

台号 _____ 人数 _____ 经手人 _____ 落单时间 _____



各式点心 ASSORTED STEAMED DIM SUM 澳门币\$ MOP

- 801 ☐ 红油鲜肉虾仁韭菜饺 55
Pork and Shrimp Dumpling with Chive and Chilli Oil
- 802 ☐ 酥炸墨鱼饼 55
Deep-fried Cuttlefish Cake
- 803 ☐ 金沙虾饺皇 48
Steamed Shrimp Dumpling
- 804 ☐ 猪肉烧卖皇 45
Pork Dumplings "Siu Mai"
- 805 ☐ 怀旧荷叶糯米鸡 45
Traditional Glutinous Rice Parcel
- 806 ☐ 蒜香虾春卷 45
Garlic and Shrimp Spring Roll
- 807 ☐ 怀旧鸡包仔 42
Steamed Chicken Bun
- 808 ☐ 蚝皇叉烧包 40
Barbecued Pork Bun
- 809 ☐ 豉汁香芋蒸凤爪 40
Chicken Feet with Taro and Black Bean
- 810 ☐ 南瓜蒸排骨 40
Steamed Pork Ribs with Pumpkin

生滚粥及配料

CONGEE AND CONDIMENTS

澳门币\$ MOP

- 821 ☐ 自选两款配料 65
Congee with any 2 choice of ingredients
- 822 ☐ 自选一款配料 58
Congee with any 1 choice of ingredients
- 823 ☐ 鱼片 826 ☐ 牛肉 828 ☐ 皮蛋
Fish Slices Beef Slices Century Egg
- 824 ☐ 鲜虾 827 ☐ 鸡肉 829 ☐ 咸蛋
Prawns Chicken Slices Salted Egg
- 825 ☐ 猪肉 32
Pork Slices
- 830 ☐ 白粥 32
Plain Congee

配料 Additional Choice:

- 501 ☐ 韩国泡菜 25
Korean Kimchi
- 502 ☐ 煎鸡蛋 (每只) 18
Fried Egg (per piece)
- 503 ☐ 炸油条 18
Deep-fried Chinese Dough
- 504 ☐ 黄油咸蛋 (每只) 18
Salted Egg (per piece)
- 505 ☐ 皮蛋 (每只) 18
Century Egg (per piece)
- 506 ☐ 榨菜 18
Chilli Preserved Vegetables

开胃凉菜 CHINESE APPETIZER

澳门币\$ MOP

- 811 ☐ 红油辣子鸡 68
Poached Chicken with Spicy Chilli Sauce
- 812 ☐ 麻辣粉皮牛展 58
Spicy Beef Shank and Green Bean Noodle with HOT Chilli Sauce
- 813 ☐ 泡椒小藕陈醋黑木耳 52
Tossed Wood Fungus and Baby Lotus with Aged Dark Vinegar and Pickled Chilli
- 814 ☐ 拍蒜藕片大豆芽 52
Tossed Bean Sprout and Lotus with Chopped Garlic and Spicy Sauce

炒粉面饭 WOK-FRIED NOODLES OR RICE 澳门币\$ MOP

- 831 ☐ 樱花虾瑶柱鲍鱼富贵炒饭 118
Fried Rice with Abalone, Sakura Shrimps and Conpoy
- 832 ☐ 烧汁蟹子鸡粒炒饭 92
Fried Rice with Chicken and Crab Roe
- 833 ☐ 驰名干炒牛肉河 88
Stir-fried Rice Noodles with Sliced Beef and Bean Sprout
- 834 ☐ 腊味特式炒饭 88
Fried Brown and Jasmine Rice with Air-dried Pork and Sausage
- 835 ☐ 鲜虾叉烧炒饭 88
Fried Rice with Shrimp and Barbecued Pork

各式菜饭 RICE MAIN-DISHES

澳门币\$ MOP

- 841 ☐ 富贵鲍鱼福州烩饭 120
Fujian Style Fried Rice with Abalone, Conpoy, Shrimps and Chicken
- 842 ☐ 至尊海味花胶鸭脯饭 118
Braised Fish Maw, Dried Seafood and Duck Breast with Rice
- 843 ☐ 枝竹柱侯牛腩饭 98
Braised Beef Brisket and Dried Bean Curd with Rice
- 844 ☐ 红烧斑腩饭 88
Braised Fish Fillet and Bean Curd with Rice
- 845 ☐ 烧汁茄子牛肉饭 88
Mushroom, Eggplant and Sliced Beef in Chinese Gravy Sauce with Rice
- 846 ☐ 红烧野菌豆腐饭 82
Braised Bean Curds and Mushrooms with Rice

汤面/捞面

NOODLES IN SOUP OR TOSSED NOODLES

澳门币\$ MOP

- 511 ☐ 净云吞/净水饺/净牛腩/净猪手 76
Shrimp Wontons/Shrimp Dumplings/Braised Beef Brisket/Braised Pork Knuckles
- 515 ☐ XO酱金菇牛肉捞面 76
Tossed Noodles with Enoki Mushroom and Sliced Beef in XO Sauce
- 516 ☐ 南乳猪手汤面 66
Braised Pork Knuckles with Noodles in Soup
- 517 ☐ 鲜虾云吞汤面 62
Shrimp Wontons with Noodles in Soup
- 518 ☐ 炸酱汤面 62
Spicy Minced Pork with Noodles in Soup
- 519 ☐ 四川担担面 62
Sichuan Dan Dan Noodles Tossed with spicy Sauce
- 520 ☐ 凤城水饺汤面 62
Shrimp Dumplings with Noodles in Soup
- 521 ☐ 柱侯牛腩汤面 62
Braised Beef Brisket with Noodles in Soup
- 522 ☐ 台湾牛肉面 62
Noodles in Soup with Taiwanese Style Beef
- 523 ☐ 菜心上汤生面 45
Noodles in Soup with Choy Sum
- 508 ☐ 另加配料 (每款) 33
Additional Choice (per item)
- 509 ☐ 鲜虾云吞 511 ☐ 柱侯牛腩 513 ☐ 南乳猪手
Shrimp Wontons Braised Beef Brisket Braised Pork Knuckles
- 510 ☐ 炸酱 512 ☐ 凤城水饺
Spicy Minced Pork Shrimp Dumplings

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



辣 Spicy



海鲜 Seafood



厨师推介
Chef Recommendation

精选小菜 CANTONESE SPECIALTIES

澳门币\$ MOP

- 851 ☐ 鲜淮山姜葱爆炒海虾  108
Sautéed Prawn and Fresh Yams with Ginger and Spring Onions
- 852 ☐ 蜜椒土豆牛仔骨 108
Stir-fried Beef Short Ribs and Potatoes with Black Pepper and Honey
- 853 ☐ 咸菜胡椒腐竹猪肚鸡 108
Braised Chicken, Pig's Tripe, Dried Bean Curd and Preserved Mustard Vegetables
- 854 ☐ 瑶柱白饭鱼肉松煎蛋  98
Wok-fried Eggs with White Bait, Conpoy and Minced Pork
- 855 ☐ 芋香南瓜油鸭腿煲 98
Braised Duck Leg, Pumpkin and Taro with Coconut Sauce in Clay Pot
- 856 ☐ 榄菜虾干豚肉爆四季豆  92
Stir-fried Green Bean with Dried Shrimps, Pork and Preserved Olive Leaf
- 857 ☐ 鱼香茄子煲  90
Braised Eggplant with Salted Fish and Minced Pork in Clay Pot
- 858 ☐ 咕嚕肉 90
Sweet and Sour Pork

川辣小炒 SICHUAN SPICY

澳门币\$ MOP

- 861 ☐ 辣子红烧原条桂花鱼  172
Braised Whole Mandarin Fish with Spicy Chilli
- 862 ☐ 孜然香辣猪小腿 128
Spicy Pork Shanks with Cumin and Chilli
- 863 ☐ 惹味香辣腊肠炆鸡煲 108
Braised Chicken and Dried Sausage with Chilli in Clay Pot
- 864 ☐ 巴蜀川椒水煮牛肉 96
Sichuan Spicy Poached Beef Slices with Hot Chilli Pepper
- 865 ☐ 巴蜀川椒水煮鱼片  96
Sichuan Spicy Poached Fish Slices with Hot Chilli Pepper
- 866 ☐ 酸辣水晶粉牛展 92
Beef Shanks and Mun Bean Noodle with Pickled Chilli Broth

明炉烧味卤味 (例牌)

CHINESE BARBECUED AND MARINATED MEAT (PORTION)

澳门币\$ MOP

- 871 ☐ 自选烧味双拼盘 115
Two Choices of Chinese Barbecued Meats Combination
- 872 ☐ 指定鸡/鸭腿另加 40
Additional Request for Chicken or Duck Leg
- 873 ☐ 澳门地道烧腩肉 95
Roasted Pork Belly
- 874 ☐ 蜜汁挂炉靚叉烧 95
Barbecued Pork
- 875 ☐ 瑶柱贵妃走地鸡/鸡腿 ☐ 95 ☐ 135
Poached Chicken à la Princess / Chicken Leg
- 876 ☐ 炭火挂炉酱烧鸭/鸭腿 ☐ 95 ☐ 135
Roasted Duck / Duck Leg
- 877 ☐ 玫瑰豉油鸡/鸡腿 ☐ 95 ☐ 135
Poached Chicken in Sweet Soya Sauce / Chicken Leg

明炉烧味饭

CANTONESE BARBECUED MEAT ON RICE

澳门币\$ MOP

- 881 ☐ 烧味双拼饭 90
Choice of 2 BBQ Items
- 882 ☐ 指定鸡/鸭腿另加 40
Additional Request for Chicken or Duck Leg
- 883 ☐ 蜜汁叉烧饭 80
Barbecued Pork
- 884 ☐ 澳门烧肉饭 80
Roasted Pork Belly
- 885 ☐ 瑶柱贵妃走地鸡/鸡腿饭 ☐ 80 ☐ 120
Poached Chicken à la Princess / Chicken Leg
- 886 ☐ 明炉烧鸭饭/鸭腿饭 ☐ 80 ☐ 120
Roasted Duck / Duck Leg
- 887 ☐ 玫瑰豉油鸡饭/鸡腿饭 ☐ 80 ☐ 120
Poached Chicken in Sweet Soya Sauce / Chicken Leg

- 888 ☐ 丝苗白饭 19
Steamed Rice

汤类 SOUP

澳门币\$ MOP

- 891 ☐ 时令炖汤 72
Double Boiled Soup
- 892 ☐ 精选老火汤 60
Daily Chinese Soup
- 893 ☐ 胡椒香茜皮蛋豆付鱼片汤  45
Peppered Fish Soup with Coriander, Preserved Egg and Bean Curd
- 894 ☐ 瑶柱粟米鸡茸羹 40
Sweet Corn and Chicken Broth with Conpoy

时令蔬菜 VEGETABLES

澳门币\$ MOP

- 896 ☐ 白灼西生菜 ☐ 蚝油 ☐ 腩汁 58
Poached Lettuce Oyster Sauce Beef Brisket Sauce
- 895 ☐ 各式时令蔬菜 58
Seasonal Vegetables
- 601 ☐ 白灼 604 ☐ 蒜茸炒 608 ☐ 唐生菜
Poached Garlic Chinese Lettuce
- 602 ☐ 清炒 605 ☐ 泰椒炒  609 ☐ 芥兰
Wok-fried Chili Kai Lan
- 603 ☐ 上汤浸 606 ☐ 虾酱炒 610 ☐ 菜心
Supreme Broth Shrimp Paste Choy Sum
- 607 ☐ 椒丝腐乳炒  611 ☐ 油麦菜
Preserved Bean Curd Indian Lettuce

甜品 DESSERTS

澳门币\$ MOP

- 551 ☐ 姜汁雪燕炖蛋 65
Steamed Egg Custard with Tragacanth Gum and Ginger
- 552 ☐ 椰汁紫米马蹄糕 45
Coconut, Water Chestnut, Purple Glutinous Rice Pudding
- 553 ☐ 陈皮莲子红豆沙 (热) 40
Sweetened Red Beans Soup with Dried Citrus Peel and Lotus Seeds (Hot)
- 554 ☐ 红豆沙汤圆 (热) 40
Glutinous Dumplings with Sweetened Red Bean Soup (Hot)

饮品 BEVERAGES

澳门币\$ MOP

- 瓶装啤酒 50
Bottled Beers
- 101 ☐ 生力 103 ☐ 澳门啤 105 ☐ 喜力
San Miguel Macau Beer Heineken
- 102 ☐ 青岛 104 ☐ 蓝妹 106 ☐ 健力士
Tsing Tao Blue Girl Guinness Stout
- 鲜榨果汁 60
Fresh Juices
- 108 ☐ 苹果汁 109 ☐ 芒果汁 110 ☐ 橙汁 111 ☐ 西瓜汁
Apple Mango Orange Watermelon

矿泉水及蒸馏水

Mineral Water

- 113 ☐ 普娜矿泉水 45 114 ☐ 巴黎有汽矿泉水 42
Panna Perrier

汽水

Soft Drinks

- 115 ☐ 可乐/健怡可乐/无糖可乐 116 ☐ 雪碧
Coke / Coke Light / Coke Zero Sprite

咖啡或茶

Coffee or Tea

- 117 ☐ 现制咖啡 120 ☐ 牛奶 122 ☐ 柠檬茶
Regular Coffee Milk Lemon Tea
- 118 ☐ 奶沫咖啡 121 ☐ 奶茶
Cappuccino Milk Tea
- 119 ☐ 特浓咖啡 35
Espresso

尊享奖赏! 请向我们的餐饮服务人员查询金沙会餐饮优惠。
Be Rewarded! Ask your server about Sands Rewards dining benefits.