





蒸点 Steamed

 松茸竹笙金鱼饺 Steamed shrimp, matsutake and bamboo pith golden fish dumpling	118
 鲜虾带子蟹肉海棠饺 Steamed shrimp, scallop and crab meat dumpling	108
 巴黎轩水晶蓝虾饺 Steamed crystal blue prawn dumpling	95
金箔黑蒜赛螃蟹饺 Steamed crab meat, prawn and egg white dumpling with black garlic	95
 温泉蛋流心烧卖 Steamed siu mai filled with soft-boiled quail egg	90
芋香鸡粒手袋饺 Steamed taro, chicken and carrot dumpling	90

 厨师精选 Eiffel Tower Signature

 素菜 Vegetarian

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.

蒸点 Steamed

十五年陈皮山竹牛肉球 80
Steamed minced beef ball with dried 15 years aged tangerine peel

 鲜百合野菌玉子福袋 80
Steamed bean curd stuffed with lily bulb and mushroom

 招牌流沙包 80
Signature steamed bun with custard and salted egg yolk

酱汁蒸凤爪 70
Steamed chicken feet with bean paste sauce



  枣茸马拉糕 60
Steamed Chinese red dates sponge cake

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香煎，炸，焗点 Crispy Pan-fried, Deep-fried & Baked




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|  雪山黑椒和牛包
Oven-baked Wagyu beef bun with assorted mushroom and black pepper | 120 |
| 香煎鲍鱼糯米鸡
Pan-fried glutinous rice with abalone | 120 |
|  杏香蜜汁叉烧酥
Baked barbecued pork puff with almond and honey | 90 |
| 香煎樱花虾萝卜糕
Pan-fried turnip cake with preserved meat and sakura shrimp | 70 |
| 香脆韭黄鲜虾腐皮卷
Deep-fried bean curd roll stuffed with shrimp and Chinese chives | 70 |

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|  大吉黑豚猪咸水角
Crispy mandarin glutinous dumpling with Iberico pork | 98 |
| 天鹅萝卜丝酥
Crispy-fried swan turnip puff | 85 |
|  香脆鲍鱼芋蓉酥 (每件)
Crispy-fried taro puff with baby abalone (per piece) | 75 |
|  高丽菜素春卷
Deep-fried cabbage and mushroom spring roll | 60 |

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肠粉 Rice Sheet Rolls

-  蟹籽红米脆皮龙虾肠粉 118
Steamed red rice sheet rolls with crispy lobster and wasabi crab roe
- 日本青瓜渍西班牙黑毛猪叉烧肠 98
Steamed rice sheet rolls with Iberico barbecued pork and Japanese cucumber
-  黑松露竹笙如意肠粉 90
Steamed black truffle rice sheet rolls with bamboo pith and vegetables

粥 Congee




-  鲍鱼龙趸球粥 198
Congee with abalone and sliced giant grouper
-  鸳鸯藜麦白合南瓜养生粥 108
Quinoa millet rice congee with lily bulb and pumpkin

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甜品 Desserts

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|  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 |
| 十五年老陈皮红豆沙
Red bean sweetened soup with 15 years aged tangerine peel | 88 |
|  紫薯雪媚娘
Sweet purple potato mochi ball | 75 |
|  椰香南瓜奶冻糕
Chilled coconut and pumpkin pudding | 75 |

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