



金沙会尊享积分兑换优惠

EXCLUSIVE SANDS REWARDS POINT REDEMPTION OFFER

A. 鲜虾云吞面

Traditional prawn wonton soup with noodles

B. 怀旧干炒牛河

Traditional wok-fried flat rice noodles with sliced beef

C. 泰式海鲜炒饭

Thai style seafood fried rice

Optional 另外可加

饮品 / Beverage:

咖啡 Coffee / 奶茶 Milk Tea / 柠檬茶 Lemon Tea / 豆奶 Soy Milk

15 Points

甜品 / Dessert:

莲子红豆沙配芝麻汤圆 Sweetened red bean soup with lotus seeds and sesame rice dumplings

25 Points

此优惠只限以金沙会积分兑换且不可与其他优惠同时使用
This offer is only available for Sands Rewards point redemption & cannot be used in conjunction with any other offer

| 招牌菜 / SIGNATURE DISHES | | 澳门币 MOP |
|--------------------------|-----------------------------------------------------------------------------------------------------------|------------|
| <input type="checkbox"/> | 色香味焗猪扒饭 Baked pork chop with fried rice "Market Bistro" | 95 |
| <input type="checkbox"/> | 越式牛什汤河(牛丸,牛腩和牛肉片) Beef "Pho" with beef balls, beef brisket, sliced beef and rice noodles in beef broth | 95 |
| <input type="checkbox"/> | 星加坡叻沙 "Singapore" laksa with king prawns, fish fillet and bean curd puff in rich coconut broth | 98 |
| <input type="checkbox"/> | 海南鸡饭 Hainan chicken rice with traditional condiments | 108 |
| 开胃菜 / APPETIZERS | | |
| <input type="checkbox"/> | 韩式泡菜 Kimchee | 48 |
| <input type="checkbox"/> | 香醋木耳沙律 Marinated wood ear fungus with black vinegar | 50 |
| <input type="checkbox"/> | 泰式酸辣凤爪 Thai style spicy chicken feet salad | 55 |
| <input type="checkbox"/> | 马来西亚鸡肉沙爹配花生酱 Malaysian chicken satay with peanut sauce | 62 |
| <input type="checkbox"/> | 烤猪颈肉配酸辣酱 Grilled pork neck with spicy sauce | 62 |
| <input type="checkbox"/> | 老陈醋海蜇 Chilled marinated jelly fish | 68 |
| <input type="checkbox"/> | 成都口水鸡 Hot and spicy chicken | 68 |

| 汤 / SOUP | | 澳门币 MOP |
|--------------------------|-----------------------------------------------------------------------------|------------|
| <input type="checkbox"/> | 每日例汤 Soup of the day | 48 |
| <input type="checkbox"/> | 虫草花鸡汤 Double-boiled cordyceps flower and chicken soup | 58 |
| <input type="checkbox"/> | 鲍鱼花胶螺头炖鸡汤 Boiled chicken soup with abalone, fish maw and dried sea whelk | 108 |
| 粥 / CONGEE | | |
| <input type="checkbox"/> | 生滚牛肉粥 Minced beef congee | 68 |
| <input type="checkbox"/> | 柴鱼花生粥 Dried fish and peanut congee | 68 |
| <input type="checkbox"/> | 皮蛋瘦肉粥 Century egg and lean pork congee | 68 |
| <input type="checkbox"/> | 鲍鱼鸡球粥 Sliced abalone and chicken congee | 98 |
| <input type="checkbox"/> | 白粥 Plain congee served with condiments | 48 |
| <input type="checkbox"/> | 油条 Chinese dough stick | 20 |

| 明炉烧味 / BARBECUE | | 供应时间由早上十一时至晚上十时 AVAILABLE FROM 11:00AM TO 22:00PM |
|--------------------------|-----------------------------------------------------------------|------------------------------------------------------|
| <input type="checkbox"/> | 烧味单拼(请选择一款) Barbecue combination platter (Please select one) | 88 |
| <input type="checkbox"/> | 烧味双拼(请选择两款) Barbecue combination platter (Please select two) | 118 |
| <input type="checkbox"/> | 蜜汁叉烧 Honey-glazed barbecued pork | <input type="checkbox"/> 白切滑鸡 Poached chicken |
| <input type="checkbox"/> | 玫瑰豉油鸡 Poached soy sauce chicken | <input type="checkbox"/> 脆皮烧腩肉 Roasted pork belly |
| <input type="checkbox"/> | 金牌烧鸭 Roasted duck | |

| 烧味饭 / BARBECUE WITH RICE | | 供应时间由早上十一时至晚上十时 AVAILABLE FROM 11:00AM TO 22:00PM |
|--------------------------|---------------------------------------------------------------------------|------------------------------------------------------|
| <input type="checkbox"/> | 明炉烧味饭 (请选择一款) Barbecue with rice (Please select one) | 75 |
| <input type="checkbox"/> | 明炉烧味双拼饭 (请选择两款) Duo barbecue combination with rice (Please select two) | 85 |
| <input type="checkbox"/> | 蜜汁叉烧 Honey-glazed barbecued pork | <input type="checkbox"/> 白切滑鸡 Poached chicken |
| <input type="checkbox"/> | 玫瑰豉油鸡 Poached soy sauce chicken | <input type="checkbox"/> 脆皮烧腩肉 Roasted pork belly |
| <input type="checkbox"/> | 金牌烧鸭 Roasted duck | |

| 点心 / DIM SUM | | 澳门币 MOP |
|------------------------------------------------------|---------------------------------------------------------------------------|------------|
| 供应时间由早上十一时至晚上十时 AVAILABLE FROM 11:00AM TO 22:00PM | | |
| <input type="checkbox"/> | 蜜汁叉烧包 Barbecued pork buns | 42 |
| <input type="checkbox"/> | 炸素菜春卷 Crispy vegetable spring rolls | 42 |
| <input type="checkbox"/> | 蒜蓉蒸排骨 Steamed pork ribs with garlic | 42 |
| <input type="checkbox"/> | 豉汁蒸凤爪 Chicken feet with black bean sauce | 42 |
| <input type="checkbox"/> | 山竹蒸牛肉 Steamed beef balls with water chestnut and lime leaf | 42 |
| <input type="checkbox"/> | 流沙奶皇包 Egg yolk custard buns | 42 |
| <input type="checkbox"/> | 马拉糕 Chinese sponge cake | 42 |
| <input type="checkbox"/> | 蟹籽蒸烧卖 Steamed pork and shrimp dumplings with crab roe | 48 |
| <input type="checkbox"/> | 鲜虾饺皇 Shrimp dumplings | 52 |
| <input type="checkbox"/> | 瑶柱野米糯米鸡 Wild rice and glutinous rice with conpoy wrapped in lotus leaf | 55 |

| 布拉肠粉 / RICE SHEET ROLLS | | 可配合以下自选馅料 / with your choice of filling |
|--------------------------|----------------------|-----------------------------------------|
| <input type="checkbox"/> | 鲜虾 Shrimp | <input type="checkbox"/> 牛肉 Beef |
| <input type="checkbox"/> | 叉烧 Barbecued pork | |

| 饺子 / DUMPLINGS | | |
|--------------------------|---------------------------------------------------|----|
| <input type="checkbox"/> | 什锦蔬菜饺 Mixed vegetable dumplings | 62 |
| <input type="checkbox"/> | 鲜肉白菜饺 Pork and cabbage dumplings | 62 |
| <input type="checkbox"/> | 鲜肉虾仁韭菜饺 Pork, shrimp and green chive dumplings | 65 |

| 面包 / 多士 / BREAD / TOAST | | |
|--------------------------|--------------------------------------------|----|
| <input type="checkbox"/> | 奶油脆皮猪仔包 Crispy bun with condensed milk | 32 |
| <input type="checkbox"/> | 冰火菠萝包 Pineapple bun with chilled butter | 36 |
| <input type="checkbox"/> | 餐蛋三明治 Egg and luncheon meat sandwich | 46 |
| <input type="checkbox"/> | 澳门猪扒包 Macanese pork chop bun | 48 |

辣 Spicy

素食 Vegetarian

海鲜 Seafood

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

茗茶每位澳门币10元
MOP 10 per guest will be applicable for tea service.


尊享奖赏! 请向我们的餐饮服务员工查询金沙会餐饮优惠
Be Rewarded! Ask your server about Sands Rewards dining benefits.

粉，面，饭 / NOODLES AND RICE

澳门币
MOP

| | |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <input type="checkbox"/> 豉油皇炒面 ----- 65 Wok-fried noodles with superior soy sauce and vegetables |
|  | <input type="checkbox"/> 星洲炒米粉 ----- 78 “Singapore” style fried vermicelli |
|  | <input type="checkbox"/> 扬州炒饭 ----- 78 “Yangzhou” style fried rice with barbecued pork and shrimps |
|  | <input type="checkbox"/> 咖喱牛腩饭 ----- 85 Curry beef brisket served with rice |
| | <input type="checkbox"/> 怀旧干炒牛河 ----- 88 Traditional wok-fried flat rice noodles with sliced beef |
|  | <input type="checkbox"/> 泰式海鲜炒饭 ----- 88 Thai style seafood fried rice |
|  | <input type="checkbox"/> 印尼炒饭 ----- 88 Nasi Goreng” spicy shrimp and chicken fried rice with chicken satay and fried egg |
| | <input type="checkbox"/> 石窝饭伴煎蛋和选择下列配料 ----- 95 Hot stone rice with fried egg and your choice of :  <input type="checkbox"/> 香辣汁腩片 <input type="checkbox"/> 日式照烧汁牛肉 Spicy sliced pork belly Japanese style sautéed beef |
|  | <input type="checkbox"/> 鲍汁福建饭 ----- 96 “Fujian” style fried rice with seafood and abalone sauce |
|  | <input type="checkbox"/> 日式鳗鱼石窝饭 ----- 98 “Unagi Don” BBQ eel stone rice with sesame |

汤面 / SOUP NOODLES

| | |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> | 港式午餐肉和煎蛋公仔面 ----- 70 “Hong Kong” style luncheon meat and pan-fried egg with instant noodles |
| <input type="checkbox"/> | 港式猪扒公仔面 ----- 70 “Hong Kong” style pork chop with instant noodles |
|  | <input type="checkbox"/> 咖喱牛腩面 ----- 70 Curry beef brisket with noodles |
|  | <input type="checkbox"/> 鲜虾云吞面 ----- 70 Traditional prawn wonton soup with noodles |
| <input type="checkbox"/> | 烧鸭濠粉 ----- 80 Roasted duck in clear soup with thick vermicelli |
|  | <input type="checkbox"/> 台湾牛肉面 ----- 85 Spicy Taiwanese beef with noodles |

主菜 / MAIN DISHES

澳门币
MOP

| | |
|---------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <input type="checkbox"/> 四季时蔬 ----- 68 Seasonal vegetables |
| | 可选 煮法 Select Cooking method <input type="checkbox"/> 生菜 Lettuce <input type="checkbox"/> 白灼 Poached <input type="checkbox"/> 菜心 Choi sum <input type="checkbox"/> 清炒 Stir-fried <input type="checkbox"/> 西兰花 Broccoli <input type="checkbox"/> 蒜蓉炒 Stir-fried with mashed garlic |
|  | <input type="checkbox"/> 干煸四季豆 ----- 78 Stir-fried green beans with minced pork and chili |
|  | <input type="checkbox"/> 鱼香茄子煲 ----- 80 Braised eggplant with salted fish and minced pork |
|  | <input type="checkbox"/> 麻婆豆腐 ----- 80 “Ma Po” style braised bean curd with minced pork |
| | <input type="checkbox"/> 甜酸咕噜肉 ----- 88 Sweet and sour pork |
|  | <input type="checkbox"/> 农家小炒肉 ----- 88 Stir-fried sliced pork belly with chili |
| | <input type="checkbox"/> 上海红烧排骨 ----- 90 Shanghainese braised pork ribs |
|  | <input type="checkbox"/> 台式三杯鸡 ----- 90 Taiwanese style braised chicken with three cups sauce |
|  | <input type="checkbox"/> 重庆辣子鸡 ----- 98 “Chong Qing” style fried chicken with dried chili and peanuts |
|  | <input type="checkbox"/> 鲜虾韭黄炒蛋 ----- 99 Scrambled eggs with shrimps and yellow chives |
|  | <input type="checkbox"/> 芥末蒜香牛肋骨 ----- 118 Wok-fried beef short ribs with wasabi garlic sauce |
|  | <input type="checkbox"/> 避风塘软壳蟹 ----- 128 Wok-fried soft shell crab “bei fong tong” style with chili and fried garlic |
|  | <input type="checkbox"/> 香辣虾球 ----- 138 “Sichuan” style stir-fried prawns with onion and chili |
|  | <input type="checkbox"/> 红烧鲍鱼拌鹅掌 ----- 298 Braised Australian abalone with goose web in oyster sauce |
|  | <input type="checkbox"/> 红烧花胶扣海参 ----- 298 Braised fish maw with sea cucumber in oyster sauce |

甜品 / DESSERTS

| | |
|--------------------------|-------------------------------------------------------------------------------------------|
| <input type="checkbox"/> | 葡式蛋挞（3件） ----- 39 Baked Portuguese egg tarts （3pc） |
| <input type="checkbox"/> | 椰汁红豆糕 ----- 50 Coconut milk red bean pudding |
| <input type="checkbox"/> | 莲子红豆沙配芝麻汤圆 ----- 50 Sweetened red bean soup with lotus seeds and sesame rice dumplings |
| <input type="checkbox"/> | 杨枝甘露 ----- 50 Chilled mango and pomelo soup with sago |
| <input type="checkbox"/> | 冰糖雪耳桃胶炖燕窝 ----- 258 Double-boiled bird's nest with sweet peach resin and white fungus |

饮品 / BEVERAGES

澳门币
MOP

| | | 热 Hot | 冷 Cold | |
|------|-------------------------------|--------------------------|--------------------------|----|
| 豆奶 | Soy milk | <input type="checkbox"/> | <input type="checkbox"/> | 32 |
| 港式咖啡 | Coffee (Hong Kong style) | <input type="checkbox"/> | <input type="checkbox"/> | 43 |
| 港式奶茶 | Milk tea (Hong Kong style) | <input type="checkbox"/> | <input type="checkbox"/> | 43 |
| 特式鸳鸯 | Yuen Yeung (tea & coffee mix) | <input type="checkbox"/> | <input type="checkbox"/> | 43 |
| 柠檬茶 | Lemon tea | <input type="checkbox"/> | <input type="checkbox"/> | 43 |
| 好立克 | Horlicks | <input type="checkbox"/> | <input type="checkbox"/> | 43 |
| 阿华田 | Ovaltine | <input type="checkbox"/> | <input type="checkbox"/> | 43 |
| 柚子茶 | Pomelo tea | <input type="checkbox"/> | <input type="checkbox"/> | 43 |

特式冻饮 / SPECIALTY COLD DRINK

| | | | |
|--------------------------|--------|------------------------------|----------|
| <input type="checkbox"/> | 红豆冰 | Red bean ice | ----- 49 |
| <input type="checkbox"/> | 越式青柠苏打 | Vietnamese lime soda | ----- 49 |
| <input type="checkbox"/> | 香草芒果冰 | Mango vanilla ice | ----- 49 |
| <input type="checkbox"/> | 蝶豆花香茅茶 | Lemongrass butterfly pea tea | ----- 49 |

各类果汁 / FRUIT JUICE

| | | | | | | |
|--------------------------|-------|------------------------|--------------------------|-----|-----------|----------|
| <input type="checkbox"/> | 西柚汁 | Grapefruit | <input type="checkbox"/> | 芒果汁 | Mango | ----- 52 |
| <input type="checkbox"/> | 苹果汁 | Apple | <input type="checkbox"/> | 菠萝汁 | Pineapple | ----- 52 |
| <input type="checkbox"/> | 红莓汁 | Cranberry | | | | ----- 52 |
| <input type="checkbox"/> | 鲜榨西瓜汁 | Fresh watermelon juice | | | | ----- 63 |
| <input type="checkbox"/> | 鲜榨橙汁 | Fresh orange juice | | | | ----- 63 |

汽水 / SOFT DRINK

| | | | | | | |
|--------------------------|-------|------------|--------------------------|------|------------|----------|
| <input type="checkbox"/> | 可口可乐 | Coke | <input type="checkbox"/> | 健怡可乐 | Coke light | ----- 47 |
| <input type="checkbox"/> | 零度可乐 | Coke zero | <input type="checkbox"/> | 雪碧 | Sprite | ----- 47 |
| <input type="checkbox"/> | 忌廉苏打水 | Cream soda | <input type="checkbox"/> | 干姜水 | Ginger ale | ----- 47 |

矿泉水 / MINERAL WATER

| | | | |
|--------------------------|-----------|-----------------|----------|
| <input type="checkbox"/> | 巴黎（330毫升） | Perrier (330ml) | ----- 43 |
| <input type="checkbox"/> | 斐济（500毫升） | Fiji (500ml) | ----- 52 |

奶昔 / MILK SHAKE

| | | | | | | | | | |
|--------------------------|----|------------|--------------------------|----|---------|--------------------------|-----|-----------|---------|
| <input type="checkbox"/> | 草莓 | Strawberry | <input type="checkbox"/> | 香草 | Vanilla | <input type="checkbox"/> | 巧克力 | Chocolate | ---- 52 |
|--------------------------|----|------------|--------------------------|----|---------|--------------------------|-----|-----------|---------|

啤酒 / BEER

| | | | | | | | | | |
|--------------------------|----------|---------------------------|--------------------------|----|-----------|--------------------------|----|----------|----------|
| <input type="checkbox"/> | 青岛 | Tsing tao | <input type="checkbox"/> | 朝日 | Asahi | <input type="checkbox"/> | 喜力 | Heineken | ----- 52 |
| <input type="checkbox"/> | 澳门 | Macau | <input type="checkbox"/> | 百威 | Budweiser | | | | ----- 52 |
| <input type="checkbox"/> | 法国巴黎人黑啤酒 | La Parisienne (La Brune) | | | | | | | ----- 70 |
| <input type="checkbox"/> | 法国巴黎人白啤酒 | La Parisienne (La Rousse) | | | | | | | ----- 70 |

葡萄酒-187毫升 / Wine-187ml

| | | | | | | |
|--------------------------|----|----------|--------------------------|----|------------|----------|
| <input type="checkbox"/> | 红酒 | Red wine | <input type="checkbox"/> | 白酒 | White wine | ----- 60 |
|--------------------------|----|----------|--------------------------|----|------------|----------|