

# 巧手點心

## DIM SUM

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|    | 灌湯日本毛蟹小籠包(每件)<br>Steamed Kegani Crabmeat Dumpling (Per Piece)  | 78  |
|  | 菜汁鮑魚燒賣(每件)<br>Steamed Traditional Pork Dumpling with Baby Abalone (Per Piece)  | 58  |
|  | 胡椒刺猾酥(每件)(需時二十分鐘)<br>Baked Iberico Pork with Pepper and Onions in Hedgehog Shape (Per Piece)<br>(Preparation Time 20 Mins) | 58  |
|  | 水晶松露蟹粉果(每件)<br>Steamed Truffle and Crabmeat Dumpling (Per Piece)   | 48  |
|  | 金粟石斑餃(每件)<br>Steamed Garoupa Fillet Dumpling with Sweet Corn Sauce (Per Piece)   | 48  |
|    | 翡翠玉龍餃(每件)<br>Jade Dragon Dumpling (Per Piece)  | 48  |
|   | 黑椒燒汁一口和牛酥(每件)<br>Baked Black Pepper Wagyu Beef Puff (Per Piece)  | 48  |
|  | 元貝三色餃(每件)<br>Steamed Scallop Dumplings Topped with Carrot, Millet and Morel Mushroom (Per Piece)                           | 48  |
|  | X.O. 醬桂花蚌長春卷(每件)<br>Crispy Sea Clam Roll with X.O. Sauce (Per Piece)   | 38  |
|  | 葡汁蟹肉大蒜酥(三件)<br>Baked Crabmeat Puff with Portuguese Sauce (3 Pieces)  | 118 |
|  | 黑松露燒雞餐包(三件)(需時二十分鐘)<br>Baked Barbecued Chicken Bun with Black Truffle (3 Pieces) (Preparation Time 20 Mins)                | 108 |
|  | 鮑汁海參煎餃(三件)<br>Pan-fried Sea Cucumber Dumpling with Abalone Sauce (3 Pieces)  | 108 |
|  | 元貝鵪鶉蛋燒賣(三件)<br>Steamed Pork Dumpling with Scallop and Quail Egg (3 Pieces)   | 108 |
|  | 羊肚菌釀上素(三件)<br>Steamed Morel Mushroom Filled with Assorted Vegetables (3 Pieces)  | 108 |

如您對任何食物過敏請告知我們的服務員 以上價格為澳門幣並需加收10%服務

Please advise our staff of any food Allergies

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|   |     |
|---|-----|
|  黑豚叉燒酥(三件)(需時二十分鐘)  |     |
| Baked Iberico Pork Pastry (3 Pieces) (Preparation Time 20 Mins)   | 108 |
| 金腿蘿蔔絲酥(三件)  |     |
| Baked Turnip Puffs with Yunnan Ham and Carrot (3 pieces)  | 98  |
| 長腳蟹肉鮮竹卷(三件)   |     |
| Steamed Alaskan King Crabmeat in Bean Curd Skin with Consommé (3 Pieces)  | 98  |
| 櫻花蝦綠茶果(三件)  |     |
| Steamed Green Tea Flavors Glutinous Rice Dumpling with Sakura Shrimp (3 Pieces)   | 88  |
|  水晶潮州粉果(三件)   |     |
| Steamed Dried Shrimp and Preserved Vegetable Dumpling (3 Pieces)  | 88  |
| 家鄉鹹水角(三件)   |     |
| Deep-fried Glutinous Rice Dumpling Filled with Dried Shrimp and Chives (3 Pieces)   | 88  |
| 龍蝦湯雲吞(六件)   |     |
| Poached Won Ton in Lobster Bisque (6 Pieces)  | 118 |
| 紅油抄手(六件)  |     |
| Poached Vegetable and Pork Dumplings in Chili Vinegar Sauce (6 Pieces)  | 108 |
| 山楂咕嚕黑豚  |     |
| Crispy Iberico Pork with Hawthorn Sauce   | 128 |
| 鮮龍蝦菜粒腸粉   |     |
| Steamed Rice Roll with Fresh Lobster and Vegetables   | 428 |
| 三色布拉腸粉  |     |
| 自選一款米漿腸粉(傳統白米腸,紅米腸,蔥花蝦米腸)   |     |
| 自選三款餡料(香芋素菜,石斑魚片,脆皮鮮蝦卷<br>蔥爆和牛,梅菜黑豚叉燒)  |     |
| Steamed Rice Rolls  | 128 |
| Choices of 1 Steamed Rice Roll<br>(Traditional Plain Roll, Red Rice Roll, Scallion and Dried Shrimp Roll)   |     |
| Choices of 3 Ingredients<br>(Taro and Vegetable, Garoupa Fillet, Crispy Prawn Roll,<br>Wagyu Beef and Scallion, Preserve Vegetable with Iberico Barbecued Pork) |     |

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