

# 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 \$58   
per person  
例份 \$168   
standard

## 主食 RICE & NOODLES

澳門幣 MOP

鮮茄肥牛湯烏冬 \$148   
Sliced beef udon in soup served with fresh tomatoes

港式揚州炒飯 \$68   
Yeung Chow fried rice "Hong Kong" style

XO醬雪菜火鴨絲燜米 \$128   
Braised rice vermicelli with shredded roasted duck, pickled cabbage and XO sauce

鮮茄魚湯斑粒米線 \$138   
Rice noodles in fish stock served with diced grouper & fresh tomatoes

帶子賽螃蟹伊麵 \$148   
Braised E-fu noodles with egg white & scallops

乾炒牛河 \$128   
Wok-fried rice flat noodles with beef

蝦球星洲炒米 \$148   
Fried vermicelli with prawns "Singaporean" style

鮑魚福建炒飯 \$148   
Hokkien fried rice with whole abalone

金腿櫻花蝦蛋白炒飯 \$68   
Fried rice with dried pink shrimps, ham and egg white

浦魚乾燒伊麵 \$148   
Braised E-fu noodles with dried fish

羅漢齋炒麵 \$128   
Fried noodles with assorted fungus

豉椒斑球炒河 \$128   
Fried rice flat noodle with grouper fillet in black bean chili sauce

豉汁涼瓜斑腩飯 \$168   
Grouper & bitter melon rice in black bean sauce

韭黃肉絲炒麵 \$128   
Fried egg noodles with shredded pork & chives

上湯花膠星斑虎蝦炆伊麵 \$198   
Braised E-fu noodle with fish maw, grouper fillet and tiger prawn

花膠海參粒炆飯 \$168   
Braised rice with diced sea cucumber & fish maw in abalone sauce

鹹魚雞粒炒飯 \$148   
Fried rice with diced chicken fillet and salty dried fish

馬來沙爹牛肉湯米粉 \$148   
Malaysian beef satay vermicelli in soup

花膠勝瓜海皇泡飯 \$68   
Seafood rice in soup with fish maw & silky gourd

生炒排骨煎蛋飯 \$138   
Sweet & Sour pork rice with fried egg

生炒排骨煎蛋飯 \$128



## 甜品、甜點 DESSERTS

澳門幣 MOP

楊枝甘露 \$32   
Chilled mango, pomelo & sago cream

蛋白杏仁茶 \$32   
Hot sweetened almond cream with egg white

一品狀元茶湯圓 \$36   
Clear sweet soup with red date, longan & sesame dumpling

壽桃包 (3件) \$30   
Longevity buns (3pcs)

桂花蜜蛋散 (4件) \$38   
Deep-fried egg puff with osmanthus and pomelo syrup (4pcs)

燕窩雞蛋撻 \$42   
Oven baked egg tartlet with bird's nest

香滑芝麻卷 \$42   
Sesame pudding roll

鳳梨椰汁糕 \$36   
Pineapple & coconut juice cake

檯號 Table No. \_\_\_\_\_

員工 Handled By \_\_\_\_\_

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

## 點心 DIM SUM

澳門幣 MOP

筍尖鮮蝦餃 (4件) Steamed shrimp dumplings with bamboo shoot (4pcs)	\$48	<input type="checkbox"/>
蟹籽燒賣 (4件) Steamed pork dumplings topped with crab roe (4pcs)	\$48	<input type="checkbox"/>
豉汁蒸鳳爪 Steamed chicken feet in black bean sauce	\$42	<input type="checkbox"/>
油雞樅菌蒸排骨 Steamed pork rib with termite mushroom	\$46	<input type="checkbox"/>
鮮枝竹牛肉球 Steamed beef balls with bean curd sheet	\$38	<input type="checkbox"/>
蜜汁叉燒包 (3件) Honey glazed BBQ pork bun (3pcs)	\$33	<input type="checkbox"/>
黃沙豬潤燒賣 (2件) Steamed mixed pork and shrimp dumplings topped with pork liver (2pcs)	\$46	<input type="checkbox"/>
金針雲耳棉花雞 Steamed chicken with dried lily bud & black fungus	\$56	<input type="checkbox"/>
鳳凰蛋煎糯米雞 Pan-fried glutinous rice dumpling wrapped in egg	\$52	<input type="checkbox"/>
蠔皇煎釀尖椒 Pan-fried capsicum stuffed with fish paste in oyster sauce	\$48	<input type="checkbox"/>
潮州粉果 Steamed dumplings filled with minced pork, dried shrimps, yam bean, chives and peanuts	\$42	<input type="checkbox"/>
人參雞湯小籠包 Steamed chicken & ginseng soup pork dumpling	\$48	<input type="checkbox"/>
松露翠玉野菌餃  Steamed wild mushrooms dumpling with vegetables & black truffle	\$48	<input type="checkbox"/>
XO醬炒蘿蔔糕 Turnip pudding with preserved meat, dried shrimp and conpoy in XO sauce	\$48	<input type="checkbox"/>
鮑粒蜂巢芋角 Deep-fried taro ball stuffed with diced abalone	\$48	<input type="checkbox"/>
欖仁馬拉糕 Traditional steamed sponge cake	\$36	<input type="checkbox"/>
金珠鹹水角 Deep-fried glutinous rice dumpling stuffed with pork	\$36	<input type="checkbox"/>
芋絲蝦春卷 Deep fried shrimps spring roll with taro	\$48	<input type="checkbox"/>
懷舊臘腸卷 Steamed chinese sausage bun	\$42	<input type="checkbox"/>
紫薯雪山包 Baked yam paste bun	\$42	<input type="checkbox"/>
酥炸魷魚鬚 Crispy squid tentacles served wick spicy salt, worcestershire sauce	\$60	<input type="checkbox"/>

## 腸粉、粥品 RICE FLOUR ROLL & CONGEE

澳門幣 MOP




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

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## 涼菜 COLD DISHES

澳門幣 MOP

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

## 小食 APPETISERS

澳門幣 MOP

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

## 燒味、滷水拼盤 BBQ MEAT AND MARINATED MEAT

澳門幣 MOP

瑤柱貴妃雞 Poached chicken with conpoy	半隻 \$228 一隻 \$420	<input type="checkbox"/>
燒鴨配冰梅醬 Roasted duck served with plum sauce	\$168	<input type="checkbox"/>
樸葉燒蜜餞叉燒皇 Char siu - pork collar butt, honey BBQ glazed, served on Hooba leaf	\$188	<input type="checkbox"/>
脆皮燒腩肉 Crispy roasted pork belly	小份 \$88 大份 \$148	<input type="checkbox"/>
燒味雙拼 BBQ meat combo	\$228	<input type="checkbox"/>
滷水鵝片 Marinated sliced goose	\$198	<input type="checkbox"/>
滷水鵝掌翼 "Chaozhou style" marinated goose webs & wings	\$198	<input type="checkbox"/>

## 廚師精選 CHEF RECOMMENDATION

澳門幣 MOP

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

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