





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 crispy rice (for 2 - 4 person)	1488
	10 小时慢煮红烧牛肋骨 Slow-braised 10 hours beef rib with Chinese herbs and mushrooms	288
	家乡煎酿特色三宝 Home-made pan-fried eggplant, squid and fish maw stuffed with shrimp paste	258
	烟熏香茅 BB 鸽 Smoked baby pigeon in lemongrass flavor	148

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	108
	香麻口水鸡 Chilled chicken with hot and spicy dressing	108
	椒盐脆豆腐 Deep-fried crispy bean curd with salt and pepper	78



厨师精选 EIFFEL TOWER SIGNATURE SPECIALTY



素菜 VEGETARIAN SPECIALTY



辣 SPICY

所有价目需另加收 10% 服务费 All prices are subject to 10% service charge

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冰镇海鲜

澳门币

Chilled Seafood On Ice

MOP



豪华海鲜拼盘

1388

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

988

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)

78

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)

68

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	468
	淮山枸杞元贝炖响螺 Double-boiled sea whelk soup with conpoy, yam and wolfberry	218
	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	98

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) 328 (全只/ whole)
	碳烤黑毛猪叉烧 Wood oven roasted honey glazed Iberico	268
	宫廷脆皮火腩 Crispy roasted pork belly with a selection of premium French mustards	128



厨师精选

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鮑魚. 海味 (每位)

澳門幣

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
巴黎軒一品海味煲: 鹿筋, 海參, 鮑脯, 花膠, 帶子, 蝦球 (供 2 - 4 位) La Chine supreme cocotte with deer tendons, sea cucumber, abalone, scallop, prawns (for 2 - 4 person)	1388
紅燒花膠扣遼參 Braised fish maw with sea cucumber in oyster sauce	788
花菇扒澳洲 3 头鮑魚 Braised Australian 3 head abalone with dried mushrooms and vegetables	488
 巴黎人燴三寶 Parisian three treasures 秘制紅燒鮑魚, 宮庭黃燴花膠, 蔥燒蝦子海參 Braised South African abalone, fish maw with chicken jus, sea cucumber with shrimp roe	468



廚師精選

EIFFEL TOWER SIGNATURE SPECIALTY



素菜 VEGETARIAN SPECIALTY



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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

338 (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 338

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



巴黎轩麻辣酸汤班柳 308

Hot and sour grouper fillet with pickled vegetables

雪菜莴笋炒玉带 288

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 228

Braised chicken with live abalone and shallot served in clay pot



鹅肝宫保鸡丁 208

Wok-fried diced chicken with foie gras and cashew nut

蟹肉瑶柱炒桂花 198

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) 78 / 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

128

Poached spinach and Nepalese mountain grains with golden chicken broth



黄耳鼎湖上素

108

Braised yellow fungus with vegetarian oyster sauce



珍菌红烧滑豆腐

108

Braised bean curd with assorted mushrooms

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)

98

Choose your daily selection of fresh garden greens

(X.O. sauce, garlic, oyster sauce, ginger, poached, stir-fried, fermented white bean curd)

粉. 面. 饭

澳门币

Noodles. Rice

MOP

海鲜烩两面黄

248

Braised assorted seafood with crispy noodles



福建炒饭

168

Fried rice with braised seafood, mushrooms and roasted duck in Hokkian style

樱花虾扬州炒饭

138

Yangzhou fried rice with sakura shrimps



虾籽姜葱捞面

138

Tossed noodles with shrimp roe, ginger and spring onion



白松露油灵芝菇焖粗面

138

Braised thick noodles with bailing mushrooms in white truffle oil

干炒安格斯牛肉河粉

138

Wok-fried flat rice noodles with sliced US beef and bean sprouts



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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	58
	山蜜蜂巢糕 Steamed beehive honey cake	48



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