



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 浓虾汤脆米东星斑 (供2 - 4位)
Poached star grouper in prawn broth with crispy rice (for 2 - 4 people)
1,788

人 蟹粉扒原只大花胶 (6 - 7头)
Braised whole fish maw with hairy crab meat and roe (180 - 210 grams)
2,888


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



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



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

 葡汁炸酿蟹盖
Deep-fried crab shell stuffed with crab meat, mushroom, celery and onion with Portuguese sauce
338

 黑醋蜜烧一字骨
Braised pork rib with honey and black vinegar
258



Appetizers
头盘小食



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



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

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

20年花雕鹅肝配葱油饼
Marinated foie gras in 20 years Hua Diao wine
with scallion pancake
248

人 青芥末花螺
Marinated fresh whelks in wasabi dressing
208

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

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

冰鎮海鮮
Chilled Seafood On Ice



人 豪华海鲜拼盘
The Eiffel seafood tower

阿拉斯加蟹脚2只, 波士顿龙虾1只, 生蚝8只, 甜虾刺身4只,
日本带子刺身2只, 黑青口4只, 海胆刺身2只

2 Alaskan crab legs, 1 Boston lobster, 8 assorted oysters, 4 botan prawn sashimi,
2 scallop sashimi, 4 black mussels and 2 sea urchins

1,988

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.

厨师精选海鲜拼盘

Chef's seafood tower

波士顿龙虾1只, 鲍鱼2只, 甜虾刺身2只,
生蚝4只, 北极贝4只, 青口4只

1 Boston lobster, 2 abalone, 2 botan prawn sashimi,
4 assorted oysters, 4 surf clams and 4 mussels

1,028

法国吉拉多生蚝 (每只)

Gillardeau oyster (per piece)

被誉为“海鲜中的贵族”的法国吉拉多
生蚝, 肉质肥美, 口感鲜甜, 带有特有的
坚果味。

88

法国白珍珠生蚝 (每只)

White pearl oyster (per piece)

78



所有冰镇海鲜均配上秘制配料及酱汁

Seafood on ice platters are served with our signature condiment selection

人 厨师精选 Eiffel Tower Signature

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辣 Spicy

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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

▲ 明爐金牌烧鹅
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

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

328

鮑魚海味
Abalone Dried Seafood



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

花菇扒澳洲3头鲍鱼 (每位)
Braised Australian 3 head abalone with dried mushroom and vegetable (per person)

558

红烧北海道辽参 (每位)
Braised Hokkaido sea cucumber in oyster sauce (per person)

528

巴黎轩烩三宝 (每位)
La Chine three treasures (per person)
秘制红烧鲍鱼, 宫廷黄焖花胶, 葱烧虾子海参
Braised abalone in oyster sauce, fish maw with golden superior broth, sea cucumber with shrimp roe and spring onion

498

鲍汁扣虾子海参鹅掌
Braised sea cucumber and goose web with shrimp roe and spring onion

328



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

象拔蚌 (需提前24小时预订)

Geoduck (24 hours advanced order)

象拔蚌两食 Geoduck served in 2 courses

刺身及蚌胆生滚粥 / X.O.酱芦笋爆炒象拔蚌

Fresh geoduck sashimi and congee /

Stir-fried geoduck with asparagus and X.O. sauce

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

澳洲龙虾

Australian lobster

古法避风塘炒龙虾 / 芝士或上汤焗龙虾配伊面

Wok-fried Australian lobster with garlic and chili in "Bi fong tong" style /

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

Stewed Australian lobster with E-Fu noodle in superior broth

时价 Market price



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

X.O. 酱鸡枞菌木耳炒海斑球
Wok-fried fish fillet with termite mushroom and fungus with X.O. sauce
388



   星洲煮虾球配蒸馒头
Stir-fried prawn with homemade spicy chili sauce served with steamed buns
328



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

无花果爆炒A5和牛
Wok-fried Kagoshima A5 Wagyu beef with asparagus, mushroom and fig
898

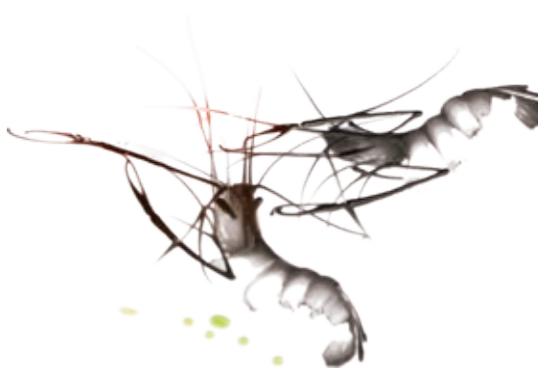
 蒜香黑椒牛柳粒配琥珀核桃
Wok-fried prime beef and walnuts with garlic and black pepper sauce
418

 脆果黄金虾球
Crispy-fried prawn with salted egg yolk and melon
328

法国边豆黑蒜炒澳洲带子
Stir-fried scallop with French bean and black garlic
328

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

酥炸吉拉多生蚝 (2只起)
Deep-fried Gillardeau oyster (minimum order 2 pieces)
88 / 只 piece



特色煲仔菜
Clay Pot Specialties




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

 厨师精选 Eiffel Tower Signature

 素菜 Vegetarian

 辣 Spicy

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明炉柱候萝卜牛肋肉
Braised beef rib and beef tendon with turnip
338

巴黎轩一品海味煲: 鹿筋, 海参, 鲍脯, 花胶, 带子, 虾球 (供2 - 4位)
La Chine supreme cocotte with deer tendon, sea cucumber, abalone, scallop, prawn (for 2 - 4 people)
1,788

 干葱大连鲍炆鸡煲
Braised chicken with live abalone and shallot served in clay pot
308

 鱼香花胶茄子煲
Braised eggplant with fish maw and preserved salted fish
308

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 **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

 **榆耳红烧菠菜豆腐**
Braised spinach bean curd with wild mushroom and yellow fungus
178

 **河畔水芹香**
Stir-fried honey bean with lotus root and water chestnut
148

啫啫唐生菜
Stir-fried Chinese lettuce with shrimp paste
148

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



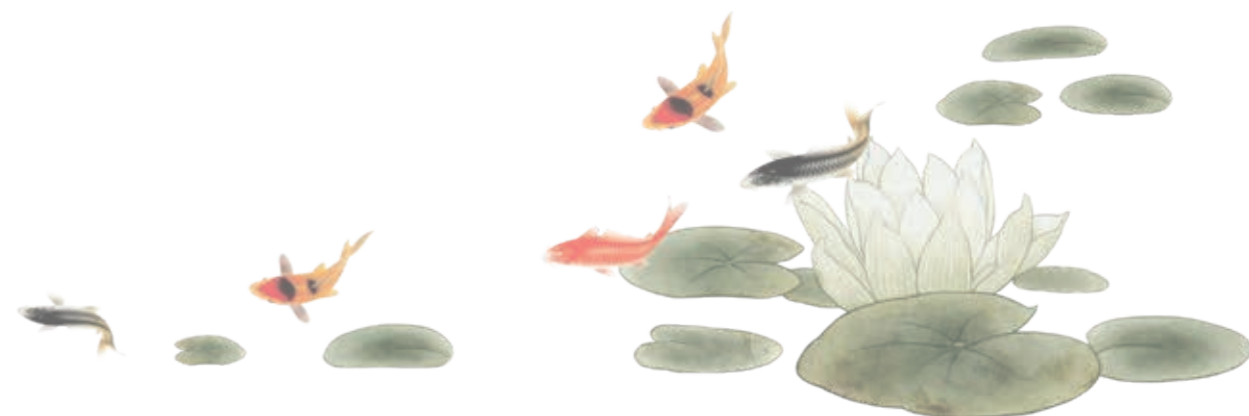
脆米浓虾汤波士顿龙虾泡饭
Poached Boston lobster in superior prawn broth served with crispy rice
588

石锅樱花虾腊味糯米饭
Stir-fried glutinous rice with preserved meat and sakura shrimp served in stone clay pot
208

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


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

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



甜品
Desserts



 雪燕桃胶炖原个雪梨
 Stewed pear sweetened soup with peach gum and tragacanth gum
 98



 紫薯雪媚娘
 Sweet purple potato mochi ball
 75



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



椰皇燕窝炖桃胶配莲花棉花糖
Double-boiled coconut sweetened soup with bird's nest,
peach gum and pandan "lotus flower"

698

厨师精选 Eiffel Tower Signature

素菜 Vegetarian

辣 Spicy

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

98

松子杏香山竹果
Deep-fried crispy purple sweet potato and
almond puff with pine nut

98

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

88

杨枝甘露杏仁豆腐花
Chilled mango sago sweetened soup with almond pudding

88

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

88

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