





巴黎轩精选

澳门币

La Chine Eiffel Tower Specialties

MOP

	浓虾汤脆米东星斑 (供 2-4 位) Poached star grouper in prawn broth with crisp rice (for 2 – 4 person)	1288
	家乡煎酿特色三宝 Home-made pan-fried eggplant, squid and fish maw stuffed with shrimp paste	238
	10 小时慢煮红烧牛肋骨 Slow-braised 10 hours beef rib with Chinese herbs and mushrooms	228
	烟熏香茅 BB 鸽 Smoked baby pigeon in lemongrass flavor	138

头盘小食

澳门币

Appetizers

MOP

	青芥末花螺 Marinated fresh whelks in wasabi dressing	188
	山楂鹅肝冻 Chilled foie gras and hawthorn terrine	168
	霜雪薄脆糖醋小排 Deep-fried pork rib with sweet and sour sauce	98
	香麻口水鸡 Chilled chicken with hot and spicy dressing	98
	椒盐脆豆腐 Deep-fried crispy bean curd with salt and pepper	68



厨师精选 EIFFEL TOWER SIGNATURE SPECIALTY



素菜 VEGETARIAN SPECIALTY



辣 SPICY

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冰镇海鲜

澳门币

Chilled Seafood On Ice

MOP



豪华海鲜拼盘

1088

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, 圣子王 2 只, 黑青口 4 只, 海胆刺身 2 只

2 Alaskan crab legs, 1 Boston lobster, 8 assorted oysters, 4 sweet prawn sashimi, 2 razor clams, 4 black mussels and 2 sea urchins

厨师精选海鲜拼盘

728

Chef's seafood tower

波士顿龙虾 1 只, 海虾 4 只, 阿拉斯加蟹脚 2 只, 生蚝 4 只, 北极贝 4 只, 青口 4 只

1 Boston lobster, 4 sea prawns, 2 Alaskan crab legs, 4 assorted oysters, 4 surf clams and 4 mussels

法国吉拉多生蚝 (每只)

68

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。

法国白珍珠生蚝 (每只)

58

White pearl oyster (per piece)

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



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汤羹 (每位)

澳门币

Soups (per person)

MOP



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

438

淮山枸杞元贝炖响螺

Double-boiled sea whelk soup with conpoy, yam and wolfberry

208



花胶酸辣汤

Hot and sour soup with fish maw

138



太极菠菜羹

Spinach soup with bamboo pith and bean curd

88

明炉烧烤

澳门币

Barbecue

MOP



金牌蒜香炸子鸡

Crispy farm chicken with spicy salt

198 (半只/ half)
298 (全只/ whole)



碳烤黑毛猪叉烧

Wood oven roasted honey glazed Iberico

228

宫廷脆皮火腩

Crispy roasted pork belly with a selection of premium French mustards

128



厨师精选 EIFFEL TOWER SIGNATURE SPECIALTY



素菜 VEGETARIAN SPECIALTY



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鮑魚. 海味 (每位)

澳门币

Abalone. Dried Seafood (per person)

MOP

蚝皇日本 20 头吉品鲍 (每位) Braised Japanese 20 head "Iwate" abalone in oyster sauce (per person)	1888
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 tendons, sea cucumber, abalone, scallop, prawns (for 2 – 4 person)	1288
红烧花胶扣辽参 Braised fish maw with sea cucumber in oyster sauce	788
花菇扒澳洲 3 头鲍鱼 Braised Australian 3 head abalone with dried mushrooms and vegetables	488
 巴黎人烩三宝 Parisian three treasures 秘制红烧鲍鱼, 宫廷黄焖花胶, 葱烧虾子海参 Braised South African abalone, fish maw with chicken jus, sea cucumber with shrimp roe	438



厨师精选

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生猛海鮮 Live Seafood

澳门币

MOP

海虎虾 Live tiger prawns 时价 Market price

椒盐 / 蒜茸蒸 / 避风塘炒 / 豉油皇煎炒 / 白灼

Deep-fried with chili-pepper salt / steamed with garlic

fried garlic and red chili "bi fong tong" style / pan-fried with soya sauce / poached

苏格兰圣子王 Scottish razor clams 288 (3 只/piece)

油泡 / X.O. 酱 / 豉汁芦笋炒 / 水煮

Fried / X.O. sauce / stir-fried with soy sauce and asparagus

Sichuan poached in chili oil

澳洲龙虾 Australian lobster 时价 Market price

椒盐 / 避风塘炒 / 烩伊面 / 蒜茸粉丝蒸 / 上汤焗/剁椒 / 泡饭

Deep-fried with chili-pepper salt / fried garlic and red chili "bi fong tong" style

stewed with e-fu noodles / steamed with garlic and glass noodles

braised with superior soup / "dek chiu" chili sauce / rice soup

菲律宾大肉蟹 Philippines live crab 时价 Market price

豉椒炒 / 椒盐 / 姜葱 / 花雕蛋白蒸 / 避风塘炒

Stir-fried with black bean and chili / deep-fried with chili-pepper salt

sautéed with ginger and spring onion / steamed with yellow wine and egg white

fried garlic and red chili "bi fong tong"

东星斑 / 老鼠斑 Star grouper / spotted grouper 时价 Market price

清蒸 / 豉汁蒸 / 香煎 / 油浸

Steamed with soy sauce / steamed with black bean / pan-fried / deep-fried

象拔蚌 (需提前两天订) Geoduck (48 hours advanced order) 时价 Market price

Sashimi / stir-fried with black bean and chili

sautéed with ginger and spring onion



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甄选主菜

澳门币

Main Courses

MOP

蒜香黑椒牛柳粒配琥珀核桃 298

Wok-fried prime beef and walnut with garlic and black pepper sauce



巴黎轩麻辣酸汤班柳 288

Hot and sour grouper fillet with pickled vegetables

雪菜莴笋炒玉带 268

Wok-fried scallops with asparagus lettuce and pickled vegetables



风车芥兰干葱榄角炒虾球 268

Wok-fried prawn with kale, shallot and olives

干葱大连鲍炆鸡煲 208

Braised chicken with live abalone and shallot served in clay pot



鹅肝宫保鸡丁 198

Wok-fried diced chicken with foie gras and cashew nut

蟹肉瑶柱炒桂花 188

Wok-fried bean sprout with crab meat, conpoy and egg

菠萝咕咾肉 168

Sweet and sour pork with pineapple

酥炸吉拉多生蚝 (2 只起) 68 / 只 pc

Deep-fried gillardeau oyster (minimum order 2 pcs)



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特色蔬菜类

澳门币

Vegetable Specialties

MOP

- | | | |
|---|--|-----|
|  | 尼泊尔高山岩米金汤煮菠菜苗
Poached spinach and Nepalese mountain grains with golden chicken broth | 118 |
|  | 黄耳鼎湖上素
Braised yellow fungus with vegetarian oyster sauce | 108 |
|  | 珍菌红烧滑豆腐
Braised bean curd with assorted mushrooms | 108 |
| | 各色田园时蔬 (X.O. 酱炒, 蒜茸炒, 蚝油扒, 姜汁炒, 白灼, 清炒, 椒丝腐乳炒)
Choose your daily selection of fresh garden greens
(X.O. sauce, garlic, oyster sauce, ginger, poached, stir-fried, fermented white bean curd) | 98 |

粉. 面. 饭

澳门币

Noodles. Rice

MOP

- | | | |
|---|--|-----|
| | 海鲜烩两面黄
Braised assorted seafood with crispy noodles | 238 |
|  | 福建炒饭
Fried rice with braised seafood, mushrooms and roasted duck in Hokkian style | 168 |
| | 樱花虾扬州炒饭
Yangzhou fried rice with sakura shrimps | 128 |
|  | 虾籽姜葱捞面
Tossed noodles with shrimp roe, ginger and spring onion | 128 |
|  | 白松露油灵芝菇焖粗面
Braised thick noodles with bailing mushrooms in white truffle oil | 128 |
| | 干炒安格斯牛肉河粉
Wok-fried flat rice noodles with sliced US beef and bean sprouts | 128 |



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甜品

澳门币

Desserts

MOP

	莲花棉花糖伴椰汁燕窝 Double-boiled king coconut soup with bird's nest, peach gum and pandan "lotus flower"	588
	手工蛋白杏仁茶配脆皮杏仁饼 Home-made almond and egg white sweetened soup with crispy almond biscuit	78
	无花果琥珀炖淮山 Double-boiled Chinese yam with fig and peach gum	68
	西米香梨布丁 Chilled sago with pear pudding	58
	夏威夷木瓜酥 Baked Hawaii papaya and custard puff	48
	山蜜蜂巢糕 Steamed beehive honey cake	48



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