前菜及沙拉
STARTERS & SALADS

上午11时至午夜 11:00 AM – LATE

牛油果蔬菜沙律 118
GREEN SALAD WITH AVOCADO
番茄、樱桃萝卜及香槟油醋汁
Tomato, radish and champagne vinaigrette
高纤低卡、优质脂肪、轻脂健康 high fiber, low carb, good fat, healthy
含有本地食材 contains local source ingredients

加烟熏三文鱼 add smoked salmon 58
加鸡胸肉 add chicken breast 38
加半只波士顿龙虾 add half Boston lobster 188

布拉塔芝士及无花果火箭菜沙律 188
BURRATA CHEESE AND ARUGULA FIGS SALAD
二十四个月比利亚黑毛猪火腿
24-month Iberico ham

烤红菜头沙律 138
ROASTED BEETROOT SALAD
南瓜、菠菜及核桃、菲达芝士及陈年白香醋汁
Pumpkin, spinach and walnut, feta cheese, aged white balsamic dressing

炙烤黄鳍金枪鱼沙律 188
GRILLED YELLOWFIN TUNA SALAD
香橙茴香及柚子汁配面包脆脆粒
Orange, fennel and yuzu dressing, crispy bread crumbs

香煎鸭肝多士 (3件) 278
SEARED DUCK FOIE GRAS TOAST (3 pcs)
枫糖芥末酱、烟肉、煎鹌鹑蛋
Maple mustard, bacon, fried quail egg

花蜜香辣鸡翼 (2件) 118
DEEP-FRIED SPICY OSMANTHUS CHICKEN WING (2 pcs)

满载玉米片 138
LOADED UP NACHOS
玉米片、香辣肉酱、墨西哥辣椒、酸奶油、牛油果、奶酪酱
Corn chips, chili con carne, jalapeno, sour cream, avocado, cheese sauce

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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汤
SOUPS

上午11时至午夜 11:00 AM – LATE

椰皇雪莲子菊花炖乳鸽汤 158
BRAISED PIGEON SOUP WITH COCONUT SNOW LOTUS SEEDS AND CHRYSANTHEMUM
清炖轻油、低脂高蛋白、温润滋补 slowly braised with scant oil, rich in lean protein to gently nourish the body
无麸质、无乳糖 gluten-free, lactose-free
含有本地食材 contains local source ingredients

原盎炖佛跳墙 398
DOUBLE BOILED SUPERIOR BROTH "BUDDHA JUMPS OVER THE WALL"
花胶、海参、鲍鱼、瑶柱、冬菇、云南火腿、鸡肉、猪肉粒
Fish maw, sea cucumber, abalone, conpoy, dried mushroom, Yunnan ham, chicken and pork fillet
文火清炖、胶质丰盈、养生珍馐 simmered over low heat, rich in collagen, a nourishing delicacy
无麸质 gluten-free
含有本地食材 contains local source ingredients

牛肝菌黑松露蘑菇汤 108
BLACK TRUFFLE PORCINI MUSHROOM SOUP
松露珍菌高纤、低脂低卡 rare delicacy, high in fiber, low in fat and calories

澳门鸡丝碗仔翅 98
MACANESE STYLE SHREDDED CHICKEN AND VEGETARIAN SHARK'S FIN SOUP

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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面食及饺子
NOODLES & DUMPLINGS

上午11时至午夜 11:00 AM – LATE

澳门特色云吞虾子汤面 MACANESE SIGNATURE SHRIMP ROE NOODLES WITH WONTON SOUP	118
咖喱牛腩汤面 NOODLE SOUP WITH BEEF BRISKET IN CURRY SAUCE	138
四川担担面 SICHUAN DAN DAN NOODLE 可提供素食选择 vegan option is available	118
广式烧鸭濑粉 CANTONESE STYLE ROAST DUCK THICK RICE NOODLES	138
XO酱猪软骨拉面 XO SAUCE PORK CARTILAGE LA-MIAN	148
头抽肉丝炒面 STIR-FRIED NOODLES WITH SLICED PORK IN SUPERIOR SOYA SAUCE	118
娘酒鸡汤鲍鱼面 ABALONE NOODLE SOUP WITH YELLOW WINE CHICKEN BROTH 高蛋白低脂、温补调理 high-protein, low-fat, gently nourishing and restorative	198
避风塘风味炸大虾云吞 “BI FENG TANG” STYLE FRIED JUMBO SHRIMP WONTON	118
金汤酸菜肥牛汤濑粉 SOUR MUSTARD BEEF RICE NOODLES IN GOLDEN BROTH	158

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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粥
CONGEE

上午11时至午夜 11:00 AM – LATE

所有咸粥类皆配上油条 all congee served with deep-fried Chinese dough stick

澳门新鲜水蟹粥 285
FRESH CRAB CONGEE
海鲜高蛋白、低脂温润、易消化 seafood protein, low-fat, easy to digest
无麸质、无乳糖 gluten-free, lactose-free
含有本地食材 contains local source ingredients

金银蛋瘦肉粥 108
DOUBLE EGG PORK CONGEE

山药鲍鱼鸡粥 168
ABALONE AND CHICKEN CONGEE WITH YAM
养胃食材、低脂高蛋白、清淡易吸收 nourishes stomach, low-fat, easy to absorb

咸猪骨干白菜粥 108
SALTED PORK BONE WITH DRIED CHINESE CABBAGE CONGEE

红薯南瓜小米粥 88
SWEET POTATO PUMPKIN MILLET CONGEE
全谷高纤、养胃低脂 whole grains packed with fibre, soothing digestion with low-fat
素食、无麸质、无乳糖 vegan, gluten-free, lactose-free

炸原条油条 30
DEEP-FRIED CHINESE DOUGH STICK

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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三文治
SANDWICHES

上午11时至午夜 11:00 AM – LATE

亚利桑那索诺兰热狗 128
ARIZONA SONORAN HOT DOG
培根卷热狗肠、洋葱、番茄、芥末、番茄酱、青柠和墨西哥辣椒蛋黄酱
Bacon wrapped hot dog, onions, tomatoes, mustard, ketchup, lime and jalapeño mayonnaise

经典和牛汉堡包 (3件) 138
CLASSIC WAGYU BEEF SLIDERS (3 pcs)
番茄酱、芥末、美式芝士、酸青瓜和洋葱
Ketchup, mustard, American cheese, pickles and onion

英式蘸酱三文治 138
THE ENGLISH DIP
烤鸡肉馅、墨西哥辣椒蛋黄酱、烧鸡蘸酱
Roast chicken and sage stuffing, pickled jalapeño mayonnaise, roast gravy

澳门猪扒包 138
MACANESE PORK CHOP BUN
生菜、洋葱、蕃茄、腌菜、黑胡椒汁
Lettuce, onion, tomato, pickle, black pepper sauce

路氹「午夜三文治」 198
COTAI MIDNIGHT
牛小排、瑞士软芝士、布兰斯顿英式腌菜酱、酸种面包
Beef short rib, raclette cheese, Branston pickle sauce, sourdough bread

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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饭类及意粉
RICE & PASTA

上午11时至午夜 11:00 AM – LATE

海南鸡饭 175
HAINANESE CHICKEN RICE
无麸质、无乳糖 gluten-free, lactose-free
含有本地食材 contains local source ingredients

嚤啰鸡饭 168
CHICKEN PILAU
烤春鸡配姜黄酱汁、火鸡火腿及提子干咖喱炒饭、时令蔬菜
Fried chicken with turmeric sauce served with turkey ham dried raisins, curry fried rice and seasonal vegetables
含有本地食材 contains local source ingredients

澳门特色茄汁芝士焗猪扒饭 158
MACANESE CHEESE BAKED PORK CHOP RICE WITH TOMATO SAUCE

澳门咖喱牛腩饭配旋风蛋 158
MACANESE CURRY BEEF BRISKET RICE WITH TORN OMELETTE

广式叉烧滑蛋饭 168
CANTONESE STYLE BARBECUED PORK AND EGG RICE

印尼炒饭 158
NASI GORENG
沙爹鸡肉串、虾仁、参巴酱、太阳蛋、炸虾片
Chicken satay skewers, shrimps, sambal, sunny side up egg, prawn cracker

干免治肉碎饭 158
MACANESE "MINCHI"
炒干免治牛肉及猪肉碎配脆薯粒、洋葱及太阳蛋、丝苗白饭
Sautéed beef and pork minchi with crispy potato, onion and fried egg, served with steamed rice

帝皇蟹肉烩藏红花饭 188
KING CRAB SAFFRON RISOTTO
八爪鱼、红圆椒酱、香草
Octopus, red bell pepper sauce, aromatic herbs
无麸质 gluten-free

海鲜虾汤泡饭 188
PRAWN SOUP WITH RICE
海扇贝和鱿鱼、脆米、葱花
Sea scallop and squid, puffed rice, spring onion
海味鲜萃、清汤低脂养生 fine seafood with light nutritious low-fat broth
无麸质 gluten-free

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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饭类及意粉
RICE & PASTA

上午11时至午夜 11:00 AM – LATE

牛肝菌奶油芝士意粉
PORCINI MUSHROOM SPAGHETTI
黑松露巴马臣芝士汁
Black truffle parmigiano cheese sauce
可提供素食选择 vegan option is available
168

波士顿龙虾扁意粉
BOSTON LOBSTER LINGUINE
车厘茄、罗勒、海鲜浓汁
Cherry tomatoes, basil, seafood bisque sauce
328

香煎鸡扒意粉
PAN-FRIED CHICKEN SPAGHETTI
罗勒奶油芝士酱及法边豆、风干番茄、松子仁
Basil pesto cream sauce, french beans, sun-dried tomatoes, pine nuts
168

经典茄汁肉酱千层面
CLASSIC LASAGNA WITH TOMATO BASIL BOLOGNESE
168

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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主菜
MAINS

上午11时至午夜 11:00 AM – LATE

川式甜虾麻婆豆腐 228
SICHUAN STYLE MAPO TOFU WITH BANANA SHRIMPS

香烤澳洲羊腿 338
ROASTED AUSTRALIAN LAMB LEG
烤土豆、洋葱、油封蒜、迷迭香及鼠尾草肉汁
Savoury potatoes with onion, confit garlic, rosemary and sage gravy

吉列炸猪扒 208
PORK CUTLET PARMIGIANA
伏特加番茄酱配洋葱、马苏里拉奶酪、布拉塔奶酪、帕尔马干酪
Alla vodka tomato sauce and onion, mozzarella, burrata, parmigiano cheese

英式啤酒炸鱼及薯条 268
BEER-BATTERED FISH AND CHIPS
豆蓉、他他酱、柠檬
Mushy peas, proper tartare sauce, lemon

特色烤猪肋骨 228
"SIGNATURE" GRILLED PORK RIB
焦糖菠萝及迷迭香鸭油烤薯仔
Caramelized pineapple, rosemary duck fat roasted potatoes
无麸质 gluten-free

香煎三文鱼 258
ROASTED SALMON
风干番茄、法边豆、蒜香面包粒、番茄刺山柑香草汁
Sun-dried tomatoes, French beans, sourdough garlic bread croutons, tomato capers herb sauce
三文鱼蕴Omega3、低脂臻鲜 salmon rich in Omega 3, lean and nourishing
可提供无麸质选择 gluten-free option is available

迷迭香烤春鸡 258
ROASTED SPRING CHICKEN WITH ROSEMARRY
烤薯仔、西兰花苗、羊肚菌汁
Roasted potatoes, broccolini and morel sauce
嫩春鸡低脂，臻享优质蛋白 tender spring chicken, lean with premium protein
可提供无麸质选择 gluten-free option is available

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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主菜
MAINS

上午11时至午夜 11:00 AM – LATE

酥皮三文鱼威灵顿
SALMON WELLINGTON
青豆、萝卜仔、香草牛油海鲜汁
Green pea and baby carrot, herb butter emulsion
268

经典农家牛肉批
CLASSIC BEEF COTTAGE PIE
薯蓉、牛油萝卜、豌豆
Mashed potato, buttered carrots, garden peas
188

香煎牛扒及薯条(250克)
STEAK AND CHIPS (250G)
黑安格斯肉眼扒、薯条、香浓肉汁
Black Angus beef ribeye, chips, split gravy
398

什锦烤肉扒拼盘
MIXED GRILL PLATTER
老虎虾2只、牛柳、鸡扒、猪扒、烤薯、玉米、萝卜仔及羽衣甘蓝，配精美佐料
Tiger prawns 2pc, beef tenderloin, chicken, pork chop, roasted potatoes, corn baby carrot and kale served with condiments
688

黑安格斯M5战斧牛扒(1,200克)
BLACK ANGUS M5 BEEF TOMAHAWK (1,200G)
牛尾约克郡布甸、烤薯仔、牛油萝卜、嫩茎西兰花、红酒骨髓浓汁
Oxtail stuffed Yorkshire pudding, roast potatoes, buttered carrots, tenderstem broccolini, red wine bone marrow sauce
1,388

海鲜 Seafood　素菜 Vegetarian　辣味 Spicy　健康之选 Healthy Choice　环保食材 Certified Sustainable

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配菜
SIDES

上午11时至午夜 11:00 AM – LATE

黑松露薯条黑松露蛋黄酱
TRUFFLED FRENCH FRIES WITH BLACK TRUFFLE AIOLI — 78

鸭油烤土豆配牛肉汁
CRISPY DUCK FAT POTATOES AND BEEF GRAVY — 78

孜然辣酱烤粟米
ROASTED CORN WITH CUMIN CHILI SAUCE — 78
可提供无麸质、无乳糖、素食选择 gluten-free, lactose-free, vegan options are available

煎嫩茎兰花苔配杏仁蒜片
TENDERSTEM BROCCOLINI WITH GARLIC AND ALMOND — 88
高纤轻养、自然本味 high fiber, light & natural

上汤云腿浸菜心
SIMMERED CHOY SUM IN SUPERIOR BROTH WITH YUNNAN HAM — 78
时蔬菜心、高纤低脂 fresh choy sum, high-fibre low fat
可提供素食选择 vegan option is available
含有本地食材 contains local source ingredients

蠔皇生菜
BLANCHED LETTUCE WITH SUPERIOR OYSTER SAUCE — 68
生菜低卡高纤、轻油轻盐 low-calorie lettuce, low oil & salt
可提供素食选择 vegan option is available
含有本地食材 contains local source ingredients

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy 健康之选 Healthy Choice 环保食材 Certified Sustainable

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甜品
DESSERTS

上午11时至午夜 11:00 AM – LATE

椰汁炖燕窝 ♡ 398
DOUBLE BOILED BIRD'S NEST
椰奶及桂花糖浆
coconut milk and osmanthus syrup
清炖无蔗糖、胶原温润养身 sugar-free stew abundant in nourishing collagen
无麸质 gluten-free

15年陈皮莲子有机红豆沙 78
ORGANIC RED BEAN SOUP WITH 15-YEAR MANDARIN PEEL AND LOTUS SEEDS
素食、无麸质、无乳糖 vegan, gluten-free, lactose-free
含有本地食材 contains local source ingredients

椰皇雪燕双皮奶 ♡ 98
CHILLED BUFFALO MILK PUDDING WITH SNOW SWALLOW AND COCONUT
清润滋养、低脂甜润 light, nourishing & low fat

杨枝甘露配椰香雪糕 88
CHILLED MANGO AND SAGO CREAM WITH POMELO AND COCONUT ICE CREAM

经典杂果莓雪糕圣代 88
CLASSIC BERRY ICE CREAM SUNDAE

蜜枣拖肥布丁 88
STICKY TOFFEE PUDDING
枣泥海绵蛋糕、太妃酱、香草冰淇淋
Soft and buttery date sponge, rich sticky sauce, vanilla bean ice cream

巧克力熔岩蛋糕配雪糕 98
CHOCOLATE LAVA CAKE WITH ICE CREAM

火焰雪山 108
BAKED ALASKA SURPRISE
意大利蛋白脆饼、火焰樱桃、香草及黑莓冰淇淋
Italian meringue, cherry flambé, vanilla bean and blackberry ice cream

雪糕及雪葩 68
ICE CREAMS AND SORBETS
欢迎向我们查询季节限定口味
Please ask us for seasonal flavors

海鲜 Seafood 素菜 Vegetarian 辣味 Spicy ♡ 健康之选 Healthy Choice 环保食材 Certified Sustainable

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