

厨师特惠套餐

CHEF SPECIALTY SET MENU

A. 越式鸡汤河, 香辣牛展

Chicken "Pho" with shredded chicken and rice noodle in broth, Marinated beef shank with spicy sauce

136

B. 泰式海鲜炒饭, 每日例汤

Thai style seafood fried rice, Soup of the day

146

C. 咖喱牛腩饭, 鲍鱼松茸瑶柱炖排骨

Curry beef brisket served with rice, Double-boiled dried scallop with Matsutake mushroom and spare ribs with baby abalone

198

此优惠不可与其他优惠同时使用

This offer cannot be used in conjunction with any other offer

早餐 / BREAKFAST

供应时间由早上七时至十一时 AVAILABLE FROM 7:00 TO 11:00

中式早餐 / Chinese Breakfast

请选择一款饮品及一款食品 / Please select one drink and one food item

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豆奶

Soy milk

中国茶

Chinese tea

A. 皮蛋瘦肉粥配油条

Century egg and lean pork congee, with Chinese dough stick

90

B. 鲜肉虾仁韭菜饺配粳饭

Pork, shrimp and green chive dumplings, with Chinese meat floss sticky rice roll

90

C. 豉油皇炒面配白灼生菜

Wok-fried noodle with superior soy sauce and vegetable with poached lettuce

90

西式早餐 / Western Breakfast

自选双蛋多士早餐 / Two eggs with toast 90

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单面煎

Sunny side up

双面煎

Over easy

炒蛋

Scrambled

配 / with your choice of

午餐肉

Luncheon meat

香肠

Sausage

培根

Bacon

热 Hot

冷 Cold

港式咖啡

Hong Kong style coffee

港式奶茶

Hong Kong style milk tea

柠檬茶

Lemon tea

开胃菜 / APPETIZERS

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韩式泡菜

Kimchi

48

秋葵配日式芥末

Chilled okra with wasabi and soy sauce

50

泰式酸辣凤爪

Thai style spicy chicken feet salad

64

香辣牛展

Marinated beef shank with spicy sauce

64

成都口水鸡

Hot and spicy chicken

92

老陈醋海蜇

Chilled marinated jelly fish

108

汤 / SOUP

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-

每日例汤

Soup of the day

62

虫草花鸡汤

Double-boiled cordyceps flower and chicken soup

62

新加坡肉骨茶配白饭或油条

Singapore "Bak Kut Teh" served with steamed rice or fried dough stick

88

鲍鱼松茸瑶柱炖排骨

Double-boiled dried scallop with Matsutake mushroom and spare ribs with baby abalone

158

粥 / CONGEE

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生滚牛肉片粥

Sliced beef congee

70

皮蛋瘦肉粥

Century egg and lean pork congee

70

鲍鱼鸡球粥

Sliced abalone and chicken congee

98

白粥

Plain congee served with condiments

48

油条

Chinese dough stick

20

白饭

Plain rice

20

面包 / 多士 / BREAD / TOAST

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-

奶油脆皮猪仔包

Crispy bun with condensed milk

32

冰火菠萝包

Pineapple bun with chilled butter

38

餐蛋三明治

Egg and luncheon meat sandwich

48

澳门猪扒包

Macanese pork chop bun

50

澳门币
MOP

点心 / DIM SUM

供应时间由早上十一时至晚上十时 AVAILABLE FROM 11:00 TO 22:00

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蜜汁叉烧包

Barbecued pork buns

43

X.O.酱蒸排骨

Steamed pork ribs with X.O. sauce

43

豉汁蒸凤爪

Chicken feet with black bean sauce

43

蟹籽蒸烧卖

Steamed pork and shrimp dumplings with crab roe

48

鲜虾饺皇

Shrimp dumplings

54

瑶柱野米糯米鸡

Wild rice and glutinous rice with conpoy wrapped in lotus leaf

55

澳门币
MOP

布拉肠粉 / RICE SHEET ROLLS

可配合以下自选馅料 / with your choice of filling

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鲜虾

Shrimp

牛肉

Beef

叉烧

Barbecued pork

48

明炉烧味 / BARBECUE

供应时间由早上十一时至晚上十时 AVAILABLE FROM 11:00 TO 22:00

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烧味单拼 (请选择一款)

Barbecue combination platter (Please select one)

92

烧味双拼 (请选择两款)

Barbecue combination platter (Please select two)

122

蜜汁叉烧

Honey-glazed barbecued pork

白切滑鸡

Poached chicken

玫瑰豉油鸡

Poached soy sauce chicken

脆皮烧腩肉

Roasted pork belly

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 11:00 TO 22:00

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明炉烧味饭 (请选择一款)

Barbecue with rice (Please select one)

77

明炉烧味双拼饭 (请选择两款)

Duo barbecue combination with rice (Please select two)

89

蜜汁叉烧

Honey-glazed barbecued pork

白切滑鸡

Poached chicken

玫瑰豉油鸡

Poached soy sauce chicken

脆皮烧腩肉

Roasted pork belly

金牌烧鸭

Roasted duck

辣

Spicy

素食

Vegetarian

海鲜

Seafood



台号: 人数 落单人
Table No: No. of Pax Order by

饺子 / DUMPLINGS

澳门币
MOP

- ☐ 鲜肉白菜饺
Pork and cabbage dumplings
- ☐ 鲜肉虾仁韭菜饺
Pork, shrimp and green chive dumplings

粉，面，饭 / NOODLES AND RICE

- ☐ 豉油皇炒面
Wok-fried noodles with superior soy sauce and vegetables
- ☐ 星洲炒米粉
“Singapore” style fried vermicelli
- ☐ 扬州炒饭
“Yangzhou” style fried rice with barbecued pork and shrimps
- ☐ 怀旧干炒牛河
Traditional wok-fried flat rice noodles with sliced beef
- ☐ 咖喱牛腩饭
Curry beef brisket served with rice
- ☐ 泰式海鲜炒饭
Thai style seafood fried rice
- ☐ 石窝饭伴煎蛋和选择下列配料
Hot stone rice with fried egg and your choice of

☐ 香辣汁腩片
Spicy sliced pork belly

☐ 日式照烧汁牛肉
Japanese style sautéed beef
- ☐ 日式鳗鱼石窝饭
“Unagi Don” BBQ eel stone rice with sesame

汤面 / SOUP NOODLES

- ☐ 港式午餐肉和煎蛋公仔面
“Hong Kong” style luncheon meat and pan-fried egg with instant noodles
- ☐ 咖喱牛腩面
Curry beef brisket with noodles
- ☐ 鲜虾云吞面
Traditional prawn wonton soup with noodles
- ☐ 烧鸭濠粉
Roasted duck in clear soup with thick vermicelli
- ☐ 台湾牛肉面
Spicy Taiwanese beef with noodles
- ☐ 越式鸡汤河
Chicken “Pho” with shredded chicken and rice noodle in broth

主菜 / MAIN DISHES

澳门币
MOP

- ☐ 四季时蔬
Seasonal vegetables
- 可选
Select

☐ 生菜 Lettuce

☐ 菜心 Choi sum

☐ 西兰花 Broccoli
- 煮法
Cooking method

☐ 白灼 Poached

☐ 清炒 Stir-fried

☐ 蒜蓉炒 Stir-fried with mashed garlic

☐ 泰式炒通菜
Stir-fried water spinach with garlic, oyster sauce and chili☐ 干煸四季豆
Stir-fried green beans with minced pork and chili☐ 鱼香茄子煲
Braised eggplant with salted fish and minced pork☐ 麻婆豆腐
“Mapo” style braised bean curd with minced pork☐ 甜酸咕噜肉
Sweet and sour pork☐ 农家小炒肉
Stir-fried sliced pork belly with chili☐ 上海红烧排骨
Shanghainese braised pork ribs☐ 重庆辣子鸡
“Chongqing” style fried chicken with dried chili and peanuts☐ 鲜虾韭黄炒蛋
Scrambled eggs with shrimps and yellow chives☐ 芥末蒜香牛肋骨
Wok-fried beef short ribs with wasabi garlic sauce☐ 泰式粉丝虾煲
Thai style tiger prawns with vermicelli in clay pot☐ 避风塘软壳蟹
Wok-fried soft shell crab “bei fung tong” style with chili and fried garlic☐ 红烧鲍鱼拌鹅掌
Braised Australian abalone with goose web in oyster sauce☐ 红烧花胶扣海参
Braised fish maw with sea cucumber in oyster sauce

甜品 / DESSERTS

- ☐ “沙莉”葡式蛋挞(件)
Sally’s Portuguese egg tart (per piece)
- ☐ 莲子红豆沙配芝麻汤圆
Sweetened red bean soup with lotus seeds and sesame rice dumplings
- ☐ 杨枝甘露
Chilled mango and pomelo soup with sago
- ☐ 冰糖雪耳桃胶炖燕窝
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
- ☐ 港式咖啡
Coffee (Hong Kong style)
- ☐ 港式奶茶
Milk tea (Hong Kong style)
- ☐ 特式鸳鸯
Yuen Yeung (tea & coffee mix)
- ☐ 柠檬茶
Lemon tea
- ☐ 好立克
Horlicks
- ☐ 阿华田
Ovaltine
- ☐ 柚子茶
Pomelo tea

特式冻饮 / SPECIALTY COLD DRINK

- ☐ 红豆冰
Red bean ice
- ☐ 越式青柠苏打
Vietnamese lime soda
- ☐ 香草芒果冰
Mango vanilla ice
- ☐ 色香味之恋
Love of Market Bistro

各类果汁 / FRUIT JUICE

- ☐ 西柚汁
Grapefruit
- ☐ 芒果汁
Mango
- ☐ 苹果汁
Apple
- ☐ 菠萝汁
Pineapple
- ☐ 红莓汁
Cranberry
- ☐ 鲜榨西瓜汁
Fresh watermelon juice
- ☐ 鲜榨橙汁
Fresh orange juice

汽水 / SOFT DRINK

- ☐ 可口可乐
Coke
- ☐ 健怡可乐
Coke light
- ☐ 零度可乐
Coke zero
- ☐ 雪碧
Sprite
- ☐ 忌廉苏打水
Cream soda
- ☐ 干姜水
Ginger ale

矿泉水 / MINERAL WATER

- ☐ 巴黎 (330毫升)
Perrier (330ml)
- ☐ 普娜 (500毫升)
Acqua Panna (500ml)

奶昔 / MILK SHAKE

- ☐ 草莓
Strawberry
- ☐ 香草
Vanilla
- ☐ 巧克力
Chocolate

啤酒 / BEER

- ☐ 青岛
Tsingtao
- ☐ 朝日
Asahi
- ☐ 喜力
Heineken
- ☐ 澳门
Macau
- ☐ 百威
Budweiser
- ☐ 法国巴黎人黑啤酒
La Parisienne (La Brune)
- ☐ 法国巴黎人白啤酒
La Parisienne (La Rousse)

葡萄酒-187毫升 / WINE-187ML

- ☐ 红酒
Red wine
- ☐ 白酒
White wine



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查询金沙会餐饮优惠
Be Rewarded! Ask your server about Sands Rewards dining benefits.