



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

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 138

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

- ☐ 豆奶  
Soy milk
- ☐ 中国茶  
Chinese tea

☐ A. 瑶柱海螺鸡球粥配虾子捞面  
Sliced sea conch, conpoy and chicken congee served with tossed egg noodle with shrimp roe

☐ B. 鲍鱼带子鲜虾肠配瑶柱咸排骨粥  
Abalone, scallop & shrimp rice rolls served with salted spare rib and conpoy congee

☐ C. 韭黄虾球炒面配皮蛋瘦肉粥  
Stir fried noodles with shrimp and chives served with century egg and lean pork congee

西式早餐 / Western Breakfast 128

自选双蛋多士早餐 / Two eggs with toast

- ☐ 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

面包 / 多士 / BREAD / TOAST

- ☐ 奶油脆皮猪仔包 ----- 48  
Crispy bun with condensed milk
- ☐ 冰火菠萝包 ----- 58  
Pineapple bun with chilled butter
- ☐ 餐蛋三明治 ----- 58  
Egg and luncheon meat sandwich

汤面 / SOUP NOODLES

- ☐ 港式午餐肉煎蛋公仔面 ----- 78  
“Hong Kong” style luncheon meat and pan fried egg with instant noodles
- ☐ 鲜虾云吞面 ----- 110  
Traditional prawn wonton with noodles in soup
- ☐ 咖喱牛腩面 ----- 110  
Curry beef brisket with noodles
- ☐ 香脆鲮鱼柳海鮑片酸辣汤米粉 ----- 125  
Deep fried tilapia fish fillet and pearls clam sliced in hot & sour soup with vermicelli
- ☐ 红烧鲍鱼排骨拉面 ----- 128  
Braised spare ribs with abalone, ramen noodle soup

主菜 / MAIN DISHES

- ☐

四季时蔬 ----- 78  
Seasonal vegetables

可选  
Select

煮法  
Cooking method

☐ 生菜 Lettuce

☐ 白灼 Poached

☐ 菜心 Choi sum

☐ 清炒 Stir fried

☐ 西兰花 Broccoli

☐ 蒜蓉炒 Stir fried with garlic

☐ 干煸四季豆 ----- 98  
Stir fried green beans with minced pork and chili

☐ 麻婆豆腐 ----- 98  
“Mapo” style braised bean curd with minced pork

☐ 沙煲豆瓣虾酱肉沫烧茄子 ----- 108  
Stewed eggplant, minced pork and shrimp paste with chili bean sauce

☐ 农家小炒肉 ----- 108  
Stir fried sliced pork belly with chili

☐ 脆香咖喱排骨 ----- 118  
Deep fried crispy spare ribs in curry flavor

☐ 鲜虾韭黄炒蛋 ----- 128  
Scrambled eggs with shrimps and yellow chives

☐ 辣椒斑球配馒头 ----- 158  
Crispy garoupa fillet with spicy chili sauce served with Chinese bun

☐ 香葱酱焖鲍鱼栗子鸡煲 ----- 198  
Stewed chicken and abalone with chestnut shallot sauce served in clay pot

☐ 红烧鲍鱼拌鹅掌 ----- 488  
Braised Australian abalone with goose web in oyster sauce

粉，面，饭 / NOODLES AND RICE

☐ 扬州炒饭 ----- 108  
“Yangzhou” style fried rice with barbecued pork and shrimps

☐ 怀旧干炒牛河 ----- 108  
Traditional wok fried flat rice noodles with sliced beef

☐ 新马风味鸡丝虾球炒米粉 ----- 108  
Wok fried vermicelli, chicken and shrimp with spicy curry sauce

☐ 咖喱牛腩饭 ----- 135  
Curry beef brisket served with steamed rice

☐ 酱烧鳗鱼配味噌豆腐汤与珍珠米饭 ----- 138  
Grilled Unagi served with miso tofu soup and steamed pearl rice

汤 / SOUP

- ☐ 每日例汤 ----- 65  
Soup of the day
- ☐ 虫草花鸡汤 ----- 75  
Double boiled chicken soup with cordyceps flower
- ☐ 鲍鱼花胶瑶柱排骨炖鹿茸菌汤 ----- 158  
Double boiled abalone soup, fish maw, conpoy and antler fungus

饮品 / BEVERAGES

- 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

港式珍珠奶茶  
Bubble milk tea (Hong Kong style)

越南咖啡  
Vietnam drip coffee
- 热 Hot

冷 Cold

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特式冻饮 / SPECIALTY COLD DRINK

- ☐ 红豆冰 ----- 38  
Red bean ice
- ☐ 越式青柠苏打 ----- 38  
Vietnamese lime soda
- ☐ 香草芒果冰 ----- 38  
Mango vanilla ice
- ☐ 泰式龙眼冰 ----- 38  
Nam lam yai

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
- 50

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汽水 / SOFT DRINK

- ☐ 可口可乐  
Coca Cola

☐ 忌廉苏打水  
Cream soda

☐ 零度可乐  
Coca Cola no sugar

☐ 雪碧  
Sprite

☐ 干姜水  
Ginger ale
- 35

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自制过滤水及矿泉水 / HOUSE-FILTERED & MINERAL WATER

- ☐ 自制纯净水 (750毫升)  
HouseFiltered still water (750ml)

☐ 依云 (330毫升)  
Evian (330ml)

☐ 普娜 (1,000毫升)  
Acqua Panna (1,000ml)

☐ 自制气泡水 (750毫升)  
HouseFiltered sparkling water (750ml)

☐ 巴黎 (330毫升)  
Perrier (330ml)
- 38

----- 45

----- 80

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----- 45

奶昔 / MILK SHAKE

- ☐ 草莓  
Strawberry

☐ 香草  
Vanilla

☐ 巧克力  
Chocolate
- 60

啤酒 / BEER

- ☐ 青岛  
Tsingtao

☐ 朝日  
Asahi

☐ 喜力  
Heineken

☐ 澳门  
Macau

☐ 科罗娜  
Corona

☐ 法国巴黎人黑啤酒  
La Parisienne (La Brune)

☐ 法国巴黎人白啤酒  
La Parisienne (La Rousse)
- 55

----- 55

----- 75

----- 75

葡萄酒-187毫升 / WINE-187ML

- ☐ 红酒  
Red wine

☐ 白酒  
White wine
- 90



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.

茗茶每位澳门元15元  
MOP 15 per guest will be applicable for tea service.

以上飲料酒精含量高於1.2%  
All alcoholic beverages exceed 1.2% ABV.

如果您对食物过敏，请在下单前提醒服务员。  
If you are concerned about food allergies, please alert your server prior to ordering.

## 泰国美食 / FROM THAILAND

-  ☐ 现烤猪颈肉 ----- 120  
Grilled pork neck with homemade sauce
-  ☐ 泰式炒通菜 ----- 90  
Stir fried water spinach with garlic, chili and oyster sauce
-   ☐ 香辣粉丝大虾煲 ----- 208  
Wok fried prawn with vermicelli and chili sauce in clay pot
-   ☐ 虾头油酱肉丝海鲜炒面 ----- 110  
Wok fried seafood, pork strip and thick noodles with prawn oil sauce
-  ☐ 紫苏煎蛋炒肉碎配白饭 ----- 115  
Stir fried minced pork with Thai basil served with fried egg and steamed rice

## 东南亚美食 / FROM SOUTH-EAST ASIA

- ☐ 海南鸡饭 ----- 125  
Hainan chicken rice with traditional condiments
-  ☐ 新加坡肉骨茶配白饭或油条 ----- 125  
Singapore “Bak Kut Teh” served with steamed rice or fried dough stick
-   ☐ 新加坡鲜虾卤肉汤米线 ----- 138  
Shrimp, scallop, braised pork belly and rice noodle served in Singapore famous prawn broth
-  ☐ 印度奶油咖喱鸡配白米饭与印度煎饼 ----- 145  
Indian butter chicken curry with steamed rice and “roti paratha”
-   ☐ 新加坡叻沙 ----- 148  
“Singapore” laksa with king prawns, fish fillet and bean curd puff in rich coconut broth
- ☐ 越式牛什汤河（牛丸，牛腩，牛肉片）----- 158  
Vietnamese beef “Pho” with beef balls, beef brisket, sliced beef and rice noodles in beef broth






## 甜品 / DESSERTS

- ☐ “莎莉”葡式蛋挞（件）----- 15  
Sally's Portuguese egg tart (per piece)
- ☐ 莲子红豆沙配芝麻汤圆 ----- 58  
Sweet red bean soup with lotus seeds and sesame rice dumplings
- ☐ 杨枝甘露 ----- 58  
Chilled mango and pomelo soup with sago
- ☐ 香芋布甸伴椰奶雪糕 ----- 68  
Taro pudding with coconut ice cream
- ☐ 冰糖雪耳桃胶炖燕窝 ----- 298  
Double boiled bird's nest with sweet peach resin and snow fungus

## 招牌菜 / SIGNATURE DISHES

- ☐ 澳门猪扒包 ----- 75  
Macanese pork chop bun
- ☐ 海派甜酸排骨 ----- 105  
Shanghainese braised pork ribs
-  ☐ 台湾牛肉面 ----- 110  
Spicy Taiwanese beef noodles
-  ☐ 重庆辣子鸡 ----- 115  
“Chongqing” style fried chicken with dried chili and peanuts
- ☐ 色香味焗猪扒饭 ----- 138  
Baked pork chop with fried rice
-  ☐ 沙爹牛肉萝卜粉丝煲 ----- 168  
Braised beef, turnip and glass noodle with satay sauce served in clay pot

## 开胃菜 / APPETIZERS

-   ☐ 蒜泥拍黄瓜 ----- 65  
Chilled marinated cucumber with minced garlic
-  ☐ 香辣牛展 ----- 80  
Marinated beef shank with spicy sauce
-  ☐ 百花酿油条伴鸳鸯沙律汁 ----- 105  
Deep fried stuffed dough with squid paste topping twin's mayo
-  ☐ 成都口水鸡 ----- 115  
“Chengdu” style poached chicken in sesame, peanut and chili sauce

## 粥 / CONGEE

- ☐ 白粥 ----- 58  
Plain congee served with condiments
- ☐ 生滚牛肉粥 ----- 80  
Minced beef congee
- ☐ 皮蛋瘦肉粥 ----- 80  
Century egg and lean pork congee
-  ☐ 鲍鱼鸡球粥 ----- 125  
Abalone and chicken congee
- ☐ 油条 ----- 28  
Chinese dough stick
- ☐ 白饭 ----- 18  
Steamed rice

## 饺子 / DUMPLINGS

- ☐ 鲜肉白菜饺 ----- 100  
Pork and cabbage dumplings
-  ☐ 鲜肉虾仁韭菜饺 ----- 105  
Pork, shrimp and green chive dumplings



## 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

- ☐ 蜜汁叉烧包 ----- 55  
Barbecued pork buns
- ☐ 豉汁蒸凤爪 ----- 65  
Chicken feet with black bean sauce
-  ☐ 蟹籽蒸烧卖 ----- 68  
Steamed pork and shrimp siu mai with crab roe
-  ☐ 瑶柱野米糯米鸡 ----- 70  
Wild rice and glutinous rice with conpoy wrapped in lotus leaf
-  ☐ 鲜虾饺皇 ----- 78  
Traditional steamed shrimp dumplings

## 布拉肠粉 / RICE SHEET ROLLS

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

-  ☐ 梅菜银耳马蹄 ----- 58  
Preserved vegetable, fungus and water chestnut
-  ☐ 鲜虾 ----- 68 ☐ 叉烧 ----- 90  
Shrimp Barbecued pork

## 明炉烧味 / BARBECUE

- ☐ 白切滑鸡 ----- 115  
Poached chicken
- ☐ 玫瑰豉油鸡 ----- 115  
Poached soy sauce chicken
- ☐ 金牌烧鸭 ----- 115  
Roasted duck
- ☐ 脆皮烧腩肉 ----- 115  
Roasted crispy pork belly
- ☐ 蜜汁叉烧 ----- 125  
Honey glazed barbecued pork
- ☐ 烧味双拼（请选择两款）----- 158  
Barbecue combination platter (Please select two)
- ☐ 蜜汁叉烧 ----- ☐ 白切滑鸡  
Honey glazed barbecued pork Poached chicken
- ☐ 玫瑰豉油鸡 ----- ☐ 脆皮烧腩肉  
Poached soy sauce chicken Roasted crispy pork belly
- ☐ 金牌烧鸭 -----  
Roasted duck

## 烧味饭 / BARBECUE WITH RICE

- ☐ 明炉烧味饭（请选择一款）----- 100  
Barbecue with rice (Please select one)
- ☐ 明炉烧味双拼饭（请选择两款）----- 135  
Duo barbecue combination with rice (Please select two)
- ☐ 蜜汁叉烧 ----- ☐ 白切滑鸡  
Honey glazed barbecued pork Poached chicken
- ☐ 玫瑰豉油鸡 ----- ☐ 脆皮烧腩肉  
Poached soy sauce chicken Roasted crispy pork belly
- ☐ 金牌烧鸭 -----  
Roasted duck