

生猛海鲜 LIVE SEAFOOD

澳门币\$ MOP



老鼠斑 / 条
Spotted Garoupa (550g - 600g)
1688 / piece



东星斑 / 条
Star Garoupa (550g - 600g)
1388 / piece



金边方利 / 条
Macau Sole (550g - 600g)
588 / piece



老虎斑 / 条
Tiger Garoupa (550g - 600g)
568 / piece

烹调方法 Cooking Method



清蒸
Steamed with ginger and spring onion

炒球
Stir-fired with vegetables



剁椒蒸
Steamed with chopped chilli

油浸

Deep-fried with soya sauce

古法肉丝蒸
Traditional "Cantonese" style steamed with shredded pork meat



水煮法
Poached with chilli oil



厨师推介 Chef's recommendation

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澳门币\$ MOP



大连鲜鲍 / 只
Fresh Baby Abalone
(90 - 100 g)
98 / piece



加拿大龙虾 / 只
Canadian Lobster
(600 - 650 g)
438 / piece



本地青龙虾 / 只
Local Green Lobster
(380 - 400 g)
498 / piece



象拔蚌 / 两
Geoduck
68 / tael



澳洲龙虾
Australian Lobster
市价 Market price



富贵虾 / 只
Mantis Shrimp
(220 - 250 g)
358 / piece



肉蟹 / 只
Mud Crab
(600 - 650 g)
438 / piece



花蟹 / 只
Red Flower Crab
(220 - 250 g)
258 / piece



深海花竹虾 / 两
Ocean Prawn
68 / tael

烹调方法 Cooking Method

蒜茸粉丝蒸
Steamed with minced garlic and glass noodles

豉汁蒸
Steamed with black bean sauce

姜葱炒
Sautéed with ginger and spring onion

避风塘蒜香炒
Sautéed with garlic and dried chilli

上汤焗
Baked with superior stock

清蒸
Steamed with ginger and spring onion

豉椒炒
Stir-fried with black bean paste and chilli

刺身配青芥菜酱油
Sashimi with wasabi and soya sauce



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常满饭庄火锅 HOT POT

特色汤底 Supreme Soup Base Selection

澳门币\$ MOP



胡椒玉米猪骨汤底

White pepper, sweet corn and pork bone soup

48

芫茜皮蛋汤底

Coriander and century egg soup

48



四川麻辣汤底

Sichuan spicy broth

48

药膳浓鸡汤底

Chinese herbal chicken broth

48

番茄薯仔猪骨汤底

Tomato, potato and pork bone soup

48

红枣鲜人参浓汤底

Red date and ginseng broth

48

鸳鸯汤底

Yuanyang pot

Combination of broth (pick any two of above)

68



火锅
HOT POT



素食 Vegetarian



辣 Spicy



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常满饭庄火锅

HOT POT

特色配菜 Hot Pot Specialty

	澳门币\$ MOP
自家制鲜虾云吞 Homemade shrimp wonton	88
手打香菇猪肉丸 Homemade pork and mushroom ball	88
手打香茜牛肉滑 (三宝丸) Handmade beef paste with coriander (Trio Combination)	88
手打蟹子墨鱼滑 (三宝丸) Handmade cuttlefish paste with crab roe (Trio Combination)	108
手打瑶柱鲜虾滑 (三宝丸) Handmade shrimp paste with conpoy (Trio Combination)	108
手打陈皮鲮鱼滑 (三宝丸) Handmade dace fish paste with tangerine peel (Trio Combination)	108
自选三宝丸 Selection of trio combination of assorted paste	138
新鲜爽鳝片 Sliced eel	148
美国珊瑚蚌 US coral clam	188
象拔蚌仔 Mini geoduck clam	198
美国桂花蚌 US giant clam	268
澳洲带子 Australian scallop	288
美国桶蚝 American oyster	288

新鲜肉类 Meat Selection

	澳门币\$ MOP
美国牛舌 Sliced US beef tongue	68
活鲜走地鸡件 (半只) Free range chicken (half)	118
澳洲肥羊片 Sliced Australian lamb	128
美国顶级肥牛片 Sliced US beef	158
美国西冷肥牛片 Sliced sirloin beef	228
西班牙黑豚肉片 Sliced Iberico pork	288
M5澳洲和牛片 M5 Australian wagyu beef	388
M9澳洲和牛片 M9 Australian wagyu beef	1988

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火锅 HOT POT

常满饭庄火锅 HOT POT

时令蔬菜 / 鲜菌

Seasonal Vegetables & Mushrooms Selection

澳门币\$ MOP

唐生菜 / 娃娃菜 / 白萝卜片 / 鲜冬瓜片 / 土豆片 /
鲜粟米 / 芫茜 / 滑豆腐 / 金针菇

38

Chinese lettuce, baby cabbage, sliced white turnip, sliced winter melon,
sliced potato, sweet corn, coriander, fresh bean curd, enoki mushrooms

炸香芋片 / 鲜淮山 / 脆皮响铃

38

Deep-fried sliced taro, fresh Chinese yam, deep-fried bean curd roll

鲜枝竹 / 炸枝竹 / 炸面筋 / 日本南瓜片

48

Fresh bean curd skin, deep-fried bean curd skin, deep-fried gluten ball,
sliced Japanese pumpkin

时令什蔬菜

108

Assorted garden vegetables

时令鲜什菌

108

Assorted seasonal mushrooms

粉面类 Noodles Selection

澳门币\$ MOP

鸡蛋生面 / 日本芋丝 / 广州沙河粉

28

Egg noodles, shirataki noodles, rice noodles

日式乌冬 / 韩国粉丝

38

Japanese udon, Korean vermicelli

调味料 Condiments

X.O.酱, 芝麻酱, 参巴酱, 沙茶酱, 潮州辣椒油, 桂林辣椒酱, 豆瓣酱

X.O. sauce, sesame sauce, sambal sauce, satay sauce,

Chaozhou chilli oil, Guilin chilli sauce, hot bean paste

麻油, 炸蒜茸, 泰椒, 生蒜茸, 青红椒圈, 芫茜, 葱花

Sesame oil, deep-fried garlic, Thai chilli, garlic, green and red chilli, coriander, spring onion



火锅
HOT POT

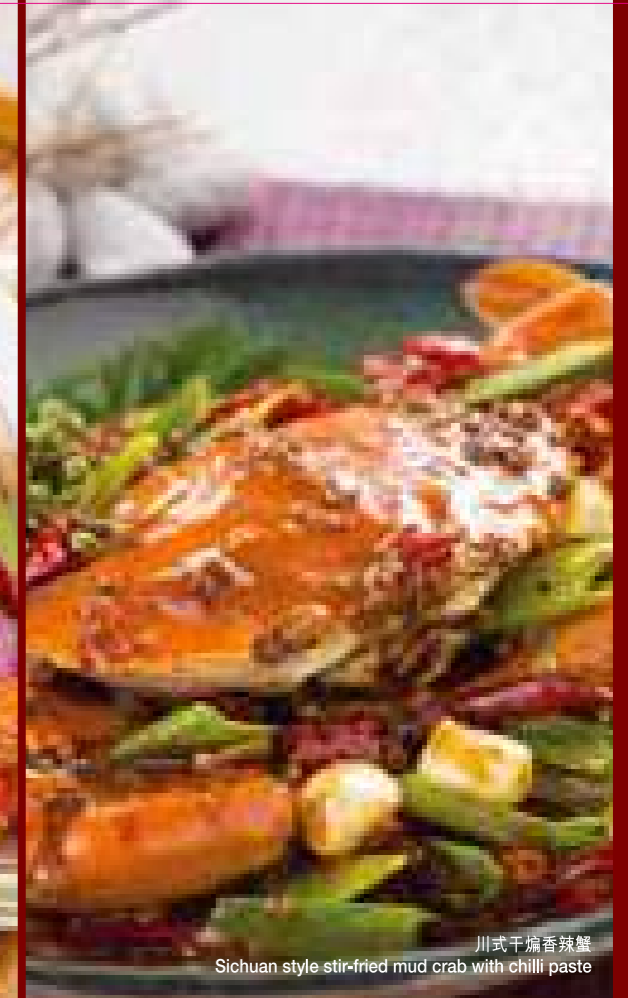
厨师推介 CHEF'S RECOMMENDATION

澳门币\$ MOP

-  韩国辣椒酱炒蚬 128
 Wok-fried clam with Korean chilli sauce
-  椒盐蒜香脆鳝片 168
 Deep-fried sliced eel with salt, pepper and garlic
-  法国黑松露酱爆虾球 198
 Stir-fried king prawns and honey bean with French black truffle sauce
- 蒜蓉粉丝蒸象拔蚌仔 198
 Steamed mini geoduck clam with glass noodles and garlic
- 五柳崧子贵花鱼 298
 Deep-fried mandarin fish with preserved vegetables, sweet and sour sauce
-   鹅肝野山椒煎炒美国牛柳粒 398
 Wok-fried goose liver with US beef tenderloin and wild chilli
-  川式干焗香辣蟹 438
 Sichuan style stir-fried mud crab with chilli paste
- 干葱焗加拿大龙虾 438
 Sautéed Canadian lobster with dried chilli and shallot
-  老干妈辣炒富贵虾 688
 Sautéed mantis shrimps with dried chilli sauce



干葱焗加拿大龙虾
Sautéed Canadian lobster with dried chilli and shallot



川式干焗香辣蟹
Sichuan style stir-fried mud crab with chilli paste



老干妈辣炒富贵虾
Sautéed mantis shrimps with dried chilli sauce



法国黑松露酱爆虾球
Stir-fried king prawns and honey bean with French black truffle sauce

生猛海鲜
LIVE SEAFOOD

 素食 Vegetarian

 辣 Spicy

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南北点心 DIM SUM

澳门币\$ MOP

蜜汁叉烧包 Steamed barbecued pork buns	38
金箔竹炭奶黄芝士包 Steamed charcoal buns with egg custard and cheese	38
台式酱瓜蒸排骨 Steamed pork spare ribs with marinated cucumber	42
X.O.酱芋丝蒸凤爪 Steamed chicken feet and shirataki noodles with X.O. sauce	42
瑶柱野米珍珠鸡 Wild rice and glutinous rice with conpoy wrapped in lotus leaf	48
黑松露百花长春卷 Deep-fried prawn paste and truffle spring rolls	48
 金箔鲜虾饺 Steamed shrimp dumplings topped with gold leaves	58
海胆烧卖皇 Steamed 'siu mai' dumplings with sea urchin	68

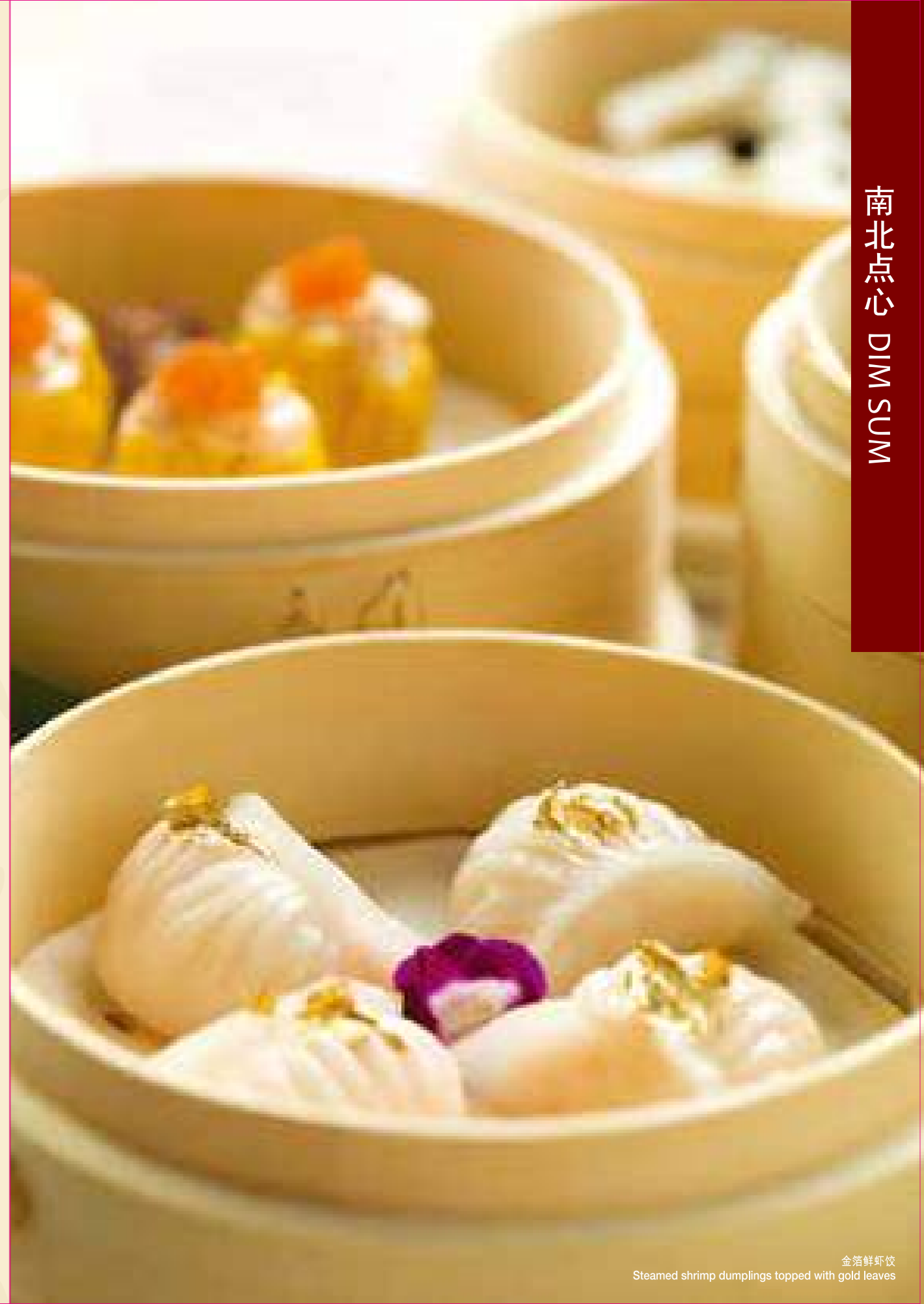
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 辣 Spicy

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南北点心 DIM SUM


金箔鲜虾饺
Steamed shrimp dumplings topped with gold leaves

滋补炖汤

DOUBLE-BOILED NOURISHING SOUP

澳门币\$ MOP
每位 (Per person)


明火例汤 (位 / 煲) 58 / 168
Daily soup (Per person / Per pot)

 虫草花花胶炖响螺汤 188
Double-boiled sea whelk soup with fish maw and cordyceps flower

石斛杞子辽参炖老鸭 188
Double-boiled duck soup with dendrobium and sea cucumber

松茸鲜鲍炖竹丝鸡汤 228
Double-boiled black chicken soup with matsutake mushrooms and abalone

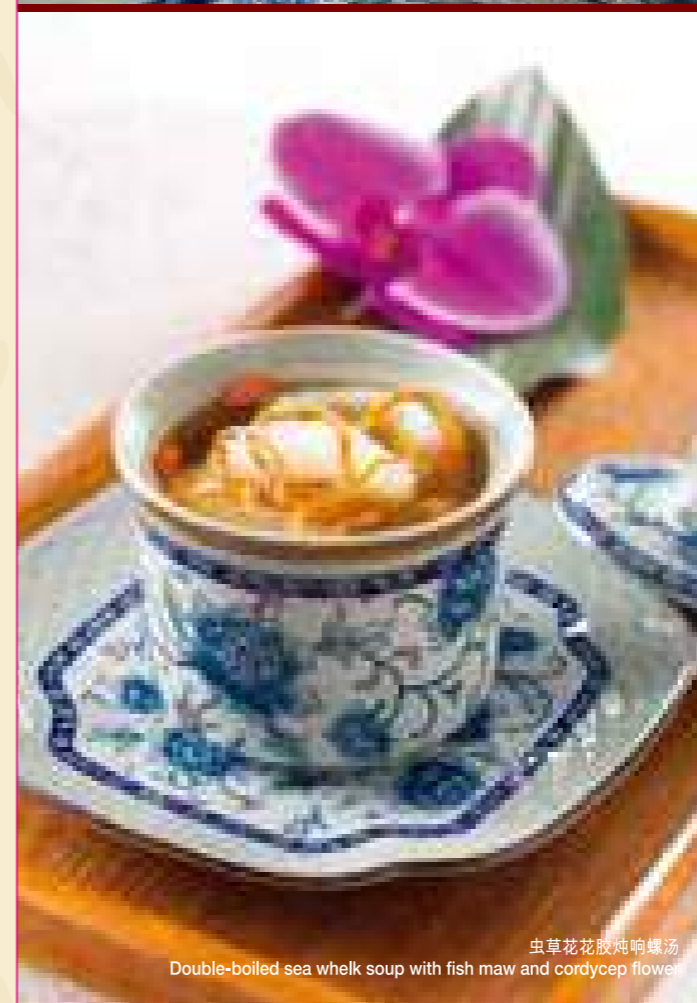
至尊佛跳墙 338
Buddha jump over the wall soup with abalone, sea cucumber, fish maw, conpoy, morel mushrooms

 冬虫草花胶螺头炖鸽子 1,888
Double-boiled sea whelk soup with fish maw, pigeon and cordyceps fungus



冬虫草花胶螺头炖鸽子
Double-boiled sea whelk soup with fish maw, pigeon and cordyceps fungus

滋补炖汤 SOUP




虫草花花胶炖响螺汤
Double-boiled sea whelk soup with fish maw and cordyceps flower



松茸鲜鲍炖竹丝鸡汤
Double-boiled black chicken soup with matsutake mushrooms and abalone

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鲍鱼 ABALONE

鲍鱼 Abalone

澳门币\$ MOP
每位 (Per person)

澳洲三头汤鲍

Braised 3 head Australian abalone in oyster sauce

568



南非原只鲍鱼

Braised South African abalone in oyster sauce

1,288

清森悬吉品20头鲍

Braised Japanese Iwate abalone 20 head with seasonal vegetables

1,288

日本12头禾麻鲍海参

Braised Japanese Oma abalone 12 head with sea cucumber

3,380



鲍鱼
ABALONE

 素食 Vegetarian

 辣 Spicy

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清森悬吉品20头鲍
Braised Japanese Iwate abalone 20 head with seasonal vegetables

海参及燕窝 SEA CUCUMBER & BIRD'S NEST

海参 Sea Cucumber

澳门币\$ MOP

- 鲍汁花菇烩原条辽参 398

Braised whole sea cucumber and Chinese mushrooms in abalone sauce
- 四川绍子烧辽参煲 438

Sautéed Liao sea cucumber with minced pork and spicy sauce in clay pot
- 姜葱爆花菇辽参煲 438

Sautéed Liao sea cucumber, Chinese mushrooms with ginger and spring onion in clay pot

燕窝 Bird's Nest

- 红烧官燕 520

Braised bird's nest in superior broth
- 鲜拆蟹肉桂花炒官燕 520

Stir-fried bird's nest with fresh crab meat and bean sprout
- 冰花红枣炖官燕 538

Double-boiled bird's nest with rock sugar and red dates
- 原只木瓜枸杞炖官燕 538

Double-boiled bird's nest with wolfberry in a whole papaya
- 椰汁炖官燕 538

Double-boiled bird's nest with coconut milk



四川绍子烧辽参煲
Sautéed Liao sea cucumber with minced pork and spicy sauce in clay pot



冰花红枣炖官燕
Double-boiled bird's nest with rock sugar and red dates

素食 Vegetarian

辣 Spicy

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前菜 APPETIZERS

澳门币\$ MOP

- 🌶️ 七味椒盐脆豆腐 58
 Deep-fried tofu with togarashi pepper and garlic

- 🌶️ 醋香荔枝荷鲜菇木耳 68
 Marinated wood fungus, lychee and mushrooms cauliflower with Shanxi dark vinegar

- 🍴 芝麻酱冰菜野菜沙律 68
 Mixed vegetables salad with sesame dressing

- 🍴 鲜人参绍兴醉鸡 88
 Poached chicken with ginseng in Chinese rice wine

- 五香金钱牛腱 88
 Braised beef shank with five spice and soya sauce

- 🌶️ 夫妻肺片 98
 Spicy beef tripe and shank

- 海蜇头拍黄瓜 108
 Marinated jelly fish head and cucumber



五香金钱牛腱
Braised beef shank with five spice and soya sauce



七味椒盐脆豆腐
Deep-fried tofu with togarashi pepper and garlic



海蜇头拍黄瓜
Marinated jelly fish head and cucumber



鲜人参绍兴醉鸡
Poached chicken with ginseng and Chinese rice wine

前菜
APPETIZERS

🌿 素食 Vegetarian

🌶️ 辣 Spicy

🍴 厨师推介 Chef's recommendation

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明炉烧味 CHINESE BARBECUE

澳门币\$ MOP

蜜汁叉烧皇 Honey glazed barbecued pork	88
深桶浸豉油鸡 Poached farm chicken in superior soya sauce	88
明炉吊烧鸭 Roasted crispy duck	88
白切龙岗鸡 Poached farm chicken with spring onion and ginger dressing	88
化皮烧腩肉 Roasted crispy pork belly	98
 脆皮五香烧乳鸽 Roasted crispy pigeon with five spice salt	118
明炉烧味双拼 Duo barbecued platter	158



脆皮五香烧乳鸽
Roasted crispy pigeon with five spice salt


明炉烧味
CHINESE BARBECUE



化皮烧腩肉
Roasted crispy pork belly

 素食 Vegetarian

 辣 Spicy

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猪肉和鸡肉 Pork and Chicken

澳门币\$ MOP

-  榄菜肉碎四季豆
Stir-fried green beans with minced pork and preserved olive leaves 88
-  鱼香肉碎茄子煲
Braised eggplant and salted fish with spicy minced pork in clay pot 88
- 上海红烧肉 98
Braised pork belly with dark soya sauce
- 经典台南三杯鸡煲 98
Taiwanese style three cup chicken
-  三味酱香脆鸡 98
Deep-fried chicken with three kinds of sauce
- 当红炸子鸡 (半只) 128
Fried crispy chicken with five spice salt (half)
- ### 牛肉 Beef
-  日本萝卜清汤腩 118
Braised beef brisket with Japanese turnip
-  黑椒秘制白灵菇炒牛柳条 128
Wok-fried beef tenderloin and mushrooms with black pepper sauce
-  辣味薯角煮牛肚煲 128
Braised beef trip and potato with spicy sauce
-  川式豆花水煮美国肥牛片 288
Sichuan style slow-cooked sliced US beef with bean curd



上海红烧肉
Braised pork belly with dark soya sauce



经典台南三杯鸡煲
Taiwanese style three cup chicken



川式豆花水煮美国肥牛片
Sichuan style slow cooked sliced US beef with bean curd

肉类
MEAT

 素食 Vegetarian

 辣 Spicy




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健康素菜 HEALTHY VEGETARIAN

澳门币\$ MOP

-  珍菌蒸滑豆腐 68
Steamed fresh bean curd with soya sauce and mixed mushrooms
-  铁棍鲜淮山红烧豆腐 88
Braised bean curd and Chinese yam with vegetarian oyster sauce
-  竹笙榆耳杂菜煲 98
Sautéed bamboo with yellow fungus and mixed vegetables in clay pot

时令蔬菜 Seasonal Vegetables

-  芥兰 / 菜心 / 西兰花 / 娃娃菜 / 唐生菜 / 菠菜 88
Kale / choi sum / broccoli / baby cabbage / Chinese lettuce / spinach

烹调方法：豆豉鲮鱼，椒丝腐乳，上汤浸，清炒，白灼

Cooking Methods:


Preserved fish and black bean, fermented bean curd and sliced chilli, superior broth, stir-fried, poached



时令蔬菜 SEASONAL VEGETABLES

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 辣 Spicy

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饭、面及粥

RICE, NOODLE AND CONGEE

亚洲风味 Asian Noodle & Rice



澳门币\$ MOP

 香辣星洲炒米粉
Singaporean style rice vermicelli with shrimps and barbecued pork

88

福建式海鲜炒乌冬
Hokkien style fried udon with seafood

88

  石锅泡菜牛松炒饭
Fried rice with minced beef and kimchi

108

海南鸡饭
Hainanese style chicken rice

128


饭 Rice

元贝香菇海鲜烩饭
Fried rice with braised assorted seafood, conpoy and black mushrooms

98

扬州炒饭
“Yangzhou” fried rice with shrimps and barbecued pork

98

 法国松露酱鲍鱼粒蛋白炒饭
Fried rice with diced abalone and egg white in French black truffle sauce

228



海南鸡饭
Hainanese style chicken rice



法国黑松露酱鲍鱼粒蛋白炒饭
Fried rice with diced abalone and egg white in French black truffle sauce

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 辣 Spicy

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饭、面及粥

RICE, NOODLE AND CONGEE

面 Noodle

澳门币\$ MOP

上海排骨拉面

Shanghainese style braised pork ribs with ramen in clear broth

68

鲜虾云吞汤面

Shrimp wonton noodles in clear broth

68

柱侯牛腩汤面

Braised beef brisket with noodles in soup

68



鱼香肉崧茄子焖鸳鸯米

Braised rice vermicelli and glass noodles with spicy minced pork and salty fish

88



X.O. 酱肥牛干炒河粉

Wok-fried flat rice noodles and sliced beef with X.O. sauce

98



老干妈酸菜肉丝湿炒面

Fried noodles with shredded pork meat, pickled cabbage and spicy sauce

98



剁椒野菌带子汤拉面

Braised wild mushrooms with scallops and pickled chili noodles in soup

128



素食 Vegetarian



辣 Spicy



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鱼香肉崧茄子焖鸳鸯米
Braised rice vermicelli and glass noodles with spicy minced pork and salty fish




上海排骨拉面
Shanghainese style braised pork ribs with ramen in clear broth

饭、面及粥

RICE, NOODLE & CONGEE

中式粥品 Congee

澳门币\$ MOP

 潮式白粥
Chao zhou style plain congee

38

窝蛋生滚牛肉粥
Congee with minced beef and egg

78

皮蛋瘦肉粥
Congee with sliced lean pork and century egg

78

鲍鱼滑鸡粥
Congee with sliced abalone and chicken

168

生滚新鲜水蟹粥
Congee with fresh water crab

168

 素食 Vegetarian

 辣 Spicy

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饭、面及粥

RICE, NOODLE & CONGEE

窝蛋生滚牛肉粥
Congee with minced beef and egg

冷热甜品 DESSERT

	澳门币\$ MOP
 红豆沙汤圆 Red bean soup with glutinous rice dumplings	48
 桂花蜂蜜龟苓膏 Black herbal jelly with osmanthus scented honey syrup	48
 杨枝甘露 Chilled cream of mango and sago with pomelo	48
绿豆沙雪莲子 Sweeten green bean soup with snow lotus seeds	48
雪耳木瓜炖雪蛤 Double-boiled papaya and white fungus with hasma	68
 时令水果盘 Seasonal fruit platter	108



红豆沙汤圆
Red bean soup with glutinous rice dumplings




杨枝甘露
Chilled cream of mango and sago with pomelo

冷热甜品 DESSERT

 素食 Vegetarian

 辣 Spicy

 厨师推介 Chef's recommendation

所有价目另加10%服务费 All prices are subject to 10% service charge

图片仅供参考 All photos are for reference only