



金沙会尊享积分兑换优惠

EXCLUSIVE SANDS REWARDS POINT
REDEMPTION OFFER

-  ☐ A. 鲜虾云吞面 ----- 47 Points
Traditional prawn wonton soup with noodles
- ☐ B. 怀旧干炒牛河 ----- 55 Points
Traditional wok-fried flat rice noodles with sliced beef
-  ☐ C. 泰式海鲜炒饭 ----- 59 Points
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 ----- 25 Points
with lotus seeds and sesame rice dumplings

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




- ☐ 色香味焗猪扒饭 ----- 98
Baked pork chop with fried rice
- ☐ 越式牛什汤河 (牛丸,牛腩和牛肉片) ----- 98
Beef “Pho” with beef balls, beef brisket, sliced beef and
rice noodles in beef broth
-  ☐ 星加坡叻沙 ----- 98
“Singapore” laksa with king prawns, fish fillet and
bean curd puff in rich coconut broth
- ☐ 海南鸡饭 ----- 108
Hainan chicken rice with traditional condiments

开胃菜 / APPETIZERS


-  ☐ 韩式泡菜 ----- 48
Kimchi
-  ☐ 秋葵配日式芥末 ----- 50
Chilled okra with wasabi and soy sauce
-  ☐ 泰式酸辣凤爪 ----- 58
Thai style spicy chicken feet salad
-  ☐ 香辣牛展 ----- 64
Marinated beef shank with spicy sauce
-  ☐ 烤猪颈肉配酸辣酱 ----- 65
Grilled pork neck with spicy sauce
-  ☐ 老陈醋海蜇 ----- 68
Chilled marinated jelly fish
-  ☐ 成都口水鸡 ----- 92
Hot and spicy chicken

汤 / SOUP

澳门币
MOP

- ☐ 每日例汤 ----- 50
Soup of the day
- ☐ 虫草花鸡汤 ----- 58
Double-boiled cordyceps flower and chicken soup
-  ☐ 冬阴功海鲜汤 ----- 78
"Tom Yam" soup with seafood
-  ☐ 新加坡肉骨茶配白饭或油条 ----- 88
Singapore “Bak Kut Teh” served with steamed rice or
fried dough stick
-  ☐ 鲍鱼花胶螺头炖鸡汤 ----- 108
Boiled chicken soup with abalone, fish maw and
dried sea whelk

粥 / CONGEE

- ☐ 生滚牛肉片粥 ----- 70
Sliced beef congee
- ☐ 皮蛋瘦肉粥 ----- 70
Century egg and lean pork congee
-  ☐ 鲍鱼鸡球粥 ----- 98
Sliced abalone and chicken congee
- ☐ 白粥 ----- 48
Plain congee served with condiments
- ☐ 油条 ----- 20
Chinese dough stick
- ☐ 白饭 ----- 20
Plain rice

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

- ☐ 烧味单拼 (请选择一款) ----- 92
Barbecue combination platter (Please select one)
- ☐ 烧味双拼 (请选择两款) ----- 122
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 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

- ☐ 明炉烧味饭 (请选择一款) ----- 77
Barbecue with rice (Please select one)
- ☐ 明炉烧味双拼饭 (请选择两款) ----- 89
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 pork belly
- ☐ 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 11:00 TO 22:00

- ☐ 蜜汁叉烧包 ----- 43
Barbecued pork buns
- ☐ 蒜蓉蒸排骨 ----- 43
Steamed pork ribs with garlic
- ☐ 豉汁蒸凤爪 ----- 43
Chicken feet with black bean sauce
- ☐ 流沙奶皇包 ----- 46
Egg yolk custard buns
-  ☐ 蟹籽蒸烧卖 ----- 48
Steamed pork and shrimp dumplings with crab roe
-  ☐ 鲜虾饺皇 ----- 54
Shrimp dumplings
-  ☐ 瑶柱野米糯米鸡 ----- 55
Wild rice and glutinous rice with conpoy wrapped in
lotus leaf

布拉肠粉 / RICE SHEET ROLLS

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

-  ☐ 白肠粉 -----  ☐ 鲜虾 ----- ☐ 牛肉 ----- ☐ 叉烧 ----- 48
Plain rice roll Shrimp Beef Barbecued pork

饺子 / DUMPLINGS

-  ☐ 什锦蔬菜饺 ----- 68
Mixed vegetable dumplings
- ☐ 鲜肉白菜饺 ----- 68
Pork and cabbage dumplings
-  ☐ 鲜肉虾仁韭菜饺 ----- 70
Pork, shrimp and green chive dumplings


面包 / 多士 / BREAD / TOAST

- ☐ 奶油脆皮猪仔包 ----- 32
Crispy bun with condensed milk
- ☐ 冰火菠萝包 ----- 38
Pineapple bun with chilled butter
- ☐ 餐蛋三明治 ----- 48
Egg and luncheon meat sandwich
- ☐ 澳门猪扒包 ----- 50
Macanese pork chop bun


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


主菜 / MAIN DISHES


澳门币
MOP


 ☐ 四季时蔬 ----- 68
Seasonal vegetables

可选 Select	煮法 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


 ☐ 泰式炒通菜 ----- 78
Stir-fried water spinach with garlic, oyster sauce and chili

 ☐ 干煸四季豆 ----- 83
Stir-fried green beans with minced pork and chili


 ☐ 鱼香茄子煲 ----- 84
Braised eggplant with salted fish and minced pork


 ☐ 麻婆豆腐 ----- 84
“Mapo” style braised bean curd with minced pork


☐ 甜酸咕噜肉 ----- 87
Sweet and sour pork


 ☐ 农家小炒肉 ----- 88
Stir-fried sliced pork belly with chili


☐ 上海红烧排骨 ----- 90
Shanghainese braised pork ribs


 ☐ 重庆辣子鸡 ----- 98
“Chongqing” style fried chicken with dried chili and peanuts


 ☐ 鲜虾韭黄炒蛋 ----- 108
Scrambled eggs with shrimps and yellow chives

 ☐ 芥末蒜香牛肋骨 ----- 118
Wok-fried beef short ribs with wasabi garlic sauce

 ☐ 泰式粉丝虾煲 ----- 128
Thai style tiger prawns with vermicelli in clay pot


 ☐ 避风塘软壳蟹 ----- 138
Wok-fried soft shell crab “bei fung tong” style with chili and fried garlic


 ☐ 红烧鲍鱼拌鹅掌 ----- 398
Braised Australian abalone with goose web in oyster sauce


 ☐ 红烧花胶扣海参 ----- 398
Braised fish maw with sea cucumber in oyster sauce


粉，面，饭 / NOODLES AND RICE

澳门币
MOP


 ☐ 豉油皇炒面 ----- 68
Wok-fried noodles with superior soy sauce and vegetables


 ☐ 星洲炒米粉 ----- 80
“Singapore” style fried vermicelli

 ☐ 扬州炒饭 ----- 85
“Yangzhou” style fried rice with barbecued pork and shrimps

 ☐ 韩式海鲜泡菜炒饭 ----- 88
“Korean” style seafood and Kimchi fried rice


☐ 怀旧干炒牛河 ----- 88
Traditional wok-fried flat rice noodles with sliced beef


 ☐ 咖喱牛腩饭 ----- 89
Curry beef brisket served with rice

 ☐ 泰式海鲜炒饭 ----- 98
Thai style seafood fried rice

☐ 石窝饭伴煎蛋和选择下列配料 ----- 98
Hot stone rice with fried egg and your choice of

 ☐ 香辣汁腩片 ☐ 日式照烧汁牛肉
Spicy sliced pork belly Japanese style sautéed beef


 ☐ 日式鳗鱼石窝饭 ----- 98
“Unagi Don” BBQ eel stone rice with sesame


 ☐ 福建炒虾面 ----- 98
“Fujian” wok-fried noodle with seafood

汤面 / SOUP NOODLES


☐ 港式午餐肉和煎蛋公仔面 ----- 72
“Hong Kong” style luncheon meat and pan-fried egg with instant noodles

☐ 港式猪扒公仔面 ----- 72
“Hong Kong” style pork chop with instant noodles

 ☐ 咖喱牛腩面 ----- 74
Curry beef brisket with noodles

 ☐ 鲜虾云吞面 ----- 74
Traditional prawn wonton soup with noodles

☐ 烧鸭濠粉 ----- 80
Roasted duck in clear soup with thick vermicelli

 ☐ 台湾牛肉面 ----- 85
Spicy Taiwanese beef with noodles

☐ 越式鸡汤河 ----- 88
Chicken “Pho” with shredded chicken and rice noodle in broth

甜品 / DESSERTS

☐ “沙莉”葡式蛋挞 (件) ----- 10
Sally’s Portuguese egg tart (per piece)

☐ 莲子红豆沙配芝麻汤圆 ----- 53
Sweetened red bean soup with lotus seeds and sesame rice dumplings

☐ 杨枝甘露 ----- 53
Chilled mango and pomelo soup with sago

☐ 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

☐ 红豆冰 Red bean ice ----- 49
☐ 越式青柠苏打 Vietnamese lime soda ----- 49
☐ 香草芒果冰 Mango vanilla ice ----- 49
☐ 色香味之恋 Love of Market Bistro ----- 56

各类果汁 / FRUIT JUICE

☐ 西柚汁 Grapefruit ☐ 芒果汁 Mango ----- 52
☐ 苹果汁 Apple ☐ 菠萝汁 Pineapple ----- 52
☐ 红莓汁 Cranberry ----- 52
☐ 鲜榨西瓜汁 Fresh watermelon juice ----- 63
☐ 鲜榨橙汁 Fresh orange juice ----- 63

汽水 / SOFT DRINK

☐ 可口可乐 Coke ☐ 健怡可乐 Coke light ----- 40
☐ 零度可乐 Coke zero ☐ 雪碧 Sprite ----- 40
☐ 忌廉苏打水 Cream soda ☐ 干姜水 Ginger ale ----- 40

矿泉水 / MINERAL WATER

☐ 巴黎 (330毫升) Perrier (330ml) ----- 38
☐ 普娜 (500毫升) Acqua Panna (500ml) ----- 45

奶昔 / MILK SHAKE

☐ 草莓 Strawberry ☐ 香草 Vanilla ☐ 巧克力 Chocolate ---- 52

啤酒 / BEER

☐ 青岛 Tsingtao ☐ 朝日 Asahi ☐ 喜力 Heineken ----- 52
☐ 澳门 Macau ☐ 百威 Budweiser ----- 52
☐ 法国巴黎人黑啤酒 La Parisienne (La Brune) ----- 70
☐ 法国巴黎人白啤酒 La Parisienne (La Rousse) ----- 70

葡萄酒-187毫升 / WINE-187ML

☐ 红酒 Red wine ☐ 白酒 White wine ----- 60