



Grande Lapa

粵派傳承 嶄新展現

金麗軒中餐廳於1984年開業，傳承多年經典廚藝，深受推崇，是城中高階粵菜食府。金麗軒中餐廳秉承粵菜傳統精髓，同時展現創新風貌，為悠久傳統的珍藝燦然升華。透過古法烹調結合現代氣息，甄選可持續的珍稀食材，締造極致完美的味覺盛宴。

蘊含粵菜精粹的招牌美饌，包括「脆香白飯魚炒蛋」，以櫻花蝦點綴嫩滑炒蛋，入口酥脆；「潮式清湯澳洲和牛面頰」則以清燉手法慢熬出牛肉的醇厚鮮甜，湯頭清澈深邃，盡顯傳統燉湯功架。創新之作「茶燻玉米脆皮雞」則以香氣與味道的巧妙結合，演繹傳承中見創新的理念。

餐廳空間設計亦呼應這份理念。金黃色的基調性、配合圖紋地毯與漆木裝潢相得益彰，完美平衡傳統韻味與現代雅致。花卉水晶燈及柔和天花燈光，營造溫馨氛圍，完美襯托每一趟饗宴旅程。

Cantonese Heritage Reimagined

Established in 1984 and refined over the years as one of Macau's finest Chinese restaurants, Kam Lai Heen continues to pay homage to its legacy while embracing contemporary interpretations of Cantonese cuisine. The restaurant reinterprets heritage dishes through traditional techniques and modern elegance, showcasing sustainably sourced and rare ingredients to craft an experience that is at once nostalgic and innovative.

Signature offerings include the Crispy-Fried Dried Noodle-Fishes with Sakura Shrimp and Scrambled Egg, where savoury shrimp complements silky egg with a crispy finish, and the Double-Boiled Australian Wagyu Beef Cheek and Turnip Poached in Herbal Soup, a clear, deeply flavourful broth that showcases the craftsmanship of traditional double-boiled soups. Contemporary creations such as the Tea-Smoked Crispy-Fried Chicken reimagine tradition with a playful twist of aroma and texture.

The dining space embodies this same philosophy. With golden tones, patterned carpeting, lacquered wood finishes, and the room strikes a balance between heritage and sophistication. Cascading floral chandeliers and soft ceiling lighting cast a warm, contemporary glow, curating an ambiance that complements the culinary journey.



前菜美饌



APPETISERS

澳門幣 MOP

鳳肝鮮蟹肉釀蟹蓋配米脆

168

Chicken Liver Paste and Crab Meat in Crab Shell
with Rice Crackers



脆香白飯魚炒蛋

98

Deep-Fried Dried Noodle-Fishes with Sakura Shrimp
and Scrambled Egg

情懷手工金錢蟹盒

每位 / Per Serving

55

Crispy-Fried Pastry Puff with Crab Meat, Minced Pork
and Salted Egg Yolk

陳皮砵酒煎焗牛腩粒

90

Pan-Fried Ox Tongue with Port Wine and Aged Dried Tangerine Peel

話梅酒香鹹蹄卷

80

Cold Sliced Salted Pork Knuckle with Preserved Plum
and Homemade Plum Wine Jelly



酸薑皮蛋豆腐凍

78

Cold Tofu with Century Egg and Pickled Ginger



麻醬柚子水雲絲

75

Marinated Mozuku Seaweed, Pomelo and Bean Curd Sheets
with Sesame Paste and Yuzu Vinaigrette



茶燻虎皮四喜卷

75

Tea Smoked Bean Curd Sheet Rolls with Shitake Mushrooms,
Enoki Mushrooms, Carrots, and Celtuce



廚師推介 Chef Recommendation



素食菜式 Vegetarian

All prices are subject to 10% service charge
所有價目需另加 10% 服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering
如果您對食物有任何過敏的疑慮，請在點餐前告知服務員

BARBECUE

澳門幣 MOP

巧手功夫烤黑鬃鵝

Roasted "Sanzhou" Black-Bristled Goose

全隻 / Whole 680

半隻 / Half 350

例份 / Portion 180

廣式經典片皮全鴨 (需提前兩天預訂)

Roasted Peking Duck Prepared in Classic Cantonese Style

(Order 2 Days in Advance)

兩食需加收澳門幣 100 / Served in 2 ways, with surcharge MOP 100

420

五指毛桃貴妃雞

Poached Chicken in Hairy Fig
and Supreme Conpoy Broth

全隻 / Whole 360

半隻 / Half 185

玫瑰五香醬油雞

Soy Sauce Poached Chicken with Five Spice
and Chinese Mei Kuei Lu Wine

全隻 / Whole 330

半隻 / Half 185

明爐紅燒乳鴿

Crispy-Fried Pigeon with Spiced Salt and Lime

每隻 / Per Piece 95

鴻運化皮乳豬

Crispy-Roasted Suckling Pig

全隻 / Whole 1,428

例份 / Portion 365



蜜汁伊比利亞黑豚叉燒

Barbecued Iberico Pork Collar with Australian Honey

160

掛爐脆皮燒腩仔

Crispy-Roasted Pork Belly

120



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極尚珍品

PREMIUM DRIED SPECIALS

澳門幣 MOP
(每位 / Per Serving)

	時價 / Market Price
極上濃汁扣十六頭日本吉品乾鮑 (約37克) Dried Whole Yoshihama Japanese Abalone Braised with Supreme Sauce (~37 grams)	
極上濃汁扣二十頭南非吉品乾鮑 (約30克) Dried Whole Yoshihama South Africa Abalone Braised with Supreme Sauce (~30 grams)	788
極上濃汁扣澳洲二頭鮑魚 Whole Australian Abalone Braised with Supreme Sauce	588
鱈魚籽黃金蟹皇拌燕窩 Braised Bird's Nest with Crab Roe and Caviar	495
蔥油汁燒關東遼參柚皮 Whole Kanto Sea Cucumber Braised in Homemade Spring Onion Sauce	488
 金腿濃骨白湯燴花膠筒 Whole Fish Maw Braised in White Supreme Bone Broth and JinHau Ham	320
鮑魚花膠海參鵝掌瑤柱一品煲 Clay-Pot Braised Conpoy, Goose Web, Sea Cucumber, Fish Maw, and Whole Abalone	248
紅炆原件蝦籽柚皮 Braised Whole Pomelo Peel with Supreme Stock and Dried Shrimp Roe	138



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SOUPS

澳門幣 MOP
(每位 / Per Serving)

石斛青欖鮑魚燉竹絲雞湯 185

Double-Boiled Silkie Chicken Soup with Abalone, Dendrobium,
and Chinese Green Olive

花膠螺乾燉老雞湯 175

Double-Boiled Chicken Soup with Dried Sea Whelk and Fish Maw

 椰皇三海滋補燉湯 168
Double-Boiled Soup with Star Fish, Long Tail Sea Moth,
and Sea Whelk in King Coconut

天麻川芎白芷燉魚頭湯 108
Double-Boiled Fish Head Soup with Angelica Dahurica,
Chuan Xiong, and Gastrodia Elata

 黑蒜姬松茸燉板栗腰果湯 90
Double-Boiled Blaze Mushrooms Soup with Black Garlic,
Cashew, and Chestnuts

蟹皇竹笙豆腐羹 148
Supreme Bone Thick Soup with Tofu, Bamboo Pith, and Crab Roe

芫茜皮蛋豆腐斑片湯 95
Supreme Fish Broth with Grouper Fillet, Tofu, Century Egg,
Ginger, and Coriander

 牛肝菌筍絲素翅羹 90
Rich Vegetarian Shark Fin Soup with Bamboo Shoot
and Porcini Mushrooms

 廚師推介 Chef Recommendation  素食菜式 Vegetarian

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LIVE SEAFOOD

澳門幣 MOP

南澳洲岩龍蝦 (需預訂)

South Australian Rock Lobster (Order in Advance)

時價 / Market price

西澳洲岩龍蝦 (需預訂)

Western Australian Rock Lobster (Order in Advance)

時價 / Market price

波士頓龍蝦

Boston Lobster

時價 / Market price

南海青龍蝦

South China Sea Green Lobster

時價 / Market price

阿拉斯加長腳蟹 (需預訂)

Alaskan King Crab (Order in Advance)

時價 / Market price

南海大肉蟹

South China Sea Mud Crab

時價 / Market price

蘇格蘭蛭子皇 (需預訂)

Scottish Razor Clams (Order in Advance)

時價 / Market price

大連四頭活鮑魚

Dalian Live Abalone

時價 / Market price

廚師烹調推介 Chef's Recommended Cooking Methods :

- 陳年花雕蛋白蒸 Steamed with Egg White and Vintage Hua Diao Wine
- 香蔥醬油蒸 Steamed with Shredded Spring Onions and Supreme Soy Sauce
- 蒜蓉粉絲蒸 Steamed with Bean Vermicelli and Garlic
- 豉椒蒜香炒 Wok-Fried with Chilli, Garlic, Bell Pepper and Black Bean Sauce
- 港式避風塘 Wok-Fried with Hong Kong Typhoon Shelter Style
- 香辣爆炒 Wok-Fried with Dried Chilli, Bell Pepper and Chilli Sauce
- 薑蔥炒 Wok-Fried with Spring Onions and Ginger
- 上湯焗 Wok-Fried with Supreme Broth
- 芝士焗 Baked with Cheese Cream Sauce
- 白灼 Poached

Live seafood is excluded from all discount privileges

活海鮮不適用於任何折扣優惠

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LIVE SEAFOOD

澳門幣 MOP

海捕老鼠斑 (需預訂)
Pacific Grouper (Order in advance)

時價 / Market price

紅瓜籽斑
Red Flat Grouper

時價 / Market price

大紅東星斑
Spotted Grouper

時價 / Market price

深海老虎斑
Tiger Grouper

時價 / Market price

游水珍珠斑
Giant Grouper

時價 / Market price

澳門活龍脷
Macau Sole

時價 / Market price

網捕海風鰩
Sea Eel

時價 / Market price

廚師烹調推介 Chef's Recommended Cooking Methods :

- 香蔥醬油蒸 Steamed with Shredded Spring Onions and Supreme Soy Sauce
- 古法棗子蒸 Steamed with Mistake Mushrooms, Sliced Pork and Red Dates
- 豆豉蒜茸蒸 Steamed with Garlic and Black Bean Sauce
- 鮮青花椒蒸 Steamed with Fresh Green Sichuan Pepper
- 家鄉仁稔蒸 Steamed with Homemade Preserved Chinese Gooseberries
- 蒜子火腩炆 Braised with Barbeque Pork Belly and Garlic
- 鹹檸酸湯浸 Poached with Preserved Lemon Sour Broth
- 煎封 Deep-Fried

兩食或起肉需加收澳門幣100
Served in 2 Ways or Cut Fillet, with Additional MOP 100

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SEAFOOD

澳門幣 MOP



金銀蒜鮮蟹蒸糯米

Steamed Glutinous Rice with Live Crab and Garlic

298

醬漬仁稔黃豆醬鱈魚蒸豆腐

Steamed Tooth Fish and Tofu with Yellow Bean Paste and Homemade "Yan Min"

288

珍珠龍躉斑球

可選烹調方法：碧綠油泡 或 薑蔥煎焗 或 野菌醬爆

Giant Grouper Fillet

Cooking Method:

Wok-Fried with Seasonal Greens, Straw Mushrooms and Yellow Chives

Or Pan-Fried with Spring Onion and Ginger

Or Wok-Fried with Assorted Mushrooms and Oyster Sauce

238

珍珠龍躉斑腩

可選烹調方法：枝竹火腩炆 或 蒜蓉豆豉蒸 或 港式避風塘

Giant Grouper Belly

Cooking Method: Braised with Roasted Pork Belly and Bean Curd Stick

Or Steamed with Garlic and Black Bean Sauce

Or Wok-Fried with Hong Kong Typhoon Shelter Style

228



腐乳蔥爆大虎蝦

Clay-Pot Tiger Prawns with Preserved Bean Curd, Spring Onion, and Onion

248

薄荷蒜片煮焗紐西蘭青口

Pan-Fried New Zealand Mussels with Herbs, Onion, Garlic, and Mint Leaf

198

百花釀松葉蟹鉗

Deep-Fried "Opilio" Snow Crab Claw Wrapped with Shrimp Farce

每位 / Per Serving 85

花雕奶油蛋白蒸帆立貝

Steamed Hokkaido "Yesso" Scallops with Egg White in "Hua Diao" Cream Sauce

每位 / Per Serving 68



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海
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POULTRY

澳門幣 MOP



茶燻玉米脆皮雞

Tea Smoked Crispy-Fried Chicken
and Five Spiced Caramelised Popcorn

全隻 / Whole 380

雅辰一品炸子雞

Deep-Fried Chicken, Five Spices, Salt and Lemon Juice

全隻 / Whole 360

半隻 / Half 185

XO醬爆一口鮑魚雞煲

Clay-Pot Chicken with Baby Abalones
and Oyster Mushrooms in XO Sauce

180

荷香古法籠仔蒸雞

Steamed Chicken with Red Dates, Shiitake Mushrooms,
Wood Fungus, Day Lily, Wolfberry, and Cordyceps Flower

185

橘子蜜汁煎軟雞

Deep-Fried Chicken Fillet with Homemade Mandarin-Honey
Sauce

138

香煎鵝肝拌香蔥二重奏

Pan-Fried Foie Gras with homemade Onion Sauce in Two Ways

268

黃豆醬蔥爆鴨丁

Wok- Fried Diced Duck Breast with Leek
in Yellow Bean Sauce

155

三鮮黑蒜汁炆乳鴿

Braised Pigeon with Quail Eggs, Baby Corns,
Carrot Balls, Shrimp Roe, and Black Garlic

138



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山禽珍味





巧手肉品

MEAT

澳門幣 MOP

黑金蒜汁煎澳洲和牛粒 265

Wok-Fried Australian Wagyu Beef
with Black and Golden Garlic in Teriyaki Sauce

 潮式清湯澳洲和牛面頰 265

Double-Boiled Australian Wagyu Beef Cheek
and Turnip Poached in Herbal Soup

經典中式牛仔骨 235

Classic Pan-Fried Canadian Beef Short Ribs
with Onion and Supreme Sauce

蜂蜜蒜香欖菜煎焗羊排 235

Wok-Fried Lamb Racks with Chinese Olive Vegetables,
Garlic and Honey Sauce

 椰菜花牛肝菌炒黑豚肉片 240

Wok-Fried Sliced Spanish Pork Butt with Assorted Cauliflower
and Boletus Mushrooms

糯米醋香蹄筋炆豬手 165

Braised Pork Knuckle and Tendon
with Black Glutinous Rice Vinegar and Salted Egg Yolk

三鮮鹹杧子蒸肉餅 138

Steamed Fresh Minced Pork with Salted Egg Yolk,
Dried Mushrooms, and Dried Seafood

糖醋金鳳梨咕嚕肉 135

Sweet and Sour Pork with Golden Pineapple and Bell Pepper

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嗜味營素



PLANT-BASED VEGETARIAN

澳門幣 MOP

- | | | |
|---|---|-----|
|  | 松露素鮑魚燴岩米 | 170 |
| | Braised Rock Rice with Whole Soya Abalones and Black Truffle Sauce | |
|   | 風味乾炒十素蔬 | 170 |
| | Clay-Pot Black Fungus, Lotus Roots, Dried Mushrooms and Assorted Vegetables | |
|  | 鹿茸菌豆腐炆素雞煲 | 155 |
| | Braised Vegetarian Chicken with Tofu and Velvet Mushrooms | |
|  | 愉耳素絲白菜卷 | 150 |
| | Steamed Cabbage Wrapped with Assorted Mushrooms, Fungus, and Vegetarian Shark Fin | |
|  | 紅燒貢菜牛肝菌年糕 | 140 |
| | Braised Rice Cake with Carrot Balls, Dried Celtuce, and Porcini Mushrooms | |
|  | 紅方乳香野菌上素煲 | 135 |
| | Braised Bean Vermicelli, Assorted Mushrooms, and Fermented Red Bean Curd | |
|  | 牛肝菌桃膠醬扒豆腐 | 130 |
| | Deep-Fried Tofu with Porcini Mushrooms and Peach Gum Sauce | |
|  | 豉汁意瓜荔芋炆茼蒿 | 130 |
| | Braised Konjac with Italian Yellow and Green Zucchini in Black Bean Sauce | |



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鮮蔬小炒



VEGETABLES

澳門幣 MOP

蟹瑤白雪扒露筍 190
Poached Green Asparagus, Conpoy, Crab Meat, and Egg White Pearls

蟹肉蝦米菜脯煎蛋角 155
Pan-Fried Egg Omelet with Sundried Turnip, Dried Shrimp, and Crab Meat

 海味蝦乾粉絲煮節瓜 160
Braised Hairy Melon with Bean Vermicelli, Dried Prawn and Dried Seafood

骨湯油肚泡絲瓜 145
Supreme Bone Broth Poached Chinese Okra, Fish Maw, and Cordyceps Flowers

馬友魚香茄子煲 130
Clay-Pot Braised Eggplant, Minced Pork, Salted Threadfin Fish, and Shrimp Paste

荷塘三鮮滑豆腐 130
Steamed Egg White and Tofu with Shrimps, Hokkaido Yesso Scallops, and Vegetables

麻婆豆腐 95
Braised Tofu with Minced Beef and Chilli Sauce

季節鮮蔬 95
Seasonal Greens

廚師烹調推介 Chef's Recommended Cooking Methods :

- 濃上湯 Poached in Supreme Broth
- 鮮魚湯 Poached in Fresh Fish Broth
- 金銀蛋 Poached in a Century Egg and Salted Egg Broth
- 蒜蓉炒 Wok-Fried with Garlic
- 薑糖炒 Wok-Fried with Ginger and Brown Sugar
- 豬油渣炒 Wok-Fired with Crispy Pork Lard and Garlic

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豐衣足食

RICE

澳門幣 MOP

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|---|--|-----|
|  | 金麗軒一品炒飯 | 195 |
| | Wok-Fried Rice with Braised Fish Maw, Sea Cucumber, Conpoy, Shrimps, and Scallops | |
| | 鮮蝦濃汁焗骨飯 (需時25分鐘) | 170 |
| | Baked Fried Rice with Pork Chop, Shrimps, and Cherry Tomatoes in Supreme Sauce (Preparation time : 25 minutes) | |
|  | 松露山珍尚素炒飯 | 178 |
| | Wok-Fried Rice with Assorted Mushrooms, Bai Ye Tofu, Vegetables, and Black Truffle | |
|  | 脆瑤蟹肉蛋白炒飯 | 165 |
| | Wok-Fried Rice with Egg White, Crab Meat, and Crispy Conpoy | |
| | 薑蒜三乾蒸糯米飯 (需時25分鐘) | 155 |
| | Steamed Glutinous Rice with Dried Seafood in Garlic and Ginger (Preparation time : 25 minutes) | |
| | 潮式方魚旺菜肉末湯泡飯 | 155 |
| | Poached Rice in Broth with Baby Mussels, Minced Pork, Mushrooms, and Dried Flounder Fish | |
| | 澳門鴛鴦鹹魚炒飯 | 160 |
| | Wok-Fried Rice with Crispy Potato Fries, Salted Fish, and Bacalhau | |
| | 和牛肉鬆鵝肝炒飯 | 160 |
| | Wok-Fried Rice with Crispy Spring Onion, Foie Gras, and Minced Wagyu Beef | |

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NOODLES

澳門幣 MOP

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|---|---|-----|
|  | 手打花姿丸蝦濃湯稻庭麵
Poached Inaniwa Udon with Homemade Cuttlefish Balls
in Shrimp Broth | 195 |
| | 銀魚蝦乾蟹肉粉絲煲
Clay-Pot Glass Noodles with Crab Meat, Dried Prawn,
and Dried Silver Fish | 170 |
| | 蟹皇珍珠燴伊麵
Braised E-fu Noodles and Mushrooms with Crab Roe,
Crab Meat, and Egg White Pearls | 175 |
|  | 乾炒澳洲殼飼牛河粉
Stir-Fried Flat Rice Noodles with Sliced Beef, Chinese Yellow
Chives, and Spring Onion | 155 |
| | 馬交鹹香炒銀針粉
Macau Style Wok-Fried Silver Needle Noodles with Squid
and Shrimps in Shrimp Paste | 155 |
| | 薑蔥鮑魚叉燒撈蝦籽麵
Braised Shrimp Roe Egg Noodles with Ginger, Spring onion,
Baby Abalone, and Sliced Barbecue Pork | 155 |
| | 家鄉魚鬆炆米粉
Braised Rice Vermicelli with Pan-Fried Dace Fish Farce
and Assorted Vegetables | 150 |
|  | 鼎湖上素炒麵
Crispy-Fried Noodles with Vegetables, Assorted Fungus,
Bean Sprouts, and Carrot Balls | 145 |

 素食菜式 Vegetarian

All prices are subject to 10% service charge
所有價目需另加 10% 服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering
如果您對食物有任何過敏的疑慮，請在點餐前告知服務員

八
麵
玲
瓏

DESSERTS

澳門幣 MOP



甜品薈萃



-   絲滑雪燕椰皇燉奶 (冷或熱) (需時25分鐘) 每位 / Per Serving 78
Double-Boiled Milk in Whole King Coconut with Karaya
(Cold or Hot) (Preparation time: 25 minutes)
-  楊枝甘露椰汁河粉 每位 / Per Serving 68
Mango Pomelo Sago Sweet Soup with Coconut Milk
"Konjac" Noodles
-  杏汁百合冰糖燉梨 (冷或熱) (需時25分鐘) 每位 / Per Serving 48
Double-Boiled Crystal Pear with Rock Sugar, Lily Bulbs
in Almond Juice (Cold or Hot) (Preparation time: 25 minutes)
-  萬壽果桃膠銀耳羹 (冷或熱) (需時25分鐘) 每位 / Per Serving 45
Sweet Snow Fungus and Peach Gums
with Papaya Sweet Soup (Cold or Hot) (Preparation time: 25 minutes)
- 手工擂沙湯丸 (需時25分鐘) 45
Glutinous Rice Dumplings with Bean Powders
(Preparation time: 25 minutes)
-  桂花蘆薈水晶糕 45
Crystal Osmanthus Flowers Jelly with Aloe Vera
- 椰香馬仔糯米糍 45
Coconut Mochi with Sachima
-  三品水晶包 (需時25分鐘) 48
Trio of Sweet Glutinous Rice Dumplings:
Sesame, Purple Sweet Potato, and Egg Custard
(Preparation time: 25 minutes)

 廚師推介 Chef Recommendation  素食菜式 Vegetarian

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中國酒 CHINESE WINE SELECTIONS*

澳門幣 MOP

貴州茅台酒53度 Kwei Chow Mou Tai 53°

瓶 Bottle

4,688

金裝五糧液酒52度 Wu Liang Ye 52°

1,988

古越龍山 紹興花雕八年

688

Gu Yue Long Shan, Chen Nian Hui Diao 8 years

古越龍山 紹興花雕五年

288

Gu Yue Long Shan, Chen Nian Hui Diao 5 years

古越龍山 紹興花雕三年

198

Gu Yue Long Shan, Chen Nian Hui Diao 3 years

烈酒 SPIRITS*

小杯 Shot

瓶 Bottle

亨利爵士 Hendrick's

100

1,100

馬爹利名仕 Martell VSOP

90

980

人頭馬 VSOP Rémy Martin VSOP

80

880

添加利 10 號 Tanqueray No. Ten

80

880

灰雁 Grey Goose

80

880

黑牌 Johnnie Walker Black Label

65

580

傑克丹尼田納西 Jack Daniel's Tennessee

65

580

*Beverages with alcohol strength greater than 1.2% vol.

飲品之酒精濃度為 1.2% 以上

All prices are subject to 10% service charge

所有價目需另加 10% 服務費

單一麥芽威士忌 SINGLE MALT WHISKY*

澳門幣 MOP

	小杯 Shot	瓶 Bottle
麥卡倫雪莉桶18年 The Macallan Sherry Oak 18 Years Old	-	8,800
麥卡倫雙桶15年 The Macallan Double Cask 15 Years Old	290	3,800
麥卡倫雪莉桶12年 The Macallan Sherry Oak 12 Years Old	170	2,000
麥卡倫雙桶12年 The Macallan Double Cask 12 Years Old	120	1,400
格蘭路思18年 The Glenrothes 18 Years Old	290	3,800
高原騎士18年 Highland Park 18 Years Old	310	3,900
高原騎士12年 Highland Park 12 Years Old	90	1,000

啤酒 BEERS*

瓶 Bottle

澳門啤酒，青島啤酒，青島無醇啤酒，朝日啤酒，
超博啤酒，喜力啤酒

55

Macau Blonde Ale, Tsingtao, Tsingtao Zero, Asahi,
Super Bock, Heineken

汽水 SOFT DRINKS

罐 Can

可樂，零度可樂，紅牛，紅牛無糖，忌廉蘇打，
芬達橙，雪碧，湯力水，蘇打水

40

Coca Cola, Coke Zero, Red Bull, Red Bull Sugar Free, Cream Soda,
Fanta Orange, Sprite, Tonic Water, Soda Water

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飲品之酒精濃度為 1.2% 以上

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健康蔬果汁 HEALTHY MIXED JUICES

澳門幣 MOP

杯 Glass

醒神晨酸－西柚、蘋果、青檸、芹菜 (卡路里：115/350 毫升) 70

Morning Sour - Grapefruit, Apple, Lime, Celery (Calories: 115/350 ml)

排毒減脂－生薑、甜菜根、甘荀、青蘋果 (卡路里：115/350 毫升) 70

Detox - Ginger, Beetroot, Carrot, Green Apple (Calories: 115/350 ml)

午後激活－芹菜、甜菜根、紅蘋果 (卡路里：122/350 毫升) 70

Afternoon Booster - Celery, Beetroot, Red Apple (Calories: 122/350 ml)

鮮果汁 FRESH JUICES

杯 Glass

紅蘋果，青蘋果，菠蘿，橙，西柚，蜜瓜，西瓜，甘荀 60

Red Apple, Green Apple, Pineapple, Orange, Grapefruit,

Honeydew Melon, Watermelon, Carrot

蒸餾水 STILL WATER

細 Small

大 Large

依雲 Evian (330 毫升 ml) 45 (1000 毫升 ml) 65

優質純淨水 Nordaq (500 毫升 ml) 25 (750 毫升 ml) 35

氣泡水 SPARKLING WATER

細 Small

大 Large

巴黎水 Perrier (330 毫升 ml) 45 -

聖培露 Sanpellegrino (250 毫升 ml) 45 (750 毫升 ml) 65

優質純淨水 Nordaq (500 毫升 ml) 25 (750 毫升 ml) 35

其他飲品 OTHER BEVERAGES

澳門幣 MOP

杯 Glass

朱古力，雲呢拿，士多啤梨，芒果，香蕉奶昔
Chocolate, Vanilla, Strawberry, Mango, Banana Milk Shakes

70

朱古力 (熱 / 凍)
Chocolate (Hot / Cold)

50

牛奶 (熱 / 凍)
Milk (Hot / Cold)

50

咖啡 COFFEES

杯 Glass

熱咖啡 (熱 / 凍) Regular Coffee (Hot / Cold)

50

低因咖啡 Decaffeinated Coffee

50

特濃咖啡 (單份 / 雙份) Espresso (Single / Double)

50

泡沫咖啡 (熱 / 凍) Cappuccino (Hot / Cold)

50

鮮奶咖啡 (熱 / 凍) Cafe Latte (Hot / Cold)

50

中國茶 CHINESE LOOSE TEAS

茶位 Per Person

鐵觀音，香片，普洱，烏龍，菊花，壽眉，龍井
Iron Buddha, Jasmine, Pu-erh, Oolong, Chrysanthemum,
Sau Mei, Long Jing

18

水果花茶 FRUIT AND FLORAL TEAS

澳門幣 MOP

壺 Pot

甜蜜回憶茶

Sweet Memories Tea

甜蜜回憶茶於2012年獲得國際風味暨品質評鑑所二星級頂級口味獎。主要是由玫瑰、桂花、茉莉花和白茶調配而成的一款特色得獎花茶，可幫助您放鬆，平靜身心。

Conferred a 2-Star Superior Taste Award by iTQi (International Taste Institute) in 2012.

Sweet Memories Tea is a signature award-winning scented tea blend of rose, osmanthus, jasmine and white tea to help you relax your mind, body and soul.

50

玫瑰白茶

Rosy White Peony Tea

促進血液循環、消除疲勞。

Activates blood circulation, revitalizing your senses and soothing fatigue.

50

玫瑰紅茶

Rose Black Tea

排毒抗氧化，富含維生素C及促進皮膚健康。

Release toxins, promote anti-oxidation and enrich your body with vitamin C for radiant, healthy skin.

50

荔枝紅茶

Lychee Black Tea

幫助提神醒腦、提高工作效率。

Energy boost and enhance work efficiency.

50

田園芳香花茶

Garden Bouquet Tea

田園芳香茶混合了薰衣草，洋甘菊和玫瑰，幫助緩解壓力並增強免疫力。

Soothing blend with lavender, chamomile and rose. Relieve stress and fortify your immune system.

50

桂花烏龍茶

Osmanthus Oolong Tea

增進睡眠質量並保持年輕又健康的皮膚。

Enhances sleep quality and nurtures youthful skin, crafted to perfection.

50

Each pot serves for 2 persons

每壺適合2人享用

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