

喜公馆 | THE CONSERVATORY

中午12时至午夜 12:00 NOON - LATE

前菜及沙拉 STARTERS & SALADS

- DONEGAL生蚝 3只** 208
海胆、甜虾、虹鳟鱼籽
DONEGAL OYSTERS 3 pcs
sea urchin, sweet prawns, rainbow trout roe
- 芦笋及慢煮鸭蛋沙拉** 🌿 138
黑松露脆面包、豌豆苗、荷兰酱
SALAD OF ASPARAGUS AND SLOW COOKED CODDLED DUCK EGG
black truffle croutons, pea tendrils, hollandaise sauce
- 雅枝竹沙拉** 🌿 138
冰菜、茴香、萝卜、番红花
GLOBE ARTICHOKE SALAD
ice lettuce, fennel, carrots, saffron
- 香煎鸭肝多士 3件** 🌿 ☆ 258
枫糖芥末酱、烟肉、煎鹌鹑蛋
SEARED DUCK FOIE GRAS TOAST 3 pcs
maple mustard, bacon, fried quail egg
- 蕃茄牛油果沙拉** 🌿 138
面包粒、海草、芥末汁
SALAD HEIRLOOM TOMATOES & AVOCADO
croutons, seaweed, mild wasabi dressing
- 牛面肉酥皮批 3件** ☆ 174
薯蓉、豌豆及肉汁
BEEF CHEEK PARTY PIES 3 pcs
mashed potato, peas puree and gravy
- 香烤海带子 3只** ☆ 248
木薯脆饼、粉红胡椒、海藻鱼籽牛油酱
GRIDDLED SEA SCALLOPS 3 pcs
tapioca cracker, pink peppercorn, fragrant seaweed and coral roe butter sauce
- 腌八爪鱼、带子、虾、青口及蜆肉沙拉** 198
香芹、樱桃茄、罗勒、烟熏薯仔
SALAD OF MARINATED OCTUPUS, SCALLOP, PRAWN, MUSSELS AND CLAMS
celery, cherry tomatoes, basil, smoked potatoes

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汤 SOUPS

椰皇雪莲子菊花炖鹧鸪 175

BRAISED PARTRIDGE

coconut snow lotus seed and chrysanthemum

原盅炖佛跳墙 🐷 398

花胶、海参、鲍鱼、瑶柱、冬菇、金华火腿、鸡肉、猪肉粒

DOUBLE BOILED SUPERIOR BROTH

“BUDDHA JUMPS OVER THE WALL”

fish maw, sea cucumber, abalone, conpoy, dried mushroom, dry-cured Jinhua ham, chicken and pork fillet

西芹头奶油汤 🌿 108

英国蓝芝士碎、渍核桃、香芹盐

CREAM OF CELERIAC ROOT

Stilton cheese crumble, pickled walnut, celery salt sippets

配菜 SIDES

传统英式炸薯条 78

三重奏、Sarson's 麦芽黑醋、海盐

GOOD OLD-FASHIONED ENGLISH CHIPS

triple cooked, malt vinegar, sea salt

传统英式椰菜薯仔煎饼 🌿 88

煎蛋

BUBBLE & SQUEAK

cabbage, potato and a fried egg

西兰花苗 🌿 78

榛子、焦糖牛油、巴马臣芝士

SPROUTING BROCCOLINI

hazelnuts, brown butter, parmesan cheese

胡萝卜及豌豆 🌿 58

番茜牛油、粗海盐

CARROTS AND GARDEN PEAS

parsley butter, coarse sea salt

🏠 体验澳门/Macao inspired 🌶️ 辛辣食物/spicy food 🐷 含有猪肉/contains pork 🌿 素菜/vegetarian ☆ 厨师推介/signature

如阁下对任何食物有敏感或要求，请于点单时告知您的服务员。所有价格均为澳门币，另加收10%服务费。

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面食及饺子 NOODLES & DUMPLINGS

- 澳门特色云吞虾子面 (汤 / 捞) 🐷 ☆ 138
MACANESE SIGNATURE SHRIMP ROE NOODLE WITH WONTON
(soup / dry)
- 红烧牛筋腩面 (汤 / 捞) 138
BRAISED BEEF BRISKET AND TENDON NOODLE
deep and dark spiced broth (soup / dry)
- 「餐」滋味三式 🍴 🐷 ☆ 148
一次过品尝3款精选面食:
港式云吞面
澳门红烧牛筋捞面
四川担担面
SIGNATURE 3 TASTING BOWLS
a taste of all 3 noodles selection:
Hong Kong style Yuntun noodles
Macanese style braised beef tendon noodles
Sichuan dan dan noodles
- 广式烧鸭濑粉 138
CANTONESE STYLE ROAST DUCK THICK RICE NOODLES
- 凤尾虾煎饺 138
PAN-FRIED PHOENIX PRAWN DUMPLINGS
- XO酱猪软骨拉面 🍴 🐷 148
XO SAUCE PORK CARTILAGE LA-MIAN
- 酒香陈皮叉烧汤面 🐷 138
BARBECUED PORK NOODLE
rum wine and tangerine peel
- 三头鲍鱼扣鹅掌捞面 328
**3-HEAD ABALONE WITH
SUPERIOR GOOSE WEB AND DRY NOODLE**
- XO酱花胶捞面 258
FISH MAW DRY NOODLE WITH XO SAUCE

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三文治 SANDWICHES

- 波特菇卷** 🍄 ☆ 118
蒜头及番茜牛油、松子、奶油面包
PORTABELLO FIELD MUSHROOM ROLL
garlic and parsley butter, pine nuts, buttery brioche roll
- 英式蘸酱三文治** ☆ 138
烤鸡肉馅、墨西哥辣椒蛋黄酱、烧鸡蘸酱
THE ENGLISH DIP
roast chicken and sage stuffing, pickled jalapeño mayonnaise, roast gravy
- 澳门猪扒包** 🍖 138
生菜、洋葱、蕃茄腌菜、咖喱蜂蜜蛋黄酱
MACANESE PORK CHOP BUN
lettuce, onion, tomato, fresh pickle, curry honey mayonnaise
- 路氹「午夜三文治」** 198
牛小排、瑞士软芝士、Branston英式腌菜酱
COTAI MIDNIGHT
beef short rib, raclette cheese, Branston pickle

粥 CONGEE

所有粥类皆配上油条 / all congee served with deep-fired Chinese dough stick

- 澳门新鲜水蟹粥** ☆ 258
FRESH CRAB CONGEE
- 金银蛋瘦肉粥** 🍖 128
咸蛋、皮蛋、猪肉
DOUBLE EGG PORK CONGEE
salted egg and century egg with sliced pork
- 姜丝鱼片粥** 148
姜絲及芝麻
COD FILLET CONGEE WITH GINGER AND SESAME
- 炸原条油条** 🍄 30
DEEP-FIRED CHINESE DOUGH STICK

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饭类及意粉 RICE & PASTA

- 麻辣水煮牛肉饭  158
SICHUAN STYLE SPICY POACHED TENDER BEEF IN
SPICY OIL WITH STEAMED RICE
- 海南鸡饭 ☆ 174
HAINANESE CHICKEN RICE
- 摩罗鸡饭  168
烤春鸡配姜黄酱汁、火鸡火腿及提子干、咖喱炒饭、时令蔬菜
CHICKEN PILAU
fried chicken with turmeric sauce served with
turkey ham, raisins, curry fried rice and seasonal vegetables
- 咸虾酸子猪肉饭   168
咸虾酸子烩猪腩肉及洋葱、丝苗白饭
PORCO BALICHÃO TAMARINDO
braised pork belly with tamarind and shrimp paste, onion, served with steamed rice
- 广式叉烧滑蛋饭  168
CANTONESE STYLE BARBECUED PORK AND EGG RICE
- 广式烧鸭饭 168
CANTONESE STYLE ROAST DUCK RICE
- 干免治肉碎饭   158
炒干免治牛肉及猪肉碎配脆薯粒、洋葱及煎蛋、丝苗白饭
MACANESE “MINCHI”
sautéed beef and pork minchi with crispy potato, onion and
fried egg, served with steamed rice
- 牛肝菌烩饭  168
巴馬臣芝士、炸葱、香草
PORCINI MUSHROOM RISOTTO
Parmesan cheese, fried shallots, aromatic herbs
- 唐师傅海鲜虾汤泡饭 188
带子及鱿鱼、脆米、香葱
CHEF TANG PRAWN SOUP WITH RICE
sea scallop and squid, puffed rice, spring onion
- 杨师傅波士顿龙虾扁意粉 298
车厘茄、罗勒、海鲜浓汁
CHEF BILL BOSTON LOBSTER LINGUINE
cherry tomatoes, basil, seafood bisque sauce

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主菜 MAINS

- 香脆煎茄子及水牛芝士 🍆 158
意大利San Marzano蕃茄、罗勒
EGGPLANT SCHNITZEL AND BURRATA CHEESE
San Marzano tomato, basil
- 英式啤酒炸鱼及薯条 ☆ 228
豆蓉、他他酱、柠檬
BEER BATTERED FISH AND CHIPS
mushy peas, proper tartare sauce, lemon
- 多塞特奶油海鲜鱼批 268
鳕鱼、烟熏黑线鲑鱼、三文鱼、带子、青口、蛋、蘑菇、西兰花、芥末薯蓉
WEST DORSET CREAMY FISH PIE
cod, smoked haddock, salmon, scallop, mussels, boiled egg, mushrooms, broccoli and mustard mash potatoes
- 烟熏三文鱼 258
青苹果、薯仔、三文鱼子、香草
FILLET OF OAK SMOKED SALMON
green apple, potato, salmon roe, aromatic herbs
- 番茜百里香烤春鸡 ☆ 258
英式面包酱、烤薯、黑松露多士、传统肉汁
ROAST SPRING CHICKEN WITH PARSLEY AND THYME STUFFING
English bread sauce, roasted potato, black truffle toast, traditional split gravy
- 传统英式肉肠焗蛋布甸 🍷 188
英国金百利肠、约克郡布甸、洋葱及芥末香浓肉汁
TOAD IN THE HOLE
Cumberland pork sausage, Yorkshire pudding, rich onion and mustard gravy
- 经典农家牛肉批 208
薯蓉、牛油萝卜、豌豆
CLASSIC BEEF COTTAGE PIE
mashed potato, buttered carrots, garden peas
- 香煎牛扒及薯条 (250克) 358
黑安格斯肉眼扒、薯条三重奏、香浓肉汁
STEAK AND CHIPS (250g)
Black Angus beef ribeye, triple cooked chips, split gravy
- 传统兰开夏羊肉锅 2位用 378
薯仔、百里香、伍斯特酱
TRADITIONAL LANCASHIRE LAMB HOTPOT for 2 persons
glazed potatoes, thyme, Worcestershire sauce

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- 牛扒及健力士黑啤酒馅饼 2位用 388
洋葱、波特蘑菇、黑啤酒、酥皮
STEAK AND GUINNESS PIE for 2 persons
onion, portobello mushrooms, stout beer, short crust pastry
- 澳洲牛柳配鸭肝 (200克) 458
番茜薯泥伴Melanosporum黑松露汁
AUSTRALIAN BEEF TENDERLOIN WITH DUCK FOIE GRAS (200g)
parsley mashed potatoes and Melanosporum black truffle sauce
- 黑安格斯M5斧头牛扒 (1,200克) ☆ 1,308
焗牛尾约克郡布甸、烤薯、牛油萝卜、嫩茎西兰花、红酒骨髓浓汁
BLACK ANGUS M5 BEEF TOMAHAWK (1,200g)
braised oxtail Yorkshire pudding, roast potatoes, buttered carrots,
tender stem broccolini, red wine bone marrow sauce

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芝士及甜品 CHEESE & DESSERTS

英国伦敦NEAL'S YARD DAIRY芝士拼盘 ☆ 178

Montgomery车打芝士、Tunworth金文毕芝士、Colston Bassett蓝纹芝士、木梨酱

CHEESE FROM NEAL'S YARD LONDON DAIRY

Montgomery Cheddar, Tunworth Camembert, Colston Bassett Stilton, quince paste

椰汁炖燕窝 398

椰奶及桂花糖浆

DOUBLE BOILED BIRD'S NEST

coconut milk and Osmanthus syrup

英式雪莉蛋糕 98

Harveys Bristol忌廉酒、海绵蛋糕、覆盆子、香草吉士、杏仁片

ENGLISH SHERRY TRIFLE

Harveys Bristol cream, layered sponge, raspberries, vanilla bean custard, flaked almonds

英国面包奶油布丁 78

葡萄干、蛋奶浆、豆蔻、杏桃汁

CLASSIC BREAD & BUTTER PUDDING

sultanas, egg custard, nutmeg, warm apricot sauce

火焰雪山 108

意大利蛋白脆饼、火焰樱桃、香草及黑莓

BAKED ALASKA SURPRISE

Italian meringue, cherry flambé, vanilla bean and blackberry ice cream

蜜枣拖肥布丁 98

蜜枣布丁、太妃酱、香草冰淇淋

STICKY TOFFEE PUDDING

soft and buttery date sponge, rich sticky sauce, vanilla bean ice cream

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- 约克郡大黄脆 88
干姜、香草奶油酱
YORKSHIRE RHUBARB CRUMBLE
candied stem ginger, vanilla bean custard sauce
- 德文郡米饭布丁 78
英式奶油、香草、西洋李子果酱
WARM DEVONSHIRE RICE PUDDING
clotted cream, vanilla bean, damson plum compote
- 英式甜粟焦糖炖蛋 98
牛油酥饼
SWEETCORN TRINITY BURNT CREAM
shortbread, caramelized popcorn
- 云呢拿雪糕3球 98
红莓果酱、饼干碎、紫罗兰结晶糖
3 SCOOPS OF VANILLA BEAN ICE CREAM
raspberry coulis, shortbread crumble, crystalized violets
- 雪糕及雪葩 68
欢迎向我们查询季节限定口味
ICE CREAMS AND SORBETS
Please ask us for seasonal flavors

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氮气冷萃饮料 NITRO COLD BREW ON TAP

每日不同口味，欢迎查询 / please ask us for the daily flavours

茶 / 咖啡 / 康普茶 68
TEA / COFFEE / KOMBUCHA

喜公馆澳门400次咖啡 THE CONSERVATORY MACAO 400-COFFEE SELECTION

澳门400次冻咖啡 58
手打咖啡泡沫、牛奶、砂糖、巧克力百奇棒
ICED MACAO 400-CLASSIC
ICED MACAO 400-CLASSIC
whipped instant coffee, milk, white sugar, chocolate Pocky stick

澳门400次冻摩卡 58
特浓咖啡、巧克力粉、淡奶油、牛奶、可可粉、巧克力百奇棒
ICED MACAO 400-MOCHA
espresso, chocolate powder, whipping cream, milk, cocoa powder, chocolate Pocky stick

澳门400次冻抹茶 58
特浓咖啡、抹茶粉、白巧克力、淡奶油、牛奶、糖浆、抹茶百奇棒
ICED MACAO 400-MATCHA
espresso, matcha powder, white chocolate, whipping cream, milk, sugar syrup, matcha Pocky stick

BLOOM特色单品咖啡 SINGLE ORIGIN COFFEE BY BLOOM

巴西 75
中等酸度、果仁香、顺滑
BRAZIL
medium acidity, nutty, round and smooth

哥伦比亚 75
酸度平衡、富黑糖及蜂蜜味、带果仁香
COLUMBIA
nutty, hints of dark sugar and honey with moderate acidity

牙买加蓝山 108
焦糖、榛子、蔗糖
JAMAICA BLUE MOUNTAIN
caramel, hazelnut, cane sugar

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illy咖啡 COFFEE SELECTION BY illy

即磨咖啡 45
REGULAR COFFEE

卡布奇诺 / 拿铁 48

可选择: 全脂 / 脱脂 / 豆奶 / 燕麦奶

可选择以下口味: 云呢拿 / 榛子 / 巧克力 / 自家制焦糖

CAPPUCCINO / LATTE

your choice of milk : whole milk / skimmed milk / soya milk / oat milk

your choice of flavour : vanilla / hazelnut / chocolate / homemade caramel

意式浓缩咖啡 (单份 / 双份) 38 / 45

ESPRESSO (single / double)

清爽之选 REFRESHER

经典冰红茶 48

CLASSIC ICED TEA

爆珠巧克力 68

HOT CHOCOLATE BOMBS

港式奶茶 58

HK STYLE MILK TEA

鲜榨果汁 68

橙汁、西瓜及苹果汁

FRESHLY SQUEEZED JUICES

orange, watermelon and apple

汽水 48

可口可乐、零系可乐、雪碧、姜汁汽水、梳打水、汤力水

SOFT DRINKS

coke, coke zero, sprite, ginger ale, soda water, tonic water

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