

## 探索法式味蕾之旅 French Discovery Menu

由巴黎轩中菜行政总厨曾祺辉师傅呈献法式元素融入中式菜饌，引领探索经典中菜  
厨艺与现代法式烹调碰撞的味蕾享受。

Discover La Chine's boldest expression of Chinese cuisine with signature French influence  
as Executive Chinese Chef Fai guides you on a journey to discover  
France's favorite products cooked using classic Chinese techniques.

### 开胃餐前小食 Amuse bouche

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### 巴黎轩精致三拼 Signature appetizers 法国橙香烤鸭

"Canard à L'orange" crispy roasted duck marinated in black pepper  
and mandarin peel with orange-black pepper sauce

川式吉拉多生蚝伴薄荷青瓜冻

Gillardeaux oyster with Sichuan pepper and cucumber-mint jelly

有机丝瓜凉拌酸辣海底捞

Mixed seafood salad with zucchini

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### 西葫芦带子皇西班牙风干火腿和松露配黄金米烩藜麦

Pan-seared scallop in quinoa-pumpkin congee with pata negra ham and truffle

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### 阿拉斯加蟹肉金丝咖喱丸子

Crab curry croquette with passion fruit caviar

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### 蒜香黑椒牛柳伴日本鲜山葵和琥珀核桃

Wok-fried prime beef with wasabi sauce and caramelized walnuts

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### 法式鹅肝黯然销魂伊面伴野菌脆姜丝

Barbecued foie gras "char sui" on braised e-fu noodles with wild mushrooms and crispy ginger

\*\*\*\*\*

巴黎轩精美甜品：黑松露流沙芝麻球，葡式千层蛋挞伴玉桂雪糕，淮阳文丝桂花杏仁冻

La Chine Dessert Tasting: Crispy black truffle custard ball, Macanese egg tart

"mille feuille" with berries, "almond flower" in chilled osmanthus soup

每位澳门币588元

MOP 588 per person



厨师精选 EIFFEL TOWER SIGNATURE SPECIALTY



素菜 VEGETARIAN SPECIALTY



辣 SPICY

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# 舌尖上的巴黎轩

La Chine Grand Tour

巴黎轩中菜行政总厨曾祺辉师傅严选中国最珍贵的食材，运用独一无二的巴黎轩风格，展现粤菜传统精髓，让您的舌头经历一次壮阔的珍馐之旅。

Indulge in a grand tour of China's most treasured ingredients, handpicked by Chef Fai and beautifully presented according to Cantonese traditions but in uniquely La Chine style.

## 开胃餐前小食

Amuse bouche

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## 巴黎轩精致三拼

Signature appetizers

X.O. 酱烟熏苏格兰带子拌风干火腿

Smoked Scottish scallop in X.O. sauce with iberico ham and pumpkin puree

蟹肉他他，牛油果沙律配蒜蓉油醋汁

Crabmeat tartar with avocado and black vinegar caviar

冻鹅肝酱脆皮乳猪伴松露丸子法式手指饼

Roasted suckling pig "éclair" with foie gras terrine, apple and black truffle caviar

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## 花胶螺头松茸羊肚菌炖土鸡汤

Double-boiled fish maw and conch in chicken consommé with matsutake and morel mushrooms

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## 金汤鲍鱼扣脆皮辽参

Braised abalone and crispy stuffed sea cucumber in golden broth

\*\*\*\*\*

## 海蜇脆皮手撕鸡

Marinated chicken and jelly fish in mustard-sesame sauce with crispy chicken skin

\*\*\*\*\*

## 尼泊尔高山岩米金汤煮时蔬

Seasonal vegetables and Nepalese mountain grains poached in golden broth

\*\*\*\*\*

## 芝士焗波士顿龙虾伊面

Boston lobster braised with e-fu noodles in cheese sauce

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## 椰汁官燕配莲花棉花糖

Double-boiled king coconut soup with bird's nest, peach gum and pandan "lotus flower"

每位澳门币888元

MOP 888 per person



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## 头盘小食

澳门币  
MOP

### Appetizers

- 
**冻鹅肝酱脆皮乳猪伴法式手指饼松露丸子 (4件)** 168  
 Roasted suckling pig "éclair" with foie gras, apple and black truffle caviar (4 pieces)
- 酥脆海苔软壳蟹川式芝麻辣酱** 148  
 Crispy soft shell crab with seaweed powder and spicy Sichuan-sesame sauce
- 
**烟熏脆皮法国鹅肝“叉烧”配菠萝脆姜丝野米脆饼** 148  
 French foie gras "char sui" with pineapple, crispy ginger and rice crackers
- 有机丝瓜凉拌酸辣海底捞: 红蜇头, 海参, 鲍鱼片, 虾, 墨鱼仔** 108  
 Spicy mixed seafood salad with zucchini (red jelly fish head, sea cucumber, abalone, prawns and cuttlefish)
- 
**蟹肉他他, 牛油果沙律配蒜蓉油醋汁** 108  
 Crabmeat tartar with avocado and black vinegar caviar
- 
**成都金牌口水鸡** 88  
 "Chengdu" hot and spicy chicken
- 
**冰镇绿野仙踪: 冰菜, 木耳, 红毛丹, 圣女果, 秘制黑醋芝麻酱** 68  
 Ice lettuce, wood ear mushrooms and rambutan salad with pickled cherry tomatoes and sesame black vinegar dressing



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## 冰镇海鲜

Chilled Seafood On Ice

澳门币  
MOP

-  **豪华海鲜拼盘** 888  
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** 688  
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 freshly shucked to order (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。
- 法国迪加生蚝(每只)** 48  
Fine de Claire oyster freshly shucked to order (per piece)  
来自法国西南部, 肉质坚实, 口味清淡带有榛子味

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 SPECIALTY



素菜 VEGETARIAN SPECIALTY



辣 SPICY

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## 汤羹 (每位)

澳门币  
MOP

Soups (per person)

-  **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** 368  
"Buddha jumps over the Eiffel tower soup" with abalone, sea cucumber, fish maw, conpoy, morel and matsutake mushrooms
- 杏汁海参花胶鲍鱼元贝浓汤** 288  
Sea cucumber, fish maw, abalone and conpoy in double-boiled almond soup
-  **西葫芦带子皇西班牙风干火腿和松露配黄金米烩藜麦** 138  
Pan-seared scallop in quinoa-pumpkin congee with pata negra ham and truffle
- 鲜鲍野山鸡炖金石斛** 138  
Double-boiled fresh abalone in chicken consommé with Chinese dried herbs
-  **金鱼饺酸辣汤** 88  
Hot and sour soup with shrimp dumplings
-  **松露金瓜小米羹** 78  
Double-boiled squash soup with black truffle and millet



## 明炉烧烤

澳门币  
MOP

Barbecue

- 古法果木烤脆皮黑棕鹅 (需提前两天预订)** 298 (半只/ half)  
Traditional roasted goose (48 hours advanced order) 568 (全只/ whole)
- 炸子鸡** 188 (半只/ half)  
Crispy chicken 298 (全只/ whole)
-  **蜜糖西班牙黑豚叉烧** 168  
Wood oven roasted honey glazed barbecued iberico pork
- 五香脆皮乳鸽伴干邑提子洋葱烧汁 (每只)** 128  
Crispy pigeon with 5 spice salt and chef's signature cognac-raisin sauce (per piece)
- 宫廷脆皮火腩** 98  
Crispy roasted pork belly with a selection of premium French mustards
- 玫瑰豉油鸡** 98  
Soya poached chicken

 厨师精选 EIFFEL TOWER SIGNATURE SPECIALTY

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## 鲍鱼·海味·燕窝 (每位)

澳门币  
MOP

Abalone. Dried Seafood. Bird's Nest (per person)

### 蚝皇原只吉品鲍 20头

Braised whole dried iwate abalone in oyster sauce (20 head)

1288

### 巴黎轩一品海味煲: 鹿筋, 海参, 鲍脯, 花胶, 带子, 虾球 (2-4位)

La Chine supreme cocotte with deer tendon, sea cucumber, sliced abalone, conpoy, prawns (Serves 2-4)

888

### 🗼 拿破仑汁干煎牛肋皇鲜鲍 (每位)

Whole South African abalone 3 head with pan-seared foie gras, braised beef short rib and napoleon sauce (per person)

688

### 红烧花胶扣海参

Braised fish maw with sea cucumber in oyster sauce

608

### 花菇扒澳洲鲍鱼

Braised Australian abalone with spotted mushrooms and vegetables

488

### 花胶燕窝烩鸡茸

Braised bird's nest and fish maw with minced chicken in supreme broth

488

### 巴黎人烩三宝

Parisian three treasures



### 秘制红烧鲍鱼, 官庭黄焖花胶, 葱烧虾子海参

Braised South African abalone, fish maw with chicken jus, crispy sea cucumber with shrimp roe

398



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## 生猛海鲜 Live Seafood

澳门币  
MOP

富贵虾 Mantis prawn 298 (每只 /piece)

海虎虾 Live tiger prawns 288 (4只/piece)

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 (4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

椒盐/避风塘炒/烩伊面/蒜茸粉丝蒸/上汤焗/剁椒 Market price

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

菲律宾大肉蟹 Live crab 时价

豉椒炒/椒盐/姜葱/花雕蛋白蒸/避风塘炒 Market price

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" style

东星斑/老鼠斑 Star grouper/ Spotted grouper 时价

清蒸/豉汁蒸/香煎/油浸 Market price

Steamed with soy sauce/ Steamed with black bean/ Pan-fried/ Deep-fried



## 巴黎轩精选

La Chine Eiffel Tower Specialties

澳门币  
MOP

- 🗼 香煎M9和牛西冷 (200克) 伴日本鲜山葵, 海胆和冰菜 488  
Seared M9 wagyu beef sirloin (200 grams) with fresh wasabi, sea urchin and ice lettuce
- 🗼 石锅龙虾海鲜泡饭伴虾多士 298  
Poached Boston lobster, prawns, scallops and mussels in superior prawn bisque served with puffed rice and crispy prawn toast
- 🗼 烧银鳕鱼配芦笋豆豉忌廉汁 198  
Roasted cod fish fillet in black bean beurre blanc sauce with asparagus
- 🗼 红烧牛肋骨 188  
Braised whole beef rib with Chinese herbs and mushrooms
- 🗼 阿拉斯加蟹肉金丝咖喱丸子 (每位) 168  
Alaskan crab curry croquette with passion fruit caviar (per person)
- 🗼 法国橙香烤春鸭 138  
"Canard à L'orange" crispy roasted duck marinated in black pepper and mandarin peel with an orange-black pepper sauce
- 🗼 芙蓉蒸深海龙趸球配特色台湾香葱菠萝酱 (每位) 128  
Steamed grouper fillet with Taiwanese pineapple sauce and steamed egg white (per person)
- 🗼 XO 酱烟熏苏格兰带子拌风干火腿 (每位) 98  
Smoked Scottish scallop in XO sauce with iberico ham and pumpkin puree (per person)



🗼 厨师精选 EIFFEL TOWER SIGNATURE SPECIALTY

🌿 素菜 VEGETARIAN SPECIALTY

🔥 辣 SPICY

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来自海产  
From The Sea

澳门币  
MOP

-  **中式龙虾扒蕃茄姜茸木耳汁** 488  
Lobster and king prawn "steak" with wood ear mushrooms and tomato-ginger sauce
- 珊瑚蛋白炒燕窝** 298  
Scrambled egg white with crabmeat, milk custard and bird's nest
- 酒酿醋香肉末干烧海虎虾** 288  
Braised king prawns with minced pork and black vinegar-rice wine sauce
-  **巴黎轩麻辣酸汤斑柳** 268  
Hot and sour grouper fillet with pickled vegetables
- 芦笋黑松露酱带子虾球** 228  
Sautéed prawns and scallops with green asparagus and pine nuts in black truffle sauce
-  **带子羊肚菌鲍汁瑶柱扒自制黑豆腐** 198  
Sautéed scallops on homemade black bean tofu with crispy mushrooms, broccoli, crab roe and abalone sauce
- 石锅鳕鱼野菌干邑鲍汁** 198  
Cod fish stone bowl with crispy pork chips, braised bean curd sheets, wild mushrooms and cognac infused abalone sauce
- 煎焗鱼香大虾盘龙茄** 188  
Baked "dragon" eggplant casserole with prawns and minced pork sauce
- 秘制紫苏豆酱焗生蚝 (3件)** 168  
Baked French oysters with miso garlic cream and leek (3 pieces)



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 辣 SPICY

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## 来自土产 From The Land

澳门币  
MOP

- |   |     |
|---|-----|
|  蒜香黑椒牛柳条   | 268 |
| Wok-fried prime beef with garlic and black pepper sauce                                     |     |
|  海蜇脆皮手撕鸡   | 198 |
| Marinated chicken and jelly fish in mustard-sesame sauce with crispy chicken skin           |     |
|  川味安格斯牛肉煲  | 198 |
| Braised prime US beef slices with bean curd and glass noodles in "Sichuan" broth            |     |
| 鸡枞菌南非泡椒爆炒西班牙黑豚肉   | 188 |
| Wok-fried iberico pork pluma with South African pickled chili peppers and termite mushrooms |     |
|  川式慢煮脆酥皮羊膝 | 188 |
| "Sichuan" braised lamb shank with cumin and crispy pastry                                   |     |
| 巢荔茸菠萝酱香酥鸭   | 188 |
| Deep-fried taro coated braised duck with pineapple beer sauce                               |     |
| 羊肚菌红烧肉另配菠菜夹包  | 138 |
| Braised pork belly with morel mushrooms and steamed spinach buns                            |     |
|  苹果醋咕嚕肉    | 128 |
| Sweet and sour pork filled with green apple   |     |
|  重庆辣子鸡    | 118 |
| "Chongqing" fried chicken with dried chili and peanuts                                      |     |



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## 特色蔬菜类

Vegetable Specialties

澳门币  
MOP

-  尼泊尔高山岩米金汤煮菠菜苗 98  
Poached spinach and Nepalese mountain grains with golden chicken broth
- 樱花虾蚕豆干煸娃娃菜 98  
Stir-fried baby cabbage with pork belly, dried sakura shrimps and broad beans
-  佛衣钵素鲍汁银杏烩鲜竹 98  
Crispy yam basket filled with braised bean curd skin, ginkgo nuts and vegetables in vegetarian abalone sauce
-  黄耳鼎湖上素 98  
Braised yellow fungus with vegetarian oyster sauce
-  芦笋黄耳羊肚菌百合 98  
Sautéed asparagus, morel mushrooms, lily bulb and yellow fungus with pine nuts
-  菠萝苹果糖醋猴头菇 98  
Fried "monkey head" mushrooms with sweet and sour sauce
- 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) 88  
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

Noodles. Rice

澳门币  
MOP

- 芝士焗波士顿龙虾伊面 298  
Boston lobster braised with e-fu noodles in cheese sauce
- 鱼香茄子带子皇焖米 148  
Wok-fried vermicelli with scallops, eggplant and dried shrimp roe
-  黯然销魂黑豚叉烧伊面 138  
Braised e-fu noodles topped with iberico barbequed pork and crispy ginger
-  X.O 酱干炒安格斯牛肉河粉 128  
Wok-fried flat rice noodles with sliced US beef, bean sprouts and X.O sauce
- 老潮州蚝仔海鲜泡饭 128  
"Chaozhou" baby oyster and rice soup with prawns, celery and coriander
- 瑶柱蟹肉松子蛋白炒饭 128  
Fried rice with crabmeat egg white, conpoy and pine nuts
-  法国咸肉芋头樱花虾炒饭 128  
Wok-fried rice with French cured meats, crispy taro and sakura shrimps
-  日本甜薯南瓜藜麦红米炒饭 108  
Stir-fried quinoa and wild rice with Japanese sweet potato, edamame beans and pine nuts
- 龙虾汤蟹肉斑球韩国水晶面(每位) 108  
Crabmeat and grouper fillet with crystal noodles in lobster broth (per person)
- 上海红烧肉葱油拌面(每位) 88  
Shanghainese tossed noodles with minced pork sauce, sakura shrimps and pork crackling (per person)

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## 甜品

澳门币  
MOP

### Desserts

- |   |     |
|---|-----|
| <p>🏰 莲花棉花糖伴椰汁官燕<br/>Double-boiled king coconut soup with bird's nest, peach gum and pandan "lotus flower"</p>   | 588 |
| <p>🏰 巴黎轩精美甜品: 黑松露流沙芝麻球, 葡式千层蛋挞伴玉桂雪糕, 淮阳文丝桂花杏仁冻<br/>La Chine Dessert Tasting: Crispy black truffle custard ball, Macanese egg tart "mille feuille" with berries, "almond flower" in chilled osmanthus soup</p> | 98  |
| <p>环球时令水果拼盘<br/>Tropical fruit platter</p>  | 88  |
| <p>🏰 焦糖菠萝批配椰子雪糕<br/>Caramelized pineapple tart tatin with coconut ice cream</p>   | 78  |
| <p>茶是故乡浓之回味: 巧克力乌龙茶雪糕, 奶茶核桃汤丸, 绿茶奶冻伴绿茶曲奇<br/>"Tea time": homemade chocolate coated oolong tea ice cream, milk tea soup with walnut dumplings, green tea panna cotta and green tea cookie</p>                  | 78  |
| <p>葡式千层蛋挞伴玉桂雪糕<br/>Macanese egg tart "mille feuille" with cinnamon ice cream</p>  | 68  |
| <p>香芒杨枝甘露配椰子雪糕<br/>Chilled mango soup with sago, pomelo and coconut ice cream</p>   | 48  |
| <p>蛋白杏仁茶汤丸<br/>Sweetened almond soup with black sesame dumplings and egg white</p>  | 48  |



🏰 厨师精选 EIFFEL TOWER SIGNATURE SPECIALTY

🌿 素菜 VEGETARIAN SPECIALTY

🔥 辣 SPICY

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