



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 & 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
- ☐ 酸菜鸡丝汤米线 ----- 90
Pickled cabbage rice noodle with shredded chicken
- ☐ 鲜虾云吞面 ----- 110
Traditional prawn wonton with noodles in soup
- ☐ 咖喱牛腩面 ----- 110
Curry beef brisket with noodles

主菜 / MAIN DISHES

- ☐ 四季时蔬 ----- 78
Seasonal vegetables
- 可选 煮法
Select 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
- ☐ 鱼香茄子煲 ----- 108
Braised eggplant with salted fish and minced pork
- ☐ 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
- ☐ 酥香咸蛋鱼柳 ----- 148
Wok-fried fish fillet with salted egg and garlic
- ☐ 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
- ☐ 新加坡特色虾球带子焖米粉与面 ----- 128
Singapore style stewed vermicelli noodle with seafood in shrimp broth
- ☐ 咖喱牛腩饭 ----- 135
Curry beef brisket served with steamed rice
- ☐ 日式鰻鱼石窝饭 ----- 145
“Unagi Don” BBQ eel stone rice with sesame

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
Sweetened red bean soup with lotus seeds and sesame rice dumplings
- ☐ 杨枝甘露 ----- 58
Chilled mango and pomelo soup with sago
- ☐ 冰糖雪耳桃胶炖燕窝 ----- 298
Double-boiled bird’s nest with sweet peach resin and snow fungus

饮品 / BEVERAGES

- | | | 热 Hot | 冷 Cold | |
|--------|-----------------------------------|--------------------------|--------------------------|----|
| 豆奶 | Soy milk | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 港式咖啡 | Coffee (Hong Kong style) | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 港式奶茶 | Milk tea (Hong Kong style) | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 特式鸳鸯 | Yuen Yeung (tea & coffee mix) | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 柠檬茶 | Lemon tea | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 好立克 | Horlicks | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 阿华田 | Ovaltine | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 柚子茶 | Pomelo tea | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 港式珍珠奶茶 | Bubble milk tea (Hong Kong style) | <input type="checkbox"/> | <input type="checkbox"/> | 38 |
| 越南咖啡 | Vietnam drip coffee | <input type="checkbox"/> | <input type="checkbox"/> | 38 |

特式冻饮 / SPECIALTY COLD DRINK

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

各类果汁 / FRUIT JUICE

- ☐ 西柚汁 Grapefruit
- ☐ 芒果汁 Mango ----- 50
- ☐ 苹果汁 Apple
- ☐ 菠萝汁 Pineapple ----- 50
- ☐ 红莓汁 Cranberry ----- 50
- ☐ 鲜榨西瓜汁 Fresh watermelon juice ----- 60
- ☐ 鲜榨橙汁 Fresh orange juice ----- 60

汽水 / SOFT DRINK

- ☐ 可口可乐 Coca Cola
- ☐ 忌廉苏打水 Cream soda --- 35
- ☐ 零度可乐 Coca Cola no sugar
- ☐ 雪碧 Sprite ----- 35
- ☐ 干姜水 Ginger ale ----- 35

矿泉水 / MINERAL WATER

- ☐ 巴黎 (330毫升) Perrier (330ml) ----- 45
- ☐ 依云 (330毫升) Evian (330ml) ----- 45
- ☐ 普娜 (500毫升) Acqua Panna (500ml) ----- 58

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 ----- 55
- ☐ 澳门 Macau
- ☐ 科罗娜 Corona ----- 55
- ☐ 法国巴黎人黑啤酒 La Parisienne (La Brune) ----- 75
- ☐ 法国巴黎人白啤酒 La Parisienne (La Rousse) ----- 75

葡萄酒-187毫升 / WINE-187ML

- ☐ 红酒 Red wine
- ☐ 白酒 White wine ----- 90



辣 Spicy



素食 Vegetarian



海鲜 Seafood

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.


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
-  ☐ 鸡肉炒贵刁 ----- 105
Chicken Pad Thai
-  ☐ 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
-  ☐ 红咖喱烤鸭配白饭 ----- 158
Roasted duck in red curry with lychee and steamed rice
- ☐ 香芋布甸伴椰奶雪糕 ----- 68
Taro pudding with coconut ice cream

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
-  ☐ 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
-  ☐ 新加坡牛肉沙爹配沙爹花生酱与青瓜洋葱 ----- 148
Singapore style grilled beef satay served with peanut sauce and condiments
- ☐ 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






汤 / SOUP

- ☐ 每日例汤 ----- 65
Soup of the day
- ☐ 虫草花鸡汤 ----- 75
Double-boiled chicken soup with cordyceps flower
-  ☐ 牛肝菌炖鲍鱼瑶柱排骨汤 ----- 158
Double-boiled abalone with porcini and spare ribs soup

招牌菜 / SIGNATURE DISHES

- ☐ 澳门猪扒包 ----- 75
Macanese pork chop bun
- ☐ 沪派甜酸排骨 ----- 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
- ☐ 沙爹金菇牛肉粉丝煲 ----- 168
Braised beef and vermicelli with satay sauce served in clay pot

开胃菜 / APPETIZERS

-   ☐ 蒜泥拍青瓜 ----- 65
Chilled marinated cucumber with minced garlic
-  ☐ 香辣牛展 ----- 80
Marinated beef shank with spicy sauce
-  ☐ 马来西亚传统酥香咖喱角 ----- 95
Malaysia deep fried dough stuffing with chicken and potato in curry flavor
-  ☐ 成都口水鸡 ----- 115
Hot and spicy chicken

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 dumplings 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 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 ----- 125
Honey-glazed barbecued pork
- ☐ 白切滑鸡 ----- 115
Poached chicken
- ☐ 玫瑰豉油鸡 ----- 115
Poached soy sauce chicken
- ☐ 脆皮烧腩肉 ----- 115
Roasted pork belly
- ☐ 金牌烧鸭 ----- 115
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 ----- 125
Honey-glazed barbecued pork
- ☐ 白切滑鸡 ----- 115
Poached chicken
- ☐ 玫瑰豉油鸡 ----- 115
Poached soy sauce chicken
- ☐ 脆皮烧腩肉 ----- 115
Roasted pork belly
- ☐ 金牌烧鸭 ----- 115
Roasted duck