



重新演绎经典风味！
京川沪改革先锋，

荣获法国米其林车胎人美食推荐的**翡翠拉面小笼包**，自1997年创立以来，广受顾客欢迎，迄今分店遍布新加坡、香港及东南亚各地。

翡翠拉面小笼包严选优质食材，天然健康调味料，以现代少盐少油的烹调方式带出京、川、沪，三地最俱特色的传统菜式。主打兰州手工拉面，全由拉面师傅现场即点即拉，以老鸡、火腿、猪骨等熬制的面汤，香浓鲜美；招牌上海小笼包，全鲜肉制造，皮薄馅靓，汤汁丰盈鲜香。

此外，为迎合顾客对健康饮食的要求，亦创制了不少美味而健康的美食，包括甜酸青瓜帘、陈醋西芹黑木耳、八仙腐皮素卷及五谷炒饭等，每道佳肴都是由厨师即场用心烹煮，延续翡翠餐饮集团对您的承诺。

Experience the best of Northern and Southern Chinese classics at Crystal Jade La Mian Xiao Long Bao. Savour the fresh flavoursome pork filling and rich soup broth in our signature Xiao Long Bao, accompanied with a bowl of velvety smooth handmade La Mian perfected in texture and suppleness by our chefs.

Chilled appetizers like the popular Black Fungus tossed in Aged Vinegar and dim sum classics like Wonton in Chilli Oil are available alongside a line-up of classic wok fried dish and mains.



巧手
点心

Dim Sum

101



小笼包

Steamed Shanghai Xiao Long Bao

招牌上海小笼包，全鲜肉制造，皮薄馅靓，汤汁丰盈鲜香
Our signature "Steamed Shanghai Xiao Long Bao" is filled with fresh, juicy minced pork surrounded by flavorsome broth, delicately wrapped in a translucent skin

\$48

(四只 4 pcs)

102

上海生煎包

Pan-fried Shanghai Pork Bun (三只 3 pcs)

\$48



103



鲜肉锅贴

Pan-fried Pork Dumpling

\$52

(四只 4 pcs)

104



花素蒸饺

Steamed Vegetable Dumpling

\$38

(三只 3 pcs)

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八式

小笼包

\$128
(八只 8 pcs)

Steamed Multi-flavoured Xiao Long Bao

以食物天然色素制作，全新缤纷口味刺激视觉及味蕾！
Crystal Jade multi-flavoured Xiao Long Bao are handcrafted with only the finest natural ingredient with no added preservatives.



麻辣牛肉
Steamed Spicy Beef



黑松露鲜肉
Steamed Pork & Black Truffle



四季豆鲜肉
Steamed Pork & French Beans



芝士鲜肉
Steamed Pork & Cheese



口水鸡
Steamed Spicy Chicken



经典原味
Steamed Pork



鲜虾鲜肉
Steamed Pork & Shrimp



鹅肝鲜肉
Steamed Pork & Foie Gras



微辣
Moderately Spicy

中辣
Spicy

大辣
Extremely Spicy

105

菜肉云吞汤 \$62

Pork & Vegetable Wonton Soup (六只 6 pcs)



巧手 点心

Dim Sum

106



红油抄手 \$\$\$ \$62

Pork Dumpling with Hot Chilli Vinaigrette (六只 6 pcs)

107



脆皮春卷 \$45

Deep-fried Spring Roll (三件 3 pcs)

108



萝卜丝酥饼 \$48

Deep-fried Radish Pastry (三件 3 pcs)

109



韭菜蒸饺 \$38

Steamed Chive Dumpling (三只 3 pcs)

110



北京菜肉水饺 \$58
Pork Dumpling Beijing Style (六只 6 pcs)

111



香菇素菜包 \$38
Steamed Vegetable Bun (三只 3 pcs)

112



蒸鲜肉包 \$48
Steamed Pork Bun (三只 3 pcs)

113



银丝卷 (蒸/炸) \$32
Silver Bun (Deep-fried / Steamed) (一条 per roll)

114



山东手抓饼 \$38
Shredded Pancake Shandong Style

115



百步香葱油饼 \$38
Deep-fried Scallion Pastry (两件 2 pcs)



前菜

Appetizer



201 甜酸青瓜卷 \$62
Sweet & Sour Cucumber Skin Roll

202 香椿皮蛋豆腐 \$55
Beancurd with Preserved Egg

203 鸡丝粉皮 \$68
Shredded Chicken & Bean Starch Sheets in Sesame Sauce

204 凉拌温室小青瓜 \$55
Chilled Cucumber Tossed with Minced Garlic



205 香煎素鹅 \$68
Crispy Beancurd Sheet Wrapped with Assorted Mushroom

206 四喜烤麸 \$58
Braised Gluten

207 凉拌海蜇花 \$88
Chilled Jellyfish Bulb



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214



前菜

Appetizer

- | | | |
|-----|--|---------------------|
| 208 | 镇江肴肉
Chilled Pork Jelly Zhenjiang Style | \$72 |
| 209 | 梁溪脆鳝
Crispy Eel | \$88 |
| 210 | 美味熏鱼
Smoked Fish | \$76 |
| 211 | 酱烧牛腩夹饼
Sliced Beef Shank in Special Sauce Served with Chinese Bun | \$88
(四件 4 pcs) |
| 212 | 火腿烤双方
Sweetened Ham Served with Crispy Beancurd Sheet and Chinese Bun | \$110
(三件 3 pcs) |
| 213 | 醉猪手
Drunken Pork Knuckle | \$78 |
| 214 | 花雕醉鸡
Drunken Chicken | \$82 |
| 215 | 四川口水鸡 
Chilled Poached Chicken Szechuan Style
转鸡脾加\$10
Change to Thigh add \$10 | \$82 |



208



210



215



微辣
Moderately Spicy



中辣
Spicy



大辣
Extremely Spicy

303



汤羹

Soup

每位
per person

301



301 四川酸辣汤
Szechuan Hot & Sour Soup

\$60

302 原盅云吞鸡汤
Wonton Soup with Chicken

\$78

303 清炖鲍鱼鸡汤
Double-boiled Chicken Soup with Abalone

\$108

302



304 宋嫂鱼羹
Shredded Fish Thick Soup

\$62

304



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河鲜·海鲜

Seafood

- | | | |
|-----|---|---------------------|
| 401 | 姜茸蒸小黄鱼
Steamed Small Yellow Croaker with Minced Ginger | \$102
(两条 2 pcs) |
| 402 | 椒盐小黄鱼
Deep-fried Small Yellow Croaker with Salt & Pepper | \$102
(两条 2 pcs) |
| 403 | 松子桂鱼
Deep-fried Mandarin Fish with Sweet & Sour Sauce and Pine Nuts | \$228 |
| 404 | 糖醋青衣柳
Sweet & Sour Fish Fillet | \$108 |
| 405 | 韭王炒鳝糊
Sautéed Shredded Eel with Chinese Chives | \$125 |
| 406 | 黄金虾球
Deep-fried Prawn with Salted Egg Yolk | \$148 |
| 407 | 清炒河虾仁
Sautéed River Shrimp | \$148 |



404



405



407

408



河鲜·海鲜

Seafood

409



408 京烧明虾球

Sautéed Prawn in Chilli Sauce

\$148

409 鲜茄虾仁锅巴

Sautéed Shrimp in Tomato Sauce Served with Rice Cracker

\$98

410 瑶柱赛螃蟹

Sautéed Egg White with Conpoy

\$92

411



411 湘式酸菜鱼片

Sliced Fish in Broth with Pickled Mustard Green Hunan Style

\$158

412 重庆水煮鱼片

Poached Sliced Fish in Szechuan Spicy Soup

\$158

413 葱烧海参

Braised Sea Cucumber with Scallion

\$328

412



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505



家常
小菜
Meat

501 重庆水煮牛肉 》》》
Poached Beef in Szechuan Spicy Soup

\$118

502 红烧狮子头
Braised Minced Pork Ball with Vegetables

\$88

503 回锅肉 (配薄饼)
Sautéed Sliced Pork with Assorted Bell Pepper & Dried Beancurd (Served with Pancake)

\$88

504 京葱爆牛肉
Sautéed Sliced Beef with Scallion

\$98

505 宫保鸡丁)
Sautéed Diced Chicken with Dried Chilli & Nuts

\$92

506 糖醋鸡球
Sweet & Sour Chicken

\$88



502



503



504

微辣 Moderately Spicy 中辣 Spicy 大辣 Extremely Spicy

602



田园
时蔬
Vegetables

603



601 白灼菜心/芥兰

Poached Cai Xin / Kai Lan

\$68

602 雪菜毛豆百叶

Sautéed Green Soybean with Beancurd Sheet & Preserved Vegetable

\$92

603 豆瓣苋菜/菠菜

Sautéed Chinese Spinach / Spinach with Beans

\$80

604



604 干煸四季豆

Sautéed French Beans with Minced Pork

\$82

605 奶油津白

Braised White Cabbage with Cream Sauce

\$78

606 麻婆豆腐

Ma Po Beancurd
(Braised Beancurd with Minced Meat in Chilli Sauce)

\$72

606



607 虾仁豆腐

Sautéed Beancurd with Shrimp

\$85

703



面饭

年糕

Noodle, Rice &
Rice Flour Cake

- | | | |
|-----|--|-------|
| 701 | 嫩鸡煨面
Simmered Noodles with Diced Chicken | \$78 |
| 702 | 青菜煨面
Simmered Noodles with Vegetable | \$68 |
| 703 | 上海炒粗面
Sautéed Thick Noodle with Shredded Pork & Cabbage Shanghai Style | \$98 |
| 704 | 木须肉炒拉面
Fried La Mian with Minced Pork & Black Fungus | \$98 |
| 705 | 鳝糊炒拉面
Fried La Mian with Shredded Eel | \$118 |
| 706 | 上海炒年糕
Shanghai Style Sautéed Rice Flour Cake | \$98 |
| 707 | 鸡火炒饭
Fried Rice with Ham & Chicken | \$98 |
| 708 | 雪菜虾仁炒饭
Fried Rice with Shrimp & Preserved Vegetable | \$108 |



701



705



708

) 微辣 Moderately Spicy
)) 中辣 Spicy
))) 大辣 Extremely Spicy

拉面

手拉
HAND MADE
LA MIAN

标准
Standard

二细拉面
"Double Width" La Mian



北方手揪面片
"Hand Tearing" La Mian



三角拉面
"Triangle" La Mian



双沟拉面
"Double Line" La Mian



龙须拉面
"Dragon Beard" La Mian



山西刀削面
"Hand Sliced" La Mian



大宽拉面
"Broad" La Mian



韭叶角拉面
"Flat" La Mian



本店备有八款不同
手工拉面供选择
8 varieties of La Mian
for your selection

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手工
拉面
Handmade
La Mian

801 **四川担担拉面** 》 \$78
Szechuan Dan Dan La Mian (peanut with Chilli Oil)



802 **葱油干捞拉面** \$68
La Mian with Scallion Oil



803 **雪菜肉丝拉面** \$78
La Mian with Shredded Pork & Preserved Vegetable



804 **炸酱拉面** 》 \$78
La Mian with Minced Meat & Mushroom in Spicy Sauce



805 **五香牛肉拉面** \$88
La Mian with Sliced Beef Shank



806 **红油牛肉拉面** 》 \$88
La Mian with Sliced Beef Shank in Chilli Oil



807 **菜肉云吞汤拉面** \$88
La Mian with Minced Pork & Vegetable Wonton Soup

微辣 Moderately Spicy 中辣 Spicy 大辣 Extremely Spicy

808



四川酸辣汤拉面

La Mian in Szechuan Hot & Sour Soup

\$78

809



上海排骨拉面

La Mian in Soup Served with
Deep-fried Pork Cutlet

\$88

810



水煮牛肉拉面

La Mian with Poached Beef in
Szechuan Spicy Soup

\$98

811



口水鸡捞拉面

La Mian with Poached Chicken in
Szechuan Style

\$98

812



酸菜鱼片拉面

La Mian with Sliced Fish with
Pickled Mustard Green Hunan Style

\$98

813



水煮鱼片拉面

La Mian with Poached Sliced Fish in
Szechuan Spicy Soup

\$98

814



清炖鲍鱼鸡汤拉面

La Mian Served with Double-boiled
Chicken Soup with Abalone

\$128

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甜品

Dessert

901 姜茶汤丸
Glutinous Dumpling in Ginger Soup

\$38

902 酒酿丸子
Glutinous Rice Dumpling in
Fermented Rice Wine Soup

\$38

903 蒸八宝饭
Steamed Eight Treasure Red Glutinous Rice
with Red Bean Paste

\$88

904 豆沙/枣泥锅饼
Pan-fried Pancake
(Choice of Red Bean or Red Date)

\$62

905 高力豆沙
Soufflé Egg White Ball Stuffed with Red Bean

\$62
(三# 3 pcs)



微辣 Moderately Spicy 中辣 Spicy 大辣 Extremely Spicy

1001



饮品

Beverage

	热 Hot	冷 Cold
1001 鲜磨豆浆 Fresh Soya Milk	\$38	\$38
1002 灵芝山楂乌梅茶 Black Plum & Lingzhi Drink	\$38	\$38
1003 柠檬薏米水 Barley Water with Lemon	\$38	\$38
1004 罗汉果茶 "Luo Han Guo" Drink	\$38	\$38
1005 奶茶 Milk Tea	\$43	\$43
1006 咖啡 Coffee	\$43	\$43
1007 柠檬茶 Lemon Tea	\$43	\$43
1008 柠檬水 Water with Lemon	\$43	\$43

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1009 巴黎矿泉水 (330毫升) \$43
Perrier (330ml)

1010 斐济矿泉水 (500毫升) \$52
Fiji (500ml)

1011 汽水 \$47
Soft Drinks

果汁
Fresh Fruit Juice

1012 橙汁 \$63
Orange Juice

1013 青苹果汁 \$63
Green Apple Juice

1014 西瓜汁 \$63
Water Melon Juice

1015 甘笋汁 \$63
Carrot Juice

酒类
Liqueur

1016 古越龙山牌绍兴花雕三年17%, 640ml \$150
GuYue Long Shan Shao Xing Hua Diao 3 years 17%, 640ml (瓶 Bottle)

1017 古越龙山牌青瓷陈年加饭酒五年15%, 500ml \$250
GuYue Long Shan Chen Nian Jia Fan Jiu 5 years 15%, 500ml (瓶 Bottle)

1018 古越龙山牌陈年花雕王十年(青瓷)15%, 500ml \$350
GuYue Long Shan Shao Xing Hua Diao 10 years 15%, 500ml (瓶 Bottle)

1019 啤酒 \$52
Beer (瓶 Bottle)

1020 健力士黑啤酒 \$68
Guinness (罐 Can)

客人须知 Notes to Customers:

- 茗茶/水 每位\$10
Tea Charge at \$10 per person
- 白饭 每碗\$15
Steamed Rice at \$15 per bowl
- 面汤 每碗\$20
Superior La Mian Soup at \$20 per bowl
- 开瓶费 葡萄酒 每瓶\$300
烈 酒 每瓶\$600
Corkage Charge Wine at \$300 per bottle
Liquor at \$600 per bottle
- 切饼费 每个\$150
Cake Handling Charge at \$150 per cake
- 若是您对某种食物会有过敏反应或有其他需求，请与餐厅经理联络。
For special dietary requirements, kindly approach the Restaurant Manager for assistance
- 这餐牌及其内容乃翡翠餐饮集团(大中华)有限公司之财产，擅自取走本餐牌或抄袭其内容乃非法行为。
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- 公众场合请小心保管阁下的财物。
Please take care of your personal belonging.
- 非本店出售的酒类、饮品及食物，谢绝带入本餐厅享用。
No outside food and drinks are allowed in the restaurant.
- 所有价格以澳门币计算，须另加一服务费。
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