RESTAURANTE 新葡萄餐廳 SINTRA

檯號 Table No:_____ 經辦 Handled by: _____

點心套餐
Dim Sum Set Menu
供應時間 Available: 7:00-10:30

※ 自選精美點心每人可選2款 ※
※ Selection of 2 dim sum per person ※

蘆筍鮮蝦餃 （ ）
Steamed Shrimp Dumplings with Asparagus

蟹籽燒賣皇（ ）
Steamed Pork Dumplings with Crab Roe

鮮竹牛肉球 （ ）
Steamed Beef Balls with Bean Curd Sheet

瑤柱菜苗海鮮餃（ ）
Steamed Dumplings with Seafood, Conpoy and Vegetables

雲南野菌餃 （ ）
Steamed Mushroom Dumplings

廣式糯米卷（ ）
Steamed Glutinous Rice Rolls with Dried Shrimp and Preserved Meat

灌湯小籠包（ ）
Steamed Pork Dumplings in Shanghainese Style

蒜香蝦春卷（ ）
Deep-fried Spring Rolls with Shrimps and Garlic

鮑汁豬腳筋（ ）
Steamed Pork Tendon with Abalone Sauce

紫菜肉鬆卷（ ）
Deep-fried Seaweed and Meat Floss Rolls

蟹籽鮮蝦腸粉（ ）
Steamed Rice Flour Rolls with Crab Roe and Shrimps

梅菜皇叉燒腸粉（ ）
Steamed Rice Flour Rolls with Barbecue Pork and Preserved Vegetables

山珍菌腸粉（ ）
Steamed Rice Flour Rolls stuffed with Sautéed Mushrooms

排骨鳳爪蒸陳村粉（ ）
Steamed Chen Cun Rice Noodles with Spare Ribs and Chicken Feet

珍珠鹹水角（ ）
Deep-fried Glutinous Rice Dumplings with Diced Pork

水晶玉米餃（ ）
Steamed Corn, Carrot and Water Chestnut Dumplings

香煎蓮藕餅（ ）
Pan-fried Lotus Root Cakes

鮮腐竹蒸鳳爪（ ）
Steamed Chicken Feet with Bean Curd Sheet

豉汁蒸排骨（ ）
Steamed Spare Ribs with Black Bean Sauce

家鄉蒸芋頭糕（ ）
Steamed Taro Cakes

百花羊肚菌（ ）
Steamed Morel Mushrooms with Shrimp Paste

蜂巢帶子荔芋角（ ）
Deep-fried Taro Dumplings with Scallop

金網牛肉卷（ ）
Pan-fried Beef Rolls

蠔皇叉燒包 （ ）
Steamed Barbecued Pork Buns

煎蘿蔔糕 （ ）
Pan-fried Turnip Cakes

時蔬鯪魚球（ ）
Steamed Dace Fish Balls with Vegetables

蝦滑竹輪卷 （ ）
Steamed Chikuwa Rolls stuffed with Shrimp Paste

※ 精選湯粉麵每人可選1碗 ※
※ Selection of 1 Noodle Soup per person ※

雲吞麵（ ）
Wonton Noodles in Soup

牛腩河（ ）
Beef Brisket Flat Rice Noodles in Soup

條款及細則：Terms and conditions:

(1) 如額外加點心，收費為MOP 20 /款 ，已包括加壹服務費
Additional Dim Sum Order: MOP 20 /item, inclusive of 10% Service Charge

(2) 此餐單為自助早餐之一部分，不可單點
This Menu is Part of the Breakfast Buffet and Cannot be Ordered Separately

2026年12月