

## 點心冷盤 Seasonal Dim Sum, Appetizer Selection

檯號 Table:	人數 Pax:
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- XO 醬蒸蘿蔔糕  
Steamed Turnip Cake in XO Sauce
- 乾蒸燒賣  
Steamed Pork and Shrimp Dumplings
- 迷你葡撻  
Mini-Portuguese Egg Tart
- 冰鎮秋葵  
Chilled Lady Fingers
- 涼拌麻辣鴨舌  
Marinated Duck Tongue with Sichuan Pepper
- 菜脯椒醬肉  
Braised Pork with Preserved Vegetables

## 時令養生湯底 Tonic Soup Base

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- 赤小豆鯪魚湯  
Red Bean and Dace Fish Broth
- 冬瓜薏米清補涼湯  
Wax Gourd and Coix Seed, Sam Bo Loung
- 雲南珍菌清雞湯  
Yunnan Fungus and Clear Chicken Soup
- 老重慶麻辣湯  
Traditional ChongQing Spicy Soup with Yellow Butter

## 海鮮 Seafood

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- 新鮮基圍蝦  
Fresh Prawns
- 鮮活蠔子  
Fresh Razor Clams
- 夏威夷扇貝  
Hawaii Half-Shell Scallops
- 紐西蘭藍青口  
New Zealand Mussels
- 北美象拔蚌  
North America Geoduck Clam Meat
- 新鮮鯪魚柳  
Grass Carp Fish Fillet
- 手打蝦滑  
Handmade Prawn Paste
- 菠菜墨魚丸  
Cuttlefish with Spinach Balls
- 順德釀魚滑  
"Shunde" Fish Fillet Stuffed with Fish Paste
- 手打潮州魚蛋  
Chiu Chow Style Handmade Fish Balls
- 潮汕鮮蠔仔  
Fresh Baby Oysters

## 肉類 Meat

- 美國雪花肥牛  
Sliced U.S. Black Angus Beef
- 手切蒙古羊肉片  
Sliced Mongolian Lamb Leg
- 生斬三黃雞件  
Free Range Chicken Fillet
- 午餐肉  
Luncheon Meat
- 爽口豬頸肉  
Crunchy Pork Neck Fillet
- 豬肩肉  
Pork Shoulder
- 手切豬心片  
Sliced Pig's Heart
- 黃沙豬潤  
Pork Liver Fillet
- 潮汕牛肉丸  
Chiu Chow Beef Balls
- 豬肚片  
Pork Stomach Fillet
- 手打南瓜雞肉丸  
Homemade Chicken and Pumpkin Balls
- 百里香豬肉丸  
Homemade Pork and Thyme Balls
- 臘鴨腸  
Preserved Duck Sausage
- 越南扎肉  
Vietnamese Meat Roll

## 拼盤 Platter

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- 鮮果拼盤 (每份MOP30 each)  
Fruit Platter

## 菇菌及豆類 Mushrooms & Bean Products

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- 金針菇  
Enoki Mushrooms
- 鮮冬菇  
Fresh Mushrooms
- 雞腿菇  
Eryngii Mushrooms
- 蟹味菇  
Shimeji Mushrooms
- 鮑魚菇  
Abalone Mushrooms
- 黑龍江鼠耳  
Heilongjiang Wood Fungus
- 炸腐竹  
Deep-fried Bean Curd Skin
- 山水有機豆腐  
Fresh Organic Bean Curd
- 凍豆腐  
Chilled Bean Curd
- 綠豆粉皮  
Mung Bean Starch Sheet
- 生根  
Fried Dough
- 鮮海帶結  
Kelp Knots

## 精選時蔬 Selected Vegetables

- 什錦時蔬籃  
Seasonal Vegetables
- 農家菜心  
Choi Sum
- 唐生菜  
Chinese Lettuce
- 娃娃菜  
Baby Chinese Cabbage
- 油麥菜  
Indian Lettuce
- 韭菜  
Garlic Chives
- 皇帝菜  
Chrysanthemum Greens
- 通菜  
Morning Glory Spinach
- 涼瓜  
Bitter Gourd
- 蓮藕  
Lotus Root
- 土豆片  
Sliced Potato
- 淮山  
Wild Yam
- 炸泰國芋頭  
Deep-fried Thai Taro
- 冬瓜  
Winter Melon
- 粟米  
Sweet Corn
- 白蘿蔔  
Turnip
- 鮮馬蹄  
Water Chestnut
- 南瓜片  
Sliced Pumpkin

## 粉麵飯 Noodles and Rice

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- 江門米粉  
Rice Vermicelli
- 沙河粉  
Flat Rice Noodles
- 雲南米線  
Yun Nan Rice Vermicelli Noodles
- 日本烏冬  
Japanese Udon
- 公仔麵  
Instant Noodles
- 上海白麵  
Shanghainese White Noodles
- 欖菜肉碎炒飯  
Fried Rice with Pork and Preserved Olive Vegetables
- 芥蘭菜脯炒河  
Stir-fried Rice Noodles with Kale and Preserved Radish
- 潮州炒麵  
Chiu Chow Style Fried Noodle

## 甜品 Seasonal Dessert

檯號 Table:	人數 Pax:
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- 雪芭 (限每人一份)  
Sorbet (One Scoop Per Person Only)

# 季風 MONSOON

## 任食火鍋

All-You-Can-Eat Hot Pot

無限暢飲青島啤酒、  
汽水及清熱飲料

Free flow of Tsingtao,  
Soft Drinks and  
Heat Clearing Drinks

MOP **278**  
每位 per person

需加收10%服務費  
Subject to a 10% service charge

如閣下對海鮮或某類食物過敏，  
請提早通知服務人員，  
我們將另行安排適合食材。  
If you are allergic to seafood or any other ingredient,  
please notify our service personnel,  
and we will make the appropriate arrangements.

