



# 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



• 所有价钱以澳门币计算及另加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



\$55

(四只 4 pcs)



微辣  
Moderately Spicy



中辣  
Spicy



大辣  
Extremely Spicy



翡翠推介  
Chef Recommendation



## DIM SUM

### 山东手抓饼

Shredded Pancake  
Shandong Style

\$45  
(一件 1 pc)



### 百步香葱油饼

Deep-fried Scallion Pastry

\$45  
(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

\$168

微辣  
Moderately Spicy

中辣  
Spicy

大辣  
Extremely Spicy

翡翠推介  
Chef Recommendation



点心

DIM SUM

**银丝卷 (炸或蒸)**

Silver Bun (Deep-fried / Steamed)

\$40

(一条 per roll)

**上海生煎包**

Pan-fried Shanghai  
Pork Bun

\$55

(三只 3 pcs)

**瑶柱蟹肉大汤包**

Steamed Crabmeat and  
Dried Scallop Soup Dumpling

\$68



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巧手精制

IMPECCABLE SKILLS

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

\$45



鲜肉锅贴 🍳  
Pan-fried Pork Dumplings

\$65  
(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  
Chilli Vinaigrette

\$75

(六只 6 pcs)



### 三鲜韭菜盒子

Pan-fried Chinese Leek,  
Egg and Shrimp Dumpling

\$58



### 菜肉云吞汤

Pork & Vegetable  
Wonton Soup

\$75

(六只 6 pcs)



### 萝卜丝酥饼

Deep-fried  
Radish Pastry

\$55

(三件 3 pcs)



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手工拉面

HANDMADE LA MIAN

# 传统

手  
艺

## 匠心制作

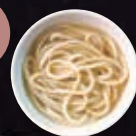
闻名的兰州手工拉面均由经验拉面师傅现场即叫即拉，面质爽滑！

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



标准  
Standard  
翡翠拉面  
Crystal Jade La Mian



三角拉面  
Triangle La Mian



龙须拉面  
Dragon Beard La Mian

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



\$88



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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

\$108

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 hand-made 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

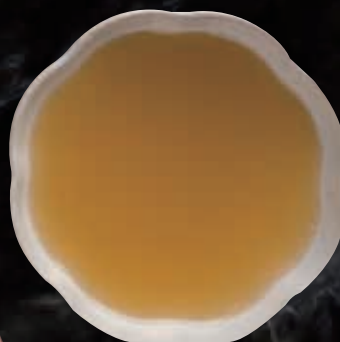
## HANDMADE LA MIAN



### 炸酱拉面

La Mian with Minced Meat  
in Spicy Sauce

\$88



### 五香牛肉拉面

La Mian with Sliced  
Beef Shank

\$98



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传统手艺

CRAFT FAMILIARITY

酸辣汤拉面 中辣

La Mian in Hot &  
Sour Soup

\$88



红油牛肉拉面 大辣

La Mian with Sliced Beef  
Shank in Chilli Oil

\$98

微辣  
Moderately Spicy

中辣  
Spicy

大辣  
Extremely Spicy

翡翠推介  
Chef Recommendation



# 手工拉面

## HANDMADE LA MIAN

### 葱油干捞拉面 🍳

La Mian with  
Scallion Oil

\$75



### 菜肉云吞汤拉面

La Mian with Minced Pork &  
Vegetable Wonton Soup

\$98



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传统手艺

CRAFT FAMILIARITY

清炖鸡汤拉面

La Mian served with  
Double-boiled  
Chicken Soup

\$98

上海排骨拉面

La Mian in Soup served with  
Deep fried Pork Cutlet

\$98

雪菜肉丝汤拉面

La Mian with Shredded Pork  
& Preserved Vegetable

\$88

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

\$98

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传统手艺

CRAFT FAMILIARITY



酱香猪软骨拉面)

La Mian with  
Braised Pork Cartilage

\$98

微辣  
Moderately Spicy

中辣  
Spicy

大辣  
Extremely Spicy

翡翠推介  
Chef Recommendation

# 前菜

## APPETIZER

### 火腿烤双方 🍳

Sweetened Ham Served with Crispy Beancurd Sheet and Chinese Bun

\$168

(四件 4 pcs)

限量发售

First Come First Served

夹饼包裹著清甜桂花蜜汁火腿、酥脆腐皮衣及青瓜一并进食，每一口都可感受酥脆、甜咸两种对比的滋味

Sweetened Ham Served with Crispy Beancurd Sheet, Cucumber and Chinese Bun, you can feel crunch and fresh in every bite.



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鸡丝粉皮 🍳

Shredded Chicken &  
Bean Starch Sheet in  
Sesame Sauce

\$75

花雕醉鸡 🍳

Drunken Chicken

\$108

+\$10 转鸡脾  
Change to Thigh



醋椒汁鲜虾拌秋葵黑木耳 )

Chilled Prawn, Okra and  
Black Fungus in Chilli Vinegar

\$88

# 前菜

## APPETIZER

### 甜酸青瓜帘 🍴

Sweet & Sour Cucumber Rolls

\$75

感受原味 🎵  
A Journey with Our Chefs



### 陈醋西芹拌黑木耳

Chilled Black Fungus Tossed  
in Aged Vinegar

\$65



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# 刀功细腻

KNIFE MASTERY



## 香煎素鹅



Crispy Beancurd Sheet  
Wrapped with Mushroom

\$75



## 泡椒猪手

Chilled Pork Knuckle with  
Pickled Pepper

\$78



## 椒麻花螺手撕鸡

Chilled Shredded Chicken with  
Sea Conch in Spicy Sauce

\$128

## 宫廷酱茄子

Braised Eggplant with  
Special Sauce

\$65



微辣  
Moderately Spicy



中辣  
Spicy



大辣  
Extremely Spicy



翡翠推介  
Chef Recommendation



# 前 菜

## APPETIZER

### 梁溪脆鳝 🍳

Shanghai Style Crispy Eel

\$108



### 镇江排骨

Spare Rib  
Zhenjiang Style

\$88

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四喜烤麸

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

\$65



椒盐黄金豆腐

Deep-fried Beancurd  
with Salt & Pepper

\$65



烧椒小皮蛋

Preserved Quail Egg with  
Roaster Chilli

\$65

汤品

SOUP

**清炖鲍鱼鸡汤**

Double-boiled Chicken Soup  
with Abalone

\$120  
(每位 / person)



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细腻雅致

KNIFE MASTERY

清炖鸡汤

Double-boiled  
Chicken Soup

\$75

(每位 / person)



原盅云吞鸡汤

Double-boiled Chicken Soup  
with Wonton

\$88

(每位 / person)



酸辣汤

Hot & Sour Soup

\$68

(每位 / person)

手拆深海黄鱼羹

Boneless Yellow Croaker  
Fish Soup

\$98

(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 and Pickled  
Vegetable in Spicy Soup

\$208

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



椒盐小黄鱼

Deep-fried Yellow Croaker  
with Salt & Pepper

\$148  
(两条 2 pcs)



芙蓉海胆带子

Sautéed Egg White with  
Sea Urchin and Scallop

\$168

少盐少糖  
Less Salt/Sugar

清炒虾仁

Sautéed Shrimp

\$165

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  
Sichuan Spicy Soup

\$208



微辣  
Moderately Spicy

中辣  
Spicy

大辣  
Extremely Spicy

翡翠推介  
Chef Recommendation



# 河 海 鲜

## SEAFOOD

### 韭王炒鳝糊 🍳

Sautéed Shredded Eel  
with Chinese Chives

\$140



### 有机菜花藤椒炒翡翠鱼片

Stir-fried Cauliflower with Sliced Fish in  
Green Pepper Paste

\$168



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火候考究

WOK EXPERIENCE



花雕白玉蒸玉簪虾球

Steamed Prawn with Egg White,  
Ham and Shaoxing Wine

\$188

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

\$145

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

\$108



三杯黄鳝鸡

Braised Chicken and Eel in  
"Three Cups Sauce"

\$148





# 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

\$98



### 百叶结红烧肉

Braised Pork Belly with Beancurd  
Sheet in Shanghai Style

\$155



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**红烧狮子头**

Braised Minced  
Pork Ball with  
Vegetable

\$98



**回锅肉配薄饼**

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

\$98



**宫保鸡丁**

Stir-fried Diced Chicken with  
Dried Chilli & Cashew Nuts

\$105



# 蔬菜类

## VEGETABLE

### 雪菜毛豆百页

Sautéed Green Soybean  
with Beancurd Sheet &  
Preserved Vegetable

\$105



### 翡翠黑松露炒素珍

Sautéed Assorted Vegetables and  
Fungus with Black Truffle Paste

\$118



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麻婆豆腐

MaPo Beancurd  
(Braised Beancurd with  
Minced Meat  
in Chilli Sauce)

\$85



金银蛋浸时蔬

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

\$88



干煸四季豆

Sautéed French Bean  
with Minced Pork

\$95



开洋咸肉煮胜瓜

Luffa with Salted Pork  
Belly and Dried Shrimp  
in Superior Broth

\$88



豆瓣菠菜

Sautéed Spinach with  
Green Soybeans

\$88

白灼菜心 / 芥兰

Poached Chinese Cabbage/  
Chinese Kale

\$75



# 主 食

## STAPLE FOOD

### 上海炒粗面

Shanghai Style Sautéed Thick Noodle  
with Shredded Pork & Cabbage

\$108

### 鳝糊炒拉面

Fried La Mian with  
Shredded Eel

\$130

• 所有价钱以澳门币计算及另加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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镬气十足

WOK EXPERIENCE

上海炒年糕

Sautéed Rice Flour Cake  
Shanghai Style

\$108



嫩鸡煨面

Simmered Noodles  
with Diced Chicken

\$88

鸡火炒饭

Fried Rice with Ham &  
Chicken

\$108



雪菜虾仁炒饭

Fried Rice with Shrimp &  
Preserved Vegetable

\$120



红菜头脆米海鲜炒饭

Fried Rice with Beet Root and  
Assorted Seafood

\$128



微辣  
Moderately Spicy



中辣  
Spicy



大辣  
Extremely Spicy



翡翠推介  
Chef Recommendation



甜品

DESSERT

### 高力豆沙

Souffle Ball with Red Bean Paste

\$75

(四件 4 pcs)



### 豆沙锅饼

Pan-fried Pancake with  
Red Bean Paste

\$75



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红糖桂花丸子冰粉

Ice Jelly with Brown Sugar,  
Osmanthus and Glutinous Rice Ball

\$45

姜茶汤丸  
Glutinous Dumplings  
in Ginger Soup

\$45



桂花酒酿丸子

Glutinous Rice Dumplings  
with Osmanthus Flowers in  
Fermented Rice Wine Soup

\$45





# 饮 品

## BEVERAGE

热 Hot / 冷 Cold

|   |                 |  |                 |  |                 |
|---|-----------------|--|-----------------|--|-----------------|
| <b>养颜豆浆</b><br>Soya Milk                            | \$38            | <b>依云 (不含气)</b><br>Evian (Still)       | \$68<br>(330ml) | <b>澳门啤酒</b><br>Macau Beer                | \$55            |
| <b>柠檬薏米水</b><br>Barley Water<br>with Lemon          | \$38            | <b>可口可乐</b><br>Coca Cola               | \$40            | <b>青岛</b><br>Tsingtao                    | \$55            |
| <b>桂圆雪梨茶</b><br>Longan, Wolfberry<br>and Pear Drink | \$38            | <b>无糖可口可乐</b><br>Coca Cola<br>No Sugar | \$40            | <b>喜力 (荷兰)</b><br>Heineken (Netherlands) | \$55            |
| <b>柠檬茶</b><br>Lemon Tea                             | \$45            | <b>雪碧</b><br>Sprite                    | \$40            | <b>朝日 (日本)</b><br>Asahi (Japan)          | \$55            |
| <b>柠檬水</b><br>Lemon Water                           | \$45            | <b>忌廉苏打</b><br>Cream Soda              | \$40            | <b>科罗娜 (墨西哥)</b><br>Corona (Mexico)      | \$55            |
| <b>港式咖啡</b><br>Hong Kong Style<br>Coffee            | \$45            | <b>橙汁</b><br>Orange Juice              | \$65            | <b>法国巴黎人黑啤酒</b>                          | \$75            |
| <b>港式奶茶</b><br>Hong Kong Style<br>Milk Tea          | \$45            | <b>青苹果汁</b><br>Green Apple Juice       | \$65            | <b>La Brune</b>                          |                 |
| <b>巴黎水 (含气)</b><br>Perrier (Carbonated)             | \$38<br>(330ml) | <b>西瓜汁</b><br>Watermelon Juice         | \$65            | <b>法国巴黎人白啤酒</b>                          | \$75            |
| <b>普娜 (不含气)</b><br>Acqua Panna (Still)              | \$45<br>(500ml) | <b>胡萝卜汁</b><br>Carrot Juice            | \$65            | <b>La Rousse</b>                         |                 |
|   |                 |  |                 | <b>红葡萄酒</b><br>Red Wine                  | \$90<br>(187ml) |
|   |                 |  |                 | <b>白葡萄酒</b><br>White Wine                | \$90<br>(187ml) |



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# 素食之选

Green  
Selections



## 不是炒饭(素)

Stir-fried Chopped Mixed  
Vegetable (Vegetarian)

\$95

## 麻酱青瓜拌粉皮

Shredded Cucumber with  
Bean Starch Sheet in  
Sesame Sauce

\$68

## 金银蛋浸时蔬

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

\$88

## 雪菜毛豆百页

Sautéed Green Soybean  
with Beancurd Sheet &  
Preserved Vegetable

\$105

## 上海素炒粗面

Vegetarian Fried Noodle  
Shanghai Style

\$108

## 菜远兰州拉面

La Mian with Vegetable

\$68



**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**

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**客人须知**  
Notes to Customers

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- 茗茶/水每位 \$10  
Tea/Water Charge \$10 per person
- 白饭每碗 \$20  
Steamed Rice at \$20 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.
- 这餐牌及其内容乃翡翠餐饮集团  
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