

## 滋味甜點

### CHEF'S RECOMMENDATION

- |  | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order |
|--|-----------------------------|-----------------------------|
| 35 陳皮桔子流沙包 🍩<br>Mandarin and Egg Yolk Custard Buns   | 45 <input type="checkbox"/> | <input type="checkbox"/>    |
| 36 海鹽燕窩牛乳撻<br>Baked Egg White Milk Tarts with Sweetened Bird's Nest and Sea Salt   | 55 <input type="checkbox"/> | <input type="checkbox"/>    |
| 37 懷舊冰花炸蛋球(每日限供應)<br>Chinese Fired Sugar Egg Puffs (Limited Daily Special)   | 45 <input type="checkbox"/> | <input type="checkbox"/>    |
| 38 經典西米焗布甸(每日限供應；每位)<br>Traditional Baked Egg Custard Pudding with Lotus Seeds Paste and Sago (Limited Daily Special; Per Serving) | 45 <input type="checkbox"/> | <input type="checkbox"/>    |

## 嗜味小點

### KAM LAI HEEN SPECIALTIES

- |  |                             |                          |
|--|-----------------------------|--------------------------|
| 39 避風塘軟殼蟹<br>Deep-Fried Soft Shell Crab in Typhoon Shelter Style   | 75 <input type="checkbox"/> | <input type="checkbox"/> |
| 40 咖喱汁煮斑頭骨腩<br>Wok-Fried Grouper Head, Bone and Belly in Curry Sauce   | 58 <input type="checkbox"/> | <input type="checkbox"/> |
| 41 煎釀百花尖椒<br>Pan-Fried Cuttlefish Stuffed in Green Chilli Pepper with Soy Sauce                                  | 58 <input type="checkbox"/> | <input type="checkbox"/> |
| 42 琥珀花雕牛筋<br>Cold Beef Tendon with Five Spices and Hua Diao Wine Sauce   | 75 <input type="checkbox"/> | <input type="checkbox"/> |
| 43 檸檬蜜汁脆皮金錢肚<br>Deep-Fried Honeycomb Beef Tripe with Honey Lemon Sauce   | 50 <input type="checkbox"/> | <input type="checkbox"/> |
| 44 胡椒鹹菜豬肚(每位)<br>Braised Pork Tripe, Preserved Mustard in Pepper Bone Broth (Per Serving)                        | 50 <input type="checkbox"/> | <input type="checkbox"/> |
| 45 情懷茶粿湯(每位)<br>Braised Rice Noodles with Dried Shrimps, Lard, Pickled Tuber Mustard in Bone Broth (Per Serving) | 40 <input type="checkbox"/> | <input type="checkbox"/> |
| 46 芝麻榨菜腎片<br>Cold Chicken Kidneys and Preserved Mustard Roots in Sesame Oil Dressing                             | 50 <input type="checkbox"/> | <input type="checkbox"/> |
| 47 金沙貝貝瓜<br>Deep-Fried Sliced Mini Pumpkin with Salted Egg Yolk  | 50 <input type="checkbox"/> | <input type="checkbox"/> |
| 48 香酥脆炸豆腐粒 🍲<br>Crispy-Fried Tofu Cubes  | 50 <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

Persons  
人數

Ordering Time  
落單時間



## 蒸藝美點

### STEAMED

- |  | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order |
|--|-----------------------------|-----------------------------|
| 1 鮑魚海味竹筍灌湯餃 (每位)                | 80                          | <input type="checkbox"/>    |
| Steamed Superior Soup Dumpling Stuffed with Bamboo Pith, Crab, Conpoy and Abalone (Per Serving)                  |                             |                             |
| 2 手工甜蝦餃皇                        | 58                          | <input type="checkbox"/>    |
| Handmade Amaebi Shrimp Dumplings   |                             |                             |
| 3 蟹籽流心燒賣                        | 58                          | <input type="checkbox"/>    |
| Steamed Pork and Shrimp Dumplings with Mushrooms and Salted Egg Yolk   |                             |                             |
| 4 帆立貝珍珠餃                        | 58                          | <input type="checkbox"/>    |
| Steamed Hokkaido Yesso Scallop Dumplings   |                             |                             |
| 5 菌香花姿芙蓉卷  | 58                          | <input type="checkbox"/>    |
| Deep-Fried Cuttlefish and Bean Curd Rolls with Mushroom Broth  |                             |                             |
| 6 陳皮鮮竹牛肉球  | 48                          | <input type="checkbox"/>    |
| Beef Balls with Tangerine Peel   |                             |                             |
| 7 豉蒜金瓜蒸豚排  | 48                          | <input type="checkbox"/>    |
| Steamed Pork Spare Ribs with Diced Pumpkin, Garlic and Black Beans   |                             |                             |
| 8 傳統蠔皇叉燒包  | 48                          | <input type="checkbox"/>    |
| Steamed Barbecued Pork Buns  |                             |                             |
| 9 廣味情懷糯米雞  | 58                          | <input type="checkbox"/>    |
| Canton Style Steamed Glutinous Rice Stuffed with Salted Egg Yolk, Chicken and Pork Sausage Wrapped in Lotus Leaf |                             |                             |
| 10 懷舊四寶雞扎  | 50                          | <input type="checkbox"/>    |
| Classic Steamed Mushrooms, Fish Maw, Cuttlefish and Chicken in Bean Curd Rolls                                   |                             |                             |
| 11 廣式醬皇蒸鳳爪   | 48                          | <input type="checkbox"/>    |
| Steamed Chicken Feet and Peanuts with Black Bean Sauce   |                             |                             |
| 12 姬松茸山珍野菜餃                     | 50                          | <input type="checkbox"/>    |
| Steamed Matsutake Mushrooms and Vegetable Dumplings  |                             |                             |

## 手工腸粉

### STEAMED RICE ROLLS

- |  |    |                          |
|--|----|--------------------------|
| 13 香脆海皇一品腸粉   | 70 | <input type="checkbox"/> |
| Crispy-Fried Seafood Bean Curd and Rice Flour Rolls  |    |                          |
| 14 竹筍韭黃鮮蝦腸粉   | 60 | <input type="checkbox"/> |
| Steamed Rice Flour Rolls with Shrimps, Hotbed Chives and Bamboo Pith                             |    |                          |
| 15 黑椒牛肉布拉腸粉  | 50 | <input type="checkbox"/> |
| Steamed Rice Flour Rolls with Black Pepper Beef  |    |                          |
| 16 豚肉叉燒布拉腸粉  | 50 | <input type="checkbox"/> |
| Steamed Rice Flour Rolls with Barbecued Iberico Pork and Pickled Vegetables                      |    |                          |
| 17 紅米牛肝菌素菜腸粉  | 55 | <input type="checkbox"/> |
| Steamed Red Rice Flour Rolls with Porcini Mushrooms, Celtuce and Wood Fungus                     |    |                          |
| 18 頭抽銀芽煎腸粉   | 45 | <input type="checkbox"/> |
| Stir-Fried Rice Flour Rolls with Bean Sprouts and Supreme Soy Sauce                              |    |                          |

## 生滾粥品

### PEARL RICE CONGEE

- |  | 首次<br>1 <sup>st</sup> order | 加單<br>2 <sup>nd</sup> order |
|--|-----------------------------|-----------------------------|
| 19 絲瓜木耳斑片粥 (每位)   | 60                          | <input type="checkbox"/>    |
| Pearl Rice Congee with Grouper Fillet, Wood Fungus and Loofah (Per Serving)                          |                             |                             |
| 20 鮑魚一品海味滑雞粥 (每位)  | 70                          | <input type="checkbox"/>    |
| Pearl Rice Congee with Abalone, Dried Seafood and Chicken (Per Serving)                              |                             |                             |
| 21 慢煮窩蛋穀飼牛肉粥 (每位)  | 60                          | <input type="checkbox"/>    |
| Pearl Rice Congee with Sliced Australian Beef and Sous Vide Japanese Egg (Per Serving)               |                             |                             |
| 22 金銀蛋豚肉片粥 (每位)  | 50                          | <input type="checkbox"/>    |
| Pearl Rice Congee with Sliced Pork, Salted Egg and Century Egg (Per Serving)                         |                             |                             |
| 23 姬松茸竹筍金瓜粥 (每位)  | 50                          | <input type="checkbox"/>    |
| Pearl Rice Congee with Pumpkin, Bamboo Pith and Matsutake Mushrooms (Per Serving)                    |                             |                             |
| 24 明火瑤柱菜粒粥 (每位)  | 50                          | <input type="checkbox"/>    |
| Pearl Rice Congee with Choy Sum and Conpoy (Per Serving)   |                             |                             |

## 炸焗點心

### FRIED AND BAKED

- |   |    |                          |
|---|----|--------------------------|
| 25 至尊松露鮑魚酥 (每位)  | 78 | <input type="checkbox"/> |
| Deep-Fried Whole Abalone in Pastry with Black Truffle (Per Serving)                                 |    |                          |
| 26 黃金奶酪千絲蝦  | 55 | <input type="checkbox"/> |
| Crispy-Fried Shrimps, Cuttlefish and Cheese Puffs   |    |                          |
| 27 脆香紫蘇鮮蝦餅  | 50 | <input type="checkbox"/> |
| Crispy-Fried Shrimp and Ooba Leaves Cake  |    |                          |
| 28 金腿蘿蔔絲酥   | 50 | <input type="checkbox"/> |
| Deep-Fried Turnip and Jinbau Ham Puffs  |    |                          |
| 29 黃金鳳梨叉燒酥  | 48 | <input type="checkbox"/> |
| Baked Barbecued Iberico Pork and Pineapple Puffs  |    |                          |
| 30 XO醬煎蘿蔔糕  | 55 | <input type="checkbox"/> |
| Pan-Fried Turnip Cake with Preserved Meat and Sausage with XO Sauce                                 |    |                          |
| 31 酥香燒鴨鵝肝芋球    | 55 | <input type="checkbox"/> |
| Crispy-Fried Taro Dumplings with Foie Gras and Roasted Duck   |    |                          |
| 32 黑蒜錦繡炸春卷  | 48 | <input type="checkbox"/> |
| Crispy-Fried Spring Rolls with Mushrooms, Chicken, Shrimps and Black Garlic                         |    |                          |
| 33 家鄉煎咸薄饅   | 48 | <input type="checkbox"/> |
| Fried Chinese Pan Cake with Dried Shrimps, Preserved Turnip and Chive                               |    |                          |
| 34 鹹香黑白芝麻球  | 48 | <input type="checkbox"/> |
| Deep-Fried Sesame Dumplings with Pork, Dried Shrimps and Chives in Five Spices                      |    |                          |