

喜

粵

CAN  
TON

# 招牌套餐

## SIGNATURE SET MENU

喜粤化皮乳猪件  
Crispy roasted suckling pig

宁波烤豇豆 (冻)  
"Ningbo style" marinated Chinese long beans (cold)

老陈醋海蜇黄瓜  
Marinated jelly fish with cucumber in aged vinegar

松茸花胶炖菜胆  
Double-boiled chicken soup with fish maw, bamboo pith and vegetables

鲍汁鹅掌澳洲鲍鱼  
Braised Australian abalone with goose web in abalone sauce

姜茸茄子蒸珍珠龙趸  
Steamed sliced giant garoupa with minced ginger and eggplant

黄金豆腐煎黑豚肉  
Pan-fried Iberico pork and deep-fried bean curd in spiced salt

松子海胆虾仁炒饭  
Fried rice with sea urchin and shrimp

杨枝甘露拼水果  
Mango juice with pomelo and sago served with fresh fruit

每位澳门币 \$1080  
MOP 1080 per person



厨师精选  
Signature Dish



素菜  
Vegetarian

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

# 精选套餐

## DELUXE SET MENU

鱼子酱片皮乳猪件

Crispy roasted suckling pig with caviar

细葱蟹肉山药

Marinated Alaskan crab meat with fresh Chinese yam

香脆上海素鹅

Pan-fried assorted vegetables and wood ear mushrooms wrapped in bean curd skin

冬虫草刺参炖水鸭

Double-boiled duck soup with Chinese cordyceps and sea cucumber

蚝皇原只南非鲍鱼

Braised South African abalone in oyster sauce

酥炸法国生蚝配辣烧海虾

Deep-fried French oyster and braised prawns in chilli sauce

蒜香露笋炒和牛

Stir-fried wagyu M7 beef with asparagus and crispy garlic

X.O.酱带子黑豚肉爆炒米饭

Fried rice with Iberico pork and scallops in X.O. sauce

官燕雪莲炖木瓜

Bird's nest with braised papaya and snow lotus

每位澳门币 \$1680

MOP 1680 per person



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Signature Dish



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## 头盘小食 APPETIZER

澳门币\$  
MOP

- |  |  |     |
|--|--|-----|
|    | 鱼子酱冰镇鲍鱼<br>Slow cooked abalone with Petrossian caviar                                    | 318 |
|    | 细葱蟹肉山药<br>Marinated Alaskan crab meat with fresh Chinese yam                             | 218 |
|    | 麻辣酱鸭舌<br>Marinated duck tongue in chilli sauce   | 138 |
|  | 田师傅茶熏花鱼<br>Tea-smoked crispy fish fillet with pickled radish                             | 128 |
|  | 五香酱牛肉<br>Marinated beef shank with chilli paste  | 108 |
|  | 七味椒盐百花豆腐<br>Deep-fried bean curd and shrimp with spiced salt                             | 98  |
|  | 香脆上海素鹅<br>Pan-fried assorted vegetables and wood ear mushrooms wrapped in bean curd skin | 98  |
|  | 宁波烤豇豆 (冻)<br>"Ningbo style" marinated Chinese long beans (cold)                          | 88  |
|  | 老陈醋海蜇黄瓜<br>Marinated jelly fish with cucumber in aged vinegar                            | 88  |



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Signature Dish



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## 汤羹 (每位)

SOUP (per person)

澳门币\$  
MOP

冬虫草刺参炖水鸭

Double-boiled duck soup with Chinese cordyceps and sea cucumber

888

红烧佛跳墙

"Buddha jumps over the wall"

Abalone, sea cucumber, fish maw and dried scallops in supreme broth

828

花旗参野山石斛炖鲍鱼鸡

Double-boiled chicken soup with abalone, conch, red date and American ginseng

218

海鲜花胶酸辣汤

Hot and sour seafood soup with fish maw

138



潮州咸菜炖胡椒猪肚

Double-boiled pork stomach with Chaozhou pickles

130



云南野菌养生汤

Double-boiled morel soup with mixed mushrooms

130

每日滋补炖汤

Chef's daily double-boiled soup

108

精选厨师靓汤

Chef's daily soup of the day

68



厨师精选

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## 燕窝 (每位) BIRD'S NEST (per person)

澳门币\$  
MOP

蟹皇云彩燕窝羹

Braised bird's nest soup with crab roe and mixed seafood

468

鸡茸烩燕窝

Braised bird's nest with ground chicken in supreme broth

468



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蟹皇云彩燕窝羹

Braised bird's nest soup with crab roe and mixed seafood

## 鲍鱼和海味

### ABALONE AND DRIED SEAFOOD

澳门币\$  
MOP

蚝皇原只16头吉品鲍 (每位)

Braised Yoshihama 16 head abalone in oyster sauce (per person)

2628

蚝皇原只南非鲍鱼 (每只)

Braised South African abalone in oyster sauce (per piece)

1188

红烧鲍鱼扣花胶 (每位)

Braised abalone with fish maw in oyster sauce (per person)

688

红烧原只澳洲鲍鱼 (每只)

Braised Australian abalone in oyster sauce (per piece)

518

辽参鲍甫扣鹅掌 (每位)

Braised sliced abalone, goose web and Japanese sea cucumber in oyster sauce (per person)

438



麒麟海参蟹柳百花鸡

Steamed chicken with shrimp mousse, sea cucumber and king crab leg

388



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麒麟海参蟹柳百花鸡

Steamed chicken with shrimp mousse, sea cucumber and king crab leg

# 海鲜 SEAFOOD

## 海上鲜 Live seafood

东星斑, 瓜子斑, 老鼠斑, 龙趸仔, 龙脷  
波士顿龙虾, 澳洲龙虾, 肉蟹, 海中虾

Spotted garoupa, red garoupa, Pacific garoupa, giant garoupa, sole fish,  
Boston lobster, Australian lobster, mud crab, king prawn

推荐烹饪方法:

Recommended cooking methods:

清蒸, 上汤焗, 蒜茸粉丝蒸, 姜茸茄子蒸, 辛辣避风塘

Steamed, braised in supreme soup, steamed with garlic and glass noodles,  
steamed with minced ginger and eggplant, sautéed with chilli and crispy garlic

## 选自法国芬迪奇尔蚝 "Fine De Claire" oysters

新鲜生蚝: 蒜茸烧, 脆皮酥炸, 花雕豉汁蒸 (6只)

Fresh shucked oysters with a choice of: grilled with garlic,  
deep-fried with wasabi dip, steamed with Hua Diao and black bean sauce (6 pieces)

汉方干邑海中虾 (500克)

Chinese style drunken prawns (500gram)

香草黑椒焗肉蟹

Baked mud crab with herbs in black pepper sauce

榄角西芹炒桂花蚌

Wok-fried osmanthus mussel with celery and preserved olives

梅酒秋葵炒带子

Stir-fried scallops with okra in plum sake

奶油金沙鸳鸯海虾

Fried prawns 2 ways with egg yolk and wasabi dressing

三杯银鳕鱼煲

Braised codfish fillet in three cup sauce

澳门币\$  
MOP

时价  
Market Price

368

628

488

388

308

288

208



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姜茸茄子蒸东星斑  
Steamed spotted garoupa with minced ginger and eggplant

## 烧烤

### BARBECUE

澳门币\$  
MOP

片皮鸭 (半只/一只)  
Peking duck with condiments (half / whole) 280/500

古法炭烧乳猪件  
Roast suckling pig served with traditional condiments 208

潮莲吊烧鹅  
Roast goose with plum sauce 178

玫瑰豉油鸡  
Poached chicken and baby leek in superior soya sauce 158

蜜汁叉烧  
Barbecue pork with honey sauce 128

 吊烧糯米乳鸽  
Roast pigeon stuffed with Chinese cured meat and glutinous rice 128

脆皮烧腩仔  
Roast pork belly with mustard 98

## 家禽

### POULTRY

喜粤金牌炸子鸡 (半只/一只)  
"Canton" signature crispy chicken (half / whole) 198/388

黑椒珍菌炒鸭胸  
Sautéed duck breast with assorted mushrooms in black pepper sauce 198

烧云腿炒乳鸽脯  
Sautéed pigeon with crispy Yunnan ham 168

罗定豆豉焗三黄鸡  
Braised chicken with onion in black bean sauce 138



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吊烧糯米乳鸽

Roast pigeon stuffed with Chinese cured meat and glutinous rice

## 肉类 MEATS

澳门币\$  
MOP



黑椒芦笋澳洲和牛

Sautéed diced wagyu M7 beef with asparagus and black pepper

388



黄金豆腐煎黑豚肉

Pan-fried Iberico pork and deep-fried bean curd in spiced salt

288

红果梅子扣牛肋肉

Braised beef short ribs with sweet hawthorn jelly and plum sauce

238

雪菜茭白莴笋炒羊肉

Wok-fried sliced lamb with preserved vegetables

228

腿茸津白狮子头

Steamed lion head meatballs with Chinese cabbage and Yunnan ham

138

七味椒盐黑豚排骨

Deep-fried Iberico pork spare-ribs with spiced salt

138



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黄金豆腐煎黑豚肉

Pan-fried Iberico pork and deep-fried bean curd in spiced salt

# 煲仔

## CLAYPOT

澳门币\$  
MOP



鲜鲍刺参美酒鸡煲

Braised chicken with fresh abalone and Japanese sea cucumber

668

梅辣茄子虾球煲

Braised shrimp and eggplant in spicy sauce

208

红烧萝卜牛尾煲

Braised oxtail and carrot

180

红烧海味杂菜煲

Braised diced dried seafood and seasonal vegetables

158

大澳马友虾羔鸡粒豆腐煲

Stewed bean curd with diced chicken and salted fish

148



CANTON



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鲜鲍刺参美酒鸡煲  
Braised chicken with fresh abalone and Japanese sea cucumber

# “有营新煮意”素食餐单

## “GREEN CUISINE” VEGAN MENU

澳门币\$  
MOP



金顶舞菌番茄浸翠苗

168



Poached baby pea shoots and white fungus in fish broth



云南鲜菌丝沙律菜卷配老陈醋丸子

128

Yunnan mushrooms and salad rolls with vinegar pearls



酥脆素肉蔬菜饼配酸辣酱

128

Crispy vegetable cake with chilli sauce



荷仙菇藜麦酿豆腐南瓜汁煮时蔬

128

Braised snow fungus and quinoa stuffed tofu with seasonal baby greens



小米竹笙地三鲜

128

Sweet potato, pumpkin and potato with millet soup



榄菜鲜菌脆米炒饭

128

Fried crispy rice with preserved olive leaves and wild mushrooms



金网菌皇黑松露煎素猪锅贴

128

Pan-fried dumplings with vegetarian pork, wild mushrooms and truffle



金箔黑松露南瓜羹 (每位)

118

Pumpkin soup with gold leaf and black truffle (per person)



各色田园时蔬

110

Daily fresh garden greens

X.O. 酱炒, 蒜茸炒, 蚝油扒, 姜汁炒, 豉油皇白灼, 清炒, 椒丝腐乳炒

Choose from our daily selection of fresh garden greens with:

(X.O. sauce, garlic, oyster sauce, ginger sauce, poached, stir-fried, fermented white bean curd)



豌豆黄

68

Snow pea flour cake



CANTON



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金顶舞菌番茄浸翠苗  
Poached baby pea shoots and white fungus in fish broth

## 厨师长特别推介

### CHEF' S RECOMMENDATION

澳门币\$  
MOP



米椒鲜菌小牛肉

Stir-fried wagyu M7 beef with fresh mushrooms and pickled chilli

468

京葱爆辽参桂花蚌

Stir-fried spiked sea cucumber and Osmanthus mussels with leeks

438

栗子鲍角炆带子

Braised abalone with scallops and chestnuts

388

黑鱼子锅贴虾

Deep-fried shrimp with Petrossian caviar

288

海虾炒农家滑蛋

Stir-fried shrimp with scrambled egg

168

梅菜扣一字排骨

Braised pork ribs with preserved vegetables

168



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米椒鲜菌小牛肉

Stir-fried wagyu M7 beef with fresh mushrooms and pickled chili

## 饺子 DUMPLINGS

喜粤精选点心(虾饺, 带子烧卖, 黑菌素饺)  
"Canton" signature dim sum  
(Prawn dumplings, scallop and prawn "siew mai",  
black truffle and vegetable dumplings)

澳门币\$  
MOP

68

香煎菜肉锅贴  
Pan-fried pork and vegetable dumplings

68

## 粥.粉.面.饭 CONGEE. NOODLE. RICE

和牛极品X.O.酱干炒河粉  
Wok-fried flat rice noodles with sliced wagyu beef in X.O. sauce

198



樱花虾海皇爆炒米饭  
Fried crispy rice with seafood and Sakura shrimps

198

鲜虾野米泡饭  
Rice in shrimp broth with prawns

188

黑松露蛋白炒五谷  
Fried red rice with black truffle, sweet corn, pine nuts and egg white

188

鲜蟹肉瑶柱金菇焖伊面  
Braised e-fu noodles with crab meat, conpoy and enoki mushrooms

188

鲍鱼滑鸡粥 (每位)  
Abalone and chicken congee (per person)

188

韭黄肉丝脆面  
Crispy noodles with shredded pork, beansprouts and yellow chives

128



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樱花虾海皇爆炒米饭  
Fried crispy rice with seafood and Sakura shrimps

## 甜品 DESSERT

澳门币\$  
MOP

冰花官燕 (椰汁、杏汁或红枣桂圆) (每位)  
Double-boiled bird's nest with rock sugar (per person)  
(Coconut milk and almond cream or red date and sun-dried longan)

588



喜粤精美甜品 (芝麻流沙球, 蜂蜜蛋散, 蛋白杏仁茶)  
Canton dessert plate  
(Sesame egg custard ball, deep-fried Chinese pastry drizzled with honey,  
freshly brewed egg white and almond tea)

118

香芒杨枝甘露柚子香草雪糕 (每位)  
Chilled mango and sago with pomelo and vanilla ice cream (per person)

88

生磨蛋白木瓜杏仁茶 (每位)  
Almond cream with snow fungus, papaya and egg white (per person)

88

金桔莲蓉窝饼  
Crispy golden tangerine pastry with lotus paste pancake

68

陈皮红豆沙黑芝麻汤圆 (每位)  
Red bean soup with tangerine peel and black sesame dumplings (per person)

58

桂花蜂蜜龟苓膏 (每位)  
Chilled Chinese herbal pudding with osmanthus and honey (per person)

58

精美水果拼盘 (每位)  
Seasonal fresh fruit platter (per person)

58



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喜粤精美甜品 (芝麻流沙球, 蜂蜜蛋散, 蛋白杏仁茶)

Canton dessert plate

(Sesame egg custard ball, deep-fried Chinese pastry drizzled with honey,  
freshly brewed egg white and almond tea)