



巴黎轩精选
La Chine Eiffel Tower Specialties



潮式冻食澳洲大龙虾 (需提前4小时预订)
Chilled Australian lobster (4 hours advanced order)

3,288

厨师精选 Eiffel Tower Signature

素菜 Vegetarian

辣 Spicy

可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.



浓虾汤脆米东星斑 (供2 - 4位)

Poached star grouper in prawn broth with crispy rice (for 2 - 4 people)

时价 Market price

蟹粉扒原只大花胶 (6 - 7头)

Braised whole fish maw with crab meat and roe (180 - 210 grams)

2,888

乳猪蜜饯云腿三叠

Crispy suckling pig with honey glazed preserved ham, caviar and pastry puff

368

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🍴 脆米浓虾汤波士顿龙虾泡饭

Poached Boston lobster in superior prawn broth served with crispy rice

588

🍴 厨师精选 Eiffel Tower Signature

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🌶️ 辣 Spicy

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 烟熏香茅BB鸽

Smoked baby pigeon in lemongrass flavor

158

 碳烤黑毛猪叉烧

Wood oven-roasted Iberico pork char siu

328



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Appetizers
头盘
小食



葱油蛭子皇配手指柠檬
Marinated Scottish razor clams with scallion and finger lime

188

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草莓鹅肝配馒头

Five spices scented strawberry foie gras with crispy buns

238

青芥末花螺

Fresh sea whelks in wasabi dressing

208

玫瑰啫喱海蜇花

Chilled jelly fish with rose vinegar jelly

198

云南烧椒伴低温慢煮鲜鲍鱼

Slow-cooked abalone with Yunnan spicy sauce

198

北极贝配烟熏茄子

Marinated Atlantic clams with smoked eggplant and soya sauce

128

嫣红雪梨配意大利黑醋丸子

Marinated Chinese pear with hawthorn and balsamic vinegar pearl

128

秋葵卷配醋啫喱和芥末酱油

Emerald Okra rolls with vinegar jelly in signature dressing

88

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Chilled Seafood On Ice
冰鎮海鮮



人 豪华海鲜拼盘

The Eiffel seafood tower

阿拉斯加蟹脚3件, 波士顿龙虾1只, 生蚝6只, 甜虾刺身3只, 蛭子皇2只, 日本带子刺身2只, 黑青口8只, 海胆刺身50克

3 Alaska crab legs, 1 Boston lobster; 6 assorted oysters, 3 Botan prawn sashimi, 2 razor clams, 2 scallop sashimi, 8 black mussels and 50g sea urchins

1,988

人 厨师精选 Eiffel Tower Signature

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厨师精选海鲜拼盘

Chef's seafood tower

波士顿龙虾1只, 鲍鱼2只, 甜虾刺身2只,
生蚝4只, 北极贝4只, 青口4只

1 Boston lobster, 2 abalones, 2 Botan prawns sashimi,
4 assorted oysters, 4 surf clams and 4 mussels

1,028

法国吉拉多生蚝 (每只)

Gillardeau oyster (per piece)

被誉为“海鲜中的贵族”的法国吉拉多生蚝, 肉质肥美, 口感鲜甜, 带有特有的坚果味。

88

法国白珍珠生蚝 (每只)

White pearl oyster (per piece)

78



所有冰镇海鲜均配上秘制配料及酱汁

Seafood on ice platters are served with our signature condiment selection

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Soups
汤羹



黑蒜螺头花胶炖土鸡汤

Double-boiled chicken soup with fish maw, sea whelk and black garlic

258

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 巴黎铁塔至尊迷你佛跳墙 (鲍鱼, 海参, 花胶, 元贝, 羊肚菌和松茸)
"Buddha jumps over the Eiffel tower soup" with abalone, sea cucumber, fish maw, conpoy, morel and matsutake mushroom

558

 浓汤花胶竹笙燕窝羹
Superior chicken soup with fish maw, bamboo pith and bird's nest

448

 阿拉斯加蟹肉花胶酸辣羹
Hot and sour soup with fish maw and Alaskan crab meat

198

 文思豆腐翡翠羹
Vegetable and bean curd soup

108



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Barbecue
明炉
烧烤



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古法脆皮盐焗鸡 (需时25分钟)

Oven-baked chicken with rock salt, ginger and spring onion (25 minutes preparation time)

全只 **398**
whole

明炉金牌烧鹅

Oven-roasted goose served with plum sauce

全只 **828** 半只 **458** 份 **328**
whole half portion

金牌蒜香炸子鸡

Crispy farm chicken with garlic

全只 **388** 半只 **228**
whole half

脆皮烧腩肉

Crispy roasted pork belly

198

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鮑魚海味
Abalone Dried Seafood



宫廷黄焖花胶扒 (每位)
Braised fish maw with superior broth (per person)

728

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蚝皇日本20头吉品鲍 (每位)

Braised Japanese 20 head "Iwate" abalone in oyster sauce (per person)

2,388

花菇扒澳洲3头鲍鱼 (每位)

Braised Australian 3 head abalone with dried mushroom and vegetable (per person)

558

红烧北海道辽参 (每位)

Braised Hokkaido sea cucumber in oyster sauce (per person)

528

 巴黎轩烩三宝 (每位)

La Chine three treasures (per person)

秘制红烧鲍鱼, 宫廷黄焖花胶, 葱烧虾子海参

Braised abalone in oyster sauce, fish maw with golden superior broth, sea cucumber with shrimp roe and spring onion

498

鲍汁扣虾子海参鹅掌

Braised sea cucumber and goose web with shrimp roe and spring onion

328

Live Seafood
生猛
海鲜



菲律宾大肉蟹

Philippines live crab

姜葱焗大肉蟹 / X.O.酱萝卜糕炆大肉蟹 / 🌶️ 南洋辣椒煮大肉蟹配脆锅巴

Stir-fried crab with ginger and spring onion / Wok-fried crab with turnip cake and X.O. sauce /

🌶️ Wok-fried crab with chili paste served with crispy rice cracker

时价 Market price

瓜子斑/东星斑/老虎斑

Seed grouper / Star grouper / Tiger grouper

可选择: 清蒸或油浸

Steamed with soy sauce or deep-fried

时价 Market price

象拔蚌 (需提前24小时预订)

Geoduck (24 hours advanced order)

象拔蚌两食 Geoduck served in 2 courses

刺身及蚌胆生滚粥 / X.O.酱芦笋爆炒象拔蚌

Fresh geoduck sashimi and congee /

Stir-fried geoduck with asparagus and X.O. sauce

时价 Market price

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波士顿龙虾

Boston lobster

二十年陈年花雕蛋白蒸波士顿龙虾 / 芝士或上汤焗龙虾配伊面

Steamed Boston lobster with Chinese aged "Hua Diao" wine and egg white /

Oven-baked Boston lobster with E-Fu noodle and creamy cheese sauce /

Stewed Boston lobster with E-Fu noodle in superior broth

588

澳洲龙虾

Australian lobster

 古法避风塘炒龙虾 / 芝士或上汤焗龙虾配伊面

 Wok-fried Australian lobster with garlic and chili in "Bi fong tong" style /

Oven-baked Australian lobster with E-Fu noodle and creamy cheese sauce /

Stewed Australian lobster with E-Fu noodle in superior broth

时价 Market price



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Main Courses

甄选 主菜



🌿 风车芥兰干葱榄角炒虾球
Wok-fried prawn with kale, shallot and olives

308

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蟹黄富贵石榴球

Crab roe prosperity pockets with egg white and crab meat , steamed broccoli and romanesco

328

琉璃松露虎虾球 (每位)

Crystal glazed jumbo prawn with truffle sauce and steamed pak choi (per person)

368

南洋酱手撕酥东星斑 (每位)

Crispy fried star grouper fillet with homemade spicy chili sauce (per person)

288

淮山百花羊肚菌

Yunnan Morel mushrooms stuffed with shrimp paste in abalone sauce

258

脆炸杏片百花小棠菜

Deep-fried shrimp paste and green brassica with sliced almond

218

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黑醋骨伴蜜瓜脆奶

Black vinegar glazed US pork ribs with crispy-fried honeydew melon cake

268



金瑶海鲜扒菠菜豆腐

Braised spinach bean curd with assorted seafood and crispy conpoy

218

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无花果爆炒A5和牛

Wok-fried Kagoshima A5 Wagyu beef with asparagus, mushroom and fig

898

  蒜香黑椒牛柳粒配琥珀核桃

Wok-fried prime beef with walnuts, garlic and black pepper sauce

418

如意百合甜豆炒带子

Stir-fried Australian scallops with ruyi lily bulbs and sweet green beans

328

   星洲煮虾球配蒸馒头

Stir-fried prawn with homemade spicy chill sauce served with steamed buns

328

  粤式鸡丁烩鹅肝

Stir-fried chicken and foie gras with cashew nut

248

  怀旧虾多士

Traditional deep-fried shrimp toast

188

酥炸吉拉多生蚝 (2只起)

Deep-fried Gillardeau oyster (minimum order 2 pieces)

88 / 只 piece



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Clay Pot Specialties
特色煲仔菜



 葱味三杯汁脆鱼粒
Stir-fried fish fillet with Thai basil and garlic
348

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明炉柱候萝卜牛肋肉

Braised beef short rib and tendon with turnip

338

巴黎轩一品海味煲: 鹿筋, 海参, 鲍脯, 花胶, 带子, 虾球 (供2 - 4位)

La Chine supreme cocotte with deer tendon, sea cucumber, abalone, scallop, prawn (for 2 - 4 people)

1,788

虾米酱韩国海参焖走地鸡

Braised free range chicken with Korean sea cucumber in fragrant shrimp paste

308

 鱼香花胶茄子煲

Braised eggplant with fish maw and preserved salted fish

308

石锅生啫金钩芥兰

Stir-fried Kale with dried shrimp, shallot and garlic served in stone clay pot

178

啫啫唐生菜

Stir-fried Chinese lettuce with shrimp paste

138



 金舞茸番茄浸有机菠菜

Poached spinach with Maitake mushroom and tomato in pumpkin soup

188

 竹笙黄耳罗汉上素

Stir-fried vegetable delight with bamboo pith and yellow fungus

188

 温公粗斋煲

Stewed mushrooms and assorted vegetables with fermented red bean curd

188

 榆耳红烧菠菜豆腐

Braised spinach bean curd with wild mushroom and yellow fungus

178

 鲜百合野菌玉子福袋伴时蔬
Steamed bean curd stuffed with lily bulb and mushroom
168

 黑松露珍菌炒饭
Fried rice with assorted mushroom and black truffle
168

 河畔水芹香
Stir-fried honey bean with lotus root and water chestnut
148

 嫣红雪梨配意大利黑醋丸子
Marinated Chinese pear with hawthorn and balsamic vinegar pearl
128

 文思豆腐翡翠羹
Vegetable and bean curd soup
108

 各色田园时蔬
Choose your daily selection of fresh garden greens
108





粉面飯
Noodles, Rice

人 海鮮烩两面黄
Braised assorted seafood with crispy noodle
288



人 香浓鸡汤手工菠菜拉面 (每位)
Hand-pulled spinach la mian in superior chicken soup (per person)
138



人 厨师精选 Eiffel Tower Signature

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A 脆米浓虾汤波士顿龙虾泡饭

Poached Boston lobster in superior prawn broth served with crispy rice

588

南非鲍鱼鸡粒烩饭

Braised rice with diced South African abalone and chicken

288

巴黎轩海鲜炒饭

Seafood fried rice with Hokkaido scallop and crispy conpoy

238

金瑶鲜蟹肉桂花炒米粉

Stir-fried vermicelli with crab meat, conpoy and bean sprouts

208

A 干炒安格斯牛肉河粉

Wok-fried flat rice noodle with sliced US beef and bean sprouts

198



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Desserts
甜品



人 杨枝甘露配芒果雪糕

Chilled mango pomelo sago soup with mango sorbet, fresh mango and pink grapefruit

78

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人 紫薯雪媚娘
Sweet purple potato mochi
75



人 雪燕桃胶炖原个雪梨
Stewed pear sweetened soup with peach gum and tragacanth gum
98

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椰皇燕窩炖桃胶配莲花棉花糖

Double-boiled coconut sweetened soup with bird's nest, peach gum and pandan "lotus flower"

698

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素菜 Vegetarian

辣 Spicy

可持续发展海鲜 Sustainable Seafood

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert your server prior to ordering.

所有价格以澳门元计算，并须另加10%服务费。图片仅供参考。All prices are in MOP and subject to 10% service charge. Photo for reference only.

龟苓膏配香草雪糕

Tortoise jelly with vanilla ice cream

88

蛋白杏仁茶

Sweet almond tea with egg white

88

椰香南瓜奶冻糕

Chilled coconut and pumpkin pudding

75

姜汁撞奶

Ginger buffalo milk curd with ginger candy biscuit

68

厨师精选 Eiffel Tower Signature

素菜 Vegetarian

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