



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 flavorsome 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.



招牌上海小笼包,全鲜肉制造,皮薄馅靓,汤汁丰盈鲜香

\$**48** (四只 4 pcs)



上海生煎包 \$48 Pan-fried Shanghai Pork Bun (三只3 pcs)





花素蒸饺

Steamed Vegetable Dumpling

104



鲜肉锅贴

\$52 (四只 4 pcs)

Pan-fried Pork Dumpling

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\$**38**



麻辣牛肉)))



黑松露鲜肉 Steamed Pork & Black Truffle

小笼包

\$128 (8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 Boa are handcrafted with













201 香椿皮蛋豆腐 \$55

202 老干妈拌秋葵 **\$55** Chilled Okra with Spicy Sauce

203 四喜烤麸 s**58**

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

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

206 香煎素鹅 s**68**

207 **凉拌海蜇花** Chilled Jellyfish Bulb \$88







208 镇江肴肉 Chilled Pork Jelly Zhenjiang Style **\$72** 209 美味熏鱼 Smoked Fish **\$76** 210 醉猪手 **\$78** 211 **五香牛腱** Marinated Sliced Beef Shank \$78 \$82 212 花雕醉鸡 213 四川口水鸡》 Chilled Poached Chicken Szechuan Style \$82 214 **梁溪脆鳝** Crispy Eel \$88



208





s110





301 四川酸辣汤》 Szechuan Hot & Sour Soup

\$60

每位

别 宋嫂鱼羹 Shredded Fish Thick Soup

\$62

\$**68**

303 桂圆杞子炖牛肉汤 Double-boiled Beef Soup with Dried Longan and Wolfberries

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

\$108





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	韭王炒鳝糊 Sautéed Shredded Eel with Chinese Chives	\$125
404	沙拉酱炒明虾球 Wok-fried Prawn with Mayonnaise	\$ 148
405	清炒河虾仁 Sautéed River Shrimp	\$ 148
406	松子桂鱼 Deep-fried Mandarin Fish with Sweet & Sour Sauce and Pine Nuts	\$228
407	蒜子豆瓣红烧桂鱼 Braised Mandarin Fish with Garlic and Beans	\$228









408 **瑶柱赛螃蟹** \$**92**Sautéed Egg White with Conpoy

409 **鲜茄虾仁锅巴** \$**98**Sautéed Shrimp in Tomato Sauce Served
with Rice Cracker

411 **湘式酸菜鱼片** \$158
Sliced Fish in Broth with Pickled Mustard
Green Hunan Style

412 重庆水煮鱼片》 \$158
Poached Sliced Fish in Szechuan Spicy Soup

413 水煮三鲜 **》** \$228
Poached Assorted Seafood in Szechuan Spicy Soup







501 **糖醋鸡球** Sweet & Sour Chicken \$88 502 **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 **宫保鸡丁)** Sautéed Diced Chicken with Dried Chilli & Nuts \$92 505 京葱爆牛肉 Sautéed Sliced Beef with Scallion \$**98** 506 重庆水煮牛肉))) Poached Beef in Szechuan Spicy Soup **\$118**









602 麻婆豆腐) s**72**

603 奶油津白 **\$78**

604 豆瓣菠菜 s80

605 干煸四季豆 Sautéed French Beans with Minced Pork s82

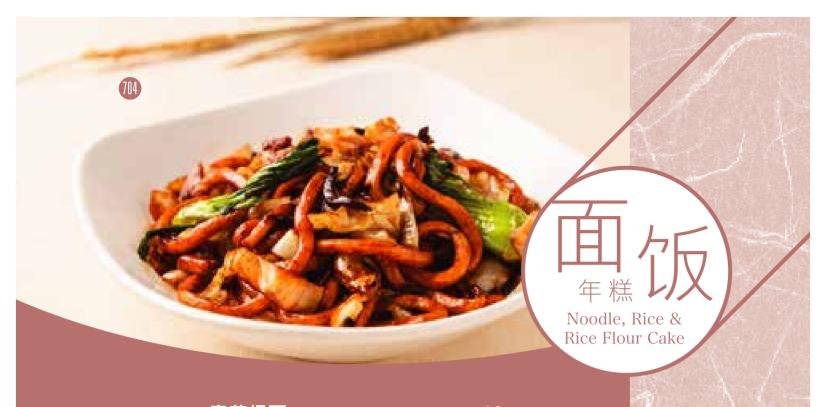
F偏腩肉椰菜花
Sautéed Cauliflower with Pork Belly and Dried Shrimp Paste s**82**

607 虾仁豆腐 \$85 Sautéed Beancurd with Shrimp

608 雪菜毛豆百叶 s**92** Sautéed Green Soybean with Beancurd Sheet & Preserved Vegetable







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











四川酸辣汤拉面》 \$78

La Mian in Szechuan Hot & Sour Soup



上海排骨拉面

La Mian in Soup served with Deep-fried Pork Cutlet

s88



酸菜牛肉捞冷面 Chilled La Mian with Beef and Preserved Vegetable





水煮牛肉拉面))) La Mian with Poached Beef in Szechuan Spicy Soup

\$98



\$88

s98

酸菜鱼片拉面) La Mian with Sliced Fish with Pickled Mustard Green Hunan Style



水煮鱼片拉面》

La Mian with Poached Sliced Fish in Szechuan Spicy Soup

s98



清炖鲍鱼鸡汤拉面 \$128 La Mian served with Double-boiled

Chicken Soup with Abalone

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901 姜茶汤丸 Glutinous Dumpling in Ginger Soup

\$38

s38

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

\$62

903 高力豆沙 Soufflé Egg White Ball Stuffed with Red Bean and Banana

\$62

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

\$88

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





		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 MilkTea	\$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 巴黎水 330ml Perrier 330ml	\$ 38
1010 斐济水 330ml Fiji 330ml	\$ 45
1011 汽水 Soft Drinks	\$40
	Fresh Fruit Juice
1012 橙汁 Orange Juice	\$63
1013 青苹果汁 Green Apple Juice	\$ 63

\$63

\$**63**

1016	古越龙山牌绍兴花雕三年17%, 640ml Gu Yue Long Shan Shao Xing Hua Diao 3 years 17%, 640ml	\$ 150 (瓶 Bottle)
1017	古越龙山牌青瓷陈年加饭酒五年15%, 500ml Gu Yue Long Shan Chen Nian Jia Fan Jiu 5 years 15%, 500ml	\$ 280 (瓶 Bottle)
1018	古越龙山牌陈年花雕王十年(青瓷)15%, 500ml Gu Yue Long Shan Shao Xing Hua Diao 10 years 15%, 500ml	\$ 430 (瓶 Bottle)
1019	啤酒 Beer	\$ 52 (瓶 Bottle)
1020	健力士黑啤酒 Guinness	\$ 52 (瓶 Bottle)

1014 西瓜汁 Watermelon Juice

1015 甘笋汁 Carrot Juice

客人须知 Notes to Customers:

- 茗茶/水 每位\$10 Tea Charge at \$10 per persor
- 白饭 每碗 \$15 Steamed Rice at \$15 per bow
- 面汤 每碗 \$20 Superior La Mian Soup at \$20 per bow
- 开瓶费 葡萄酒 每瓶 \$400 烈 酒 每瓶 \$600 Corkage Charge: Wine at \$400 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

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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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