

嗜味小點

KAM LAI HEEN SPECIALTIES

	首次 1 st order	加單 2 nd order
32 避風塘軟殼蟹 Deep-Fried Soft Shell Crab Prepared in Typhoon Shelter Style	70 <input type="checkbox"/>	<input type="checkbox"/>
33 燒汁海苔花枝丸 Deep-Fried Cuttlefish Balls with Seaweed and Teriyaki Sauce	70 <input type="checkbox"/>	<input type="checkbox"/>
34 糟滷鹹牛舌 OX Tongue with Superior Pickle Sauce	65 <input type="checkbox"/>	<input type="checkbox"/>
35 胡椒鹹菜豬肚 Braised Pork Tripe and Preserved Mustard in Pepper Bone Broth	55 <input type="checkbox"/>	<input type="checkbox"/>
36 蜜汁香煎滷紅腸 Pan-Fried Chinese Red Sausage with Honey Soy Sauce	50 <input type="checkbox"/>	<input type="checkbox"/>
37 香酥脆炸豆腐粒 Crispy-Fried Tofu Cubes	50 <input type="checkbox"/>	<input type="checkbox"/>
38 金沙貝貝瓜 Deep-Fried Sliced Mini Pumpkin with Salted Egg Yolk	50 <input type="checkbox"/>	<input type="checkbox"/>
39 傳統茶粿湯 Braised Rice Dumplings, Dried Shrimp, Lard Dregs and Pickle Mustard Tuber in Bone Broth	40 <input type="checkbox"/>	<input type="checkbox"/>



+853 8793 3821

Chinese tea charge at MOP18 per person
中國茶每位澳門幣18

All prices are subject to 10% service charge
所有價目需另加10%服務費

If you have any concerns regarding food allergies,
please alert your server prior to ordering.
如果您對食物有任何過敏的疑慮，請在點餐前告知服務員

Table No.
枱號

Person
人數

Ordering time
落單時間

蒸藝美點

STEAMED

	首次 1 st order	加單 2 nd order
1 摩利花膠蟹肉灌湯餃 (每位) 	80	<input type="checkbox"/>
Morel Mushroom, Fish Maw and Crab Meat Dumplings in Superior Broth (Per Serving)		<input type="checkbox"/>
2 手工甜蝦餃皇 	55	<input type="checkbox"/>
Handmade Amaemi Dumplings		<input type="checkbox"/>
3 XO帆立貝燒賣 	55	<input type="checkbox"/>
Hokkaido Yesso Scallop Dumplings Stuffed with Pork, Shrimps, Mushrooms and XO Sauce		<input type="checkbox"/>
4 山珍松茸野菜餃 	50	<input type="checkbox"/>
Steamed Matsutake Mushroom and Vegetable Dumplings		<input type="checkbox"/>
5 廣味情懷糯米雞	50	<input type="checkbox"/>
Glutinous Rice, Salted Egg Yolk, Chicken and Pork Sausage, Steamed in Lotus Leaf		<input type="checkbox"/>
6 櫻花蝦蒸蘿蔔糕	50	<input type="checkbox"/>
Turnip Cake with Preserved Meat and Dried Sakura Shrimps		<input type="checkbox"/>
7 麵醬柚皮蒸豚排	50	<input type="checkbox"/>
Pork Spare Ribs with Pomelo Peel and Yellow Bean Sauce		<input type="checkbox"/>
8 牛肝菌素鮮竹卷 	45	<input type="checkbox"/>
Bean Curd Rolls with Vegetable and Porcini Mushroom		<input type="checkbox"/>
9 海味醬皇蒸鳳爪	45	<input type="checkbox"/>
Chicken Feet with XO Sauce		<input type="checkbox"/>
10 陳皮鮮竹牛肉球	40	<input type="checkbox"/>
Beef Balls with Tangerine Peel		<input type="checkbox"/>
11 陳皮桔子流沙包 	40	<input type="checkbox"/>
Mandarin and Egg Yolk Custard Buns		<input type="checkbox"/>
12 傳統蠔皇叉燒包	40	<input type="checkbox"/>
Barbecued Pork Buns		<input type="checkbox"/>

手工腸粉

RICE FLOUR ROLLS

13 脆瑤帆立貝布拉腸粉 	70	<input type="checkbox"/>
Steamed Rice Flour Rolls with Hokkaido Yesso Scallops and Conpoy		<input type="checkbox"/>
14 香脆海皇一品腸 	65	<input type="checkbox"/>
Crispy-Fried Seafood Rice Flour Rolls with Coriander		<input type="checkbox"/>
15 竹筍韭黃鮮蝦腸	50	<input type="checkbox"/>
Steamed Rice Flour Rolls with Shrimps, Hotbed Chives and Bamboo Pith		<input type="checkbox"/>
16 榨菜牛肉布拉腸粉	50	<input type="checkbox"/>
Steamed Rice Flour Rolls with Beef and Pickled Mustard Root		<input type="checkbox"/>
17 牛肝菌萵筍布拉腸粉 	50	<input type="checkbox"/>
Steamed Rice Flour Rolls with Porcini Mushroom, Celtnuce and Wood Fungus		<input type="checkbox"/>
18 木魚XO醬炒腸粉	45	<input type="checkbox"/>
Stir-Fired Rice Flour Rolls with XO Sauce		<input type="checkbox"/>

炸焗系列

FRIED AND BAKED

	首次 1 st order	加單 2 nd order
19 鱈魚籽至尊鮑魚酥 (每位) 	75	<input type="checkbox"/>
Baked Abalone in Pastry with Osetra Caviar (Per Serving)		<input type="checkbox"/>
20 黑松露野菌銀絲春卷 	50	<input type="checkbox"/>
Crispy-Fried Glass Noodles, Mixed Mushroom and Black Truffle Spring Rolls		<input type="checkbox"/>
21 黃金奶酪千絲蝦	50	<input type="checkbox"/>
Crispy-Fried Shrimp, Cuttlefish and Cheese Dumplings		<input type="checkbox"/>
22 酥香燒鴨鵝肝芋球 	50	<input type="checkbox"/>
Crispy-Fried Taro Dumplings with Foie Gras, Roasted Duck and Assorted Mushroom		<input type="checkbox"/>
23 鮮蝦韭菜薄脆餅	45	<input type="checkbox"/>
Crispy-Fried Chives and Shrimp-Stuffed Cake		<input type="checkbox"/>
24 五香豚肉鹹水角	40	<input type="checkbox"/>
Deep-Fried Glutinous Rice Dumplings with Iberico Pork, Dried Shrimps and Mushroom		<input type="checkbox"/>

生滾粥品

PEARL RICE CONGEE

(每位 / Per Serving)

25 鮑魚一品海味滑雞粥	65	<input type="checkbox"/>
Congee with Abalone, Dried Seafood and Chicken		<input type="checkbox"/>
26 慢煮窩蛋殼飼牛肉粥	60	<input type="checkbox"/>
Congee with Sliced Australian Beef and Poached Japanese Egg		<input type="checkbox"/>
27 絲瓜木耳斑片粥 	60	<input type="checkbox"/>
Congee with Grouper Fillet, Wood Fungus and Loofah		<input type="checkbox"/>
28 金瑤黑豚肉末粥	50	<input type="checkbox"/>
Congee with Iberico Pork and Conpoy		<input type="checkbox"/>
29 生滾薑絲鮮豬潤粥	50	<input type="checkbox"/>
Congee with Pork Liver and Ginger		<input type="checkbox"/>
30 松茸竹筍金瓜粥 	45	<input type="checkbox"/>
Congee with Pumpkin, Bamboo Pith and Matsutake Mushroom		<input type="checkbox"/>
31 明火瑤柱菜粒粥	40	<input type="checkbox"/>
Congee with Choy Sum and Conpoy		<input type="checkbox"/>