

前菜小食

CHINESE APPETIZER


厨师长推介
Executive Chef's Recommendation


素食
Vegetarian


辣
Chilli

所有价格以澳门元计算，须另加收10%服务费。
All prices are in MOP and subject to 10% service charge.

尊享奖赏！
请向我们的餐饮服务员查询金沙会餐饮优惠。

Ask your server about Sands Rewards dining benefits.

冻鲍片红蜆头 澳门元 135
MOP

Tossed jellyfish and abalone

 金蒜辣子软壳蟹 澳门元 125
MOP

Wok-fried soft-shell crab with chilli and garlic

 麻香海蜆螺仁 澳门元 125
MOP

Tossed jellyfish and sea whelks with sesame oil

 口水三黄鸡 澳门元 125
MOP


Marinated chicken in spicy Sichuan sauce

蒜泥白肉 澳门元 115
MOP

Pork belly slices with spicy garlic sauce

酒香鸭舌 澳门元 105
MOP

Marinated duck tongue in rice wine

 麻辣青瓜木耳 澳门元 95
MOP

Tossed cucumbers and wood fungus with chilli oil

桂花飘香甜心藕 澳门元 95
MOP

Stuffed lotus roots with sweet osmanthus sticky rice

自制靚烧味

HOMEMADE CHINESE
BARBECUED MEAT


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蜜糖靚叉烧


Barbecued pork




自选烧味双拼 (例) _____ 澳门元 248
MOP
Two choices of Chinese barbecued meats combination (per portion)

桶子豉油鸡 (半只) _____ 澳门元 198
MOP
Poached chicken in soya sauce (half)

水晶鸡 (半只) _____ 澳门元 198
MOP
Poached chicken with ginger and spring onion sauce (half)

 蜜糖靚叉烧 (例) _____ 澳门元 148
MOP
Barbecued pork (per portion)

澳门烧腩肉 (例) _____ 澳门元 148
MOP
Roasted crispy pork belly (per portion)

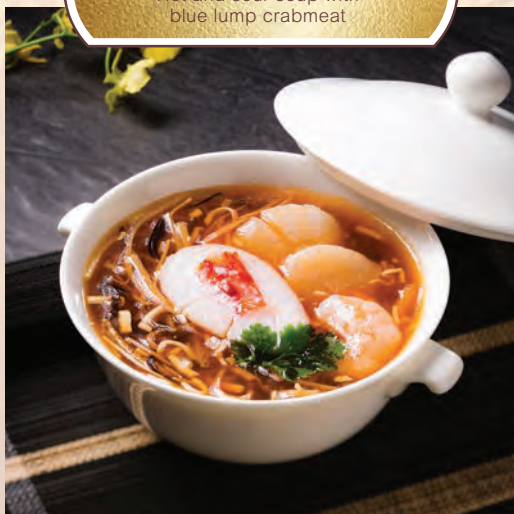
 脆皮石岐乳鸽 _____ 澳门元 125
MOP
Crispy Shiqi baby pigeon

滋补炖汤

DOUBLE-BOILED
CHINESE SOUP

生拆蟹肉酸辣汤

Hot and sour soup with
blue lump crabmeat



每位 / per person

冬虫草炖海中宝汤 ————— 澳门元 1145
MOP

Double-boiled cordyceps soup with fish maw,
sea cucumber, abalone and conpoy

海马石斛炖雪雁汤 ————— 澳门元 378
MOP

Double-boiled partridge with Chinese ham and Chinese herbs

陈皮玉竹苹果花胶炖猪上肉汤 ————— 澳门元 378
MOP

Double-boiled fish maw and pork soup with apple,
dried tangerine peel and Chinese herbs

松茸茶壶汤 ————— 澳门元 228
MOP

Double-boiled pork muscle soup with fish maw,
sea whelk and matsutake mushrooms in tea pot

羊肚菌黑蒜花胶浓鸡汤 ————— 澳门元 148
MOP

Double-boiled chicken soup with fish maw, morel mushrooms and
black garlic

生拆蟹肉酸辣汤 ————— 澳门元 115
MOP

Hot and sour soup with blue lump crabmeat

竹笙豆腐酸辣汤 ————— 澳门元 95
MOP

Vegetarian hot and sour soup
with bean curd and bamboo piths



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滋补炖汤

DOUBLE-BOILED
CHINESE SOUP



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是日老火靚汤

Home style daily soup

澳门元 75/位 (per person) ; 澳门元 198/锅 (per pot)
MOP

请与服务员查询是日老火靚汤

Please ask your server for the daily soup

花旗参石斛竹丝鸡汤

Double-boiled black chicken and dendrobium soup with American ginseng

蜜梨红柿茅根猪腱汤

Double-boiled pork shank soup with pear and tomato

鲜椰子腰果马蹄鸡汤

Double-boiled chicken soup with cashew nut and fresh coconut

佛手瓜红豆薏米乳鸽汤

Double-boiled pigeon soup with red beans and chayote

沙参麦冬螺头西施骨汤

Double-boiled pork and dried conch soup with Chinese herbs

五指毛桃粟米红枣水鸭汤

Double-boiled teal soup with red dates and sweet corn

粉葛鲮鱼赤小豆煲猪踭汤

Double-boiled pork soup with mud fish and red beans

虫草花雪耳牛蒡肉排汤

Double-boiled pork rib soup with snow fungus and cordyceps flower

养颜燕窝

BIRD'S NEST


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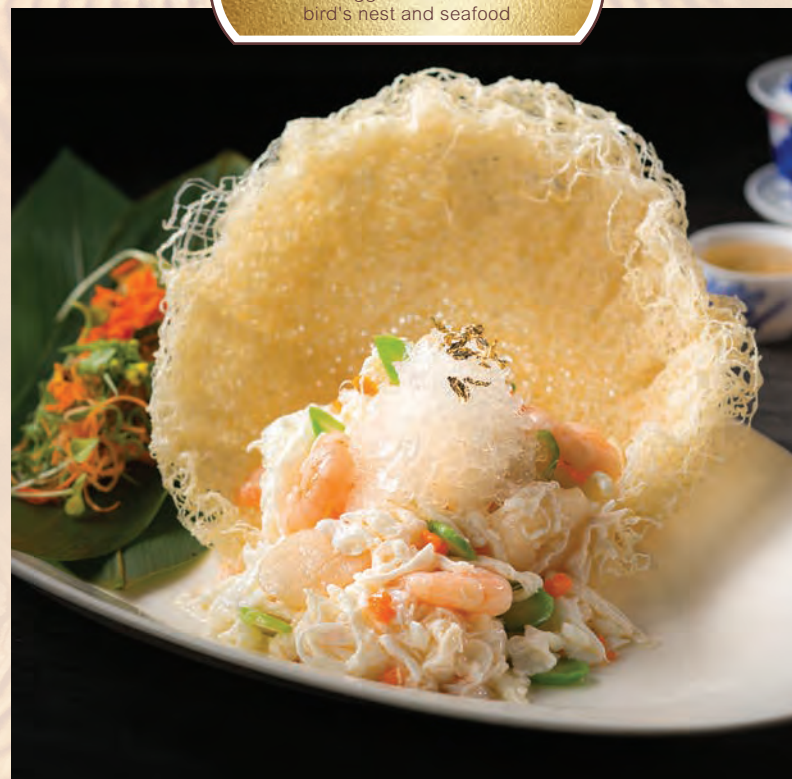
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燕窝海皇炒牛乳

Wok-fried egg white and milk with
bird's nest and seafood



冬虫草螺片炖官燕 (每位) ————— 澳门元 1145
MOP
Steamed bird's nest with sea whelk and cordyceps (per person)

 燕窝海皇炒牛乳 ————— 澳门元 498
MOP
Wok-fried egg white and milk with bird's nest and seafood

乳燕瑶柱蒸水蛋 ————— 澳门元 318
MOP
Steamed egg custard with bird's nest and conpoy

云燕辽参鲜淮山羹 ————— 澳门元 265
MOP
Bird's nest broth with sea cucumber
and fresh Chinese yam

中式海味

CHINESE DRIED SEAFOOD


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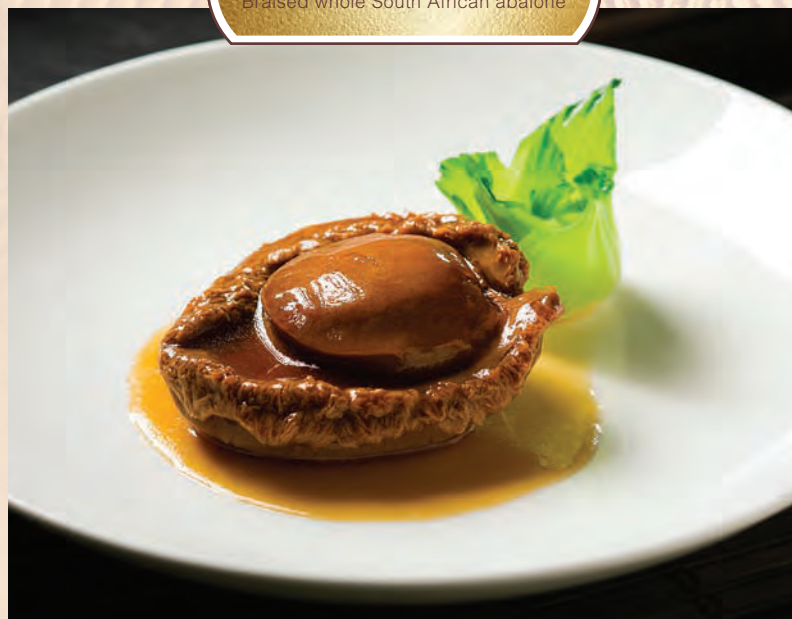
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南非特级大网鲍鱼皇


Braised whole South African abalone



十八头日本禾麻干鲍鱼 (每只) ————— 澳门元 2410
Braised whole 18 heads Oma Awabi (Japan) (per piece) MOP

南非特级大网鲍鱼皇 (每只) ————— 澳门元 1528
Braised whole South African abalone (per piece) MOP

 珍饈御品煲 ————— 澳门元 850
(鲍鱼，花胶，海参，瑶柱，蚝豉及发菜)
Casserole of abalone, fish maw,
and preserved seafood in abalone sauce
(Abalone, fish maw, sea cucumber, conpoy, dried oyster and sea moss) MOP

 至尊鲍汁三宝 — 鲍鱼，海参及花胶 (每位) ———— 澳门元 798
Braised abalone with sea cucumber
and fish maw (per person) MOP

鲍汁扣厚花胶 ————— 澳门元 485
Braised superior fish maw in abalone sauce MOP

日本辽参花菇鹅掌 ————— 澳门元 460
Braised Japanese sea cucumber and goose web
with black mushrooms MOP

龙虾 / 蟹

LOBSTER / CRAB


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澳洲大龙虾 (须提前预定) _____ 时价
刺身 / 油泡 / 上汤 / 蛋白蒸 / 芝士焗 / 避风塘 Market Price
Australian lobster (advance order required)
Sashimi / stir-fried / supreme broth / steamed with egg white /
cheese sauce / golden garlic and spicy chilli

日本阿拉斯加皇帝蟹 (须提前预定) _____ 时价
冻食 / 花雕蛋白蒸 / 牛油上汤焗 / 椒盐七味炒 Market Price
Alaskan king crab (advance order required)
Chilled on ice / steamed egg white and Chinese wine /
butter supreme broth / spicy chilli-salt

斯里兰卡特大肉蟹 (须提前预定) _____ 时价
姜葱焗 / 豉椒炒 / 胡椒炒 / Market Price
芝士牛油焗 / 花雕蛋白蒸
Sri Lanka crab (advance order required)
Fried with ginger and spring onions / fried with black beans /
stir-fried with pepper / cheese and butter supreme broth /
steamed egg white and Chinese wine

波士顿龙虾 _____ 澳门元 485
上汤 / 蛋白蒸 / 芝士焗 / 避风塘 MOP
Boston lobster
Supreme broth / steamed with egg white / cheese sauce /
golden garlic and spicy chilli

游水海鱼

LIVE FISH

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老鼠斑 (须提前预定) _____ 时价
Panther groupa (advance order required) Market Price

红瓜子斑 (须提前预定) _____ 时价
Red wavy lined groupa (advance order required) Market Price

黄皮老虎斑 (须提前预定) _____ 时价
Yellow tiger groupa (advance order required) Market Price

东星斑 _____ 澳门元 1380
Spotted groupa MOP

澳门龙利鱼 _____ 澳门元 628
Macao sole MOP

珍珠龙趸斑 _____ 澳门元 368
Giant groupa MOP

葱油清蒸
Steamed with soya sauce

豉汁蒸
Steamed with black beans

剁椒蒸
Steamed with chilli

辣子明炉烤
Fried with spicy chilli

油泡炒球
Stir-fried

蒜子火腩焖
Braised with garlic and roasted pork belly

贝壳海鮮

SHELLFISH SEAFOOD


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加拿大象拔蚌 (须提前预定) _____ 时价
刺身 / 油泡 Market Price
Canadian live geoduck (advance order required)
Sashimi / stir-fried

活大花竹虾 (须提前预定) _____ 时价
白灼 / 蒜蓉银丝蒸 / 椒盐焗 / 头抽煎 Market Price
Live bamboo prawn (advance order required)
Poached / steamed with garlic and glass noodles /
fried with chilli-salt / wok-fried with supreme soya sauce

苏格兰蛭子皇 (须提前预定) _____ 时价
白灼 / 蒜蓉银丝蒸 / XO酱炒 Market Price
Scottish razor clam (advance order required)
Poached / steamed with garlic and glass noodles /
stir-fried with XO sauce

泰国富贵濠尿虾 _____ 时价
椒盐七味炒 / 头菜油盐水 Market Price
Live mantis shrimp
Spicy chilli-salt / poached with preserved vegetables,
sea salts and oil

大连鲍鱼 _____ 澳门元 125
果皮清蒸 / 蒜蓉银丝蒸 / XO酱炒 MOP
Live abalone
Steamed with dried tangerine / steamed with garlic
and glass noodles / stir-fried with XO sauce

海鲜

SEAFOOD

骨香鸳鸯龙利鱼

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



骨香澳门龙利鱼（需时20分钟）—— 澳门元 628
Macao sole served in two ways — sautéed and deep-fried
(preparation time: 20 minutes)

花雕凤脂金沙蒸红蟹 —— 澳门元 618
Steamed red crab with chicken oil and Chinese wine

陈皮云腿蒸澳门龙利球 —— 澳门元 618
Steamed Macao sole fillet with Chinese ham and tangerine peel

金汤咖喱龙虾配炸馒头 —— 澳门元 568
Stir-fried curry Boston lobster and golden broth
with crispy Chinese bun

黑杞子贡菜蒸苏格兰大圣子 —— 澳门元 508
Steamed Scottish razor clam with black wolfberry
and preserved vegetables

避风塘香辣波士顿龙虾 —— 澳门元 485
Wok-fried Boston lobster with golden garlic and spicy chilli

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海鲜

SEAFOOD

金虾银鱼姜茸蒸茄子

Steamed eggplants and ginger
with whitebait and dried shrimp



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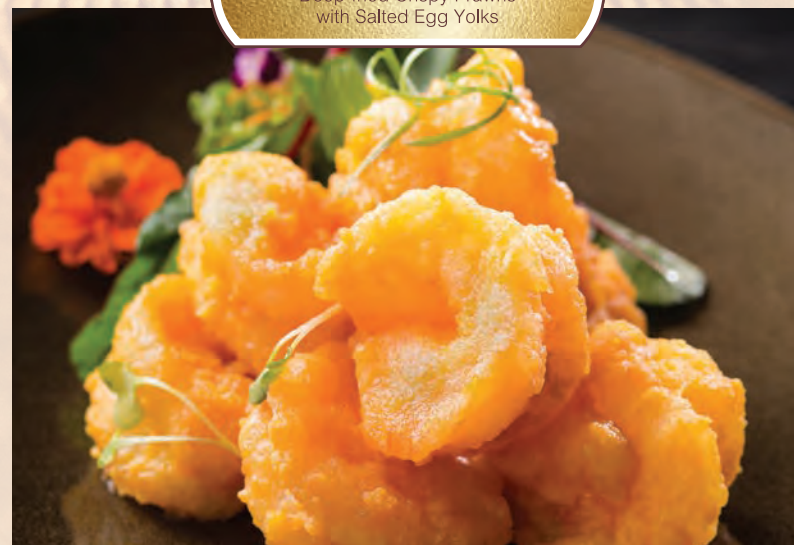
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咸蛋黄金脆虾球

Deep-fried Crispy Prawns
with Salted Egg Yolks



芹香蜜豆鲜螺片珊瑚蚌 ———— 澳门元 418
MOP

Wok-fried coral clams and sea whelk
with honey bean and celery

🌶️ XO酱露笋带子桂花蚌 ———— 澳门元 378
MOP

Stir-fried scallops, osmanthus mussel
and asparagus with XO sauce

🍤 咸蛋黄金脆虾球 ———— 澳门元 228
MOP

Deep-fried crispy prawns with salted egg yolks

方鱼沙姜蒜爆炒鲜鱼滑 ———— 澳门元 188
MOP

Sautéed minced mud fish with aromatic galangal ginger
and dried flat fish chips

🍤 金虾银鱼姜茸蒸茄子 ———— 澳门元 188
MOP

Steamed eggplants and ginger
with whitebait and dried shrimp

🌶️ 川椒海皇玉子 ———— 澳门元 168
MOP

Braised tofu with assorted seafood and chilli

金沙百花四季豆 ———— 澳门元 148
MOP

Fried beans and shrimp purée with garlic

家禽

POULTRY

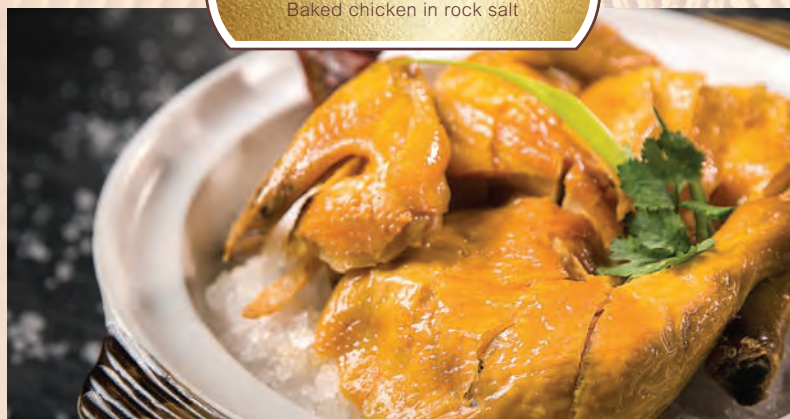
京式片皮鸭

Roasted whole Peking duck with condiments



正宗脆皮盐焗鸡

Baked chicken in rock salt



京式片皮鸭 (一食) ————— 澳门元 480
Roasted whole Peking duck with condiments (one way) MOP

当红炸子鸡 (全只) (须提前一日预订) ————— 澳门元 438
Crispy-fried chicken (whole) (one day advance order required) MOP

客家黄酒蝴蝶花胶鸡煲 (半只) ————— 澳门元 335
Fish maw and chicken (half) with Chinese wine in clay pot MOP

正宗脆皮盐焗鸡 (半只) ————— 澳门元 218
Baked chicken in rock salt (half) MOP

黑蒜笋尖大千鸡 ————— 澳门元 208
Wok-fried slices chicken and bamboo shoots with black garlic MOP

冰梅凤梨鲜鸭片 ————— 澳门元 168
Sautéed slices duck and pineapple with plum sauce MOP

川椒辣子鸡丁 ————— 澳门元 158
Wok-fried chicken dices with Sichuan hot chilli and pepper MOP

黑醋烧鹅松生菜包 ————— 澳门元 158
Stir-fried diced goose wrapped with lettuce in black vinegar and honey MOP

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肉类

MEAT

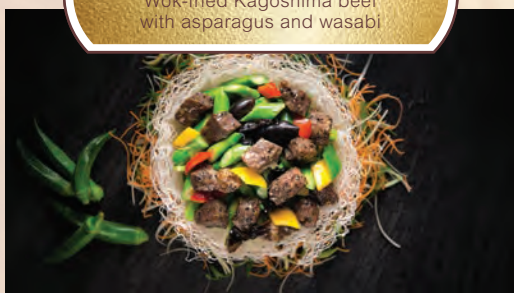
香港仔避风塘豚颈肉

Sautéed pork neck with golden garlic and spicy chilli



露笋山葵鹿儿岛和牛

Wok-fried Kagoshima beef with asparagus and wasabi



澳洲露笋山葵鹿儿岛和牛 ————— 澳门元 695
Wok-fried Kagoshima beef with asparagus and wasabi

南乳焦烤澳洲羊小排 ————— 澳门元 318
Wok-fried Australian lamb chops
with preserved bean curd sauce

日式紫根尖椒牛仔骨 ————— 澳门元 238
Braised beef short ribs and burdock and green chilli

菜远烧汁安格斯牛肉 ————— 澳门元 218
Sautéed Angus beef and choy sum with gravy

彭米脆虾球回味骨 ————— 澳门元 198
Crispy-fried rice cracker prawn balls with pork ribs

三椒京葱黑豚肉 ————— 澳门元 188
Wok-fried slices pork
with assorted pepper and spring onion

招牌凤梨咕噜肉 ————— 澳门元 168
Sweet and sour pork with pineapple

香港仔避风塘豚颈肉 ————— 澳门元 158
Sautéed pork neck with golden garlic and spicy chilli

麻婆豆腐 ————— 澳门元 125
Braised bean curd with spicy chilli and minced pork

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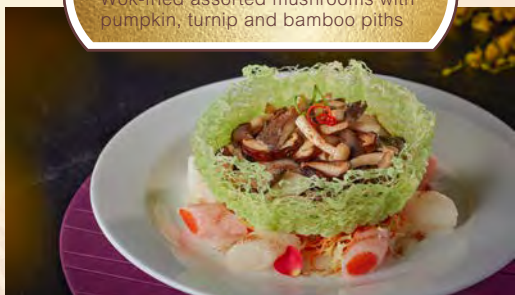
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时令蔬菜

SEASONAL VEGETABLES

仙子金顶秀珍

Wok-fried assorted mushrooms with pumpkin, turnip and bamboo piths



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- | | | | |
|--|----------------------------------------------------------------------------------------|------------|-----|
| | 日本葛丝豆乳什菜煲 | 澳门元
MOP | 158 |
| | Stewed assorted vegetables and konjac with soy milk | | |
| | 仙子金顶秀珍 | 澳门元
MOP | 158 |
| | Wok-fried assorted mushrooms with pumpkin, turnip and bamboo piths | | |
| | 羊肚菌天白菇蒸麒麟豆腐 | 澳门元
MOP | 135 |
| | Steamed tofu with morel mushrooms and black mushrooms | | |
| | 日本银杏塘莲鲜百合 | 澳门元
MOP | 135 |
| | Sautéed ginkgo nuts with fresh lily bulb and lotus root | | |
| | 田园四秀鲜茨实 | 澳门元
MOP | 135 |
| | Sautéed honey bean, Chinese yan with jade melon, pickle turnip and gordon euryale seed | | |
| | XO酱干煸法边豆白菌 | 澳门元
MOP | 125 |
| | Wok-fried French bean and bottom mushrooms with XO sauce | | |
| | 镇江豉味虎皮三椒 | 澳门元
MOP | 115 |
| | Wok-fried assorted pepper with black vinegar and black bean sauce | | |
| | 咸鱼姜米炒芥兰 | 澳门元
MOP | 115 |
| | Stir-fried kales with ginger and salted fish | | |
| | 浓汤愉耳本菇鲜菜苗 | 澳门元
MOP | 115 |
| | Poached vegetables, fungus and mushrooms in creamy broth | | |
| | 上汤瑶柱娃娃菜煲 | 澳门元
MOP | 105 |
| | Poached baby cabbage and conpoy in clay pot | | |

粉面饭

NOODLES AND RICE


厨师长推介
Executive Chef's Recommendation


素食
Vegetarian


辣
Chilli

所有价格以澳门元计算，须另加收10%服务费。
All prices are in MOP and subject to 10% service charge.


尊享奖赏！
请向我们的餐饮服务人员查询金沙会餐饮优惠。

Ask your server about Sands Rewards dining benefits.

鲍汁海味炆粗面

Braised egg noodle with dried seafood and enoki mushrooms in abalone sauce




 鸿图蟹粉蟹肉烩伊面 ————— 澳门元 228
MOP

Braised e-fu noodle with crab meat and crab roes

生炒腊味糯米饭 ————— 澳门元 158
MOP

Traditional fried glutinous rice with preserved meat

 鲍汁海味炆粗面 ————— 澳门元 158
MOP


Braised egg noodle with dried seafood and enoki mushrooms in abalone sauce

樱花虾带子炒饭 ————— 澳门元 158
MOP

Fried rice with Sakura shrimp and scallop

沪白菜状元鸡稻庭面 ————— 澳门元 158
MOP

Braised Inaniwa Udon with chicken and Chinese brassicas

 韩国泡菜海鲜辣年糕 ————— 澳门元 158
MOP

Braised rice cake with assorted seafood and kimchi

金沙阁炒饭 ————— 澳门元 148
MOP

Golden Court fried rice with shrimp and barbecued pork

干炒安格斯牛河 ————— 澳门元 148
MOP

Stir-fried rice noodle

with slices Angus Prime beef and soya sauce

 虾子珍菌炆伊面 ————— 澳门元 135
MOP

Braised e-fu noodle with mushrooms, wild fungus and dried shrimp roe

 上素珍菌煎脆面 ————— 澳门元 135
MOP

Stir-fried egg noodle with assorted mushrooms

养颜甜品

SUPREME DESSERTS

手磨杏汁蛋白燕窝

Sweeten Bird's Nest and Almond Cream with Egg White



厨师长推介

Executive Chef's Recommendation



素食

Vegetarian



辣

Chilli

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手磨杏汁蛋白燕窝 澳门元 808
MOP

Sweeten bird's nest and almond cream with egg white

姜糖桂圆红枣炖官燕 澳门元 688
MOP

Supreme bird's nest soup

with dried longan, ginger and red dates

蛋白杏仁露 (热) 澳门元 78
MOP

Sweeten almond and egg white crème soup (hot)

雪燕姜汁炖蛋白 (热) (需时20分钟) 澳门元 68
MOP

Steamed ginger egg white custard

with gum tragacanth (hot) (preparation time: 20 minutes)

姜汁枣皇糕 (热) 澳门元 58
MOP

Ginger red dates pudding (Hot)

玉兔椰汁糕 澳门元 58
MOP

Coconut milk pudding

莲子红豆沙(热) 澳门元 58
MOP

Classic red bean soup with lotus seeds (hot)

桂花杞子冻糕 澳门元 58
MOP

Chilled osmanthus and wolfberry custard

柚子绿茶糕 澳门元 58
MOP

Chilled pomelo and matcha pudding

冲绳豆桃胶牛乳 澳门元 58
MOP

Okinawa red bean and peach resin pudding

马蹄红枣薏米糖水 (热) 澳门元 58
MOP

Sweeten chestnut and red dates soup with pearl barley