



CRYSTAL JADE
翡翠拉麵小籠包
La Mian Xiao Long Bao

早餐和晚餐菜单 Breakfast and Supper Menu
(11:00pm to 11:00am)

前菜 A p p e t i z e r

澳门元 M O P

宫廷酱茄子

Braised Eggplant with Special Sauce

68

花雕醉鸡

Drunken Chicken

115

四喜烤麸

Braised Gluten, Winter Bamboo Shoots,
Mushrooms and Green Soya Beans

68

點心 Dim Sum

上海小笼包 (四只)

Steamed Shanghai Xiao Long Bao (4pcs)

58

鲜肉锅贴 (四只)

Pan-fried Pork Dumpling (4pcs)

68

红油抄手 (六只)

Pork Wonton with Chili Vinaigrette (6pcs)

78

湯羹 S o u p

清炖鲍鱼鸡汤 (每位)

Double-boiled Chicken Soup with Abalone (person)

125

清炖鸡汤 (每位)

Double-boiled Chicken Soup (person)

78

酸辣汤 (每位)

Hot and Sour Soup (person)

70

甜品 D e s s e r t

酒酿丸子

Glutinous Rice Dumpling in Fermented Rice Wine Soup

48

豆沙锅饼

Pan-fried Pancake with Red Bean Paste

78

所有价格以澳门元计算，并须另加 10% 服务费

All prices are in MOP and subject to 10% service charge



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热 盘 Hot D i s h

澳门元 M O P

| | |
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| 清炒虾仁 | |
| Sauteed Shrimp | 175 |
| 京葱爆牛肉 | |
| Sauteed Sliced Beef with Scallion | 120 |
| 宫保鸡丁 | |
| Stir-fried Diced Chicken with Dried Chilli and Cashew Nuts | 110 |
| 回锅肉配薄饼 | |
| Sauteed Sliced Pork with Assorted Bell Pepper and Dried Beancurd (Served with Pancake) | 105 |

饭 . 拉 面 Rice & La Mian

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|--|-----|
| 招牌担担拉面 | |
| Signature Dan Dan La Mian | 90 |
| 五香牛肉拉面 | |
| La Mian with Sliced Beef Shank | 105 |
| 葱油干捞拉面 | |
| La Mian with Scallion Oil | 78 |
| 鸡火炒饭 | |
| Fried Rice with Ham and Chicken | 115 |
| 雪菜虾仁炒饭 | |
| Fried Rice with Shrimp and Preserved Vegetable | 125 |

蔬 菜 V e g e t a b l e

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|--|----|
| 白灼菜心 | |
| Poached Chinese Cabbage | 78 |
| 白灼芥兰 | |
| Poached Chinese Kale | 78 |
| 金银蛋浸时蔬 | |
| Vegetable with Preserved Egg & Salted Egg Simmered in Superior Broth | 90 |

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