



精選點心 DIM SUM SPECIALS

- | | 首次
1 st order | 加單
2 nd order |
|---|-----------------------------|-----------------------------|
| 01 觀海軒三色蝦餃皇 | 58 | <input type="checkbox"/> |
| steamed tri-colour prawn dumplings | | <input type="checkbox"/> |
| 02 鮑魚雜菌海鮮餃 | 58 | <input type="checkbox"/> |
| steamed seafood dumplings
with abalone and mushroom | | <input type="checkbox"/> |
| 03 百花帶子釀白玉 | 48 | <input type="checkbox"/> |
| steamed stuffed radish with
cuttlefish and scallop | | <input type="checkbox"/> |
| 04 蜜汁叉燒包 - 蒸或炸 | 38 | <input type="checkbox"/> |
| barbecued pork buns
(steamed or deep-fried) | | <input type="checkbox"/> |
| 05 杞子螺頭滑燒賣 | 48 | <input type="checkbox"/> |
| steamed pork dumplings
with sea whelk and lycium berry | | <input type="checkbox"/> |
| 06 陳皮山竹牛肉球 | 48 | <input type="checkbox"/> |
| steamed minced beef balls
with aged mandarin peel | | <input type="checkbox"/> |
| 07 蒜蓉豉汁香芋蒸排骨 | 48 | <input type="checkbox"/> |
| steamed spare ribs with taro
in garlic and black bean sauce | | <input type="checkbox"/> |
| 08 羊肚菌杞子浸鮮竹卷 | 48 | <input type="checkbox"/> |
| poached bean curd skin rolls,
morel mushroom and lycium berry
in supreme soup | | <input type="checkbox"/> |
| 09 XO醬蒸鳳爪 | 48 | <input type="checkbox"/> |
| steamed chicken feet in xo sauce | | <input type="checkbox"/> |
| 10 上湯靈芝菇小籠包 | 48 | <input type="checkbox"/> |
| supreme soup dumplings with
pork and marmoreal mushroom | | <input type="checkbox"/> |

- | | 首次
1 st order | 加單
2 nd order |
|--|-----------------------------|-----------------------------|
| 11 荷香鮑魚珍珠雞 | 48 | <input type="checkbox"/> |
| steamed wrapped glutinous rice,
chicken and abalone | | <input type="checkbox"/> |
| 12 竹筍素菜餃 | 38 | <input type="checkbox"/> |
| steamed bamboo pith and
vegetables dumplings | | <input type="checkbox"/> |
| 13 香脆沙律鮮果海鮮蓋 | 38 | <input type="checkbox"/> |
| seafood and fruit salad
in crispy rice net | | <input type="checkbox"/> |

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|---|----|--------------------------|
| 14 皮蛋瘦肉粥 | 48 | <input type="checkbox"/> |
| century egg and pork congee | | <input type="checkbox"/> |
| 15 瑤柱花膠帶子粥 | 58 | <input type="checkbox"/> |
| fish maw and scallop congee with
conpoy | | <input type="checkbox"/> |
| 16 蟲草花冬菇滑雞蒸飯 | 58 | <input type="checkbox"/> |
| steamed rice with chicken,
mushroom and cordyceps flower | | <input type="checkbox"/> |
| 17 臘味排骨蒸飯 | 58 | <input type="checkbox"/> |
| steamed rice with assorted
preserved meat and pork ribs | | <input type="checkbox"/> |

手工腸粉 RICE FLOUR ROLLS

- | | 首次
1 st order | 加單
2 nd order |
|---|-----------------------------|-----------------------------|
| 18 竹筍上素腸粉 | 48 | <input type="checkbox"/> |
| steamed rice rolls with bamboo pith
and vegetables | | <input type="checkbox"/> |
| 19 觀海軒鴛鴦腸粉 | 48 | <input type="checkbox"/> |
| 紅米網絲鮮蝦腸粉及瑤柱蔥花
steamed rice rolls: crispy shrimp
with red rice rolls, conpoy
and green onions | | <input type="checkbox"/> |
| 20 蘆筍鮮蝦仁腸粉 | 58 | <input type="checkbox"/> |
| steamed rice rolls with fresh shrimp
and asparagus | | <input type="checkbox"/> |
| 21 XO醬炒腸粉 | 48 | <input type="checkbox"/> |
| sautéed rice rolls with xo sauce | | <input type="checkbox"/> |



煎炸焗系列 FRIED AND BAKED

- | | 首次
1 st order | 加單
2 nd order |
|--|-----------------------------|-----------------------------|
| 22 家鄉海味鹹水角 | 38 | <input type="checkbox"/> |
| deep-fried glutinous rice dumplings
with dried seafood | | <input type="checkbox"/> |
| 23 火腿茸香蔥餅 | 38 | <input type="checkbox"/> |
| pan-fried ham and scallion cakes | | <input type="checkbox"/> |
| 24 黑松露芝士三文魚卷 | 48 | <input type="checkbox"/> |
| black truffle and cheese salmon rolls | | <input type="checkbox"/> |
| 25 香煎潮洲韭菜粿 | 48 | <input type="checkbox"/> |
| pan-fried chiu chow leek cakes
with shrimp and pork | | <input type="checkbox"/> |
| 26 香煎馬拉醬炒蘿蔔糕 | 48 | <input type="checkbox"/> |
| sautéed turnip cakes with conpoy
and dried seafood | | <input type="checkbox"/> |
| 27 芋絲素菜炸春卷 | 48 | <input type="checkbox"/> |
| deep-fried spring rolls with taro
and vegetables | | <input type="checkbox"/> |
| 28 蜂巢荔茸鳳尾蝦 | 48 | <input type="checkbox"/> |
| deep-fried taro and prawn pastries | | <input type="checkbox"/> |
| 29 黑松露蓮藕墨魚餅 | 48 | <input type="checkbox"/> |
| deep-fried cuttlefish cakes with lotus
root and black truffle | | <input type="checkbox"/> |

落單時間 ordering time	枱號 table no.	人數 no. of guest
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觀
KWUN
海
HOI
軒
HEEN

以上價目為澳門幣，須另加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 food allergies or special dietary requirements

廚師推介 chef recommendation 素菜推介 vegetarian



午市小食 SNACKS

	首次 1 st order	加單 2 nd order
30 蒜苔肉絲炸春卷 deep-fried spring rolls with garlic sprouts and shredded pork	58	<input type="checkbox"/> <input type="checkbox"/>
31 奇脆金磚豆腐  deep-fried tofu	68	<input type="checkbox"/> <input type="checkbox"/>
32 沙薑豬手 pork knuckles marinated with ginger	68	<input type="checkbox"/> <input type="checkbox"/>
33 叉燒拼豉油雞 barbecued pork and soya sauce chicken	88	<input type="checkbox"/> <input type="checkbox"/>
34 錦滷雲吞 deep-fried wontons with sweet and sour sauce	78	<input type="checkbox"/> <input type="checkbox"/>
35 傳統金錢蟹盒 (2件)  deep-fried puffs with minced pork and crab meat (2 pcs)	68	<input type="checkbox"/> <input type="checkbox"/>
36 時蔬 (生炒/上湯/濃雞湯或 濃魚湯/豆豉鯪魚炒) seasonal vegetables (wok fried / poached in supreme soup / chicken broth / fish soup / fried dace with salted black beans)	128	<input type="checkbox"/> <input type="checkbox"/>
37 珍菌脆皮素鵝  crispy plant-based goose with mushroom	128	<input type="checkbox"/> <input type="checkbox"/>
38 清爽四喜拼盤 (海蜆、蹄筋、青瓜、木耳) marinated jelly fish, pork tendon, cucumbers and black fungus	128	<input type="checkbox"/> <input type="checkbox"/>
39 金牌脆皮燒肉  crispy roasted pork belly	138	<input type="checkbox"/> <input type="checkbox"/>
40 陳皮燒鴨 roasted duck with aged mandarin peel	138	<input type="checkbox"/> <input type="checkbox"/>
41 海鮮糊燒津白 braised chinese cabbage in seafood broth	148	<input type="checkbox"/> <input type="checkbox"/>

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午市飯麵 RICE & NOODLES

	首次 1 st order	加單 2 nd order
42 大地魚乾貝粉乾燒伊麵 braised e-fu noodles with flounder and scallop powder	128	<input type="checkbox"/> <input type="checkbox"/>
43 蟹粉帶子黑豚肉叉燒炒米粉 fried rice vermicelli, scallops, kurobuta pork and crab powder	128	<input type="checkbox"/> <input type="checkbox"/>
44 桂花蚌鹹豬骨湯燜米粉 braised rice vermicelli and sea cucumber meat in salted pork bone soup	128	<input type="checkbox"/> <input type="checkbox"/>
45 大廚秘制乾炒和牛河  chef's fried rice noodles with wagyu beef	128	<input type="checkbox"/> <input type="checkbox"/>
46 海鮮和牛肉撈幼麵 braised noodles with wagyu beef and seafood	138	<input type="checkbox"/> <input type="checkbox"/>
47 茄子蝦球雞肉濕炒麵 crispy noodles with eggplant, shrimp and chicken	138	<input type="checkbox"/> <input type="checkbox"/>
48 鮑汁花膠海鮮撈粗麵 braised noodles with fish maw and dried seafood in abalone sauce	138	<input type="checkbox"/> <input type="checkbox"/>
49 桂花蚌湯泡飯 braised rice with sea cucumber meat in soup	138	<input type="checkbox"/> <input type="checkbox"/>
50 福建燴飯 hokkien fried rice with chicken, shrimp and mushroom	138	<input type="checkbox"/> <input type="checkbox"/>
51 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"/>
52 八寶荷葉飯 fried rice with conpoy, chicken, shrimp wrapped in lotus leaf	148	<input type="checkbox"/> <input type="checkbox"/>
53 香菇醬雜錦炒飯  fried rice with vegetables in mushroom sauce	108	<input type="checkbox"/> <input type="checkbox"/>

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甜品 DESSERTS

	首次 1 st order	加單 2 nd order
54 即焗草莓蛋撻 freshly baked egg tarts with strawberry	38	<input type="checkbox"/> <input type="checkbox"/>
55 椰蓉小白兔奶凍 coconut white rabbit pudding	38	<input type="checkbox"/> <input type="checkbox"/>
56 栗子蓉甘筍糕  chestnut and carrot cakes	38	<input type="checkbox"/> <input type="checkbox"/>
57 清香九層棗蓉糕 steamed red date layered cakes	38	<input type="checkbox"/> <input type="checkbox"/>
58 爽滑芝麻卷 black sesame rolls	38	<input type="checkbox"/> <input type="checkbox"/>
59 杏仁片馬拉糕 cantonese steamed sponge cake with almond	38	<input type="checkbox"/> <input type="checkbox"/>
60 擂沙黑芝麻湯圓 glutinous rice dumplings with black sesame paste	38	<input type="checkbox"/> <input type="checkbox"/>
61 生磨腰果露湯圓  sweetened cashewnut cream with glutinous rice dumplings	38	<input type="checkbox"/> <input type="checkbox"/>
62 香芒楊枝甘露  chilled mango, pomelo and sago cream soup	38	<input type="checkbox"/> <input type="checkbox"/>
63 香煎甜薄鏸 pan-fried sweet glutinous rice pancakes	38	<input type="checkbox"/> <input type="checkbox"/>
64 燕麥奶皇流沙包 steamed oatmeal custard buns with egg yolk	38	<input type="checkbox"/> <input type="checkbox"/>
65 椰汁嫩鮮奶 steamed fresh milk with coconut milk	38	<input type="checkbox"/> <input type="checkbox"/>

 廚師推介 chef recommendation  素食推介 vegetarian