

巴黎轩精选
La Chine Eiffel Tower Specialties



人 潮式冻食澳洲大龙虾 (需提前4小时预订)
Chilled Australian lobster (4 hours advanced order)
3,288



人 烟熏香茅BB鸽
Smoked baby pigeon in lemongrass flavor
158

人 乳猪蜜饯云腿三叠
Crispy suckling pig with honey glazed
preserved ham, cucumber and pastry puff
368

人 碳烤黑毛猪叉烧
Wood oven-roasted Iberico pork char siu
328

人 厨师精选 Eiffel Tower Signature

素菜 Vegetarian

辣 Spicy

可持续发展海鲜 Sustainable Seafood

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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 脆米浓虾汤波士顿龙虾泡饭
Poached Boston lobster in superior prawn broth served with crispy rice
588



 金瑶海鲜扒菠菜豆腐
Braised spinach bean curd with assorted seafood and crispy conpoy
218


 蒜香黑椒牛柳粒配琥珀核桃
Wok-fried prime beef and walnuts with garlic and black pepper sauce
418

 鹅肝宫保鸡丁
Wok-fried diced chicken with foie gras and cashew nut
248



Appetizers 头盘小食




 玫瑰啫喱海蜇花
Chilled jelly fish with rose vinegar jelly
198




 嫣红雪梨配意大利黑醋丸子
Marinated Chinese pear with hawthorn and balsamic vinegar pearl
128

 金桂花香酥脆鱼
Deep-fried fish fillet with osmanthus and homemade sauce
258

  青芥末花螺
Marinated fresh whelks in wasabi dressing
208

  云南烧椒伴低温慢煮鲜鲍鱼
Marinated slow-cooked abalone with Yunnan spicy sauce
198

 椒盐脆豆腐
Deep-fried crispy bean curd with salt and pepper
88

Soups
汤羹



人 黑蒜螺头花胶炖土鸡汤
Double-boiled chicken soup with fish maw, sea whelk and black garlic
258

人 巴黎铁塔至尊迷你佛跳墙 (鲍鱼, 海参, 花胶, 元贝, 羊肚菌和松茸)
"Buddha jumps over the Eiffel tower soup" with abalone, sea cucumber, fish maw, dried scallop, morel and matsutake mushroom
558

人 浓汤花胶竹笙燕窝羹
Superior chicken soup with fish maw, bamboo pith and bird's nest
448

人 阿拉斯加蟹肉花胶酸辣羹
Hot and sour soup with fish maw and Alaskan crab meat
198

人 文思豆腐菠菜羹
Spinach and bean curd soup
108



Barbecue
明爐燒烤



古法脆皮盐焗鸡 (需时25分钟)
Oven-baked chicken with rock salt, ginger and spring onion (25 minutes preparation time)

全只
whole 398

明爐金牌燒鵝
Oven-roasted goose served with plum sauce

全只 828 半只 458 份 328
whole half portion

金牌蒜香炸子鸡
Crispy farm chicken with garlic

全只 388 半只 228
whole half

破烤黑毛猪叉烧
Wood oven-roasted Iberico pork char siu

328

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菲律宾大肉蟹

Philippines live crab

姜葱焗大肉蟹 / X.O.酱萝卜糕炆大肉蟹 / 南洋辣椒煮大肉蟹配脆锅巴

Stir-fried crab with ginger and spring onion / Wok-fried crab with turnip cake and X.O. sauce /

Wok-fried crab with chili paste served with crispy rice cracker

时价 Market price

东星斑 / 老鼠斑 / 金边方利 / 笋壳鱼

Star grouper / Spotted grouper / Macau sole / Marble goby

可选择: 清蒸或油浸

Steamed with soy sauce or deep-fried

时价 Market price

波士顿龙虾

Boston lobster

二十年陈年花雕蛋白蒸波士顿龙虾 / 芝士或上汤焗龙虾配伊面

Steamed Boston lobster with Chinese aged "Hua Diao" wine and egg white /

Oven-baked Boston lobster with E-Fu noodle and creamy cheese sauce /

Stewed Boston lobster with E-Fu noodle in superior broth

588

宫廷黄焖花胶扒 (每位)

Braised fish maw with superior broth (per person)

728

蚝皇日本20头吉品鲍 (每位)

Braised Japanese 20 head "Iwate" abalone in oyster sauce (per person)

2,388



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Main Courses
甄选主菜



风车芥兰干葱榄角炒虾球
Wok-fried prawn with kale, shallot and olives
308



脆炸杏片百花小棠菜
Deep-fried shrimp paste and green brassica with sliced almond
218

蒜香黑椒牛柳粒配琥珀核桃
Wok-fried prime beef and walnuts with garlic and black pepper sauce
418

鹅肝宫保鸡丁
Wok-fried diced chicken with foie gras and cashew nut
248


金瑶海鲜扒菠菜豆腐
Braised spinach bean curd with assorted seafood and crispy conpoy
218



  葱味三杯汁脆鱼粒
Stir-fried fish fillet with Thai basil and garlic
348



 金舞茸番茄浸有机菠菜
Poached spinach with Maitake mushroom and tomato in pumpkin soup
188

 石锅生啫金钩芥兰
Stir-fried kale with dried shrimp, shallot and garlic served in stone clay pot
188

各色田园时蔬
Choose your daily selection of fresh garden greens
(X.O. 酱炒, 蒜茸炒, 蚝油扒, 姜汁炒, 白灼, 清炒, 椒丝腐乳炒)
(X.O. sauce, garlic, oyster sauce, ginger, poached, stir-fried, fermented white bean curd)
108




海鲜烩两面黄
 Braised assorted seafood with crispy noodle
288




香浓鸡汤手工菠菜拉面 (每位)
 Hand-pulled spinach ramen in superior chicken soup (per person)
138

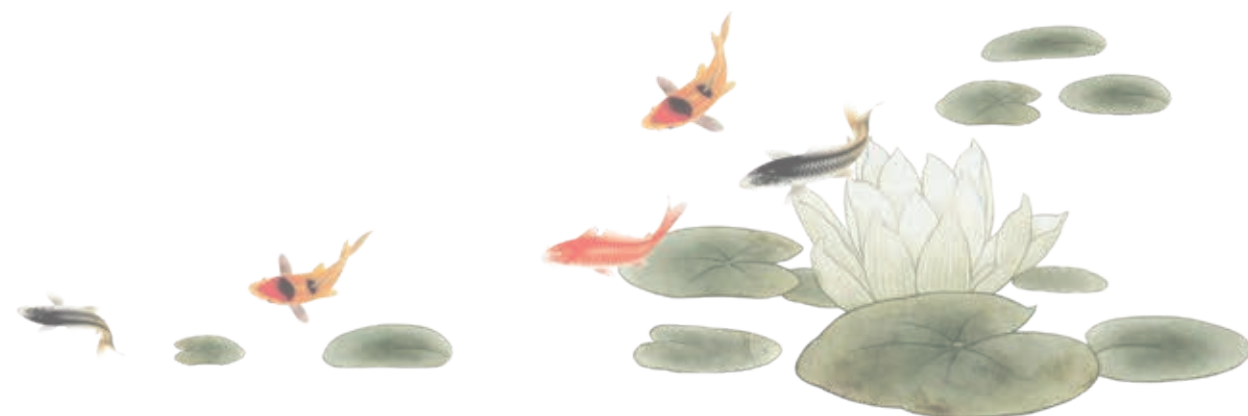



脆米浓虾汤波士顿龙虾泡饭
 Poached Boston lobster in superior prawn broth served with crispy rice
588

金瑶鲜蟹肉桂花炒米粉
 Stir-fried vermicelli with crab meat, conpoy and bean sprouts
208

樱花虾扬州炒饭
 Fried rice with shrimp, barbecued pork, spring onion and sakura shrimp
198


干炒安格斯牛肉河粉
 Wok-fried flat rice noodle with sliced US beef and bean sprouts
198





 紫薯雪媚娘
 Sweet purple potato mochi ball
 75

 手磨核桃露配核桃曲奇饼
 Handmade walnut sweetened soup with walnut biscuit
 98

龟苓膏配香草雪糕
 Tortoise jelly with vanilla ice cream
 88

15年陈皮红豆沙
 Red bean sweeten soup with 15 years aged tangerine peel
 88



 椰香南瓜奶冻糕
 Chilled coconut and pumpkin pudding
 75

