



CRYSTAL JADE

翡翠餐饮集团在1991年成立于新加坡，于2014年成为世界最大奢侈品牌 - 法国LV集团（LVMH）成员之一。集团致力于弘扬中餐文化，以现代手法演绎中菜美食的深厚传统，并普及至世界各地。现于全球25个城市拥有超过100家餐厅，屡获国际美食大奖包括多次荣获米其林一星和必比登美食推介荣誉。

“翡翠拉面小笼包” - 翡翠旗下荣获多次“必比登”美食推介奖的品牌。揉合传统经典及现代创新，重新演绎沪京川佳肴。无论是创意非凡、口味缤纷的小笼包，或是味美无可抗拒的手制拉面，均以厨师的巧手和心思热诚奉上，既保留食材的原汁原味，亦赋予每一道菜品匠心的温度。以美食滋润心灵，借佳肴传达心意。

Founded in Singapore in 1991, Crystal Jade became a member of LVMH, the biggest luxury goods group in the world, in 2014. Crystal Jade devotes to culinary expertise born from a deep respect for the rich traditions of Chinese cuisine. Inspiring modern interpretations of classic Chinese favourites and made it accessible to a modern global audience. We are now running over 100 restaurants across 25 major cities of the world and internationally acclaimed including the Michelin One Star and multiple Michelin Bib Gourmand awards.

“Crystal Jade La Mian Xiao Long Bao” is a multiple MICHELIN Bib Gourmand awarded brand operated by the Group. Famous for skillfully-crafted delicacies, we offer modern twists on authentic Shang-hainese cuisine and provincial favourites, from innovative Xiao Long Bao flavours to irresistible handmade La Mian, energetically served up by our attentive hosts. By offering the warmth of comfort, togetherness and familiarity, we create a place for social bonds to flourish.







点心

DIM SUM

巧手

精制

匠心原味

厨师的巧手和心思诚意奉上，
既保留食材的原汁原味，亦赋予
予每一道点心的匠心温度。

By offering the warmth of comfort,
togetherness and familiarity, we
create a place for social bonds to
flourish



• 所有价格以澳门元计算，并须另加10%服务费。食材因季节和供应关系有所改变，图片只供参考，食品摆设及餐具或与图片有别。
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上海小笼包

Steamed Shanghai
Xiao Long Bao

精研出以不同纤维密度的猪肉，配搭上慢火熬上十小时以上而成的“汤冻”，以黄金比例调配以成肉馅。每只达至少十八条褶纹标准的小笼包，均是师父现场即包即蒸，有咬口之余更是肉汁满溢，回味无穷。

Our signature soup dumplings is true to tradition, filled with minced pork and a flavorsome broth. Each one is made to order and exquisitely hand-wrapped with a minimum of 18 folds.

感受原味

A Journey with Our Chefs



\$58

(四只 4 pcs)

点心

DIM SUM

山东手抓饼

Shredded Pancake
in Shandong Style

\$45
(一件 1 pc)



百步香葱油饼

Deep-fried Scallion Pastry

\$48
(两件 2 pcs)



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巧手精制

IMPECCABLE SKILLS



新八式小笼包

Steamed Multi-flavoured
Xiao Long Bao

\$170

微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

翡翠推介
Chef Recommendation

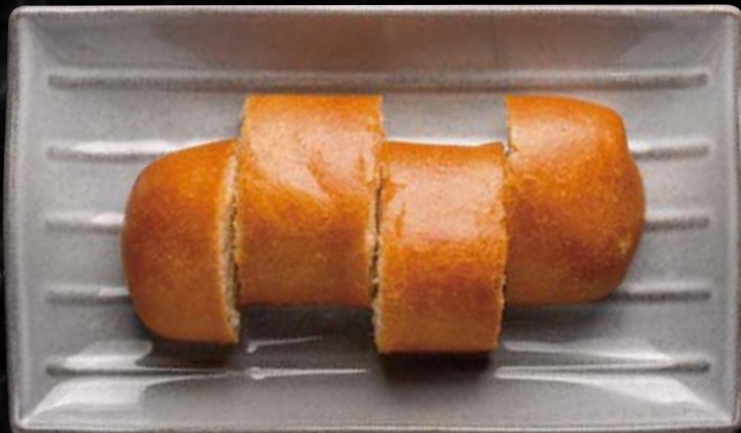
点心

DIM SUM



上海生煎包
Pan-fried Shanghai
Pork Bun

\$58
(三只 3 pcs)



银丝卷 (炸或蒸)
Silver Bun (Deep-fried / Steamed)

\$40
(一条 per roll)



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巧手精制

IMPECCABLE SKILLS

糯香芋丝糕
Pan-fried Taro
& Glutinous Rice Cake

\$48



鲜肉锅贴 🍳
Pan-fried Pork Dumplings

\$68
(四只 4 pcs)



微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

🍳 翡翠推介
Chef Recommendation

点心

DIM SUM

红油抄手

Pork Wonton with
Chili Vinaigrette

\$78

(六只 6 pcs)



菜肉云吞汤

Pork & Vegetable
Wonton Soup

\$78

(六只 6 pcs)



萝卜丝酥饼

Deep-fried
Radish Pastry

\$58

(三件 3 pcs)



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手工拉面

HANDMADE LA MIAN

传统

手
艺

匠 心 制 作

闻名的兰州手工拉面均由经验
拉面师傅现场即叫即拉，面质
爽滑！

The silky and chewy handmade
Lanzhou la mian are all made to
order by our master chef

本店备有三款不同手工拉面供选择
3 varieties of La Mian for your selection



翡翠拉面
Crystal Jade La Mian



三角拉面
Triangle La Mian



龙须拉面
Dragon Beard La Mian

标准
Standard

微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

翡翠推介
Chef Recommendation

手工拉面

HANDMADE LA MIAN

招牌担担拉面

Signature Dan Dan 》 La Mian

拉面由经验拉面师傅手工制作，即点即拉。
面汤以鲜肉、猪骨、鲜鸡及金华火腿等慢火熬制
八小时以上，再配上自家调配浓香芝麻花生酱、
醇香辣椒油及镇江香醋，面质爽滑，汤头香浓。

The hand pulled noodles served in a spicy rich soup and pork broth that
blended with our signature sesame peanut sauce, chili oil and vinegar.

感受原味

A Journey with Our Chefs



\$90



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传统手艺

CRAFT FAMILIARITY



水煮牛肉拉面 ㊗️👨🍳

La Mian with Poached Beef in
Szechuan Spicy Soup

\$115

以翡翠足料上汤配秘制香料烹调，牛肉口感嫩滑，鲜味十足！
汤底麻辣适中，配上即制手工拉面，令人回味无穷。

Fresh beef slices are spiced, simmered, and served with handmade noodles in a spicy Szechuan-style soup. It is a real excitement for the taste buds.

微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

👨🍳 翡翠推介
Chef Recommendation

手工拉面

HANDMADE LA MIAN



炸酱拉面

La Mian with Minced Pork
in Spicy Sauce

\$90



五香牛肉拉面

La Mian with Sliced
Beef Shank

\$105



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酸辣汤拉面 》》👨🍳

La Mian in Hot &
Sour Soup

\$90



手工拉面

HANDMADE LA MIAN

葱油干捞拉面 🍜

La Mian with
Scallion Oil

\$78



菜肉云吞汤拉面

La Mian with Minced Pork &
Vegetable Wonton Soup

\$105



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传统手艺

CRAFT FAMILIARITY



上海排骨拉面

La Mian in Soup Served with
Deep-fried Pork Cutlet

\$105



雪菜肉丝汤拉面

La Mian with Shredded Pork
& Preserved Vegetable

\$90

微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

翡翠推介
Chef Recommendation

手工拉面

HANDMADE LA MIAN



松茸鲜虾拌菠菜拉面

Tossed Spinach La Mian with
Matsutake Mushroom & Shrimp

\$105

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传统手艺

CRAFT FAMILIARITY



酱香猪软骨拉面)

La Mian with
Braised Pork Cartilage

\$105



微辣
Moderately Spicy



中辣
Spicy



大辣
Extremely Spicy



翡翠推介
Chef Recommendation

前菜

APPETIZER

四川口水鸡

Chilled Poached Chicken
in Szechuan Style

\$115



镇江水晶肴肉

Chilled Pork Jelly
in Zhenjiang Style

\$90



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刀功细腻

KNIFE MASTERY



鸡丝粉皮 🍳

Shredded Chicken &
Bean Starch Sheet in
Sesame Sauce

\$78

花雕醉鸡 🍳

Drunken Chicken

\$115

+\$10 转鸡脾
Change to Thigh



微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

🍳 翡翠推介
Chef Recommendation

前菜

APPETIZER

甜酸青瓜帘 🍴

Sweet & Sour Cucumber Rolls

\$78

感受原味 🎵
A Journey with Our Chefs



陈醋西芹拌黑木耳

Chilled Black Fungus Tossed
in Aged Vinegar

\$68



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泡椒猪手 》

Chilled Pork Knuckle with
Pickled Pepper

\$80



香煎素鹅 》

Crispy Beancurd Sheet
Wrapped with Mushroom

\$78



宫廷酱茄子

Braised Eggplant with
Special Sauce

\$68



前 菜

APPETIZER

梁溪脆鳝 🍳

Shanghai Style Crispy Eel

\$115



镇江排骨

Spare Rib
in Zhenjiang Style

\$90

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四喜烤麸

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

\$68



椒盐黄金豆腐

Deep-fried Beancurd
with Salt & Pepper

\$70



烧椒小皮蛋

Preserved Quail Egg
with Chili Pepper

\$68

汤品

SOUP

清炖鲍鱼鸡汤

Double-boiled Chicken Soup
with Abalone

\$125
(每位 / person)



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细腻雅致

KNIFE MASTERY

清炖鸡汤

Double-boiled
Chicken Soup

\$78

(每位 / person)



手拆深海黄鱼羹

Boneless Yellow Croaker
Fish Soup

\$105

(每位 / person)



酸辣汤

Hot & Sour Soup

\$70

(每位 / person)

天目山笋干排骨汤

Double-boiled Spare Rib
& Dried Bamboo Shoot Soup

\$90

(每位 / person)



微辣
Moderately Spicy



中辣
Spicy



大辣
Extremely Spicy



翡翠推介
Chef Recommendation

河 海 鲜

SEAFOOD

椒麻酸菜鱼片)

Simmered Sliced Fish
& Pickled Vegetable in Spicy Soup

\$218

惹味汤头由酸菜及自家调配的椒麻酱熬制而成。滑嫩的鱼肉尽吸汤汁的精华，味道香浓酸辣，风味绝佳！

It features a hot and sour broth with tender fish slices.



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火候考究

WOK EXPERIENCE

少盐少糖
Less Salt / Sugar

清炒虾仁

Sautéed Shrimp

\$175

感受原味

A Journey with Our Chefs



微辣
Moderately Spicy



中辣
Spicy



大辣
Extremely Spicy



翡翠推介
Chef Recommendation

河海鲜

SEAFOOD

松子桂鱼

Deep-fried Fish with Sweet &
Sour Sauce & Pine Nut

\$368



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火候考究

WOK EXPERIENCE

重庆水煮鱼片 》》》

Poached Sliced Fish in
Szechuan Spicy Soup

\$218



微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

翡翠推介
Chef Recommendation

河 海 鲜

SEAFOOD

椒盐小黄鱼

Deep-fried Yellow Croaker
with Salt & Pepper

\$155
(两条 2 pcs)



韭王炒鳝糊

Sautéed Shredded Eel
with Chinese Chives

\$148



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火候考究

WOK EXPERIENCE

芙蓉海胆带子

Sautéed Egg White
with Sea Urchin & Scallop

\$175



琥珀宫保虾球

Sautéed Prawn with Dried Chili
& Honeyed Walnuts

\$198

微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

翡翠推介
Chef Recommendation

肉类

MEAT

重庆水煮牛肉

Poached Beef in
Szechuan Spicy Soup

\$158

以足料上汤配秘制香料烹调，
牛肉口感嫩滑，鲜味十足！
汤底麻辣适中，令人垂涎三尺。

Fresh beef slices are spiced, simmered and
served with a spicy Szechuan-style soup.
A real excitement for the taste buds



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京葱爆牛肉

Sautéed Sliced Beef
with Scallion

\$120



三杯黄鳝鸡

Braised Chicken & Eel
in "Three Cups Sauce"

\$158



肉类

MEAT

小炒酸菜牛肉配叉子燒餅

Stir-fried Diced Beef with
Preserved Mustard Green Served
with Sesame Pastry

\$105



百叶结红烧肉

Braised Pork Belly with Beancurd
Sheet in Shanghai Style

\$168



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火候考究

WOK EXPERIENCE



红烧狮子头

Braised Minced Pork
Ball with Vegetable

\$105



回锅肉配薄饼)

Sautéed Sliced Pork with Assorted
Bell Pepper & Dried Beancurd
(served with pancake)

\$105

宫保鸡丁)

Stir-fried Diced Chicken with
Dried Chili & Cashew Nuts

\$110



微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

翡翠推介
Chef Recommendation

蔬菜类

VEGETABLE

雪菜毛豆百页

Sautéed Green Soybean
with Beancurd Sheet
& Preserved Vegetable

\$110



翡翠黑松露炒素珍

Sautéed Assorted Vegetables
& Fungus with Black Truffle Paste

\$128

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麻婆豆腐

Mapo Beancurd
(Braised Beancurd with
Minced Pork in Chili Sauce)

\$90

金银蛋浸时蔬

Simmered Seasonal Vegetable
with Preserved Egg & Salted Egg
in Superior Broth

\$90

干煸四季豆

Sautéed French Bean
with Minced Pork

\$98

开洋咸肉煮胜瓜

Luffa with Salted Pork
Belly & Dried Shrimp
in Superior Broth

\$95

白灼菜心 / 芥兰

Poached Chinese Cabbage/
Chinese Kale

\$78



微辣
Moderately Spicy



中辣
Spicy



大辣
Extremely Spicy



翡翠推介
Chef Recommendation

主 食

STAPLE FOOD

上海炒粗面

Sautéed Thick Noodle with Shredded Pork & Cabbage in Shanghai Style

\$115



木须肉炒拉面

Fried La Mian with Egg, Fungus & Sliced Pork

\$115



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镬气十足

WOK EXPERIENCE



上海炒年糕

Sautéed Rice Flour Cake
in Shanghai Style

\$115



嫩鸡煨面

Simmered Noodles
with Diced Chicken

\$90



鸡火炒饭

Fried Rice with Ham
& Chicken

\$115

雪菜虾仁炒饭

Fried Rice with Shrimp
& Preserved Vegetable

\$125

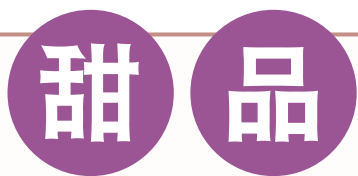


微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

翡翠推介
Chef Recommendation



DESSERT

黄金流沙煎堆仔

Deep-Fried Mini Glutinous Rice Ball
with Custard & Salted Egg Yolk

\$68

豆沙锅饼

Pan-fried Pancake with
Red Bean Paste

\$78



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巧手精制

KNIFE MASTERY

姜茶汤丸

Glutinous Dumplings
in Ginger Soup

\$48



桂花酒酿丸子

Glutinous Rice Dumplings
with Osmanthus Flowers in
Fermented Rice Wine Soup

\$48



椰汁南瓜雪燕

Double-boiled Tragacanth Gum
with Glutinous Dumpling in Coconut
& Pumpkin Sauce

\$88

微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

翡翠推介
Chef Recommendation

饮品

BEVERAGE

热 Hot / 冷 Cold

养颜豆浆 \$38

Soya Milk

柠檬薏米水 \$38

Barley Water
with Lemon

桂圆雪梨茶 \$38

Longan, Wolfberry
and Pear Drink

酸梅汤 \$38

Sour Plum Drink

柠檬茶 \$38

Lemon Tea

柠檬水 \$38

Lemon Water

港式咖啡 \$38

Hong Kong
Style Coffee

港式奶茶 \$38

Hong Kong
Style Milk Tea

自制纯净水 \$38

House-Filtered Still Water (750ml)

依云 (不含气) \$45

Evian (Still) (330ml)

普娜 (不含气) \$58

Acqua Panna (Still) (500ml)

自制气泡水 \$38

House-Filtered
Sparkling Water (750ml)

巴黎矿泉水 (含气) \$45

Perrier (Carbonated) (330ml)

可口可乐 \$35

Coca Cola

无糖可口可乐 \$35

Coca Cola No Sugar

雪碧 \$35

Sprite

忌廉苏打 \$35

Cream Soda

橙汁 \$60

Orange Juice

青苹果汁 \$60

Green Apple Juice

西瓜汁 \$60

Watermelon Juice

胡萝卜汁 \$60

Carrot Juice

* **澳门啤酒** \$55

Macau Beer

* **青岛** \$55

Tsingtao

* **喜力 (荷兰)** \$55

Heineken (Netherlands)

* **朝日 (日本)** \$55

Asahi (Japan)

* **科罗娜 (墨西哥)** \$55

Corona (Mexico)

* **法国巴黎人** \$75

黑啤酒

La Brune

* **法国巴黎人** \$75

白啤酒

La Rousse

* **红葡萄酒** \$90

Red Wine (187ml)

* **白葡萄酒** \$90

White Wine (187ml)



* 以上饮料酒精含量高于 1.2% • All alcoholic beverages exceed 1.2% ABV.

• 所有价格以澳门元计算，并须另加 10% 服务费。食材因季节和供应关系有所改变，图片只供参考，食品摆设及餐具或与图片有别。

• All prices are in MOP and subject to 10% service charge. Ingredients used may vary with season and supplies, images are for reference only, actual presentation may differ.

素食之选

Green
Selections



不是炒饭(素)

Stir-fried Chopped Mixed
Vegetables (Vegetarian)

\$98

麻酱青瓜拌粉皮

Shredded Cucumber
with Bean Starch Sheet
in Sesame Sauce

\$70

金银蛋浸时蔬

Simmered Seasonal Vegetable
with Preserved Egg & Salted Egg
in Vegetable Broth

\$90

雪菜毛豆百页

Sautéed Green Soybean
with Beancurd Sheet
& Preserved Vegetable

\$110

上海素炒粗面

Vegetarian Fried Noodle
in Shanghai Style

\$110

菜远兰州拉面

La Mian with Vegetable

\$70

**荣获法国米其林一星及多个
必比登美食推介的翡翠餐饮集团**

Stalwart Chinese culinary group with **MICHELIN one star**
and multiple MICHELIN Bib Gourmand awards

客人须知
Notes to Customers

- 茗茶每位 \$10
Tea Charge \$10 per person
- 白饭每碗 \$18
Steamed Rice at \$18 per bowl
- 面汤每碗 \$20
Superior La Mian Soup at \$20 per bowl
- 开瓶费每瓶 \$400 (葡萄酒),
\$600 (烈酒)
Corkage Charge: Wine at \$400 per bottle,
Liquor at \$600 per bottle
- 若是您对某种食物会有过敏反应或
有其他需求, 请与餐厅经理联络。
For special dietary requirements, kindly
approach the Restaurant Manager for
assistance.
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No outside food and drinks are allowed in the
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