

台号: _____ 人数: _____ 落单人: _____
Table No: _____ No. of Pax: _____ Order by: _____

早餐 / BREAKFAST

供应时间由早上七时至十一时 AVAILABLE FROM 7:00 TO 11:00

中式早餐 / Chinese Breakfast ----- 138

请选择一款饮品及一款食品 / Please select one drink and one food item

- 豆奶 Soy milk 中国茶 Chinese tea
- A. 瑶柱海螺鸡球粥配虾子捞面
Sliced sea conch, conpoy and chicken congee served with tossed egg noodles with shrimp roe
- B. 鲍鱼带子鲜虾肠配瑶柱咸排骨粥
Abalone, scallop and shrimp rice rolls served with salted spare rib and conpoy congee
- C. 韭黄虾球炒面配皮蛋瘦肉粥
Stir fried noodles with shrimp and chives served with century egg and lean pork congee

西式早餐 / Western Breakfast ----- 128

自选双蛋多士早餐 / Two eggs with toast

- 单面煎 Sunny side up 双面煎 Over easy 炒蛋 Scrambled
- 配 / with your choice of
- 午餐肉 Luncheon meat 香肠 Sausage 培根 Bacon
- 热 Hot 冷 Cold
- 港式咖啡 Hong Kong style coffee
- 港式奶茶 Hong Kong style milk tea
- 柠檬茶 Lemon tea

面包 / 多士 / BREAD / TOAST

- 奶油脆皮猪仔包 ----- 32
Crispy bun with condensed milk and butter
- 牛油柠檬蜜糖脆皮猪仔包 ----- 32
Crispy bun with lemon honey and butter
- 辣鱼脆皮猪仔包 ----- 68
Crispy bun with spicy sardine
- 冰火菠萝包 ----- 32
Pineapple bun with chilled butter
- 法兰西多士配花生酱或咖央 ----- 38
French toast with peanut butter or kaya jam
- 咸牛肉炒蛋菠萝包 ----- 68
Corned beef and scrambled egg pineapple bun
- 叉烧炒蛋菠萝包 ----- 80
Barbeque pork and scrambled egg pineapple bun

主菜 / MAIN DISHES

- 四季时蔬 ----- 78
Seasonal vegetables
- 可选 煮法
Select Cooking method
- 生菜 Lettuce 白灼 Poached
- 菜心 Choi sum 清炒 Stir fried
- 西兰花 Broccoli 蒜蓉炒 Stir fried with garlic
- 干煸四季豆 ----- 90
Stir fried green beans with minced pork and chili
- 麻婆豆腐 ----- 98
"Mapo" style braised bean curd with minced pork
- 农家小炒肉 ----- 108
Stir fried sliced pork belly with chili
- 重庆辣子鸡 ----- 115
"Chongqing" style fried chicken with dried chili and peanuts
- 脆香咖喱排骨 ----- 118
Deep fried crispy spare ribs in curry flavor
- 金沙凉瓜炒虾球 ----- 130
Stir fried bitter melon with shrimp and salted egg yolk
- 辣椒斑球配馒头 ----- 158
Crispy garoupa fillet with chili sauce served with Chinese bun
- 白胡椒笋花胶排骨猪肚煲 ----- 168
Stewed pork spare rib, fish maw, pork tripe and asparagus lettuce with white pepper in clay pot
- 香葱酱焖鲍鱼栗子鸡煲 ----- 198
Stewed chicken and abalone with chestnut shallot sauce served in clay pot
- 红烧鲍鱼拌鹅掌 ----- 488
Braised Australian abalone with goose webs in oyster sauce

汤面 / SOUP NOODLES

- 港式午餐肉煎蛋公仔面 ----- 78
"Hong Kong" style luncheon meat and pan-fried egg with instant noodles
- 鱼蛋片头鱼汤米线 ----- 88
Fish ball and fish cake soup rice vermicelli
- 香煎猪扒炸鸡肠煎蛋公仔面 ----- 90
"Hong Kong" style pork chop, chicken sausage and pan-fried egg with instant noodles
- 鲜虾云吞面 ----- 98
Traditional prawn wonton with noodles in soup
- 港式沙嗲牛肉煎蛋公仔面 ----- 115
"Hong Kong" style satay sliced beef and pan-fried egg with instant noodles

港式靚汤 / SOUP

- 时日靚汤 ----- 55
Soup of the day
- 港式罗宋汤配脆皮猪仔包片 ----- 78
"Hong Kong Style" bortsch with crispy sliced bread
- 鲍鱼花胶瑶柱排骨炖鹿茸菌汤 ----- 158
Double boiled abalone soup, fish maw, conpoy and antler fungus

饮品 / BEVERAGES

		热 Hot	冷 Cold	
豆奶	Soy milk	<input type="checkbox"/>	<input type="checkbox"/>	38
港式咖啡	Coffee (Hong Kong style)	<input type="checkbox"/>	<input type="checkbox"/>	38
港式奶茶	Milk tea (Hong Kong style)	<input type="checkbox"/>	<input type="checkbox"/>	38
特式鸳鸯	Yuen Yeung (tea & coffee mix)	<input type="checkbox"/>	<input type="checkbox"/>	38
柠檬茶	Lemon tea	<input type="checkbox"/>	<input type="checkbox"/>	38
好立克	Horlicks	<input type="checkbox"/>	<input type="checkbox"/>	38
阿华田	Ovaltine	<input type="checkbox"/>	<input type="checkbox"/>	38
柚子茶	Pomelo tea	<input type="checkbox"/>	<input type="checkbox"/>	38
港式珍珠奶茶	Bubble milk tea (Hong Kong style)	<input type="checkbox"/>	<input type="checkbox"/>	38
越南咖啡	Vietnam drip coffee	<input type="checkbox"/>	<input type="checkbox"/>	38

特式冻饮 / SPECIALTY COLD DRINK

- 红豆冰 Red bean ice ----- 38
- 越式青柠苏打 Vietnamese lime soda ----- 38
- 香草芒果冰 Mango vanilla ice ----- 38
- 泰式龙眼冰 Nam lam yai ----- 38

各类果汁 / FRUIT JUICE

- 西柚汁 Grapefruit 芒果汁 Mango ----- 50
- 苹果汁 Apple 菠萝汁 Pineapple ----- 50
- 红莓汁 Cranberry ----- 50
- 鲜榨西瓜汁 Fresh watermelon juice ----- 50
- 鲜榨橙汁 Fresh orange juice ----- 50

汽水 / SOFT DRINK

- 可口可乐 Coca Cola 忌廉苏打水 Cream soda --- 35
- 零度可乐 Coca Cola no sugar 雪碧 Sprite ----- 35
- 干姜水 Ginger ale ----- 35

自制过滤水及矿泉水 / HOUSE-FILTERED & MINERAL WATER

- 自制纯净水 (750毫升) HouseFiltered still water (750ml) ----- 38
- 依云 (330毫升) Evian (330ml) ----- 45
- 普娜 (1,000毫升) Acqua Panna (1,000ml) ----- 80
- 自制气泡水 (750毫升) HouseFiltered sparkling water (750ml) --- 38
- 巴黎 (330毫升) Perrier (330ml) ----- 45

奶昔 / MILK SHAKE

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

啤酒 / BEER

- 澳门 330毫升 4.6度 Macau 330ml 4.6% Alc ----- 55
- 青岛 330毫升 4.7度 Tsingtao 330ml 4.7% Alc ----- 55
- 朝日 330毫升 5度 Asahi 330ml 5% Alc ----- 55
- 科罗娜 330毫升 4.5度 Corona 330ml 4.5% Alc ----- 55
- 喜力 330毫升 5度 Heineken 330ml 5% Alc ----- 55
- 法国巴黎人黑啤酒 330毫升 5.5度 La Parisienne (La Brune) 330ml 5.5% Alc -- 78
- 法国巴黎人白啤酒 330毫升 5.5度 La Parisienne (La Rousse) 330ml 5.5% Alc 78
- 沃斯坦比尔森, 德国 330毫升 0度 Warsteiner, Germany 330ml 0% Alc ----- 88

葡萄酒-187毫升12.5度 / WINE-187ML 12.5% Alc

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

东南亚美食 / FROM SOUTH-EAST ASIA

-  泰式炒通菜 ----- 85
Stir fried water spinach with garlic, chili and oyster sauce
-  台湾牛肉面 ----- 110
Spicy Taiwanese beef noodles
-  紫苏煎蛋炒肉碎配白饭 ----- 115
Stir fried minced pork with Thai basil served with fried egg and steamed rice
- 现烤猪颈肉 ----- 120
Grilled pork neck with homemade sauce
- 越式牛什汤河 (牛丸, 牛腩, 牛肉片) ----- 125
Vietnamese beef "Pho" with beef balls, beef brisket, sliced beef and rice noodles in beef broth
-   新加坡叻沙 ----- 128
"Singapore" laksa with king prawns, fish fillet and bean curd puff in rich coconut broth
-  印度奶油咖喱鸡配白米饭与印度煎饼 ----- 145
Indian butter chicken curry with steamed rice and "roti paratha"

粉, 面, 饭, 小炒 / NOODLES, RICE AND WOK FRIED

-  咸鱼鸡丝炒饭 ----- 88
Wok fried rice with shredded chicken and salted fish
- 港式叉烧炒蛋盖饭 ----- 88
"Hong Kong" style barbeque pork with scrambled egg rice
- 豉椒排骨配白饭与煎蛋 ----- 95
Braised spare ribs and peppers in black bean sauce served with steamed rice and pan fried egg
- 怀旧干炒牛河 ----- 108
Traditional wok fried flat rice noodles with sliced beef
-  扬州炒饭 ----- 108
"Yangzhou style" fried rice with barbecued pork and shrimps
-  咖喱牛腩饭 ----- 120
Curry beef brisket served with steamed rice
- 海南鸡饭 ----- 125
Hainan chicken rice served with traditional condiments
-  鲜虾韭黄炒蛋 ----- 128
Scrambled eggs with shrimps and yellow chives
- 色香味焗猪扒饭 ----- 138
Baked pork chop with fried rice
-  黑椒蜂蜜薯仔炒牛柳粒 ----- 148
Stir fried tenderloin with black pepper honey and potato
-  豉油皇炒面 ----- 80
Wok fried noodles with superior soya sauce and vegetables

澳门本地美食 / FROM MACAU

- 澳门猪扒包 ----- 65
Macanese pork chop bun
- 澳门风味牛尾通心粉 ----- 88
Macanese style macaroni in ox tail soup
-  西洋炒饭 ----- 95
Portuguese style fried rice
- 沙煲椰汁葡国鸡 ----- 98
Portuguese style coconut turmeric chicken in clay pot
-  酸子汁烧大虾 ----- 198
Grilled prawn with tamarind sauce

甜品 / DESSERTS

- "莎莉"葡式蛋挞 (件) ----- 15
Sally's Portuguese egg tart (per piece)
- 杨枝甘露 ----- 42
Chilled mango and pomelo soup with sago
- 椰子菠萝冰淇淋菠萝包 ----- 48
Pineapple bun with coconut and pineapple ice cream
- 黑芝麻糊花生汤圆 ----- 48
Home made black sesame sweet soup with peanut rice dumplings
- 莲子红豆沙芝麻汤圆 ----- 58
Sweetened red bean soup with lotus seeds and sesame rice dumplings
- 香芋布甸伴椰奶雪糕 ----- 68
Taro pudding with coconut ice cream
- 冰糖雪耳桃胶炖燕窝 ----- 298
Double boiled bird's nest with sweet peach resin and snow fungus

开胃菜 / APPETIZERS

-  蒜茸拍青瓜 ----- 58
Chilled marinated cucumber with minced garlic
- 脆炸鸡翅 ----- 60
Crispy fried chicken wings with sweet and chilli sauce (4pcs)
-   紅油抄手 ----- 70
Spicy wontons in chilli oil (6pcs)
-  香辣拌牛展 ----- 80
Marinated beef shank with spicy sauce

粥 / CONGEE

-  白粥 ----- 58
Plain congee served with condiments
- 生滚牛肉粥 ----- 80
Sliced beef congee
- 皮蛋瘦肉粥 ----- 80
Century egg and lean pork congee
-  鲍鱼鸡球粥 ----- 125
Abalone and chicken congee
-  水蟹粥 ----- 188
Water crab congee
- 油条 ----- 28
Chinese dough stick
- 白饭 ----- 18
Steamed rice

布拉肠粉 / RICE SHEET ROLLS

供应时间由早上十一时至晚上十时 AVAILABLE FROM 11:00 TO 22:00
可配合以下自选馅料 / with your choice of filling

-  梅菜银耳马蹄 ----- 45
Preserved vegetables, fungus and water chestnut
- 叉烧 ----- 48
Barbecued pork
-  鲜虾 ----- 50
Shrimp

点心 / DIM SUM

供应时间由早上十一时至晚上十时 AVAILABLE FROM 11:00 TO 22:00

-  脆炸素菜春卷 ----- 40
Deep fried crispy vegetarian spring rolls
- 传统马拉糕 ----- 48
Traditional sponge cake
- 熊猫流沙包 ----- 48
Steamed custard bun
- 蜜汁叉烧包 ----- 50
Barbecued pork buns
- 豉汁蒸凤爪 ----- 55
Chicken feet with black bean sauce
-  蟹籽蒸烧卖 ----- 55
Steamed pork and shrimp siu mai with crab roe
-  瑶柱野米糯米鸡 ----- 55
Wild rice and glutinous rice with conpoy wrapped in lotus leaf
-  鲜虾烧皇 ----- 55
Traditional steamed shrimp dumplings
- 香芹蒸牛肉丸 ----- 55
Steamed celery beef ball
- 豉汁蒸排骨 ----- 55
Steamed pork ribs with black bean sauce

明炉烧味 / BARBECUE

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

烧味饭 / BARBECUE WITH RICE

- 明炉烧味饭 (请选择一款) ----- 100
Barbecue with rice (Please select one)
- 明炉烧味双拼饭 (请选择两款) ----- 135
Duo barbecue combination with rice (Please select two)
 - 蜜汁叉烧
Honey glazed barbecued pork
 - 白切滑鸡
Poached chicken
 - 玫瑰豉油鸡
Poached soy sauce chicken
 - 脆皮烧腩肉
Roasted crispy pork belly
 - 金牌烧鸭
Roasted duck