传奇粤菜之路

金沙阁将传统、精致的广东佳肴，糅合现代烹饪手法，
给您全新美食体验。
由家常小菜到珍馐海味一应俱全，
当然还有深受食客喜爱的活海鲜及养颜甜品，
让您品味到讲究原味、新鲜而誉满全球的粤菜精髓。
精美点心
Dim Sum

蒸类
Steamed

鲍鱼花胶灌汤饺
Pork Dumpling with Abalone and Fish Maw in Supreme Soup
$88

金沙虾饺皇
Golden Court Shrimp Dumplings
$52

翡翠带子饺
Vegetable and Scallop Dumplings
$52

竹笙蟹肉粉果
Crabmeat and Bamboo Pith Dumplings
$48

北菇烧卖皇
Pork Dumplings 'Siu Maai' with Black Mushroom
$48

三色珍菌素饺
Wild Mushroom and Fungus Dumplings
$42

鲍汁珍珠鸡
Glutinous Rice with Abalone Sauce Wrapped in Lotus Leaf
$42

XO酱蒸凤爪
Chicken Feet with XO Sauce
$38

时菜牛肉球
Minced Beef Dumplings with Vegetable
$38

蜜汁叉烧包
Barbecued Pork Buns
$38

黄金流沙包
Creamy Custard Buns
$38

每日上午11时至下午5时供应; Available from 11:00am - 5:00pm Daily

厨师长推介
Executive Chef’s Recommendation

所有价格为澳门币及须另加收10%服务费。
All prices are in MOP and subject to 10% service charge.
香口美食 (焗，煎，炸类)
Baked, Pan-fried and Deep-fried

鸡粒鲍鱼酥
Abalone and Chicken Tartlets

XO酱煎萝卜糕
Turnip Cakes with XO Sauce

芥末三文鱼春卷
Wasabi Salmon Spring Rolls

脆炸水泡墨鱼饼
Deep-fried Cuttlefish Cakes

家乡鱼肉酿尖椒
Stuffed Green Chillies with Minced Mud Fish

樱花虾家乡咸水角
Deep-fried Sakura Shrimp Dumplings

煎鱼肉藕饼
Pan-fried Fish and Lotus Root Patties

各式即做布拉肠粉
Steamed Rice Flour Rolls Make to Order

越式脆虾肠粉
Rice Flour Rolls with Vietnamese Crispy Shrimp

冬菜牛肉肠粉
Rice Flour Rolls with Beef and Preserved Vegetable

蜜汁叉烧肠粉
Rice Flour Rolls with Barbecued Pork

榆耳竹笙肠粉
Rice Flour Rolls with Elm Mushroom and Bamboo Piths

每日上午11时至下午5时供应; Available from 11:00am - 5:00pm Daily

厨师长推介
Executive Chef’s Recommendation

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**凉菜小食**
CHINESE COLD PLATTER

<table>
<thead>
<tr>
<th>菜名</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>沙姜白云猪仔脚</td>
<td>98</td>
</tr>
<tr>
<td>Marinated Pig's Trotters with Aromatic Galangal Ginger</td>
<td></td>
</tr>
<tr>
<td>蒜泥白肉</td>
<td>98</td>
</tr>
<tr>
<td>Pork Belly Slices with Spicy Garlic Sauce</td>
<td></td>
</tr>
<tr>
<td>辣盐豆腐杏鲍菇</td>
<td>98</td>
</tr>
<tr>
<td>Deep-fried Bean Curd and Mushrooms with Spicy Chilli Salt</td>
<td></td>
</tr>
<tr>
<td>葱油海蜇拼熏蹄</td>
<td>88</td>
</tr>
<tr>
<td>Tossed Jellyfish and Marinated Pork Knuckle</td>
<td></td>
</tr>
<tr>
<td>凉拌麻辣鸡丝红蜇头</td>
<td>88</td>
</tr>
<tr>
<td>Tossed Jellyfish and Chicken in Spicy Sauce</td>
<td></td>
</tr>
<tr>
<td>麻辣青瓜木耳</td>
<td>78</td>
</tr>
<tr>
<td>Tossed Cucumbers and Wood Fungus with Chilli Oil</td>
<td></td>
</tr>
</tbody>
</table>

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

尊享奖金！
请向我们的餐饮服务员认询金沙会餐饮优惠。
Be Rewarded!
Ask your server about Sands Rewards dining benefits.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Choices of Chinese Barbecued Meats Combination (Per Portion)</td>
<td>218</td>
</tr>
<tr>
<td>Poached Chicken in Soya Sauce (Half)</td>
<td>198</td>
</tr>
<tr>
<td>Roasted Goose (Per Portion)</td>
<td>178</td>
</tr>
<tr>
<td>Barbecued Pork (Per Portion)</td>
<td>128</td>
</tr>
<tr>
<td>Roasted Crispy Pork Belly (Per Portion)</td>
<td>128</td>
</tr>
</tbody>
</table>

*All prices are subject to 10% service charge.*

*Ask your server about Sands Rewards dining benefits.*
<table>
<thead>
<tr>
<th>菜名</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>冬虫草党参花胶炖竹丝鸡汤</td>
<td>1,088</td>
</tr>
<tr>
<td>Double-boiled Black Chicken and Fish Maw Soup with Cordyceps and Chinese Herbs</td>
<td></td>
</tr>
<tr>
<td>海马党参元贝炖花胶汤</td>
<td>438</td>
</tr>
<tr>
<td>Double-boiled Fish Maw and Dried Scallop Soup with Hippocampus and Codonopsis Pilosula</td>
<td></td>
</tr>
<tr>
<td>陈皮玉竹苹果花胶炖猪上肉汤</td>
<td>328</td>
</tr>
<tr>
<td>Double-boiled Fish Maw and Pork Soup with Apple, Dried Tangerine Peel and Chinese Herbs</td>
<td></td>
</tr>
<tr>
<td>花胶鲍鱼炖珍珠螺汤</td>
<td>328</td>
</tr>
<tr>
<td>Double-boiled Sea Whelk, Fish Maw and Abalone Soup</td>
<td></td>
</tr>
<tr>
<td>松茸竹笙响螺茶壶汤</td>
<td>198</td>
</tr>
<tr>
<td>Tea Pot Chicken Broth with Sea Whelk, Bamboo Piths and Matsutake Mushrooms</td>
<td></td>
</tr>
<tr>
<td>生拆蟹肉酸辣汤</td>
<td>98</td>
</tr>
<tr>
<td>Hot and Sour Soup with Blue Lump Crabmeat</td>
<td></td>
</tr>
<tr>
<td>杞子木耳鲜鱼片菜苗汤</td>
<td>88</td>
</tr>
<tr>
<td>Vegetable and Fish Soup with Wolfberries and Wood Fungus</td>
<td></td>
</tr>
<tr>
<td>竹笙豆腐酸辣汤</td>
<td>78</td>
</tr>
<tr>
<td>Vegetarian Hot and Sour Soup with Bean Curd and Bamboo Piths</td>
<td></td>
</tr>
<tr>
<td>是日老火靓汤</td>
<td>68</td>
</tr>
<tr>
<td>Home Style Daily Soup</td>
<td></td>
</tr>
</tbody>
</table>

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尊享奖励！请向我们的餐饮服务员查询金沙会餐饮优惠。
Be Rewarded ! Ask your server about Sands Rewards dining benefits.
**燕窝海皇炒牛乳**
Wok-fried Egg White and Milk with Bird's Nest and Seafood

<table>
<thead>
<tr>
<th>菜品</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>冬虫草螺片炖官燕（每位）</td>
<td>1388</td>
</tr>
<tr>
<td>Steamed Bird's Nest with Sea Whelk and Cordyceps (Per Person)</td>
<td></td>
</tr>
<tr>
<td>燕窝海皇炒牛乳</td>
<td>438</td>
</tr>
<tr>
<td>Wok-fried Egg White and Milk with Bird's Nest and Seafood</td>
<td></td>
</tr>
<tr>
<td>椰皇燕窝菠菜文丝豆腐羹</td>
<td>328</td>
</tr>
<tr>
<td>Bird's Nest, Spinach and Bean Curd Broth in Young Coconut</td>
<td></td>
</tr>
<tr>
<td>乳燕瑶柱蒸水蛋</td>
<td>268</td>
</tr>
<tr>
<td>Steamed Egg Custard with Bird's Nest and Conpoy</td>
<td></td>
</tr>
</tbody>
</table>

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*尊享奖赏！
Ask your server about Sands Rewards dining benefits.
中式海味
CHINESE DRIED SEAFOOD

南非特级大网鲍鱼皇
Braised Whole Abalone (South Africa)

18头日本禾麻干鲍鱼（每只）
Braised Whole Oma Awabi (Japan) 18 Head (Per Piece)

南非特级大网鲍鱼皇（每只）
Braised Whole Abalone (South Africa) (Per Piece)

鲍鱼花胶海味一品窝
Casserole of Abalone, Fish Maw and Preserved Seafood in Abalone Sauce

澳洲深海大鲍鱼（每只）
Braised Whole Premier Abalone (Australia) (Per Piece)

至尊鲍汁三宝 — 鲍鱼，海参及花胶（每位）
Braised Abalone with Sea Cucumber and Fish Maw (Per Person)

澳门币 $MOP

2188

1688

638

588

568
海鲜小炒

骨香澳门龙利鱼
Macao Sole Served in Two Ways — Sautéed and Deep-fried

避风塘香辣波士顿龙虾
Wok-fried Boston Lobster with Golden Garlic and Spicy Chilli

辣汁波士顿龙虾肠粉
Wok-fried Boston Lobster and Rice Roll in Spicy Chilli Sauce

澳门币 $MOP

638

418

418

厨师长推介
Executive Chef’s Recommendation

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尊享奖赏！请向我们的服务员查询金沙会餐饮优惠
Be Rewarded! Ask your server about Sands Rewards dining benefits.
海鲜小炒

Stir-fried Spot Garoupa and Fish Maw with Dried Shrimp Roe and Scallion

Garoupa Served in Two Ways — Steamed and Stir-fried

Fried Hokkaido Scallops with Crab Roe and Turnip

Deep-fried Crispy Prawns with Salted Egg Yolks

Stir-fried Fresh and Dried Shrimps with Preserved Brassica
<table>
<thead>
<tr>
<th>Item</th>
<th>Price ($)</th>
</tr>
</thead>
<tbody>
<tr>
<td>京式片皮鸭（一食）Roasted Whole Peking Duck with Condiments (One Way)</td>
<td>418</td>
</tr>
<tr>
<td>鲍鱼百宝鸽Braised Pigeon Stuffed with Abalone and Assorted Fillings</td>
<td>288</td>
</tr>
<tr>
<td>正宗脆皮盐焗鸡（半只）Baked Chicken in Rock Salt (Half)</td>
<td>198</td>
</tr>
<tr>
<td>金不换茶树菇鸭脯Wok-fried Duck Slices with Mushrooms and Sweet Basil</td>
<td>188</td>
</tr>
<tr>
<td>川椒辣子鸡丁Wok-fried Chicken Dices with Sichuan Hot Chilli and Pepper</td>
<td>138</td>
</tr>
</tbody>
</table>
肉类
MEAT

秋葵芥末鹿儿岛和牛
Wok-fried Kagoshima Beef with Okra and Wasabi
568

川辣水煮和牛肉
Australian Wagyu Beef in Sichuan Spicy Chilli Broth
338

避风塘澳洲羊扒（4件）
Wok-fried Australian Lamb Chops with Chilli and Spicy Salt (4 Pieces)
288

酱皇虾干鸡枞菌炒黑毛猪肩肉
Sautéed Iberico Pork, Mushroom and Dried Shrimps
158

榄角蜜汁黑醋一字骨
Pork Spareribs with Preserved Olives, Dark Vinegar and Honey
138

招牌凤梨咕噜肉
Sweet and Sour Pork with Pineapple
138

四川麻婆滑豆腐
Sichuan Style Spicy Mapo Tofu
118

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厨师长推介
Executive Chef’s Recommendation

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Be Rewarded！Ask your server about Sands Rewards dining benefits.
时令蔬菜

1. 牛肝菌山珍竹笙扒时蔬 —— 108
   Braised Porcini, Bamboo Piths and Mushroom with Seasonal Vegetables

2. 咸鱼姜米炒芥兰 —— 98
   Stir-fried Kales with Ginger and Salted Fish

3. 上汤瑶柱娃娃菜煲 —— 92
   Poached Baby Cabbage and Conpoy in Clay Pot

4. 浓汤云耳百合鲜菜苗 —— 92
   Poached Vegetables, Wood Fungus and Lily Bulbs in Creamy Broth

5. 鲜腐竹番茄鱼汤菜苗 —— 92
   Poached Baby Vegetables with Fresh Bean Curd Sheets and Tomatoes in Fish Broth

6. 翠藕荷塘上素菜 —— 92
   Sautéed Assorted Vegetables with Lotus Root and Water Chestnut

7. 海盐水浸鲜淮山（山药） —— 88
   Poached Fresh Yams with Sea Salt

(可选菜远、菠菜、生菜、胜瓜、小棠菜、娃娃菜、西兰花)
(With Choices of Choi Sum, Spinach, Lettuce, Angled Luffa, Shanghai Brassica, Baby Cabbage, Broccoli)
粉面饭
NOODLES AND RICE

生炒腊味糯米饭
Traditional Fried Glutinous Rice with Preserved Meats

鲍汁海味炆粗面
Braised Egg Noodle with Dried Seafood and Enoki Mushrooms in Abalone Sauce

金沙阁炒饭
Golden Court Fried Rice with Shrimp and Barbecued Pork

干炒安格斯牛河
Stir-fried Rice Noodle with Sliced Angus Prime Beef and Soya Sauce

福建炒饭
Fried Rice in Fujian Style with Conpoy, Seafood and Diced Choi Sum

XO酱鸡柳爆乌冬
Stir-fried Udon Noodle with Chicken Fillet and XO Sauce

肉丝银芽双面黄
Stir-fried Egg Noodle with Shredded Pork and Bean Sprout

虾子珍菌炆伊面
Braised E-Fu Noodle with Mushrooms, Wild Fungus and Dried Shrimp Roe

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尊享奖金！
Be Rewarded!

厨师长推介
Executive Chef’s Recommendation

澳门币 $MOP

Please ask your server about Sands Rewards dining benefits.
手磨杏汁蛋白燕窝 698
Sweeten Bird's Nest and Almond Cream with Egg White

姜糖桂圆红枣炖官燕 598
Supreme Bird's Nest Soup with Dried Longan, Ginger and Red Dates

木桶豆腐花（需时30分钟） 58
Golden Court Tofu Pudding with Selections of Sugar and Syrups (30 Minutes Preparation)

北海道3.6牛乳布甸 58
Hokkaido 3.6 Milk Custard Pudding

姜汁枣皇糕（热） 48
Ginger Red Dates Pudding (Hot)

玉兔椰汁糕 48
Coconut Milk Pudding

百香果蛋冻 48
Chilled Egg Custard with Passion Fruit

杨枝甘露 48
Chilled Mango Soup with Pomelo and Sago

椰汁桃胶红豆糕 48
Red Bean Pudding with Coconut and Resin

莲子红豆沙（热） 48
Classic Red Bean Soup with Lotus Seeds (Hot)

黑白芝麻糕 48
Black and White Sesame Pudding

厨师长推介
Executive Chef’s Recommendation

素食
Vegetarian

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尊享奖赏！
Please ask your server about Sands Rewards dining benefits.
The road to legendary Cantonese cuisine

The Golden Court restaurant combines traditional Cantonese cuisine and modern culinary techniques, to bring you an entirely new dining experience. From home-cooked dishes to mouthwatering delicacies, fresh seafood, and desserts that can bring a glow of beauty to your skin, Golden Court is your road to a modern twist on world-renowned traditional Cantonese cuisine.