order |
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| 01 觀海軒三色蝦餃皇  | 58 | <input type="checkbox"/> |
| steamed tri-color prawn dumplings | | <input type="checkbox"/> |
| 02 水晶瑤柱海鮮春菜餃  | 58 | <input type="checkbox"/> |
| steamed scallop and seafood dumplings with vegetables | | <input type="checkbox"/> |
| 03 北方灼韭菜鮮肉餃子 | 48 | <input type="checkbox"/> |
| steamed chives and pork dumplings | | <input type="checkbox"/> |
| 04 蜜汁叉燒包 - 蒸或炸  | 38 | <input type="checkbox"/> |
| barbecued pork buns (steamed or deep-fried) | | <input type="checkbox"/> |
| 05 杞子螺頭滑燒賣 | 48 | <input type="checkbox"/> |
| steamed pork dumplings with sea whelk and lycium berry | | <input type="checkbox"/> |
| 06 陳皮山竹牛肉球 | 48 | <input type="checkbox"/> |
| steamed minced beef balls with aged mandarin peel | | <input type="checkbox"/> |
| 07 蒜蓉豉汁香芋蒸排骨 | 48 | <input type="checkbox"/> |
| steamed spare ribs with taro in garlic and black bean sauce | | <input type="checkbox"/> |
| 08 羊肚菌杞子浸鮮竹卷 | 48 | <input type="checkbox"/> |
| poached bean curd skin rolls, morel mushroom and lycium berry in supreme soup | | <input type="checkbox"/> |
| 09 海皇醬蒸鳳爪 | 48 | <input type="checkbox"/> |
| steamed chicken feet in spicy seafood sauce | | <input type="checkbox"/> |
| 10 上湯蟹粉小籠包 | 48 | <input type="checkbox"/> |
| steamed pork dumplings with crab meat powder and supreme soup | | <input type="checkbox"/> |

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1 st order | 加單
2 nd order |
|---|-----------------------------|-----------------------------|
| 11 荷香鮑魚珍珠雞 | 48 | <input type="checkbox"/> |
| steamed wrapped glutinous rice, chicken and abalone | | <input type="checkbox"/> |
| 12 斑瀾奶皇流沙包 | 38 | <input type="checkbox"/> |
| steamed pandan custard buns with egg yolk | | <input type="checkbox"/> |
| 13 鮮百合勝瓜蓮子粟米粥  | 48 | <input type="checkbox"/> |
| fresh lily, luffa, lotus seeds and corn congee | | <input type="checkbox"/> |

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| 14 紅棗花膠栗子雞球粥 | 68 | <input type="checkbox"/> |
| chicken balls congee with red dates, fish maw and chestnuts | | <input type="checkbox"/> |

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| 15 鹹魚肉餅蒸飯 | 58 | <input type="checkbox"/> |
| steamed rice with pork patty and salted fish | | <input type="checkbox"/> |
| 16 鳳爪排骨蒸飯 | 68 | <input type="checkbox"/> |
| steamed rice with chicken feet and pork ribs | | <input type="checkbox"/> |

手工腸粉 RICE FLOUR ROLLS

- | | 首次
1 st order | 加單
2 nd order |
|---|-----------------------------|-----------------------------|
| 17 鮮百合羅漢齋腸粉  | 38 | <input type="checkbox"/> |
| steamed rice roll with mushroom, fresh lily bulbs and vegetables | | <input type="checkbox"/> |

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| 18 觀海軒鴛鴦腸粉  | 48 | <input type="checkbox"/> |
| 紅米網絲鮮蝦腸粉及瑤柱蔥花
steamed rice rolls: crispy shrimp with red rice rolls and conpoy, green onions | | <input type="checkbox"/> |

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| 19 如意叉燒腸 | 48 | <input type="checkbox"/> |
| steamed rice rolls with barbecued pork | | <input type="checkbox"/> |

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| 20 蘆筍帶子蝦仁腸粉 | 48 | <input type="checkbox"/> |
| steamed rice rolls with asparagus, scallops and shrimp | | <input type="checkbox"/> |



煎炸焗系列 FRIED AND BAKED

- | | 首次
1 st order | 加單
2 nd order |
|--|-----------------------------|-----------------------------|
| 21 家鄉菜甫咸水角  | 38 | <input type="checkbox"/> |
| deep-fried glutinous rice dumplings, with dried seafood and preserved vegetables | | <input type="checkbox"/> |

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| 22 羅漢齋上素卷  | 48 | <input type="checkbox"/> |
| deep-fried rice rolls with mushroom and vegetables | | <input type="checkbox"/> |

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| 23 黑松露芝士三文魚卷  | 48 | <input type="checkbox"/> |
| black truffle and cheese salmon rolls | | <input type="checkbox"/> |

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| 24 香煎靈芝菇菜肉窩貼 | 48 | <input type="checkbox"/> |
| pan-fried pot stickers with chives, pork and mushroom | | <input type="checkbox"/> |

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| 25 香煎馬拉醬炒蘿蔔糕 | 48 | <input type="checkbox"/> |
| sautéed turnip cakes with conpoy and dried seafood | | <input type="checkbox"/> |

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| 26 牛油果沙律海鮮春卷 | 48 | <input type="checkbox"/> |
| seafood spring rolls with avocado salad | | <input type="checkbox"/> |

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| 27 蜂巢荔茸鳳尾蝦 | 48 | <input type="checkbox"/> |
| deep-fried taro and prawn pastries | | <input type="checkbox"/> |

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| 28 脆皮黃金墨魚角 | 48 | <input type="checkbox"/> |
| deep-fried crispy golden cuttlefish cakes | | <input type="checkbox"/> |



觀
海
軒
HEEN

KWUN
HOI

落單時間 ordering time	枱號 table no.	人數 no. of guest
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以上價目為澳門幣，另需附加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員

above prices are in mop and subject to 10% service charge
please advise us of any allergies or special dietary requirements

 廚師推介 chef recommendation  素菜推介 vegetarian



午市小食 SNACKS

	首次 1 st order	加單 2 nd order
29 芫茜拌木耳  marinated black fungus with coriander in chilli sauce	68	<input type="checkbox"/>
30 奇脆金磚豆腐  deep-fried bean curd	68	<input type="checkbox"/>
31 沙薑豬手 pork knuckles marinated with ginger	68	<input type="checkbox"/>
32 叉燒拼豉油雞 barbecued pork and soy sauce chicken	88	<input type="checkbox"/>
33 滷水金錢肚拌鵝腎 marinated beef tripe with goose kidney	88	<input type="checkbox"/>
34 紅燒乳鴿  roasted pigeon	128	<input type="checkbox"/>
35 時蔬 (生炒/上湯/濃雞湯或 濃魚湯/豆豉鯪魚炒) seasonal vegetables (wok fried / poached in supreme soup / chicken broth / fish soup / fried dace with salted black beans)	128	<input type="checkbox"/>
36 脆皮海苔沙律茄盒  deep-fried seaweed salad in aubergine	138	<input type="checkbox"/>
37 黑椒鮑菇炒牛仔骨 stir-fried beef spare ribs with black pepper and abalone mushroom	138	<input type="checkbox"/>
38 金牌脆皮燒肉 crispy-roasted pork belly	138	<input type="checkbox"/>
39 陳皮燒鴨 roasted duck with aged mandarin peel	138	<input type="checkbox"/>
40 金枕榴槿煮蝦仁豆腐 boiled shrimp and tofu with durian	148	<input type="checkbox"/>



午市飯麵 RICE & NOODLES

	首次 1 st order	加單 2 nd order
41 乾燒伊麵  braised e-fu noodles with mushroom	118	<input type="checkbox"/>
42 蟹粉帶子黑豚肉叉燒炒米粉 fried rice vermicelli, scallops, kurobuta pork and crab powder	128	<input type="checkbox"/>
43 桂花蚌鹹豬骨湯燜米粉 braised rice vermicelli and neck clams in salted pork bone soup	128	<input type="checkbox"/>
44 大廚秘制乾炒和牛河  chef's fried rice noodles with wagyu beef	128	<input type="checkbox"/>
45 豉汁羅漢齋上素燴河粉  rice noodles with assorted vegetables in black bean sauce	128	<input type="checkbox"/>
46 茄子蝦球雞球濕炒麵 crispy noodles with eggplant, shrimp and chicken	138	<input type="checkbox"/>
47 鮑汁花膠海鮮撈粗麵 braised noodles with fish maw, fish lips and dried seafood in abalone sauce	138	<input type="checkbox"/>
48 蕃茄勝瓜帶子粒泡飯 braised rice with tomato, angled luffa and scallops in soup	138	<input type="checkbox"/>
49 福建燴飯 fujian fried rice with chicken, shrimp and mushroom	138	<input type="checkbox"/>
50 黑松露和牛蛋白炒飯 fried rice with wagyu beef, egg white and black truffle	148	<input type="checkbox"/>
51 籠仔甜梅菜心龍躉蒸飯 steamed rice with diced grouper fish and preserved vegetables	168	<input type="checkbox"/>
52 鮑魚豬手撈幼面 braised noodles with abalone and pork knuckles	188	<input type="checkbox"/>



甜品 DESSERTS

	首次 1 st order	加單 2 nd order
53 即焗蛋撻 freshly baked egg tarts	38	<input type="checkbox"/>
54 香滑椰汁糕 chilled coconut pudding	38	<input type="checkbox"/>
55 香滑馬拉糕 cantonese sponge cake	38	<input type="checkbox"/>
56 清香九層棗蓉糕 steamed red date layered cakes	38	<input type="checkbox"/>
57 鮮百合杞子紅豆蓉糕 fresh lily bulbs, lycium berry and red beans puddings	38	<input type="checkbox"/>
58 香芒綠茶軟糰卷 green tea soft glutinous rice rolls with mango	38	<input type="checkbox"/>
59 擂沙黑芝麻湯圓 glutinous rice dumplings with black sesame paste	38	<input type="checkbox"/>
60 生磨腰果露湯圓 sweetened cashewnut cream with glutinous rice dumplings	38	<input type="checkbox"/>
61 香芒楊枝甘露  chilled mango, pomelo and sago cream soup	38	<input type="checkbox"/>
62 蜂蜜龜苓膏 herbal jelly with honey	38	<input type="checkbox"/>
63 四式甜品拼盤 (紅棗糕、香滑椰汁糕、芒果 軟糕卷、鮮百合杞子紅豆糕) desserts platter (red date cake, chilled coconut pudding, mango rolls, red bean pudding with fresh lily bulbs and lycium berry)	48	<input type="checkbox"/>
64 南瓜椰汁燉燕窩  double-boiled bird's nest with mini pumpkin and coconut milk	58	<input type="checkbox"/>

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