



## 精選點心 DIM SUM SPECIALS

		首次 加單 1 <sup>st</sup> order 2 <sup>nd</sup> order
01 觀海軒三色蝦餃皇	\$58	<input type="checkbox"/> <input type="checkbox"/>
steamed tri-color prawn dumplings		
02 鮑魚滑燒賣	\$58	<input type="checkbox"/> <input type="checkbox"/>
steamed pork dumplings with conpoy and abalone		
03 陳皮山竹牛肉球	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed minced beef balls with dried mandarin peel		
04 海皇醬蒸排骨	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed pork ribs in spicy seafood sauce		
05 杞子竹笙浸鮮竹卷	\$48	<input type="checkbox"/> <input type="checkbox"/>
poached bean curd skin rolls with bamboo pith and lycium berry in supreme soup		
06 黑松露帶子菜苗餃	\$58	<input type="checkbox"/> <input type="checkbox"/>
steamed scallops, black truffle and spinach dumplings		
07 鮑汁腐竹燜雞腳	\$48	<input type="checkbox"/> <input type="checkbox"/>
stewed chicken feet in abalone sauce		
08 上湯小籠包	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed minced pork buns with supreme soup		
09 蜜汁叉燒包 (蒸或炸)	\$38	<input type="checkbox"/> <input type="checkbox"/>
barbecued pork buns (steamed or deep-fried)		
10 灼北方鮮肉餃子	\$48	<input type="checkbox"/> <input type="checkbox"/>
poached minced pork dumplings		
11 荷香瑤柱珍珠雞	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed wrapped glutinous rice and conpoy		
12 瑤柱蔥花蒸蘿蔔糕	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed turnip cakes with conpoy and green onion		

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。

		首次 加單 1 <sup>st</sup> order 2 <sup>nd</sup> order
13 鮮百合雜菌素腸粉	\$38	<input type="checkbox"/> <input type="checkbox"/>
steamed rice rolls with fresh lily bulb and assorted mushroom		
14 觀海軒鴛鴦腸粉：	\$48	<input type="checkbox"/> <input type="checkbox"/>
炸油條花枝肉&瑤柱蔥花 steamed rice rolls : deep-fried dough, cuttlefish, conpoy and green onion		
15 梅菜皇蒸叉燒腸	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed barbecued pork rice rolls with preserved vegetable		
16 XO 醬炒腸粉	\$48	<input type="checkbox"/> <input type="checkbox"/>
sautéed rice rolls in xo sauce		
17 蘆筍鮮蝦仁腸粉	\$58	<input type="checkbox"/> <input type="checkbox"/>
steamed rice rolls with asparagus and shrimp		
18 香脆沙律鮮果海鮮盞	\$38	<input type="checkbox"/> <input type="checkbox"/>
fruit salad in crispy rice basket		
19 芋絲素菜炸春卷	\$38	<input type="checkbox"/> <input type="checkbox"/>
deep-fried spring rolls with taro and vegetables		
20 家鄉海味鹹水角	\$38	<input type="checkbox"/> <input type="checkbox"/>
deep-fried glutinous rice dumplings and seafood		
21 蜂巢荔茸鳳尾蝦	\$48	<input type="checkbox"/> <input type="checkbox"/>
deep-fried taro and prawn pastries		
22 金粟脆皮墨魚餅	\$48	<input type="checkbox"/> <input type="checkbox"/>
deep-fried cuttlefish, sweet corn and chives dumplings		
23 脆皮太湖咸薄餅	\$48	<input type="checkbox"/> <input type="checkbox"/>
crispy pancake in tai hu style		
24 勝瓜地豆黃花魚蓉粥	\$58	<input type="checkbox"/> <input type="checkbox"/>
yellow coacker, congee with angled luffa and peanuts		
25 紅棗栗子花膠雞球粥	\$68	<input type="checkbox"/> <input type="checkbox"/>
chicken with fish maw, red date and chest nut congees		

落單時間 ordering time	枱號 table no.	人數 person

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



觀  
KWUN  
海  
HOI  
軒  
HEEN





## 甜品 DESSERTS

- |              |  | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order                       |
|--------------|--|-----------------------------|---|
| 26 即烤雞蛋撻     | freshly baked egg tarts  | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 27 桂花杞子紅豆糕   | red beans, boiled lycium berry and osmanthus pudding           | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 28 香滑椰汁糕     | chilled coconut pudding  | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 29 香滑馬拉糕     | steamed traditional sponge cake                                | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 30 清香九層棗茸糕   | steamed red date layered cakes                                 | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 31 生磨腰果露湯圓   | sweetened cashew nut soup and glutinons rice dumplings         | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 32 擂沙黑芝麻湯圓   | glutinous rice balls with black sesame paste                   | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 33 香滑奶皇流沙包   | steamed egg yolk custard buns                                  | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 34 薑汁蕃薯糖水    | sweet potato and ginger soup                                   | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 35 香芒楊枝甘露    | chilled mango, pomelo and sago cream soup                      | \$38                        | <input type="checkbox"/> <input type="checkbox"/> |
| 36 燕窩珍珠金瓜露   | sweet pumpkin soup with bird's nest and sago                   | \$48                        | <input type="checkbox"/> <input type="checkbox"/> |
| 37 燕窩綠茶芒果軟糰卷 | malaysian green tea soft glutinous rice rolls with bird's nest | \$48                        | <input type="checkbox"/> <input type="checkbox"/> |



## 午市小食 SNACKS

- |                       |   | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order                       |
|-----------------------|---|-----------------------------|---|
| 38 香菜拌雲耳              | marinated black fungus with coriander in chili sauce                                  | \$68                        | <input type="checkbox"/> <input type="checkbox"/> |
| 39 金莎豆腐               | deep-fried bean curd  | \$68                        | <input type="checkbox"/> <input type="checkbox"/> |
| 40 跳爽蘿蔔皮拌西施果          | marinated radish with tomato  | \$68                        | <input type="checkbox"/> <input type="checkbox"/> |
| 41 柚子茶燒豬面肉拌薄餅         | pancake with yuzu marinated barbecued pork  | \$78                        | <input type="checkbox"/> <input type="checkbox"/> |
| 42 話梅農家雞              | chicken marinated in preserved plum   | \$88                        | <input type="checkbox"/> <input type="checkbox"/> |
| 43 子薑拌海蜇              | marinated jelly fish with sour ginger   | \$98                        | <input type="checkbox"/> <input type="checkbox"/> |
| 44 時蔬 (生炒/上湯/濃雞湯/濃魚湯) | seasonal vegetables (wok fried / poached in supreme soup / chicken broth / fish soup) | \$128                       | <input type="checkbox"/> <input type="checkbox"/> |
| 45 橙花雞球               | braised chicken with orange sauce   | \$128                       | <input type="checkbox"/> <input type="checkbox"/> |
| 46 花雕醉鴿               | pigeon marinated in chinese wine  | \$128                       | <input type="checkbox"/> <input type="checkbox"/> |
| 47 金牌脆皮燒肉             | crisp-roasted pork belly  | \$138                       | <input type="checkbox"/> <input type="checkbox"/> |
| 48 陳皮燒鴨               | roasted duck with dried orange peel   | \$138                       | <input type="checkbox"/> <input type="checkbox"/> |
| 49 麻椒響螺片              | spicy sea whelk slices  | \$138                       | <input type="checkbox"/> <input type="checkbox"/> |



## 午市飯麵 RICE & NOODLES

- |                |   | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order                       |
|----------------|---|-----------------------------|---|
| 50 桂花瑤柱炒新竹米粉   | fried xin zhu rice vermicelli with scallop and egg                            | \$118                       | <input type="checkbox"/> <input type="checkbox"/> |
| 51 桂花蚌咸肉豬骨湯炆米粉 | braised rice vermicelli and neck clams in salted pork bone soup               | \$128                       | <input type="checkbox"/> <input type="checkbox"/> |
| 52 大廚秘制乾炒和牛河粉  | fried rice noodles and wagyu beef in our chef's sauce                         | \$128                       | <input type="checkbox"/> <input type="checkbox"/> |
| 53 豉椒黑豚肉帶子濕炒河粉 | fried rice noodles with kurobota pork, scallop and pepper in black bean sauce | \$138                       | <input type="checkbox"/> <input type="checkbox"/> |
| 54 黑松露野菌焗伊麵    | braised e-fu noodles with mushroom and black truffle                          | \$138                       | <input type="checkbox"/> <input type="checkbox"/> |
| 55 鮮茄滑蛋海鮮濕炒麵   | crispy noodles with seafood and egg   | \$138                       | <input type="checkbox"/> <input type="checkbox"/> |
| 56 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"/> <input type="checkbox"/> |
| 57 濃雞湯瓜粒湯飯     | braised rice with chicken and melon in soup                                   | \$128                       | <input type="checkbox"/> <input type="checkbox"/> |
| 58 黑松露和牛蛋白炒飯   | fried rice with wagyu beef, egg white and black truffle                       | \$148                       | <input type="checkbox"/> <input type="checkbox"/> |
| 59 籠仔蒜香龍躉蒸飯    | steamed rice with diced grouper fish and garlic                               | \$168                       | <input type="checkbox"/> <input type="checkbox"/> |
| 60 鮑魚雞粒燴飯      | fried rice with abalone and diced chicken                                     | \$188                       | <input type="checkbox"/> <input type="checkbox"/> |
| 61 觀海軒炒飯       | signature fried rice in kwun hoi heen style                                   | \$188                       | <input type="checkbox"/> <input type="checkbox"/> |

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.