主餐單
A LA CARTE
Wok-fried diced beef sirloin with onion and bell peppers in black pepper sauce
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>冰花或椰汁燉官燕</td>
<td>390</td>
<td>Double-boiled superior bird’s nest with your choice of crystal sugar or coconut milk</td>
</tr>
<tr>
<td>鮑魚雞球飯</td>
<td>290</td>
<td>Fried rice topped with diced abalone and chicken</td>
</tr>
<tr>
<td>X.O. 酱蜜豆炒蝦球</td>
<td>190</td>
<td>Wok-fried prawns and honey beans in X.O. sauce</td>
</tr>
<tr>
<td>蜜椒西冷牛肉粒</td>
<td>180</td>
<td>Wok-fried beef sirloin with onion and bell peppers in black pepper sauce</td>
</tr>
<tr>
<td>X.O. 醬爆帶子珊瑚蚌</td>
<td>150</td>
<td>Poached sliced beef sirloin or fish fillet in chili oil</td>
</tr>
<tr>
<td>紅燒枝竹魚柳</td>
<td>140</td>
<td>Braised fish fillet and tofu skin in oyster sauce</td>
</tr>
<tr>
<td>豆豉鲮魚油麥菜</td>
<td>100</td>
<td>Stir-fried Taiwanese lettuce with diced fish in black bean sauce</td>
</tr>
<tr>
<td>滑蛋炒蝦仁</td>
<td>100</td>
<td>Scrambled egg with shrimp</td>
</tr>
<tr>
<td>荷豆蓮藕木耳炒豬頸肉</td>
<td>90</td>
<td>Wok-fried sliced pork neck with snow peas, lotus root and black fungus</td>
</tr>
<tr>
<td>麻婆豆腐 (牛肉)</td>
<td>90</td>
<td>Stewed bean curd with minced beef in chili sauce</td>
</tr>
<tr>
<td>魚香燒茄子</td>
<td>90</td>
<td>Braised eggplant with salty fish and minced pork</td>
</tr>
<tr>
<td>香脆咕嚕肉</td>
<td>90</td>
<td>Sweet and sour pork</td>
</tr>
</tbody>
</table>

Restaurant supply of vegetarian and vegan menus are available upon request. All prices are subject to 10% service charge.
四季节火汤
Soup of the day

经典酸辣汤
Classic hot and sour soup

鲍片鸡球粥
Abalone and chicken congee

菠菜苗拆鱸鱼粥
Minced striped bass and baby spinach congee

状元及第粥
Meat balls with pork liver and pork tripe congee

皮蛋咸肉粥
Salted pork and century egg congee

mop 50 明火白粥
Soybean flavor congee

mop 50 老友鬼鬼
Deep-fried Chinese croissant

mop 200 香荽牛肉腸粉 (6:30 a.m. - 11:30 a.m.)
Minced beef and coriander rice roll

mop 90 出爐叉燒腸粉 (6:30 a.m. - 11:30 a.m.)
Barbecued pork rice roll

レストラン供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request
所有價目須另加10%服務費 All prices are subject to 10% service charge
APPETIZERS

冰花醉雞
Chilled marinated chicken with Huadiao wine
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>香辣小黃魚 (Spicy marinated yellow croaker)</td>
<td>90 mop</td>
</tr>
<tr>
<td>冰花醉雞 (Chilled marinated chicken with Huadiao wine)</td>
<td>70</td>
</tr>
<tr>
<td>海蜇燻蹄 (Marinated jellyfish and sliced pork knuckle with sesame oil)</td>
<td>60</td>
</tr>
<tr>
<td>夫妻肺片 (Chilled spicy beef offal platter)</td>
<td>60 mop</td>
</tr>
<tr>
<td>蒜味拍黃瓜 (Marinated cucumber with garlic)</td>
<td>50</td>
</tr>
</tbody>
</table>
Steamed dried bean curd skin roll with pork, shrimp, carrot, mushroom, ginger and onion sauce
蟹粉湯包
Steamed pork dumplings with crab meat and crab roe

南翔小籠包
Steamed Shanghaiese dumplings with minced pork

北京水餃
Steamed Beijing pork dumplings with green beans

京式蔥油餅
Northern style pan-fried spring onion pancake

煎鍋貼
Potsticker

家常肉餅
Homemade Chinese pork cake

西湖蘆蛋蒸餃
Steamed dumplings with egg and zucchini

薑蔥鮮竹卷
Steamed dried bean curd skin roll with pork, shrimp, carrot, mushroom, ginger and onion sauce

蔥油花卷
Steamed spring onion rolls

東北大肉包
Steamed bun with pork belly and scallion

手拉銀絲卷 (蒸或炸)
Silver thread rolls, steamed or deep-fried

所有價目須另加 10% 服務費  All prices are subject to 10% service charge
蟹皇蒸燒賣
Steamed pork dumplings with crab coral
紅8蝦餃皇
Steamed prawn dumplings

蟹皇蒸燒賣
Steamed pork dumplings with crab coral

鮮蝦菜苳餃
Steamed prawn and baby spinach dumplings

雜菜素春卷
Deep-fried vegetable spring rolls

妙醬蒸鳳爪
Steamed chicken feet with homemade sauce

蜜味叉燒包
Steamed barbecued pork buns

mop
60

50

40

40

Restaurant supply vegetarian and vegan menus available upon request. All prices are subject to 10% service charge.
ROASTED BEIJING DUCK

11:30 a.m. - 11:00 p.m.
京典果木烤鴨
Classic Beijing duck from the wood fire oven with condiments

80

明爐京醬烤鴨卷
Sliced roasted duck wrapped with pancake

80

麻香手撕烤鴨
Chilled shredded roasted duck with sesame paste

110

海蜇西芹炒鴨絲
Wok-fried shredded roasted duck and jellyfish with celery

110

豉汁涼瓜炒火鴨片
Wok-fried sliced roasted duck with bitter melon in black bean sauce

110
BARBECUED MEAT

11:30 a.m. - 6:30 a.m.
蜜汁黑毛豬叉燒
Barbecued Iberico pork flavored with malt syrup

燒味雙拼
Combination of any two barbecued items

脆皮烤乳豬
Barbecued suckling pig

潮蓮燒鵝
Roasted goose

澳門脆燒腩
Roasted crispy pork belly

頭抽豉油雞
Marinated chicken with supreme soy sauce

白切清遠雞
Poached chicken served with chopped ginger oil

絲苗白飯
Steamed rice

mop
170

150

150

110

100

20

餐廳供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request
所有價目須另加10%服務費 All prices are subject to 10% service charge
Barbecued Meat with Rice

11:30 a.m. - 6:30 a.m.
黑毛豬叉燒煎蛋飯
Barbecued Iberico pork and fried egg with rice

蜜汁黑毛豬叉燒飯
Barbecued Iberico pork with rice

燒味雙拼飯
Barbecued combination with rice

潮蓮燒鵝飯
Roasted goose with rice

澳門脆腩飯
Roasted crispy pork belly with rice

脆皮乳豬飯
Barbecued suckling pig with rice

香露油雞飯
Supreme soy sauce chicken with rice

白切清遠雞飯
Poached chicken with rice

mop
130

120

100

90

90

80

80

餐廳供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request
所有價目須另加 10% 服務費 All prices are subject to 10% service charge
特 色 麵 食
REGIONAL ASIAN NOODLES

越南河粉
Vietnamese sliced beef with rice noodles in clear soup
越南白灼肥牛湯河粉
Vietnamese sliced beef with rice noodles in clear soup

沙爹金菇鮮牛肉湯通粉
Satay flavored sliced beef, enoki mushroom and macaroni

130

100

mop

mop

豬脆骨酸辣湯米線
Braised pork cartilage and vermicelli in hot and sour soup

日式叉燒湯拉麵
Japanese sliced barbecued pork ramen

沙爹金菇鮮牛肉湯通粉
Satay flavored sliced beef, enoki mushroom and macaroni

餐廳供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request
所有價目須另加 10% 服務費 All prices are subject to 10% service charge
Noodles Tossed or in Soup

Shrimp wonton noodle soup
8 原汁牛筋腩面
Braised beef brisket noodle soup

南乳豬手面
Braised pork knuckle with fermented red bean paste noodle soup

60

60

60

8 鲜蝦雲吞面或凍雲吞
Shrimp wontons, with or without noodles

潮州魚蛋湯麵
Homemade fish balls noodle soup

越南猪杂米粉
Vietnamese pork and pork offal vermicelli soup

撈粉另加澳門幣10元
Additional mop 10 surcharge for tossed noodles

可選擇生麵，米粉或河粉
Your selection of egg noodles, vermicelli or rice noodles
北方拉麺
NORTHERN CHINESE NOODLES

擔擔麺
Classic dan dan noodles
<table>
<thead>
<tr>
<th>No.</th>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>80</td>
<td>西紅柿雞蛋滷麵 (Tossed noodles with fungus, tomato and egg)</td>
<td></td>
</tr>
<tr>
<td>80</td>
<td>老北京肉丁炸醬麵 (Traditional Beijing style tossed noodles with minced pork and yellow bean sauce)</td>
<td>80</td>
</tr>
<tr>
<td>80</td>
<td>酢菜肉絲湯拉麵 (Shredded pork and pickled vegetables noodle soup)</td>
<td>80</td>
</tr>
<tr>
<td>80</td>
<td>紅燜羊腩拉麵 (Braised spicy lamb and turnip noodle soup)</td>
<td>80</td>
</tr>
<tr>
<td>80</td>
<td>擔擔麵 (Classic dan dan noodles)</td>
<td>80</td>
</tr>
</tbody>
</table>

**可選擇拉麵或手幹麵**
*Your choice of thick or thin handmade noodles*

*All prices are subject to 10% service charge*
Fried rice with egg white, crab meat and Jinhua ham
雲腿蟹肉蛋白炒飯
Fried rice with egg white, crab meat and Jinhua ham

欖菜欖角牛鬆炒飯
Fried rice with minced beef, pickled vegetables and black olive

揚州炒飯
Yangzhou style fried rice

豉汁涼瓜排骨飯
Steamed rice with diced pork ribs and bitter melon in black bean sauce

瑤柱翠瓜肉碎金湯飯
Conpoy and minced pork with zucchini in salted egg drop rice soup

滑蛋蝦仁飯
Steamed rice with shrimp in scrambled egg sauce

鮮茄蛋牛肉飯
Steamed rice with sliced beef sirloin, fried egg and tomato

馬拉盞花枝蝦仁燴米
Braised vermicelli with shrimp and cuttlefish in shrimp paste

乾炒西冷牛肉河粉
Fried rice noodles with sliced beef sirloin

羅漢上素炒麵
Pan-fried noodles with assorted mushroom

豉油皇肉絲炒麵
Fried noodles with shredded pork and bean sprouts in soy sauce

清炒素菜
Stir-fried mixed vegetables

西蘭花、蘆筍或蜜豆
Broccoli, asparagus or honey beans

菜遠、芥蘭、唐生菜或油麥菜
Choy Sum, kale, Chinese lettuce or Taiwanese lettuce

蔬菜可選擇 清炒、馬拉盞、白灼或腩汁
Your selection of stir-fried, shrimp paste flavored, poached or beef brisket sauce for vegetables

All prices are subject to 10% service charge
DESSERTS

冰鎮菠蘿油
Pineapple bun with butter
楊枝甘露
Chilled mango and sago cream with pomelo

班蘭椰汁千層糕
Pandan coconut cake

星洲喳咋
Sweet red bean soup with taro and sago in coconut flavored

流沙煎堆仔
Crispy sesame glutinous dumplings with egg yolk custard

奶油豬仔包
Crispy bun with condensed milk

冰鎮菠蘿油
Pineapple bun with butter

餐廳供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request
所有價目須另加10% 服務費 All prices are subject to 10% service charge
飲料
DRINKS
<table>
<thead>
<tr>
<th>酒款</th>
<th>单价</th>
<th>饮料</th>
<th>单价</th>
</tr>
</thead>
<tbody>
<tr>
<td>古越龙山八年 (500毫升)</td>
<td>250</td>
<td>朝日、喜力</td>
<td>60</td>
</tr>
<tr>
<td>Gu Yue Long Shan 8 Years Old (500ml)</td>
<td></td>
<td>Asahi, Heineken</td>
<td></td>
</tr>
<tr>
<td>洋河大曲 52% (480毫升)</td>
<td>480</td>
<td>西班牙新星</td>
<td>70</td>
</tr>
<tr>
<td>Yang He Da Qu – Blue Porcelain 52% (480ml)</td>
<td></td>
<td>Estrella Damm Inedit</td>
<td></td>
</tr>
<tr>
<td>五粮液 52% (225毫升)</td>
<td>1,380</td>
<td>澳门啤酒、青岛</td>
<td>50</td>
</tr>
<tr>
<td>Wu Liang Ye 52% (225ml)</td>
<td></td>
<td>Macau Beer, Tsing Tao</td>
<td></td>
</tr>
<tr>
<td>贵州茅台 53% (200毫升)</td>
<td>2,500</td>
<td>可口可樂、零度可樂、原味可樂、雪碧</td>
<td>45</td>
</tr>
<tr>
<td>Kweichow Moutai 53% (200ml)</td>
<td></td>
<td>Coca-Cola, Coke Zero, Diet Coke, Sprite</td>
<td></td>
</tr>
<tr>
<td>贵州茅台 53% (500毫升)</td>
<td>4,800</td>
<td>乾薑水、檸檬汽水、柠省水、汤力水</td>
<td>45</td>
</tr>
<tr>
<td>Kweichow Moutai 53% (500ml)</td>
<td></td>
<td>Fever Tree Ginger Ale, Lemonade, Soda Water, Tonic Water</td>
<td></td>
</tr>
</tbody>
</table>

餐厅供应素食菜单及纯素菜单。Vegetarian and Vegan menus are available upon request。所有项目均含10%服务费。All prices are subject to 10% service charge。
| 礦泉水  
Mineral Water |
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>普娜礦泉水 (750 毫升)</td>
</tr>
<tr>
<td>Aqua Panna (750ml)</td>
</tr>
<tr>
<td>聖培露有汽礦泉水 (750 毫升)</td>
</tr>
<tr>
<td>San Pellegrino (750ml)</td>
</tr>
</tbody>
</table>

| 咖啡及茶  
Coffees & Teas |
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>mop</td>
</tr>
<tr>
<td>意大利泡沫咖啡、咖啡、</td>
</tr>
<tr>
<td>Cappuccino, Coffee,</td>
</tr>
<tr>
<td>雙份特濃咖啡、牛奶咖啡</td>
</tr>
<tr>
<td>Double Espresso, Latte</td>
</tr>
<tr>
<td>特濃咖啡</td>
</tr>
<tr>
<td>Espresso</td>
</tr>
<tr>
<td>摩卡咖啡</td>
</tr>
<tr>
<td>Mocha</td>
</tr>
<tr>
<td>港式奶茶、檸檬茶</td>
</tr>
<tr>
<td>Hong Kong Style Milk Tea, Lemon Tea</td>
</tr>
<tr>
<td>柑桔蜂蜜、柚子茶</td>
</tr>
<tr>
<td>Calamansi Lime with Honey, Citron Tea</td>
</tr>
<tr>
<td>mop</td>
</tr>
<tr>
<td>40</td>
</tr>
<tr>
<td>35</td>
</tr>
<tr>
<td>45</td>
</tr>
<tr>
<td>45</td>
</tr>
<tr>
<td>50</td>
</tr>
</tbody>
</table>
鮮榨果汁
Freshly Squeezed Juices

胡蘿蔔
Carrot

Apple

新鮮果汁
Fresh Juices

芒果、橙、西瓜
Mango, Orange, Watermelon

菠蘿
Pineapple

沙冰・果雜
Tropical Smoothies & Squash

mop
50 芒果沙冰、士多啤梨沙冰
Mango Smoothie, Strawberry Smoothie

60 檸檬雜飲、鮮橙雜飲
Lemon Squash, Orange Squash

mop
60
特配茶 Signature Tea
紅8特色茶 50
Red 8 Signature Tea

白茶 White Tea
老白茶 280
Aged White Tea

黑茶 Dark Tea
三十年熟普洱 160
30 Years Ripe Pu Erh
宮廷普洱 60
Royal Pu Erh

烏龍茶 Oolong Tea
老枞水仙 80
Old Tree Shuxian

紅茶 Black Tea
正山小種 70
Lapsan Souchong

花茶 Scented Tea
茉莉龍珠 60
Superior Oriental Jasmine Pearls

西式茶 Western Tea
英式早餐茶、伯爵茶、洋甘菊、薄荷茶 45
English Breakfast, Earl Grey, Chamomile, Peppermint

Restaurant supply vegetarian and vegan menus upon request.
All prices subject to 10% service charge.