



厨师推荐 Chef's special



素食 Vegetarian food



海鲜 Seafood



辣菜式 Spicy dish



可持续发展食品 Sustainable food



澳门元 / MOP

面馆

Noodle Kitchen

24 小时 hours

自选面 Noodles Selection

98 ☐

面类自选一款

Select one of the noodles:

河粉,红薯粉,竹升面,米粉,刀削面,米线

Flat rice noodles, potato noodles, egg noodles, vermicelli, flying dagger noodles, thick rice noodles

汤类自选一款

Select one of the soups:

越式牛肉汤,猪骨浓汤,云吞汤,珍菌汤

Vietnamese beef soup, pork bone soup, wonton soup, mushroom soup

选择一种配料

Select one of the toppings:

香辣牛肉,红烧猪软骨,炸猪扒,四宝丸,香酥鸡扒,什锦海鲜

Spicy braised beef, braised pork cartilage, fried pork chop, seaweed four-treasure balls, crispy chicken chop, assorted seafood

另加配料

Additional toppings

38 ☐

饺子 Dumplings



樱花河虾椰菜饺子

88 ☐



十三香龙虾锅贴

88 ☐



猪肉白菜饺子

68 ☐



红油抄手

68 ☐



素菜饺

58 ☐

川味厨房

Sichuan Kitchen

24 小时 hours

凉菜 Cold Dishes



香辣牛展

88 ☐



特色藤椒鸡

88 ☐



香油千丝海蜇

88 ☐



老醋去骨鸭掌

78 ☐



拍蒜青瓜木耳

68 ☐



川式凉粉

68 ☐



红油豆干

68 ☐



擂椒皮蛋

58 ☐



冷锅串串 (可选)

Sichuan Skewers (Select)

☐ 牛肚 Beef tripe

☐ 鸭舌 Duck tongue

☐ 五花肉 Pork belly

☐ 墨鱼仔 Baby cuttlefish

☐ 肥肠 Pork intestine

☐ 鸭肾 Duck kidney

☐ 青虾肉 Shrimp

☐ 鲍鱼 Abalone

☐ 牛舌 Beef tongue

☐ 小牛肉 Sliced beef

☐ 鱿鱼须 Squid

☐ 鹌鹑蛋 Quail egg

六款 / Six choices

78 ☐

十二款 / Twelve choices

128 ☐

☐ 莲藕 Lotus root

☐ 腐竹 Bean curd skin

☐ 莴笋 Celtuce root

☐ 西兰花 Broccoli

☐ 重庆小土豆 Chongqing potato

☐ 木耳 Fungus

☐ 椰菜花 Cauliflower

☐ 豆腐干 Fried tofu

四款 / Four choices

38 ☐

六款 / Six choices

48 ☐

热菜 Hot Dishes



野味小龙虾 (自选一款口味)

"Sichuan style" spicy crawf (Selection of flavors)

☐ 十三香 Chinese spices

☐ 蒜香 Minced garlic sauce

☐ 香辣藤椒 Green pepper and chili broth

☐ 川香麻辣 Hot and spicy sauce

268 ☐



川香烤鱼 (自选一款口味)

"Chongqing style" grilled fish (Selection of flavors)

☐ 蒜香 Minced garlic sauce

☐ 紫苏辣椒 Basil and chili broth

☐ 香辣藤椒 Green pepper and chili broth

☐ 酸辣泡椒 Pickled chili sauce

238 ☐



双椒蒸开胃鱼头王

Steamed fish head with pickled yellow and red chili

218 ☐



辣酒煮东风螺

Poached sea snail in spicy sauce

188 ☐



土匪猪肝

Wok-fried pork liver with celery and pickled chili

188 ☐



江湖茶香鸭

Wok-fried marinated duck with oolong stems and chili

168 ☐



老四川水煮牛肉

Tradition Sichuan poached sliced beef in spicy chili oil

138 ☐



辣子鸡

"Sichuan style" stir-fried chicken with dried chili and pepper

128 ☐



香辣盆盆蛙

Wok-fried frogs with chili

128 ☐



麻辣海参豆腐脑

"Sichuan style" tofu pudding with sea cucumber

108 ☐



鱼香茄子煲

Braised eggplant with salted fish and minced pork

108 ☐



炆炒腊肉椰菜花

Stir-fried Chinese cured pork and cauliflower with chili

108 ☐



辣椒小炒肉

Stir-fried sliced pork belly with preserved black bean and chili

108 ☐



川城麻婆豆腐

"Sichuan style" braised bean curd with minced pork in hot bean sauce

108 ☐

汤 Soup

百年马记羊杂汤

Mutton offal soup

88 ☐

风味面馆 Noodles



雪菜黄鱼面

Noodles in yellow croaker fish soup

110 ☐



牛肉肥肠酸辣薯粉

"Sichuan style" hot and sour potato starch noodles soup with sliced beef and pork intestine

108 ☐



干溜炸鸡豌豆面

"Chongqing style" tossed noodles with crispy chicken in minced pork and soy bean paste

98 ☐

澳门元 / MOP



山西刀削面

"Shanxi style" flying dagger noodles with minced pork

98 ☐



担担面

Dan-dan noodles

88 ☐

冷甜品 Cold Desserts

龟苓膏芋圆冰

Herbal jelly with taro balls served with honey

68 ☐



杨梅芋圆冰

Chilled taro balls with bayberries

58 ☐



珍珠红豆酒酿冰粉

Sweetened homemade ice jelly with red bean and fermented rice wine lees sauce

58 ☐

台湾厨房

Taiwan Kitchen

24 小时 hours

煎炸 Deep-fried



米通炸花枝丸

Deep-fried squid balls with crispy vermicelli crumbs

128 ☐

蔬菜油条火腿鸡蛋饼

Ham and egg crepe wrapped with deep-fried dough sticks

68 ☐

特色胡椒饼

Baked black pepper pork bun

48 ☐

汤 Soup

药膳排骨汤

Herbal soup with pork ribs

108 ☐

热菜 Hot Dishes



台式胡椒虾

Wok-fried prawns with white pepper

188 ☐

三杯鸡

Wok-fried chicken with basil and sweet soy sauce

128 ☐

蚵仔煎

Oyster omelet

98 ☐

盐酥鸡

Deep-fried crispy chicken with basil and spices salt

88 ☐

面 · 饭 Noodles and Rice



台湾牛肉面

"Taiwanese style" braised beef brisket noodles soup

110 ☐

台式卤肉饭

Soy braised pork belly with rice and egg

98 ☐



台式蚝仔面线

Vermicelli soup with oysters

88 ☐

冷甜品 Cold Dessert



玫瑰荔枝冰燕芋圆

Sweetened snow gum with lychee and taro balls in rose almond milk

68 ☐



奇亚籽青柠爱玉冰

Iced Aiyu jelly figs with sliced lime and basil seed

58 ☐

点心厨房

Dim Sum Kitchen

6:00am - 23:00pm

蒸点心 Steamed Dim Sum



花园鲜虾饺

(原味 / 酸辣胡萝卜 / 藜麦菠菜 / 松露蘑菇)

"Flower sisters" shrimp dumplings (Original / carrot with hot and sour spinach with quinoa / truffle and mushroom)

78 ☐



瑤柱鲍鱼糯米鸡

Steamed abalone glutinous rice with conpoy wrapped in lotus leaf

78 ☐



蟹籽蒸烧卖

Steamed pork and shrimp dumplings

68 ☐



虫草花鲜竹卷

Steamed bean curd sheet rolls with cordyceps flowers

68 ☐



蒜豉陈皮蒸排骨

Steamed pork ribs with mandarin peel in preserved black bean sauce

58 ☐



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澳门元 / MOP

咸菜炆猪肉 Braised pork belly with salted cabbage	108	<input type="checkbox"/>
潮州蚝仔肉碎粥 "Chaozhou style" fresh baby oyster soupy rice with minced pork	98	<input type="checkbox"/>
椒酱肉 Stir-fried pork with preserved pickles and chili	88	<input type="checkbox"/>
韭菜鸭红 Poached duck blood pudding with Chinese chives	78	<input type="checkbox"/>
咸菜胡椒猪肚汤 Doable-boiled soup with salted cabbage, pepper and pork stomach	68	<input type="checkbox"/>
潮州卤水 Soy Braised		
精选卤水拼盘 Soy sauce braised assortment platter 卤水鹅 / 鹅翼 / 豆腐 / 鹅掌 / 猪腩肉 / 鹅胗 / 猪大肠 / 蛋 / 花生 / 咸酸菜 Sliced goose / goose wings / tofu / goose web / pork belly / goose gizzard pork intestine / egg / peanuts / preserved vegetables	238	<input type="checkbox"/>
卤水鸭舌 Soy sauce braised duck tongues	188	<input type="checkbox"/>
卤水鹅头颈 Soy sauce braised goose head and neck	168	<input type="checkbox"/>
卤水狮头鹅片 Soy sauce braised sliced goose	168	<input type="checkbox"/>
卤水墨鱼 Soy sauce braised cuttlefish	148	<input type="checkbox"/>
卤水猪腩肉 Soy sauce braised sliced pork belly	138	<input type="checkbox"/>
卤水狮头鹅翼 Soy sauce braised goose wings	128	<input type="checkbox"/>
卤水鹅胗 Soy sauce braised goose gizzard	128	<input type="checkbox"/>
卤水猪大肠 Soy sauce braised pork intestine	128	<input type="checkbox"/>
卤水狮头鹅掌 Soy sauce braised goose webs	128	<input type="checkbox"/>
卤水豆腐 Soy sauce braised tofu	98	<input type="checkbox"/>
卤水蛋 Soy sauce braised egg	28	<input type="checkbox"/>

港式烧味 Hong Kong Style Barbecue

11:00am - 11:00pm

烧鸭 Roasted duck	例 / one portion 108	<input type="checkbox"/>	下庄 / quarter lower part 128	<input type="checkbox"/>
	半只 / half 168	<input type="checkbox"/>	全只 / whole 268	<input type="checkbox"/>
白切鸡 Poached chicken	半只 / half 98	<input type="checkbox"/>	全只 / whole 168	<input type="checkbox"/>
桂花蜜汁叉烧 Barbecued pork glazed with Osmanthus syrup	128	<input type="checkbox"/>		
烧味双拼 (请选择两款) HK barbecued combination platter (Please select two choices)	158	<input type="checkbox"/>		
<input type="checkbox"/> 桂花蜜汁叉烧 Barbecue pork		<input type="checkbox"/> 脆皮烧腩 Roasted pork belly		
<input type="checkbox"/> 白切鸡 Poached chicken		<input type="checkbox"/> 烧鸭 Roasted duck		
明炉烧味饭 (请选择一款) Barbecue with rice (Please select one choice)	98	<input type="checkbox"/>		
<input type="checkbox"/> 桂花蜜汁叉烧 Barbecue pork		<input type="checkbox"/> 脆皮烧腩 Roasted pork belly		
<input type="checkbox"/> 白切鸡 Poached chicken		<input type="checkbox"/> 烧鸭 Roasted duck		

澳门元 / MOP

明炉烧味双拼饭 (请选择两款) Barbecue with rice (Please select two choices)	128	<input type="checkbox"/>
<input type="checkbox"/> 桂花蜜汁叉烧 Barbecue pork		<input type="checkbox"/> 脆皮烧腩 Roasted pork belly
<input type="checkbox"/> 白切鸡 Poached chicken		<input type="checkbox"/> 烧鸭 Roasted duck
明炉烧味濠粉 (请选择一款) Selection of barbecue with rice noodle (Please select one choice)	98	<input type="checkbox"/>
<input type="checkbox"/> 桂花蜜汁叉烧 Barbecue pork		<input type="checkbox"/> 脆皮烧腩 Roasted pork belly
<input type="checkbox"/> 白切鸡 Poached chicken		<input type="checkbox"/> 烧鸭 Roasted duck
明炉烧味濠粉 (请选择两款) Barbecue with rice noodle (Please select two choices)	128	<input type="checkbox"/>
<input type="checkbox"/> 桂花蜜汁叉烧 Barbecue pork		<input type="checkbox"/> 脆皮烧腩 Roasted pork belly
<input type="checkbox"/> 白切鸡 Poached chicken		<input type="checkbox"/> 烧鸭 Roasted duck
脆皮烧腩 Roasted pork belly	115	<input type="checkbox"/>
黯然销魂叉烧饭 Barbecue pork rice with fried egg and soy sauce	118	<input type="checkbox"/>
茶熏香茅乳鸽 Smoked baby pigeon with tea leaves and lemongrass	1只 / PC 88	<input type="checkbox"/>

港式厨房 Hong Kong Kitchen

24 小时 hours

小食 Snacks		
招牌金砖奶酱多士 Classic French toast with peanut butter, topped with ice-cream and condensed milk	78	<input type="checkbox"/>
猪扒菠萝包 "Hong Kong style" pork chop sweet bun	68	<input type="checkbox"/>
砂煲咕咕肠粉 Stir-fried rice roll in clay pot	68	<input type="checkbox"/>
咖喱三宝 Curry fish balls with pork skin and turnip	58	<input type="checkbox"/>
港式双酱肠粉 "Hong Kong style" steamed rice roll	58	<input type="checkbox"/>
咸牛肉芝士蛋治 Salted beef sandwich with egg and cheese	58	<input type="checkbox"/>
漏奶华西多士 Coco and peanut butter French toast	58	<input type="checkbox"/>
经典西多士 "Hong Kong style" French toast	58	<input type="checkbox"/>
咖喱辣鱼包 Curry sardine bun	48	<input type="checkbox"/>
芝士奶油多 Butter and condensed milk toast with cheese	48	<input type="checkbox"/>
菠萝油 "Hong Kong-style" sweet bun with butter	38	<input type="checkbox"/>

汤 Soup		
鲍鱼螺头瑶柱炖竹丝鸡汤 Double-boiled chicken soup with abalone and sea whelk	128	<input type="checkbox"/>
西湖牛肉羹 Braised "Xihu style" minced beef soup	78	<input type="checkbox"/>
每日例汤 Soup of the day	68	<input type="checkbox"/>

粥类 Congee

澳门水蟹粥 "Macanese style" crab congee	178	<input type="checkbox"/>
鲜百合鲍鱼鸡粥 Abalone and chicken congee with lily bulbs	98	<input type="checkbox"/>
窝蛋牛肉意米粥 Beef congee with barley and egg	88	<input type="checkbox"/>
皮蛋瘦肉粥 Pork congee with century egg	68	<input type="checkbox"/>
南瓜花生红米粥 Brown rice congee with pumpkin and peanut	38	<input type="checkbox"/>
白饭 Rice	18	<input type="checkbox"/>
粉·面·饭 Noodles and Rice		
花胶炸云吞叉烧捞面 Tossed noodles and fried wonton with fish maws and roasted pork in superior soy sauce	138	<input type="checkbox"/>
一二发大碗面 128 treasure noodles soup 咖喱牛腩 / 咖喱鱼蛋 / 凤爪 / 炸云吞 / 午餐肉 / 鸡扒 Curry beef brisket / curry fish ball / chicken feet / crispy wonton / luncheon meat / chicken chop	128	<input type="checkbox"/>
咖喱牛腩饭 Curry beef brisket with rice	118	<input type="checkbox"/>
花园焗猪扒饭 Baked pork chop rice with cheese	118	<input type="checkbox"/>
怀旧干炒牛河 Stir-fried flat rice noodles with sliced beef	108	<input type="checkbox"/>
酥葱鲜虾叉烧饭 "Chelsea Garden" fried rice with shrimp and barbecue pork	108	<input type="checkbox"/>
星洲炒米粉 "Singapore style" fried vermicelli with barbecue pork and shrimp	98	<input type="checkbox"/>
干免治猪肉饭 "Macanese style" minced pork rice with fried egg	98	<input type="checkbox"/>
柱侯牛腩面 Beef brisket noodles soup	98	<input type="checkbox"/>
沙爹牛肉捞丁 Tossed instant noodles with sliced beef in satay sauce	98	<input type="checkbox"/>
凤城云吞面 Wonton noodles soup	98	<input type="checkbox"/>
葡式牛尾汤通粉 "Macanese style" oxtail macaroni soup	88	<input type="checkbox"/>
豉油王炒面 Stir-fried noodles with vegetables in superior soy sauce	78	<input type="checkbox"/>
餐蛋公仔面 Instant noodles soup with fried egg and luncheon meat	68	<input type="checkbox"/>
罗汉素汤面 Vegetables noodles soup	68	<input type="checkbox"/>

澳门元 / MOP

热菜 Hot Dishes

红烧斑腩煲 Baked red grouper filled and roasted pork belly in clay pot	188	<input type="checkbox"/>
铁板豉椒鸡枞炒牛肉 Wok-fried beef and black termite mushroom with peppers in black bean sauce	148	<input type="checkbox"/>
椒盐鲜鱿 Stir-fried squid with garlic and spices salt	128	<input type="checkbox"/>
甜酸咕嚕肉 Sweet and sour pork with pineapple and peppers	118	<input type="checkbox"/>
韭黄虾仁炒蛋 Scramble egg with shrimps and Chinese yellow chives	118	<input type="checkbox"/>
四季时蔬 (可选) Seasonal vegetables (Select)	75	<input type="checkbox"/>
<input type="checkbox"/> 芥兰 Kale		<input type="checkbox"/> 清炒 Stir-fried
<input type="checkbox"/> 菜心 Choi sum		<input type="checkbox"/> 蒜蓉炒 Stir-fried with garlic
<input type="checkbox"/> 娃娃菜 Baby cabbage		<input type="checkbox"/> 金银蛋 Poached with preserved egg salted egg
<input type="checkbox"/> 油麦菜 Leaf lettuce		<input type="checkbox"/> 上汤 Poached in superior broth
甜品 Desserts		
杨枝甘露配椰香雪糕 Chilled mango and sago cream with pomelo and coconut ice cream	68	<input type="checkbox"/>
龟苓膏 Chinese herbal Jelly with honey	68	<input type="checkbox"/>
杏汁双皮奶 Double-boiled almond and buffalo milk egg white custard	48	<input type="checkbox"/>
姜糖豆腐花 Tofu pudding with brown sugar and ginger syrup	48	<input type="checkbox"/>
陈皮红豆沙 Sweetened red bean soup with tangerine peel	48	<input type="checkbox"/>
“姐妹花”葡式蛋挞 "Flower sisters" Portuguese egg tart	15	<input type="checkbox"/>
另加燕窝 Additional bird's nest	60	<input type="checkbox"/>
“姐妹花”雪糕三文治 "Flower sisters" ice cream sandwich	38	<input type="checkbox"/>
<input type="checkbox"/> 香草, 哈密瓜, 芒果口味 Vanilla, melon & mango flavors		
<input type="checkbox"/> 奶茶, 香草, 咖啡口味 Milk tea, vanilla & coffee flavors		

东南亚 Southeast Asia Cuisine

24 小时 hours

小食 Snacks		
沙嗲烤肉 (牛肉 beef / 鸡肉 chicken) 6 串 "Malay style" grilled beef and chicken 6 skewers	128	<input type="checkbox"/>
咖央多士 Kaya toast	48	<input type="checkbox"/>
热菜 Hot Dishes		
三巴酱炒虾 Stir-fried prawns with sambal sauce	208	<input type="checkbox"/>
三巴酱炒鲜鱿 Stir-fried squid with sambal sauce	168	<input type="checkbox"/>
粉·面·饭 Noodles and Rice		
新加坡叻沙 "Singapore style" laksa noodles	128	<input type="checkbox"/>
加波士顿龙虾 (半只) Add Boston lobster (half)	168	<input type="checkbox"/>
南洋脆鸡椰浆饭 "Nasi Lemak" coconut rice with fried chicken and condiments	128	<input type="checkbox"/>

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福建炒虾面 "Singapore style" fried hokkien noodle with prawns	128	<input type="checkbox"/>
海南鸡饭 "Hainan style" chicken with rice	128	<input type="checkbox"/>
印尼炒饭 "Indonesia style" fried rice with crispy chicken, satay and prawn crackers	128	<input type="checkbox"/>
雞扒猪油渣捞面 Tossed noodles with crispy chicken cutlets and pork lard in homemade soy sauce	88	<input type="checkbox"/>

夜宵 Supper

23:00pm - 6:00am

煲仔饭 Clay Pot Rice

鲍鱼滑鸡 Abalone and chicken fillet	98	<input type="checkbox"/>
梅香咸鱼肉饼 Salted fish and minced pork patty	85	<input type="checkbox"/>
窝蛋牛肉饼 Minced beef patty and egg	78	<input type="checkbox"/>
香菇腊味 Chinese assorted preserved pork and mushroom	78	<input type="checkbox"/>
凤爪排骨 Chicken feet and pork ribs	78	<input type="checkbox"/>

烧烤 Grill

鲍鱼 Abalone	串 / Skewer 48	<input type="checkbox"/>
海蜆 Sea clam	份 / Portion 48	<input type="checkbox"/>
乳山蚝 Fresh oyster	只 / PC 38	<input type="checkbox"/>
扇贝 Scallop	串 / Skewer 38	<input type="checkbox"/>
茄子 Eggplant	份 / Portion 38	<input type="checkbox"/>

自选口味 Selection of flavor

酸辣剁椒烤 Chopped chili with pickled vegetable	<input type="checkbox"/>
蒜蓉烤 Minced garlic sauce	<input type="checkbox"/>

烤串 Skewer

碳烤八爪鱼 Octopus	28	<input type="checkbox"/>	年糕 Glutinous rice cake	15	<input type="checkbox"/>
碳烤虾 Fresh prawn	只 / PC 28	<input type="checkbox"/>	牛肉串 Sliced beef striploin	15	<input type="checkbox"/>
内蒙羔羊串 Mongolian lamb	20	<input type="checkbox"/>	苕皮 Potato starch noodle	15	<input type="checkbox"/>
鸡中翼 Chicken wings	20	<input type="checkbox"/>	鸡皮 Chicken skin	10	<input type="checkbox"/>
牛舌 Beef tongue	20	<input type="checkbox"/>	韭菜 Chinese chive	10	<input type="checkbox"/>
黑毛猪五花肉 Pork belly	15	<input type="checkbox"/>	重庆小土豆 Chongqing baby potato	10	<input type="checkbox"/>
鸡中宝 Chicken soft bone	15	<input type="checkbox"/>	玉米 Sweet corn	10	<input type="checkbox"/>