巧手點心

DIM SUM

尅湯日本毛蟹小籠包 (每件)
Steamed Kegani Crabmeat Dumpling (Per Piece) 68

蒸汁鮑魚燒賣 (每件)
Steamed Traditional Pork Dumpling with Baby Abalone (Per Piece) 48

蒸窩鳳眼餃 (每件)
Steamed Seafood with Bird’s Nest Dumpling (Per Piece) 48

水晶松露蟹粉果 (每件)
Steamed Truffle and Crabmeat Dumpling (Per Piece) 38

金粟石斑餃 (每件)
Steamed Crystal Dumpling with Garoupa Fillet and Sweet Corn (Per Piece) 38

翡翠玉龍餃 (每件)
Jade Dragon Dumpling (Per Piece) 38

黑椒燒汁一口和牛酥 (每件)
Baked Black Pepper Wagyu Beef Puff (Per Piece) 32

X.O. 鮰花蛤炒長春卷 (每件)
Crispy Sea Clam Roll with X.O. Sauce (Per Piece) 28

魚籽蟹肉千層酥 (三件) (需時二十分鐘)
Baked Salmon Roe and Crabmeat Tartlet (3 Pieces) (Preparation Time 20 Mins) 108

蝦汁海參蒸餃 (三件)
Pan-fried Sea Cucumber Dumpling with Abalone Sauce (3 Pieces) 98

龍蝦湯雲吞 (六件)
Poached Won Ton in Lobster Bisque (6 Pieces) 98

紅油抄手 (六件)
Poached Vegetable and Pork Dumplings in Vinegar and Chili Sauce (6 Pieces) 88

長脚蟹肉鮮竹卷 (三件)
Steamed Alaskan King Crabmeat in Bean Curd Skin with Consommé (3 Pieces) 88

山楂咕嚕黑豚
Crispy Iberico Pork with Hawthorn Sauce 88

歐陽師傅推介
Chef Au Yeung Recommendation

All prices are in MOP and subject to a 10% service charge
巧手點心

DIM SUM

黑豚叉燒酥 (三件) (需時二十分鐘)
Baked Iberico Pork Pastry (3 Pieces) (Preparation Time 20 Mins) 88

樱花蝦綠茶果 (三件)
Steamed Green Tea Flavors Glutinous Rice Dumpling with Sakura Shrimp (3 Pieces) 78

榆耳上素粉果 (三件)
Steamed Elm Fungus and Vegetable Crystal Dumpling (3 Pieces) 78

京葱香薰豚肉包 (三件) (需時二十分鐘)
Pan-fried Iberico Pork Bun with Scallion (3 Pieces) (Preparation Time 20 Mins) 78

銀絲鮮帶子餃 (三件)
Steamed Scallop and Crystal Noodles Dumpling with “Si Chuan” Style (3 Pieces) 78

水晶潮州粉果 (三件)
Steamed Dried Shrimp and Preserved Vegetable Dumpling (3 Pieces) 60

藜參流沙包 (三件)
Steamed Organic Buck Wheat Bun with Cream Custard (3 pieces) 60

金腿法國羅蓉絲酥 (三件)
Baked Turnip Puffs with Yunnan Ham and French Carrot (3 pieces) 78

三色布拉腸粉
自選一款米製腸粉 (傳統白米腸, 紅米腸, 蒸花蝦米腸)
自選三款餡料 (香芋素卷, 石斑魚片, 霧皮鮮蝦卷, 蔥爆和牛, 梅菜黑豚叉燒)

Steamed Rice Rolls 98
Choices of 1 Steamed Rice Roll
(Traditional Plain Roll, Red Rice Roll, Scallion and Dried Shrimp Roll)
Choices of 3 Ingredients
(Taro and Vegetable, Garoupa Fillet, Crispy Prawn Roll, Wagyu Beef and Scallion, Preserve Vegetable with Iberico Barbecued Pork)

鮮龍蝦菜軒腸粉
Steamed Rice Roll with Fresh Lobster and Vegetables 388

Chef Au Yeung Recommendation

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