招牌点心 SIGNATURE SPECIALTIES 澳门币\$ MOP 鲜虾带子饺 Steamed scallop and shrimp dumpling with crab roe 78 大桔咸水角 Crispy mandarin glutinous dumpling with salted lemon and dried shrimp 52 南非鲍鱼鸡粒酥 (每件) Baked abalone pastry with chicken and morel mushrooms (Per Piece) 48 香煎炸 焗点 BAKED & FRIED DIM SUM 澳门币\$ MOP 鹅肝腐皮卷 Pan-fried prawns and foie gras wrapped in bean curd skin 78 芝心和牛卷 Deep-fried wagyu beef spring roll with cheese and mushrooms 68 肉松樱花虾酱炒萝卜糕 Wok-fried turnip cake in X.O sauce with sakura shrimp and pork floss 68 EGETARIAN SPECIALTY

朝"招牌 SIGNATURE SPECIALTY 新校色蔬菜 VEG 加收 10%服务费。All prices are subject to 10% service charge.

蒸选 STEAMED DIM SUM	澳门币\$ MOP
鲍鱼野米糯米鸭 Steamed wild sticky rice filled with duck and abalone in lotus leaf	78
日本元贝烧卖 Steamed pork dumpling with dry scallop and shrimp	68
 朝鲜虾饺 Dynasty 8 steamed shrimp dumpling 	68
发菜海味蒸粉果 Steamed Chaozhou dumpling with dried seafood and peanuts	58
羊肚菌上素饺 Steamed vegetable dumpling with morel mushroom	58
蚝皇叉烧包 Barbecued Iberian pork bun in oyster sauce	52
豉椒酱蒸凤爪 Steamed chicken feet with black bean sauce	52



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🎯 "朝"招牌 SIGNATURE SPECIALTY 👘 特色蔬菜 VEGI 加收 10%服务费。All prices are subject to 10% service charge. 👘 特色蔬菜 VEGETARIAN SPECIALTY

肠粉 SIGNATURE RICE ROLLS	澳门币\$ MOP
X.0 醬和牛肠粉 Steamed rice roll filled with wagyu beef in X.O sauce	78
芫茜西班牙黑豚叉烧肠粉 Steamed rice roll filled with Iberian barbecue pork	78
榆意双耳竹笙肠粉 Steamed rice roll filled with bamboo pith and duo fungus	62
粥 CONGEE	澳门币\$ MOP
淮山辽参海皇粥 Chinese yam, corn and seafood (grouper, scallop, prawn and crab meat) congee	168
鲜百合花胶鲍鱼鸡粥 Abalone, fish maw, chicken and lily bulb congee	168



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🥌 "朝"招牌 SIGNATURE SPECIALTY 👘 特色蔬菜 VEGI 加收 10%服务费。All prices are subject to 10% service charge. 👘 特色蔬菜 VEGETARIAN SPECIALTY

	精制甜品 DESSERT	澳门币\$ MOP
	牛油果话梅血燕 Braised superior bird's nest with avocado and preserved plum	138
同時	椰皇万寿果冻 Chilled coconut pudding with papaya	88
	奶油核桃露配核桃酥 Cream of walnut soup served with walnut pastry	68
	桃胶杨枝甘露 Chilled mango soup with chia seeds, fresh mango, pomelo and peach gum	68
	姜汁枣皇糕 Steamed red date and ginger glutinous rice cake	48

