



### 桃园优惠套餐

#### Yum Cha Promotion Set Menu

山西陈醋拍青瓜  
Marinated Cucumber in Shanxi Black Vinegar

老干妈茶树菇炒牛柳  
Stir-fried Beef Tenderloin and Tea Tree Mushroom with Preserved Spicy Black Bean Sauce

蒜子豆腐炆火腩煲  
Braised Pork Belly with Bean Curd and Garlic in Clay Pot

清蒸多宝鱼  
Steamed Turbot Served with Ginger and Spring Onion in Soya Sauce

清炒时蔬  
Sautéed Seasonal Vegetable

奉送白饭, 中国茶  
Served with Steamed Rice and Chinese Tea

三至四位享用  
Set for 3-4 pax

澳门币 MOP 468

#### 冷盘小吃

##### COLD APPETIZER

澳门币 MOP

- 山西陈醋拍青瓜 🍷❤️ 42  
Marinated Cucumber in Shanxi Black Vinegar
- 镇江醋捞木耳 🍷❤️ 48  
Wood Fungus with Shanxi Dark Vinegar
- 凉拌鸡肾 52  
Chilled Chicken kidneys
- 五香牛展 58  
Chilled Marinated Beef Shank

#### 热盘小吃

##### HOT APPETIZER

- 炸蔬菜春卷 🍷 38  
Deep-fried Vegetable Spring Roll
- 甜酸炸云吞 🍷 48  
Deep-fried Wonton with Sweet and Sour Sauce
- 香脆炸鱼卷 48  
Crispy Fried Fish Roll
- 椒盐香芋南瓜片 52  
Deep-Fried Sliced Taro and Pumpkin with Five Spice Salt

#### 汤类

##### SOUP

- 是日炖汤 🍷  
Daily Soup
- 冬瓜蟹肉羹 🍷❤️🍷  
Braised crab meat soup with winter melon
- 虫草花螺头炖鸡汤 🍷  
Double-boiled Chicken Soup with Sea Whelk and Cordyceps Flower
- 香菇灌汤饺 🍷  
Steamed Mushroom and Seafood Dumpling in Broth

#### 煎炸点

##### FRIED DIM SUM

- 家乡咸水角 🍷  
Deep-fried Sticky Dumpling
- 鲜肉锅贴 39  
Pan-fried Pork Dumpling
- 辣肉酱锅饼 42  
Pan fried spicy pork meat crepes

#### 蒸点

##### STEAMED DIM SUM

- X.O. 酱蒸萝卜糕 🍷🍷  
Steamed Turnip Cake with X.O. Sauce
- 鲜竹牛肉球 39  
Beef Ball with Bean Curd Sheet
- 蜜汁叉烧包 39  
Barbecued Pork Bun
- 酱皇蒸凤爪 39  
Chicken Feet with Black Bean
- 斑兰千层糕 39  
Pandan Layer Cake
- 剁椒香茜饺 🍷  
Steamed Pork, Shrimp, Chili and Coriander Dumpling
- 蚝皇鲜竹卷 🍷❤️🍷 39  
Braised Bean Curd Sheet Roll with Oyster Sauce
- 金蒜蒸排骨 39  
Marinated Pork Spare Rib in Garlic Sauce
- 沙爹牛柏叶 39  
Steamed Beef Tripe with Satay Sauce
- 瑶柱野米糯米鸡 🍷 43  
Wild Rice and Glutinous Rice with Conpoy and Chicken Wrapped in Lotus Leaf
- 蟹子烧卖 🍷 43  
"Siu Mai" Dumpling with Crab Roe
- 鲜虾饺皇 🍷 49  
"Har Kau" Prawn Dumpling

澳门币 MOP

#### 肠粉

##### STEAMED RICE ROLL

澳门币 MOP

- 葱花虾米肠粉 🍷🍷 45  
Dried Shrimp and Spring Onion
- 竹笙香菇木耳肠粉 🍷🍷 49  
Steamed Rice Roll Filled with Bamboo Pith, Mushroom and Black Fungus
- 蜜汁叉烧肠粉 49  
Barbecued Pork with Chinese Parsley
- 牛肉肠粉 49  
Minced Beef with Water Chestnut
- X.O. 酱鲜虾肠粉 🍷🍷 53  
Shrimp with X.O. Sauce

#### 粥品

##### CONGEE

- 白粥 42  
Plain Congee with Condiments
- 皮蛋瘦肉粥 72  
Century Egg and Shredded Pork
- 玉米眉豆猪骨粥 72  
Pork Bone Congee with Sweet Corn and Black-eyed Bean
- 金瑶滑鸡粥 🍷 72  
Chicken and Conpoy

#### 炒粉、面、饭

##### FRIED RICE & NOODLE

- 豉汁凤爪排骨饭 65  
Steamed Rice with Spare Rib and Chicken Feet in Black Bean
- 冬菇马蹄肉饼饭 65  
Steamed Rice with Minced Pork Meat and Black Mushrooms
- 豉油皇杂菜炒面 🍷 72  
Wok-fried Noodle with Vegetable
- 桃园特色炒饭 88  
Yum Cha Fried Rice
- 扬州炒饭 🍷 88  
Yangzhou Fried Rice with Shrimp, Barbecued Pork and Spring Onion
- 干炒牛河 88  
Wok-fried Sliced Beef and Rice Noodle



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素菜 VEGETARIAN



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### 厨师推介

#### CHEF'S RECOMMENDATION

澳门币  
MOP

- 椒盐鱿鱼须  75  
Deep-fried Squid with Pepper and Salt
- 韭黄叉烧炒滑蛋 75  
Scrambled Egg with Yellow Chives and Barbecued Pork
- 香菇玉子豆腐煲 75  
Braised Japanese Bean Cured with Mushrooms and Vegetable
- 鱼香茄子   85  
Braised Eggplant with Minced Pork and Salted Fish
- 荔萝咕咾肉 85  
Wok-fried Sweet and Sour Pork with Pineapple and Lychee
- 豉汁煎酿年藕饼 85  
Pan-fried Lotus Root Stuffed with Minced Pork Meat and Fish Dace in Black Bean Sauce
- 南乳蒜香炸鸡翅 85  
Deep-fried Chicken Wing with Preserved Bean Curd Sauce
- 梅汁鸡球 85  
Deep-fried Chicken with Plum Sauce
- 蒜子豆腐炆火腩煲 98  
Braised Pork Belly with Bean Curd and Garlic in Clay Pot
- 老干妈茶树菇炒牛柳  98  
Stir-fried Beef Tenderloin and Tea Tree Mushroom with Preserved Spicy Black Bean Sauce
- 咖喱牛肋条煲 102  
Braised Beef Rib with Curry Sauce Served in Clay Pot
- 花胶瑶柱扒瓜圃 108  
Braised Fuzzy Melon with Shredded Fish Maw and Conpoy
- 川汁煮大虾   118  
Wok-fried Prawn with Chili Sauce in Sichuan style
- 清蒸桂花鱼  208  
Steamed Mandarin Fish served with Ginger and Spring Onion in Soya Sauce
- 清蒸多宝鱼  208  
Steamed Turbot Served with Ginger and Spring Onion in Soya Sauce

### 蔬菜

#### VEGETABLE

- 菜心/西生菜/娃娃菜/芥兰/西兰花 68  
Choi sum/Iceberg Lettuce/Baby Cabbage/Kale/Broccoli
- 清炒 Stir-fried  白灼 Poached
- 蚝油 Oyster Sauce  蒜蓉炒 Sautéed with Garlic
- 鱼汤浸 Fish Broth   姜汁炒 Sautéed with Ginger Sauce

### 甜品

#### DESSERT

- 椰汁紫米露  30  
Black Glutinous Rice Served with Coconut Cream
- 怀旧砵仔糕 (椰子、黄糖及班兰) 32  
Steamed Red Bean and Coconut Pudding
- 金箔竹炭芝士奶黄包 38  
Steamed Charcoal Bun with Cheese and Salted Egg Yolk
- 杨枝甘露 38  
Pomelo with Mango and Sago
- 雪耳南北杏炖木瓜 38  
Double-boiled Sweet Soup with White Fungus, Papaya and Chinese Almond
- 玫瑰斑兰椰汁冻糕  38  
Coconut Milk, Pandan & Rose Flavor Layer Jelly

### 烧味和汤面或白饭

#### BARBECUED MEAT & NOODLE SOUP/RICE

澳门币  
MOP

(供应时间: 早上 11 时至晚上 10 时. Available from 11am-10pm)

- 烧味单拼汤面或白饭 Single Barbecued Noodles Soup or Rice 68  
(请选择面类或白饭及一项烧味 Please select noodles or rice and a choice of barbecued meat)
- 烧味双拼汤面或白饭 Duo Barbecued Noodles Soup or Rice 78  
(请选择面类或白饭及两项烧味 Please select noodles or rice and 2 choices of barbecued meat)
- 烧味单拼 Single Barbecued Item 88  
(请选择一项烧味 Please select a choice of barbecued meat)
- 烧味双拼 Duo Barbecued Combination 128  
(请选择两项烧味 Please select 2 choices of barbecued meat)
- 蜜汁叉烧 Barbecued Pork  河粉 Flat Noodle
- 白切鸡 Poached Chicken  米粉 Rice Vermicelli
- 玫瑰豉油鸡 Soya Chicken  生面 Egg Noodle
- 脆皮烧肉 Roasted Pork Belly  白饭 Rice
- 明炉烧鸭 Roasted Duck (+MOP10)

### 汽水、果汁

#### SOFT DRINK & FRESH FRUIT JUICE

- 可口可乐 Coke  健怡可口可乐 Coke Light  零度可口可乐 Coke Zero 47
- 雪碧 Sprite  忌廉苏打 Cream Soda
- 红牛 Red Bull 52
- 橙汁 Orange  西瓜汁 Watermelon  苹果汁 Apple  胡萝卜 Carrot 63

### 矿泉水

#### MINERAL WATER

小 大  
Small Large

- 巴黎水 Perrier 43 63
- 斐济 Fi Ji 52 70

### 啤酒

#### BEER

- 青岛 Tsingtao  嘉士伯 Carlsberg 52
- 澳门 Macao Beer  朝日 Asahi
- 喜力 Heineken  科罗娜 Corona

### 葡萄酒

#### WINE

杯 瓶  
Glass Bottle

- 白酒 White Wine
- Villa Maria, Sauvignon Blanc, Marlborough, New Zealand 80 380
- 红酒 Red Wine
- Maison Nicolas Perrin, Rhone, France 83 390



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