



蒸藝美點 STEAMED

首次 加單
1st order 2nd order

鮑魚海味竹笙灌湯餃 (每位 / 需時25分鐘) 🍲

Steamed Superior Soup Dumpling Stuffed with Bamboo Pith, Crab, Conpoy and Abalone (Per Serving / Preparation time: 25 minutes)

82 ☐ ☐

手工甜蝦餃皇 (4件) 🍲

Handmade Amaemi Shrimp Dumplings (4 Pcs)

58 ☐ ☐

傳統鮮蝦燒賣 (4件)

Steamed Shiitake Mushrooms, Pork and Shrimp Dumplings (4 Pcs)

58 ☐ ☐

陳皮鮮竹牛肉球 (3件)

Steamed Beef Balls with Tangerine Peel on Bean Curd Sheet (3 Pcs)

50 ☐ ☐

牛肝菌山珍野菜餃 (3件) 🍲 🌿

Steamed Porcini Mushrooms and Wild Vegetable Dumplings (3 Pcs)

58 ☐ ☐

廣式醬皇蒸鳳爪

Steamed Chicken Feet and Peanuts with Black Bean Sauce

48 ☐ ☐

廣味情懷糯米雞 (1件) 🍲

Canton Style Steamed Glutinous Rice Stuffed with Salted Egg Yolk, Chicken and Pork Sausage in Lotus Leaf (1 Pcs)

58 ☐ ☐

龍蝦湯燴鮮竹卷 (3件)

Steamed Fresh Bean Curd Skin Rolls with Shrimp and Pork in Supreme Lobster Broth (3 Pcs)

58 ☐ ☐

蟹肉珍珠鳳眼餃 (3件)

Steamed Crab Meat and Shrimp with Egg White Pearl Dumplings (3 Pcs)

58 ☐ ☐

沙茶醬香魷魚

Steamed Squid and Turnip with "Shacha" Sauce

58 ☐ ☐

懷舊黑椒牛仔骨

Steamed Beef Short Ribs with Black Pepper and Garlic Sauce

58 ☐ ☐

經典潮州蒸粉粿 (3件)

Steamed Chaozhou Dumplings with Dried Shrimp, Pork, Chives, and Yam Bean (3 Pcs)

48 ☐ ☐

豉蒜金瓜蒸豚排

Steamed Pork Spare Ribs with Pumpkin, Garlic, and Black Bean

50 ☐ ☐

傳統蠔皇叉燒包 (3件)

Steamed Barbecued Iberico Pork Buns (3 Pcs)

48 ☐ ☐

手工腸粉 STEAMED RICE ROLLS

香脆海皇一品腸粉 

Crispy-Fried Seafood Bean Curd in Rice Flour Rolls

首次 加單
1st order 2nd order
70 ☐ ☐

竹笙韭黃鮮蝦腸粉

Steamed Rice Flour Rolls with Shrimps, Yellow Chives, and Bamboo Pith

60 ☐ ☐

豚肉叉燒布拉腸粉

Steamed Rice Flour Rolls with Barbecued Iberico Pork, and Pickled Vegetables

55 ☐ ☐

欖菜肉末布拉腸粉 

Steamed Rice Flour Rolls with Minced Pork and Preserved Olive Vegetables

50 ☐ ☐

紅米牛肝菌素菜腸粉

Steamed Red Rice Flour Rolls with Porcini Mushrooms, Celtuce, and Wood Fungus

50 ☐ ☐

XO醬銀芽煎腸粉

Stir-Fired Rice Flour Rolls with XO Sauce and Bean Sprouts

50 ☐ ☐

生滾粥品 CONGEE

(每位 Per Serving)

鮑魚一品海味滑雞粥 

Pearl Rice Congee with Abalone, Dried Seafood, and Chicken

70 ☐ ☐

絲瓜木耳斑片粥

Pearl Rice Congee with Grouper Fillets, Wood Fungus, and Loofah

60 ☐ ☐

金銀蛋豚肉片粥

Pearl Rice Congee with Sliced Pork, Salted Egg, and Century Egg

52 ☐ ☐

牛肝菌金瓜竹笙粥 

Pearl Rice Congee with Bamboo Pith, Pumpkin, and Porcini Mushrooms

52 ☐ ☐

香菇旺菜鹹骨粥

Pearl Rice Congee with Salted Pork Ribs and Dried Mussels

50 ☐ ☐

姬松茸芋頭玉米粥 

Pearl Rice Congee with Sweet Corns, Taro, and Blaze Mushrooms

50 ☐ ☐

炸焗點心 FRIED AND BAKED

首次 加單
1st order 2nd order

至尊松露鮑魚酥 (每位 / 需時25分鐘) 
Deep-Fried Whole Abalone in Pastry with Black Truffle
(Per Serving / Preparation time: 25 minutes)

78 ☐ ☐

黃金奶酪千絲蝦 (3件)
Crispy-Fried Shrimp, Cuttlefish and Cheese Dumplings (3 Pcs)

58 ☐ ☐

蒜香脆皮蘿蔔糕
Crispy-Fried Turnip Cake with Preserved Meat, Sausage,
and Garlic

55 ☐ ☐

酥香燒鴨鵝肝芋球 (3件) 
Crispy-Fried Taro Dumplings with Foie Gras
and Roasted Duck (3 Pcs)

55 ☐ ☐

金腿蘿蔔絲酥 (3件)
Deep-Fried Turnip and Jinhau Ham Puffs (3 Pcs)

55 ☐ ☐

黑椒和牛燒餅 (3件)
Baked Black Pepper Wagyu Beef Flatbreads (3 Pcs)

55 ☐ ☐

鹿茸菌香蝦春卷
Crispy-Fried Spring Rolls with Shrimp
and Dried Velvet Mushrooms

50 ☐ ☐

黃金鳳梨叉燒酥 (3件)
Baked Barbecue Iberico Pork and Golden Pineapple Puffs (3 Pcs)

50 ☐ ☐

鹹香金腿蔥油卷 (煎或蒸) (4件)
Spring Onion Rolls with Dried Shrimp and Jinhau Ham
(Steamed or Pan-Fried) (4 Pcs)

50 ☐ ☐

香煎韭菜百花餅 (3件)
Pan-Fried Cuttlefish and Yellow Chives Dumplings (3 Pcs)

50 ☐ ☐

滋味甜點 TASTING RECOMMENDATION

桂花燕窩蛋撻仔 (3件)
Baked Egg Tarts with Bird's Nest and Osmanthus Syrup (3 Pcs)

58 ☐ ☐

陳皮桔子流沙包 (3件) 
Mandarin and Egg Yolk Custard Buns (3 Pcs)

45 ☐ ☐

自家手作煎白糖糕 (3件) (每日限量供應) 
Pan-Dried White Sugar Sponge Cakes (Daily Limited Special)

45 ☐ ☐

經典西米焗布甸 (每位 / 每日限量供應 / 需時25分鐘)
Baked Sago Custard Pudding with Lotus Seed Paste
(Per Serving / Daily Limited Special / Preparation time: 25 minutes)

45 ☐ ☐

嗜味小點 KAM LAI HEEN SPECIALTIES

首次 加單
1st order 2nd order

避風塘軟殼蟹

Deep-Fried Soft Shell Crab in "Hong Kong Typhoon Shelter" Style

78 ☐ ☐

花雕話梅醉鴨舌

Drunken Duck Tongue Infused with Preserved Plum and "Hao Diao" Wine

78 ☐ ☐

醃椒醬蒸斑骨腩

Steamed Grouper Belly and Tail with Homemade Preserved Chilli Sauce

75 ☐ ☐

三層窩貼蝦多士

Crispy-Fried Three-Layer Shrimp Toast

68 ☐ ☐

蜜椒無骨豬手丁

Deep-Fried Boneless Pork Knuckle with Honey-Pepper Sauce

68 ☐ ☐

金沙貝貝瓜

Deep-Fried Sliced Mini Pumpkin with Salted Egg Yolks

50 ☐ ☐

香酥脆炸豆腐粒

Crispy-Fried Tofu Cubes

50 ☐ ☐

檸檬蜜汁脆皮金錢肚

Deep-Fried Beef Honeycomb Tripe with Honey-Lemon Juice

50 ☐ ☐

酥脆乳香雞翼

Crispy-Fried Chicken Wings with Preserved Bean Curd

50 ☐ ☐

情懷茶粿湯 (每位)

Braised Rice Dumplings, Dried Shrimp, Crispy Pork Lard, and Pickled Mustard Tuber in Bone Broth (Per Serving)

40 ☐ ☐

 +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