



## 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 鮑魚松茸滑燒賣	\$58	<input type="checkbox"/> <input type="checkbox"/>
steamed pork dumplings with abalone and mushroom		
03 陳皮山竹牛肉球	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed minced beef balls with dried mandarin peel		
04 海皇醬香芋蒸排骨	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed pork ribs and taro 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 干醬蒸鳳爪	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed chicken feet in mixed sauce		
08 上湯鴛鴦小籠包	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed pork dumplings 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 水晶乾貝潮州粿	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed crystal dumplings with conpoy, dry shrimps and mixed vegetables		
11 荷香瑤柱珍珠雞	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed wrapped glutinous rice and conpoy		
12 香蔥馬拉盞炒蘿蔔糕	\$48	<input type="checkbox"/> <input type="checkbox"/>
sautéed turnip cakes with conpoy and dried seafood		

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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"/>
脆皮蟹子鮮蝦腐皮及瑤柱蔥花 steamed rice rolls: crispy shrimp with crab roe bean curd skin rolls and conpoy with green onion		
15 芫荽貢菜叉燒腸	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed barbecued pork rice rolls with coriander and moss jelly vegetables		
16 香煎靈芝菇菜肉窩貼	\$48	<input type="checkbox"/> <input type="checkbox"/>
pan-fried chives, mushroom and pork dumplings		
17 沙嗲魚腐蒸鮮魷魚	\$48	<input type="checkbox"/> <input type="checkbox"/>
steamed fresh squid with satay and fish tofu		
18 五柳汁炸鮮蝦雲吞	\$48	<input type="checkbox"/> <input type="checkbox"/>
deep-fried shrimp wontons with sweet and sour sauce		
19 沙律蟹肉鮮蝦春卷	\$48	<input type="checkbox"/> <input type="checkbox"/>
deep-fried spring rolls with crab salad and prawns		
20 家鄉海味鹹水角	\$38	<input type="checkbox"/> <input type="checkbox"/>
deep-fried glutinous rice dumplings and seafood		
21 帶子荔茸香酥盒	\$48	<input type="checkbox"/> <input type="checkbox"/>
deep-fried taro and scallop pastries		
22 金粟脆皮墨魚餅	\$48	<input type="checkbox"/> <input type="checkbox"/>
deep-fried cuttlefish, sweet corn and chives cakes		
23 脆皮太湖鹹薄餅	\$48	<input type="checkbox"/> <input type="checkbox"/>
crispy pancake in tai hu style		
24 銀杏南瓜鮮百合粥	\$48	<input type="checkbox"/> <input type="checkbox"/>
pumpkin and lily bulb congee with ginkgo		
25 鮮淮山粟米鹹豬骨粥	\$68	<input type="checkbox"/> <input type="checkbox"/>
salted pork bone, corn and fresh yam congee		

落單時間 ordering time	枱號 table no.	人數 person
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觀  
KWUN  
海  
HOI  
軒  
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





## 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<br>freshly baked egg tarts  | \$38                        | <input type="checkbox"/>    |
| 27 桂花栗子紅豆糕<br>red beans, osmanthus<br>and chestnut pudding                     | \$38                        | <input type="checkbox"/>    |
| 28 香滑椰汁糕<br>chilled coconut pudding  | \$38                        | <input type="checkbox"/>    |
| 29 香滑馬拉糕<br>steamed traditional sponge cake                                    | \$38                        | <input type="checkbox"/>    |
| 30 清香九層棗茸糕<br>steamed red date layered cakes                                   | \$38                        | <input type="checkbox"/>    |
| 31 鮮奶腰果露湯圓<br>fresh milk soup with cashew nut<br>cream and glutinous dumplings | \$38                        | <input type="checkbox"/>    |
| 32 擂沙黑芝麻湯圓<br>glutinous rice balls with black<br>sesame paste                  | \$38                        | <input type="checkbox"/>    |
| 33 香滑奶皇流沙包<br>steamed egg yolk custard buns                                    | \$38                        | <input type="checkbox"/>    |
| 34 粒粒紅豆茸南瓜糰<br>pumpkin pastries stuffed with red<br>bean paste                 | \$38                        | <input type="checkbox"/>    |
| 35 香芒楊枝甘露<br>chilled mango, pomelo and sago<br>cream soup                      | \$38                        | <input type="checkbox"/>    |
| 36 桂花糖龜苓膏<br>herbal jelly with osmanthus syrup                                 | \$38                        | <input type="checkbox"/>    |
| 37 燕窩川貝燉雪梨<br>sweet pear soup with bird's nest<br>and fritillary bulbs         | \$48                        | <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 芫荽拌雲耳<br>marinated black fungus<br>with coriander in chili sauce   | \$68                        | <input type="checkbox"/>    |
| 39 金沙豆腐<br>deep-fried bean curd   | \$68                        | <input type="checkbox"/>    |
| 40 跳爽蘿蔔皮拌蕃茄仔<br>marinated radish with cherry<br>tomatoes  | \$68                        | <input type="checkbox"/>    |
| 41 涼拌拍黃瓜<br>smashed marinated cucumbers   | \$68                        | <input type="checkbox"/>    |
| 42 麻辣涼拌蹄筋<br>marinated pork tendons with spicy<br>chili sauce   | \$78                        | <input type="checkbox"/>    |
| 43 南乳芝麻燒雞<br>roast chicken with fermented bean<br>curd and sesame   | \$138                       | <input type="checkbox"/>    |
| 44 子薑拌海蜇<br>marinated jelly fish with sour ginger   | \$98                        | <input type="checkbox"/>    |
| 45 時蔬<br>(生炒/上湯/濃雞湯/濃魚湯)<br>seasonal vegetables (wok fried /<br>poached in supreme soup /<br>chicken broth / fish soup) | \$128                       | <input type="checkbox"/>    |
| 46 沙律吉列脆炸軟殼蟹<br>deep-fried soft shell crab rolls<br>with mayonnaise   | \$128                       | <input type="checkbox"/>    |
| 47 花雕醉鴿<br>pigeon marinated in chinese wine   | \$128                       | <input type="checkbox"/>    |
| 48 金牌脆皮燒肉<br>crisp-roasted pork belly   | \$138                       | <input type="checkbox"/>    |
| 49 古法燒鴨<br>roasted duck in traditional style  | \$138                       | <input type="checkbox"/>    |
| 50 豉油雞脾菇拼豬大腸<br>pleurotus eryngii with soy sauce<br>and pig intestines  | \$138                       | <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 |
|--|-----------------------------|-----------------------------|
| 51 桂花瑤柱炒新竹米粉<br>fried xin zhu rice vermicelli<br>with scallop and egg                          | \$118                       | <input type="checkbox"/>    |
| 52 桂花蚌鹹肉豬骨湯燜米粉<br>braised rice vermicelli and neck<br>clams in salted pork bone soup           | \$128                       | <input type="checkbox"/>    |
| 53 大廚秘制乾炒和牛河粉<br>chef's fried rice noodles<br>with wagyu beef                                  | \$128                       | <input type="checkbox"/>    |
| 54 豉椒牛肉帶子濕炒河粉<br>fried rice noodles with beef<br>and scallops in black bean sauce              | \$138                       | <input type="checkbox"/>    |
| 55 黑松露野菌燜伊麵<br>braised e-fu noodles<br>with mushroom and black truffle                         | \$138                       | <input type="checkbox"/>    |
| 56 XO醬黑豚肉蝦仁濕炒麵<br>fried noodles with kurobota pork<br>and prawns in xo sauce                   | \$138                       | <input type="checkbox"/>    |
| 57 鮑汁花膠海鮮撈粗麵<br>braised noodles with fish maw, fish<br>lips and dried seafood in abalone sauce | \$138                       | <input type="checkbox"/>    |
| 58 金湯脆米海參泡飯<br>braised crispy rice with sea<br>cucumbers in golden soup                        | \$128                       | <input type="checkbox"/>    |
| 59 黑松露和牛蛋白炒飯<br>fried rice with wagyu beef,<br>egg white and black truffle                     | \$148                       | <input type="checkbox"/>    |
| 60 籠仔金蒜黃豆醬龍躉蒸飯<br>steamed rice with diced grouper<br>fish, garlic and soy sauce                | \$168                       | <input type="checkbox"/>    |
| 61 鮑魚雞粒燴飯<br>fried rice with abalone<br>and diced chicken                                      | \$188                       | <input type="checkbox"/>    |
| 62 觀海軒炒飯<br>kwun hoi heen signature fried rice   | \$188                       | <input type="checkbox"/>    |

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