

老火湯 SOUP *每天中午12時後供應 available daily from 12:00 pm 澳門幣 MOP

老火湯 (每天跟隨24節氣更換)
Soup of the day (Alternative daily in accordance with China 24 Solar terms)

每位
per person

\$68

例份
standard

\$188

主食 RICE & NOODLES 澳門幣 MOP

鮮茄肥牛湯烏冬 Sliced beef udon in soup served with fresh tomatoes	\$148	<input type="checkbox"/>
港式揚州炒飯 Yeung Chow fried rice "Hong Kong" style	<div><div>每位 per person</div><div>\$68</div></div> <div><div>例份 standard</div><div>\$128</div></div>	<input type="checkbox"/>
XO醬雪菜火鴨絲燜米🌶️ Braised rice vermicelli with shredded roasted duck, pickled cabbage and XO sauce	\$138	<input type="checkbox"/>
鮮茄魚湯斑粒米線 Rice noodles in fish stock served with diced grouper & fresh tomatoes	\$148	<input type="checkbox"/>
豉椒雞球炒麵 Fired egg noodle with chicken fillet in black bean sauce	\$138	<input type="checkbox"/>
乾炒牛河 Wok-fried rice flat noodles with beef	\$128	<input type="checkbox"/>
蝦球星洲炒米🌶️ Fried vermicelli with prawns "Singaporean" style	\$148	<input type="checkbox"/>
鮑魚福建炒飯 Hokkien fried rice with whole abalone	\$148	<input type="checkbox"/>
金腿櫻花蝦蛋白炒飯 Fried rice with dried pink shrimps, ham and egg white	<div><div>每位 per person</div><div>\$68</div></div> <div><div>例份 standard</div><div>\$148</div></div>	<input type="checkbox"/>
浦魚乾燒伊麵 Braised E-fu noodles with dried fish	\$128	<input type="checkbox"/>
羅漢齋炒麵🌿 Fried noodles with assorted fungus	\$128	<input type="checkbox"/>
燒汁斑球蝦仁炒烏冬 Wok-fried Udon with shrimp & grouper fillet	\$148	<input type="checkbox"/>
支竹火腩豆腐斑腩飯 Steamed rice with grouper fillet, roasted pork, tofu & bean curd stick	\$168	<input type="checkbox"/>
韭黃肉絲炒麵 Fired egg noodles with shredded pork & chives	\$128	<input type="checkbox"/>
上湯花膠星斑虎蝦炆伊麵 Braised E-fu noodle with fish maw, grouper fillet and tiger prawn	\$198	<input type="checkbox"/>
花膠海參粒炆飯 Braised rice with diced sea cucumber & fish maw in abalone sauce	\$168	<input type="checkbox"/>
蝦醬牛崧炒飯 Minced beef fried rice flavoured with shrimp paste	\$128	<input type="checkbox"/>
XO醬海皇炒粉絲 Fried vermicelli and mixed seafood flavoured with XO chili sauce	\$148	<input type="checkbox"/>
海皇冬瓜粒泡飯 Seafood & winter melon rice in soup	\$138	<input type="checkbox"/>
薑蔥叉燒撈粗麵 Thick egg noodles served with BBQ pork flavoured with ginger & scallion	\$148	<input type="checkbox"/>



甜品、甜點 DESSERTS 澳門幣 MOP

楊枝甘露 Chilled mango, pomelo & sago cream	\$32	<input type="checkbox"/>
蛋白杏仁茶 Hot sweetened almond cream with egg white	\$32	<input type="checkbox"/>
紅豆砵仔糕 (2件) Red bean pudding (2pcs)	\$36	<input type="checkbox"/>
壽桃包 (3件) Longevity buns (3pcs)	\$30	<input type="checkbox"/>
桂花蜜蛋散 (4件) Deep-fried egg puff with osmanthus and pomelo syrup (4pcs)	\$38	<input type="checkbox"/>
懷舊糖沙翁 (3件) Sweetened egg puff	\$36	<input type="checkbox"/>
香滑芝麻卷 Sesame pudding roll	\$42	<input type="checkbox"/>
鳳梨椰汁糕 Pineapple & coconut milk pudding	\$36	<input type="checkbox"/>
蓮蓉鹼水糰 (1隻) Sweet glutinous rice dumpling with lotus paste (1pc)	\$38	<input type="checkbox"/>

檯號 Table No. _____

員工 Handled By _____

點心

DIM SUM

澳門幣 MOP

筍尖鮮蝦餃 (4件)	\$48	
Steamed shrimp dumplings with bamboo shoot (4pcs)		
蟹籽燒賣 (4件)	\$48	
Steamed pork dumplings topped with crab roe (4pcs)		
豉汁蒸鳳爪	\$42	
Steamed chicken feet in black bean sauce		
油雞樅菌蒸排骨	\$46	
Steamed pork rib with termite mushroom		
鮮枝竹牛肉球	\$38	
Steamed beef balls with bean curd sheet		
蜜汁叉燒包 (3件)	\$33	
Honey glazed BBQ pork bun (3pcs)		
黃沙豬潤燒賣 (2件)	\$46	
Steamed mixed pork and shrimp dumplings topped with pork liver (2pcs)		
金針雲耳棉花雞	\$56	
Steamed chicken with dried lily bud & black fungus		
鳳凰蛋煎糯米雞	\$52	
Pan-fried glutinous rice dumpling wrapped in egg		
蠔皇煎釀尖椒	\$48	
Pan-fried capsicum stuffed with fish paste in oyster sauce		
潮州粉果	\$42	
Steamed dumpling filled with minced pork, dried shrimps, yam bean, chives and peanuts		
南翔小籠包	\$48	
Steamed pork in supreme soup dumpling		
姬松茸野菌餃	\$48	
Steamed blazei mushroom dumpling		
香煎蘿蔔糕	\$42	
Pan-fried turnip cake with preserved meat		
鮑粒蜂巢芋角	\$48	
Deep-fried taro ball stuffed with diced abalone		
欖仁馬拉糕	\$36	
Traditional steamed sponge cake		
金珠鹹水角	\$36	
Deep-fried glutinous rice dumpling stuffed with pork		
芝士蝦春卷	\$48	
Deep-fried shrimp & cheese spring roll		
京川滑餃子	\$48	
Pork dumpling in chili sauce		
香滑麻蓉包	\$42	
Steamed sesame paste bun		
酥炸魷魚鬚	\$60	
Crispy squid tentacles served wick spicy salt, worcestershire sauce		

腸粉、粥品

RICE FLOUR ROLL & CONGEE

澳門幣 MOP

鮮蝦腸粉	\$44	
Filled with shrimps		
香茜牛肉腸粉	\$44	
Filled with beef and Chinese coriander		
鼎湖上素腸粉	\$44	
Filled with mixed vegetables, assorted mushrooms and bamboo fungus		
蜜汁叉燒腸粉	\$44	
Steamed rice flour roll with BBQ pork		
香港車仔檔豬腸粉	\$44	
Steamed plain rice flour roll "Hong Kong" style		
越式脆皮蝦腸	\$68	
Steamed rice flour roll with shrimps & cripy rice wrapper		
黃沙豬腩腸粉	\$48	
Steamed rice flour roll with pork liver		
勝瓜金粟魚肚粥	\$42	
Fish maw, sweet corn & luffa congee		
窩蛋牛肉粥	\$42	
Beef congee with raw egg		
生菜鯪魚球粥	\$42	
Mud carp balls and lettuce congee		
肉片皮蛋粥	\$42	
Preserved egg & pork congee		

 素 Vegetarian

 辣 Spicy

茶芥每位收費 MOP16 Tea charge MOP16 per person
所有價格另加10%服務費 All prices are subject to 10% service charge

2025.07

涼菜

COLD DISHES

澳門幣 MOP

口水雞	\$108	
Poached deboned chicken, flavored with Sichuan spicy & numbing sauce		
蒜泥白肉卷	\$198	
Thin-sliced pork belly and cucumber roll with chili bean paste and garlic sauce		
刀拍青瓜	\$108	
Marinated cucumber with garlic and vinegar		
蔥油海蜇	\$68	
Scallion oil flavored shredded jelly fish		
	\$118	

小食

APPETISERS

澳門幣 MOP

鮑汁鳳爪 (6隻)	\$58	
Braised chicken feet in abalone sauce (6pcs)		
原隻脆皮妙齡鴿 (每隻)	\$88	
Roasted whole baby pigeon (1pc)		
椒鹽九肚魚	\$118	
Deep fried bombay duck served with spicy salt		
酥炸鯪魚球 (6粒)	\$60	
Crispy canton carp fish paste ball (6pcs)		
香港街頭咖喱美食雜拼碗	\$60	
Hong Kong curry street food combination		
白灼時蔬 (配蠔油/牛腩汁)	\$48	
Poached seasonal vegetables (served with oyster sauce / braised beef brisket sauce)		
蒜香豆腐粒	\$88	
Crispy tofu cubes flavored with garlic		
珍菌素鵝	\$58	
Deep-fried bean-curd sheet rolled with assorted fungus		
	\$118	

燒味、滷水拼盤

BBQ MEAT AND MARINATED MEAT

澳門幣 MOP

瑤柱貴妃雞	\$198	
Poached chicken with conpoy		
燒鴨配冰梅醬	\$368	
Roasted duck served with plum sauce		
檳葉燒蜜餞叉燒皇	\$168	
Char siu - pork collar butt, honey BBQ glazed, served on Hooba leaf		
脆皮燒腩肉	\$188	
Crispy roasted pork belly		
燒味雙拼	\$88	
BBQ meat combo		
滷水鵝片	\$168	
Marinated sliced goose		
滷水鵝掌翼	\$228	
"Chaozhou style" marinated goose webs & wings		
	\$198	
	\$198	

廚師精選

CHEF RECOMMENDATION

澳門幣 MOP

帶子叉燒炒滑蛋	\$168	
Soft scrambled egg with scallop & BBQ pork		
花膠蝦乾粉絲浸勝瓜	\$138	
Poached silky gourd with fish maw, dried shrimp & grass noodle		
鯪魚球生菜豆腐煲	\$138	
Canton carp fish ball served with bean curd and lettuce in chicken broth		
紅燒枝竹斑腩煲	\$238	
Braised garoupa fillet with bean-curd stick served in clay pot		
醬皇翡翠龍躉球	\$240	
Giant garoupa fillet with seasonal vegetables in XO sauce		
蝦籽花膠炆鮑片鵝掌	\$148	
Braised sliced abalone, fish maw & goose web flavored with dried shrimp roe		

 素 Vegetarian

 辣 Spicy

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