



## 廚師推介 CHEF'S RECOMMENDATION

- |   | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order                       |
|---|-----------------------------|---|
| 01 紫薯芝士網絲卷<br>purple sweet potato and cheese rolls  | 38                          | <input type="checkbox"/> <input type="checkbox"/> |
| 02 鳳城鴛鴦臘腸卷<br>steamed chinese sausage rolls   | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 03 觀海軒鴛鴦腸粉：<br>黑松露腐皮蝦仁腸粉及瑤柱蔥花<br>steamed rice rolls: shrimp<br>and bean curd with black truffle<br>and conpoy, green onions | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 04 日式芥末三文魚卷<br>salmon nigiri with japanese<br>mustard   | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 05 黃金流沙煎堆仔<br>deep-fried glutinous rice balls<br>with egg yolk  | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 06 觀海軒三色蝦餃皇<br>steamed tri-color prawn dumplings  | 58                          | <input type="checkbox"/> <input type="checkbox"/> |
| 07 蟹子帶子菜苗餃<br>steamed scallops, crab roe<br>and spinach dumplings   | 58                          | <input type="checkbox"/> <input type="checkbox"/> |



## 精選點心 DIM SUM SPECIALS

- |   | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order                       |
|---|-----------------------------|---|
| 08 家鄉菜甫鹹水角<br>deep-fried glutinous rice dumplings,<br>dried seafood and preserved<br>vegetables | 38                          | <input type="checkbox"/> <input type="checkbox"/> |
| 09 蜜汁叉燒包 (蒸或炸)<br>barbecued pork buns<br>(steamed or deep-fried)                                | 38                          | <input type="checkbox"/> <input type="checkbox"/> |
| 10 羅漢上素腸粉<br>steamed rice rolls with mushroom<br>and vegetables                                 | 38                          | <input type="checkbox"/> <input type="checkbox"/> |
| 11 如意叉燒腸<br>steamed rice rolls with barbeque pork   | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 12 杞子螺頭滑燒賣<br>steamed pork dumplings<br>with sea whelk and lycium berry                         | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 13 陳皮山竹牛肉球<br>steamed minced beef balls<br>with dried mandarin peel                             | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 14 海皇醬香芋蒸排骨<br>steamed pork ribs and taro<br>in spicy seafood sauce                             | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 15 蟲草花浸鮮竹卷<br>poached bean curd skin rolls,<br>cordyceps flower in supreme soup                 | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 16 海皇醬蒸鳳爪<br>steamed chicken feet<br>in spicy seafood sauce                                     | 48                          | <input type="checkbox"/> <input type="checkbox"/> |

- |  | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order                       |
|--|-----------------------------|---|
| 17 上湯鴛鴦小籠包<br>steamed pork dumplings<br>with supreme soup                              | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 18 香煎靈芝菇菜肉窩貼<br>pan-fried chives, pork<br>and mushroom dumplings                       | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 19 荷香鮑魚珍珠雞<br>steamed wrapped glutinous rice,<br>chicken and abalone                   | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 20 x o 醬炒蘿蔔糕<br>sautéed turnip cakes in xo sauce                                       | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 21 五柳汁蟹粉炸雲吞<br>deep-fried shrimp and crab<br>meat wontons with sweet<br>and sour sauce | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 22 芋茸素菜炸春卷<br>deep-fried spring rolls<br>with vegetables and taro                      | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 23 蜂巢荔茸鳳尾蝦<br>deep-fried taro and prawn pastries                                       | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 24 金粟脆皮墨魚餅<br>deep-fried cuttlefish, sweet corn<br>and chives cakes                    | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 25 鮮淮山銀杏南瓜粥<br>pumpkin and yam congee<br>with ginkgo                                   | 48                          | <input type="checkbox"/> <input type="checkbox"/> |
| 26 菜乾蠔豉鹹豬骨粥<br>salted pork bone congee with<br>dried vegetables and dried oysters      | 58                          | <input type="checkbox"/> <input type="checkbox"/> |
| 27 鹹魚肉餅蒸飯<br>steamed rice with pork patty<br>and salted fish                           | 58                          | <input type="checkbox"/> <input type="checkbox"/> |
| 28 臘味油鴨蒸飯<br>steamed rice with preserved meat<br>and preserved duck                    | 68                          | <input type="checkbox"/> <input type="checkbox"/> |

落單時間  
ordering time

枱號  
table no.

人數  
no. of guest



觀  
海  
軒  
KWUN  
HOI  
HEEN

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



## 午市小食 SNACKS

		首次 1 <sup>st</sup> order	加單 2 <sup>nd</sup> order
29 芫荽拌木耳	marinated black fungus with coriander in chili sauce	68	<input type="checkbox"/>
30 奇脆金磚豆腐	deep-fried bean curd	68	<input type="checkbox"/>
31 酸辣青瓜蘿蔔	hot and sour cucumber and radish	68	<input type="checkbox"/>
32 玫瑰豉油雞	marinated chicken with supreme soy sauce	68	<input type="checkbox"/>
33 沙薑豬手	pork knuckles marinated with ginger	68	<input type="checkbox"/>
34 柚子茶燒豬臉肉拌薄餅	pancakes with yuzu-marinated barbecued pork	78	<input type="checkbox"/>
35 滷水金錢肚豆腐	marinated beef tripe with bean curd	88	<input type="checkbox"/>
36 沙律吉列脆炸軟殼蟹	deep-fried soft shell crab rolls with mayonnaise	128	<input type="checkbox"/>
37 花雕醉鵲	pigeon marinated in chinese wine	128	<input type="checkbox"/>
38 時蔬(生炒/上湯/濃雞湯/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"/>
39 橙花牛仔骨	braised deep-fried beef spare ribs with orange sauce	138	<input type="checkbox"/>
40 金牌脆皮燒肉	crispy-roasted pork belly	138	<input type="checkbox"/>
41 紫蘇燒鴨	roasted duck in traditional style with basil sauce	138	<input type="checkbox"/>



## 午市飯麵 RICE & NOODLES

		首次 1 <sup>st</sup> order	加單 2 <sup>nd</sup> order
42 乾燒伊麵	braised e-fu noodles with mushroom	118	<input type="checkbox"/>
43 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"/>
44 桂花蚌鹹肉豬骨湯燜米粉	braised rice vermicelli and neck clams in salted pork bone soup	128	<input type="checkbox"/>
45 大廚秘制乾炒和牛河粉	chef's fried rice noodles with wagyu beef	128	<input type="checkbox"/>
46 三鮮湯幼麵	braised noodles with scallops, neck clams and shrimp in soup	128	<input type="checkbox"/>
47 濃魚湯雪菜斑塊江西米線	braised jiangxi noodles with snow vegetables and fish fillet in soup	138	<input type="checkbox"/>
48 茄子蝦球雞球濕炒麵	crispy noodles, eggplant, shrimp and chicken	138	<input type="checkbox"/>
49 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"/>
50 蕃茄勝瓜帶子粒泡飯	braised rice with tomato, angled luffa and scallops in soup	138	<input type="checkbox"/>
51 福建燴飯	fujian fried rice with chicken, shrimp and mushroom	138	<input type="checkbox"/>
52 黑松露和牛蛋白炒飯	fried rice with wagyu beef, egg white and black truffle	148	<input type="checkbox"/>
53 籠仔蒜香龍躉蒸飯	steamed rice with diced grouper fish and garlic in cage	168	<input type="checkbox"/>



## 甜品 DESSERTS

		首次 1 <sup>st</sup> order	加單 2 <sup>nd</sup> order
54 即焗蛋撻	freshly baked egg tarts	38	<input type="checkbox"/>
55 香滑椰汁糕	chilled coconut pudding	38	<input type="checkbox"/>
56 香滑馬拉糕	steamed traditional sponge cake	38	<input type="checkbox"/>
57 清香九層棗蓉糕	steamed red date layered cakes	38	<input type="checkbox"/>
58 生磨腰果露湯圓	sweetened cashewnut cream with glutinous rice dumplings	38	<input type="checkbox"/>
59 擂沙黑芝麻湯圓	glutinous rice dumplings with black sesame paste	38	<input type="checkbox"/>
60 斑蘭奶皇流沙包	steamed pandan custard buns with egg yolk	38	<input type="checkbox"/>
61 香芒楊枝甘露	chilled mango, pomelo and sago cream soup	38	<input type="checkbox"/>
62 桂花栗子紅豆糕	red beans, osmanthus and chestnut puddings	38	<input type="checkbox"/>
63 香芒綠茶軟糰卷	green tea soft glutinous rice rolls with mango	38	<input type="checkbox"/>
64 燕窩川貝燉原個雪梨	double-boiled bird's nest and bulbus fritillariae with whole pear	48	<input type="checkbox"/>

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