



🇫🇷 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



🇫🇷 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

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

🇫🇷 乳猪蜜饯云腿三叠
Crispy suckling pig with honey glazed preserved ham, caviar 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


 鲍鱼麒麟玉树鸡
Steamed chicken with abalone,
Yunnan ham and dried shitake

全只	688	半只	368
whole		half	





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

鲜拌獐子岛海螺片
 Tossed conch with asparagus lettuce
 268

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

  青芥末花螺
 Fresh sea whelks in wasabi dressing
 208

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

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

Chilled Seafood On Ice
冰鎮海鮮



🍷 豪华海鲜拼盘

The Eiffel seafood tower

阿拉斯加蟹脚2件, 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 Alaska crab legs, 1 Boston lobster, 8 assorted oysters, 4 botan prawns sashimi,
2 scallop sashimi, 4 black mussels and 2 sea urchins

1,988

🍷 厨师精选 Eiffel Tower Signature

🌿 素菜 Vegetarian

🌶️ 辣 Spicy

♻️ 可持续发展海鲜 Sustainable Seafood

如果您对食物过敏, 请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算, 并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.

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 abalones, 2 botan prawns 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

🍷 厨师精选 Eiffel Tower Signature

🌿 素菜 Vegetarian

🌶️ 辣 Spicy

♻️ 可持续发展海鲜 Sustainable Seafood

如果您对食物过敏, 请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算, 并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.

汤羹



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

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, conpoy, morel and matsutake mushroom
558

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

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

文思豆腐翡翠羹
Vegetable 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

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

328

🍷 厨师精选 Eiffel Tower Signature 🌿 素菜 Vegetarian 🌶️ 辣 Spicy ♻️ 可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.

🍷 厨师精选 Eiffel Tower Signature 🌿 素菜 Vegetarian 🌶️ 辣 Spicy ♻️ 可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.



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



Live Seafood
生猛海鮮



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 Australian lobster with E-Fu noodle and creamy cheese sauce /

Stewed Australian lobster with E-Fu noodle in superior broth

时价 Market price



厨师精选 Eiffel Tower Signature

素菜 Vegetarian

辣 Spicy

可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.

厨师精选 Eiffel Tower Signature

素菜 Vegetarian

辣 Spicy


可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.

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. 酱八年百合蜜豆粒炒鱼球
Wok-fried pearl grouper with fresh lily bulb and honey beans in X.O. sauce
388

巴黎轩惹味小炒皇
Stir-fried sea cucumber with abalone, dry shrimp and cashew nut
268



🇫🇷🌶️🌱 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

法国边豆黑蒜炒澳洲带子

Stir-fried scallop with French bean and black garlic

328

🇫🇷🌶️ 粤式鸡丁烩鹅肝

Stir-fried chicken and foie gras with cashew nut

248

🇫🇷🌶️ 蒜香黑椒牛柳粒配琥珀核桃

Wok-fried prime beef with walnuts, garlic and black pepper sauce

418

黑醋蜜烧一字骨

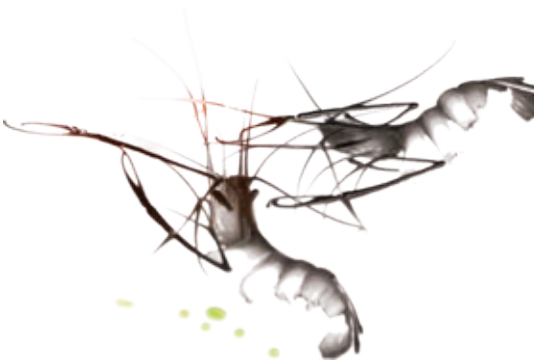
Braised pork rib with honey and black vinegar

258

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  可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.



明炉柱候萝卜牛肋肉
Braised beef short rib and 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
Stewed 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

 厨师精选 Eiffel Tower Signature  素菜 Vegetarian  辣 Spicy  可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.



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


 **竹笙黄耳罗汉上素**
Stir-fried vegetable delight with bamboo pith and yellow fungus
188

 **温公粗斋煲**
Stewed mushrooms and assorted vegetables with fermented red bean curd
188

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

 **鲜百合野菌玉子福袋伴时蔬**
Steamed bean curd stuffed with lily bulb and mushroom
168

 **黑松露珍菌炒饭**
Fried rice with assorted mushroom and black truffle
168

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

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

 **文思豆腐翡翠羹**
Vegetable and bean curd soup
108

 **各色田园时蔬**
Choose your daily selection of fresh garden greens
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 la mian 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

巴黎轩海鲜炒饭
Seafood fried rice with Hokkaido scallop and crispy conpoy
238

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

南非鲍鱼鸡粒烩饭
Braised rice with diced South African abalone and chicken
288

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

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
 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 可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.

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

蛋白杏仁茶
Sweet almond tea with egg white

88

厨师精选 Eiffel Tower Signature 素菜 Vegetarian 辣 Spicy 可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.

