辣 Spicy
素食 Vegetarian
海鲜 Seafood

帝王点心
IMPERIAL HOUSE
DIM SUM

台号 Table no: _____ 中国茗茶 Chinese tea: _____ 人数 No. of pax: _____

点心 | DIM SUM

澳门元$ MOP

- 帝王鲜虾饺 Imperial shrimp dumplings 78
- 蟹肉凤眼饺 Steamed shrimp and crab meat dumplings 68
- 黑松露带子饺 Steamed scallop dumplings with black truffle 78
- 蟹籽蒸烧卖 Steamed pork and shrimp dumplings 68
- 鲍鱼糯米鸡 Steamed abalone and chicken sticky rice in lotus leaf 90
- 沙爹金钱肚 Braised beef tripe with satay sauce 78
- 潮州粉果 Teochew dumplings 58
- 鲜肉生煎包 Pan-fried pork and cabbage buns 58
- 蜜味叉烧包 Barbecued pork buns 55
- 蒜蓉蒸排骨 Steamed pork ribs with garlic 55
- 豉汁蒸凤爪 Chicken feet with black bean sauce 65
- 山竹蒸牛肉球 Steamed beef balls with water chestnut and lime leaf 58
- 虫草花鲜竹卷 Steamed bean curd skin rolls with cordyceps flowers 55
- 富贵鲍鱼酥 Baked crispy abalone puff 108
- 避风塘虾饺 Steamed shrimp dumpings with fried garlic 128
- 马拉糕 Chinese sponge cake 75
- 蛋黄流沙包 Egg yolk custard buns 58
- 黄金柚子酥 Golden crispy pomelo 68
- 葡式蛋挞 Baked Portuguese egg tarts 55
- 蒸花卷 Steamed twisted rolls 48

凉菜 | COLD DISHES

澳门元$ MOP

- 拍蒜青瓜木耳 Marinated cucumber and black fungus with garlic 65
- 秋葵配日式芥末酱油 Chilled okra with wasabi and soya sauce 68
- 香辣牛展 Marinated beef shank with spicy sauce 80
- 口水鸡 Poached chicken with black bean chili sauce 115

主菜 | MAIN DISHES

- 鲍鱼菇鲍汁扣辽参 Braised sea cucumber with mushroom in abalone sauce 538
- 黑椒铁板牛扒 Grilled steak with black pepper sauce 280
- 宫保虾球 "Kung Pao" prawns 165
- 番茄炒蛋 Stir-fried tomato with egg 78
- 豉汁杭椒牛柳条 Stir-fried beef tenderloin with chili in black bean sauce 125
- 海鲜豆腐煲 Stewed seafood with bean curd in clay pot 198
- 甜酸咕噜肉 Sweet and sour pork 118
- 梅菜扣肉煲 Braised pork belly with preserved vegetables in clay pot 118
- 家乡小炒肉 Hunan wok-fried pork belly with green and red chili 108
- 鱼香茄子煲 Braised eggplant with salted fish 108
- 四川酸辣土豆丝 "Sichuan" stir-fried shredded potatoes with chili and vinegar 78
- 川城麻婆豆腐 "Mapo" braised bean curd with minced pork 98
- 干煸四季豆 Stir-fried green beans with minced pork and chili 98
- 椒盐鲜鱿 Crispy squid with spicy salt and pepper 100
- 四季时蔬 Seasonal vegetables 78

可选: Selection: ☐ 生菜 Lettuce ☐ 菜心 Choy sum ☐ 奶白菜 Pak choy

煮法: Cooking method: ☐ 白灼 Poached ☐ 清炒 Stir-fried ☐ 蒜蓉炒 Stir-fried with garlic

白饭 | PLAIN RICE

- 白饭 Plain rice 18

明炉烧味 | BARBECUE

澳门元$ MOP

(上午11点开始供应 Service commenced at 11:00 AM)

- 蜜汁叉烧 Honey-glazed barbecued pork 125
- 白切滑鸡 Poached chicken 115
- 玫瑰油鸡 Poached soya sauce chicken 115
- 脆皮烧腩肉 Roasted pork belly 115
- 金牌烧鸭 Roasted duck 115
- 烧味双拼（请选择两款） Barbecued combination platter (Please select two choices) 158
  - ☐ 蜜汁叉烧 Honey-glazed barbecued pork
  - ☐ 白切滑鸡 Poached chicken
  - ☐ 玫瑰油鸡 Poached soya sauce chicken
  - ☐ 脆皮烧腩肉 Roasted pork belly
  - ☐ 金牌烧鸭 Roasted duck

烧味饭 | BARBECUE WITH RICE

(上午11点开始供应 Service commenced at 11:00 AM)

- 明炉烧味（请选择一款） Barbecued with rice (Please select a choice) 100
  - ☐ 蜜汁叉烧 Honey-glazed barbecued pork
  - ☐ 白切滑鸡 Poached chicken
  - ☐ 玫瑰油鸡 Poached soya sauce chicken
  - ☐ 脆皮烧腩肉 Roasted pork belly
  - ☐ 金牌烧鸭 Roasted duck
- 明炉烧味双拼饭（请选择两款） Duo barbecued combination with rice (Please select two choices) 135
  - ☐ 蜜汁叉烧 Honey-glazed barbecued pork
  - ☐ 白切滑鸡 Poached chicken
  - ☐ 玫瑰油鸡 Poached soya sauce chicken
  - ☐ 脆皮烧腩肉 Roasted pork belly
  - ☐ 金牌烧鸭 Roasted duck

煎蛋 | PAN - FRIED EGG

- 煎蛋 Pan fried egg ..... 20 ☐ 单面煎 Sunny side up ☐ 双面煎 Over easy

828精选菜单
828 Selection Menu

(上午11点开始供应 Service commenced at 11:00 AM)

- 猪扒包 Macanese pork chop bun 75
- 酥脆葡式面包 Crispy Portuguese roll
- 厚切多士 Sliced thick toast

加配 Add

- 芝士片 Sliced cheese 10
- 煎蛋 Fried egg 18

- 彩色迷你菠萝包 Mini pineapple buns 50

- 冰火菠萝包 Pineapple bun with chilled butter 58
- 奶油脆皮猪仔包 Crispy bun with condensed milk 48
- 餐肉滑蛋三明治 Luncheon meat and scrambled egg sandwich 58
- 港式西多士 "Hong Kong" style French toast with peanut butter and syrup 58
- 五宝饭 828 five treasures rice 115
- 雪菜火鸭丝炆鸳鸯米粉 Stewed vermicelli with preserved vegetable and shredded roasted duck 98
- 越南火车头牛肉汤河粉 Vietnamese rice noodle soup with sliced beef, beef balls and beef tripe 158
- 马来鲜人参肉骨茶 Malaysian Bak-Kut-Teh with fresh ginseng 125

所有价格以澳门元计算，并须另加10%服务费。
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粉、面、饭 | NOODLES AND RICE

澳门元$ MOP

- 豉油王炒面
  Wok-fried noodles with superior soya sauce and vegetables — 80
- 星洲炒米粉
  "Singapore" fried vermicelli with barbecued pork and shrimp — 108
- 怀旧干炒牛河
  Wok-fried sliced beef with flat rice noodles — 108
- 芝士焗肉酱意粉
  Baked spaghetti bolognese — 115
- 黑椒牛肉炒意粉
  Wok-fried shredded beef with spaghetti in black pepper sauce — 138
- 福建海鲜炒线面
  "Fujian" wok-fried glass noodles with mixed seafood — 168
- 滑蛋叉烧饭
  Barbecued pork and scrambled egg with rice — 108
- 扬州炒饭
  "Yangzhou" fried rice with barbecued pork and shrimp — 108
- 黑松露牛肩肉芦笋炒饭
  Beef fried rice with asparagus and truffle — 115
- 福建烩饭
  "Fujian" fried rice with seafood and mushroom — 120
- 咖喱牛腩饭
  Curry beef brisket with rice — 135
- 干免治猪肉饭
  Stir-fried minced pork, potato, onion, fried egg with rice — 115
- 海南鸡饭
  "Hainanese" chicken rice with traditional condiments — 125
- 澳门焗黑豚猪扒饭
  "Macanese" baked Iberico pork chop rice — 135

粥 | CONGEE

- 鲍鱼山药滑鸡粥
  Abalone and chicken with Chinese yam congee — 125
- 窝蛋免治牛肉粥
  Minced beef and raw egg congee — 105
- 皮蛋瘦肉粥
  Century egg and lean pork congee — 80
- 手打肉丸粥
  Hand make meat balls congee — 80
- 白粥
  Plain congee with condiments — 58
- 油条
  Chinese dough stick — 28

肠粉 | RICE SHEET ROLLS

澳门元$ MOP

可配合以下自选馅料
with your choice of filling

- 布拉鲜虾韭黄肠粉
  Shrimp with yellow chive — 68
- 布拉叉烧香茜肠粉
  Barbecued pork with parsley — 90
- 香茜牛肉肠粉
  Beef minced with parsley — 75
- 混酱肠粉
  Steamed rice roll with sesame and hoisin sauce — 55

汤 | SOUPS

- 虫草花螺头鸡片汤
  Double-boiled chicken and sea whelk with cordyceps flowers soup — 85
- 鲜人参石斛花胶炖竹丝鸡汤
  Double-boiled chicken and fish maw with ginseng soup — 108
- 牛尾罗宋汤
  OXtail Borscht — 78
- 西湖牛肉羹
  Minced beef, mushroom and egg white soup — 75
- 每日例汤
  Soup of the day — 65

汤面 | SOUP NOODLES

- 港式午餐肉和煎蛋公仔面
  "Hong Kong" style luncheon meat, pan-fried egg, instant noodles — 78
- 港式猪扒公仔面
  "Hong Kong" style pork chop instant noodles — 80
- 香麻肉碎米线
  Spicy minced pork with rice noodles — 90
- 鲜虾云吞面
  Traditional prawn wonton noodles — 110
- 双丸米粉(鱼蛋, 牛丸)
  Fish balls and beef balls with vermicelli — 95
- 烧鸭米粉
  Roasted duck with vermicelli — 95

可选配米粉、米线或幼面
with your choice of vermicelli, rice noodles or egg noodles

- 淨鲜虾云吞
  Traditional prawn wonton in rich broth — 105

甜品 | DESSERTS

澳门元$ MOP

- 姜糖豆腐花
  Bean curd with yellow ginger sugar — 55
- 龟苓膏
  Chilled Chinese herbal pudding — 65
- 杨枝金露
  Chilled sweetened mango soup with sago and pomelo — 58
- 椰汁海底椰布丁
  Chilled sea coconut pudding — 68

矿泉水 | MINERAL WATERS (瓶/Bottle)

- 自制纯净水 (750毫升/ml)
  House-filtered still water — 38
- 自制气泡水 (750毫升/ml)
  House-filtered sparkling water — 38
- 普娜水 (500毫升/ml)
  Panna — 58
- 普娜水 (1000毫升/ml)
  Panna — 80
- 巴黎气泡水 (330毫升/ml)
  Perrier — 45
- 巴黎气泡水 (750毫升/ml)
  Perrier — 65

饮品 | BEVERAGES (杯/Glass)

	热 Hot	冰 Iced	
港式咖啡 Coffee (Hong Kong style)	☐	☐	38
港式奶茶 Milk tea (Hong Kong style)	☐	☐	38
特式鸳鸯 Yuen Yeung (tea and coffee mix)	☐	☐	38
柠檬茶 Lemon tea	☐	☐	38
豆奶 Soya milk	☐	☐	38
柚子茶 Pomelo tea	☐	☐	38
港式珍珠奶茶 Bubble milk tea (Hong Kong style)	☐	☐	38
红豆冰 Red bean ice		☐	38
菠萝冰 Pineapple ice		☐	38

中国茶 | CHINESE TEA (每位/ Per Person)

澳门元$ MOP

- 铁观音 Tie Guan Yin
- 普洱 Puer
- 菊花 Chrysanthemum — 15
- 香片 Jasmine
- 龙井 Long jing
- 菊普 Chrysanthemum & Puer mix — 15

各类果汁 | FRUIT JUICES (杯/Glass)

- 西柚 Grapefruit
- 芒果 Mango — 50
- 苹果 Apple
- 菠萝 Pineapple
- 红莓 Cranberry — 50
- 鲜榨橙子 Fresh Orange
- 鲜榨草莓 Fresh strawberry
- 鲜榨西瓜 Fresh watermelon — 60

汽水 | SOFT DRINKS (杯/Glass)

- 可口可乐 Coca Cola
- 无糖可口可乐 Coca Cola No Sugar — 35
- 雪碧 Sprite
- 姜汁汽水 Ginger Ale — 35

奶昔 | MILK SHAKES (杯/Glass)

- 香草 Vanilla — 60
- 巧克力 Chocolate — 60
- 草莓 Strawberry — 60

啤酒 | BEERS (瓶/Bottle)

- 青岛啤酒 Tsingtao
- 朝日啤酒 Asahi
- 喜力啤酒 Heineken — 55
- 澳门啤酒 Macau Beer
- 百威啤酒 Budweiser
- 健力士啤酒 Guinness Stout — 55

葡萄酒 | WINES -187 毫升 / ml (瓶/Bottle)

- 凯亚赤霞珠, 智利 (红葡萄酒)
  La Joya Cabernet Sauvignon, Chile (Red Wine) — 90
- 凯亚沙当妮, 智利 (白葡萄酒)
  La Joya Chardonnay, Chile (White Wine) — 90

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以上饮料酒精含量高于1.2%
All alcoholic beverages exceed 1.2% ABV