

# Dim Sum

## 精美點心

Dim Sum  
點心

### 蒸點 Steamed Dim Sum

魚翅帶子海棠餃 \$55  
*Shark's Fin & Scallop Dumplings*

笋尖蝦餃 \$48  
*Steamed Shrimp Dumplings with  
Bamboo Shoot*

香菇燒賣皇 \$52  
*Steamed Pork Dumplings with Black Mushroom*

瑤柱乾蒸牛肉燒賣 \$42  
*Steamed Beef Dumplings with Conpoy*

潮州蒸粉果 \$42  
*Steamed Pork Dumplings with  
Dried Shrimp and Nuts*

XO 醬珍珠雞 \$42  
*Steamed Glutinous Rice with  
Chicken and X.O. Sauce*

蜜汁叉燒包 \$38  
*Steamed Barbecued Pork Buns*

蒸點心拼盤 (以下點心各壹件) \$108  
包括：魚翅帶子海棠餃、笋尖蝦餃、  
香菇燒賣皇、瑤柱乾蒸牛肉燒賣、  
潮州蒸粉果、XO醬珍珠雞、  
蜜汁叉燒包、奶皇包

*Steamed Dim Sum Combination*  
(One piece each for the following items)  
Including: Shark's Fin & Scallop Dumpling,  
Shrimp Dumpling with Bamboo Shoot,  
Pork Dumpling with Black Mushroom,  
Beef Dumpling with Conpoy,  
Pork Dumpling with Dried Shrimp and Nuts,  
Glutinous Rice with Chicken and X.O. Sauce,  
Barbecued Pork Bun,  
Custard Bun

需另加10%服務費 All prices are subject to 10% service charge

# Dim Sum

## 精美點心

### 腸粉類 Steamed Rice Flour Roll

-  脆皮錦繡腸粉 (金牌推介) \$58  
*Steamed Rice Flour Rolls Wrapped with Shrimp*  
*(Highly Recommended)*
- 梅菜皇叉燒腸粉 \$58  
*Steamed Rice Flour Rolls with Preserved Vegetable*  
*and Barbecued Pork*
- 鮮蝦腸粉 \$58  
*Steamed Rice Flour Rolls with Shrimp*
- 沙嗲竹笙牛肉腸粉 \$48  
*Steamed Rice Flour Rolls with Beef and Bamboo*  
*Piths flavoured with Satay Sauce*

### 煎/炸點 Pan-fried / Deep-fried Dim Sum

- 肉鬆香煎蘿蔔糕 \$40  
*Pan-fried Turnip Cake with Pork Floss*
-  XO醬煎珍珠雞 \$42  
*Pan-fried Glutinous Rice*  
*with Chicken and X.O. Sauce*
- 馬蹄糕兩食 \$35  
*Deep-fried and Pan-fried Water Chestnut Pudding*
- 橙蜜炸雲吞 \$38  
*Deep-fried Shrimp Wonton Served with Orange Sauce*
- 荔茸鳳尾蝦 \$50  
*Deep-fried Shrimps Coated with Mashed Taro*



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# Appetizers & Salad

## 精美頭盤及沙律

Appetizers  
頭盤



澳門式釀蟹蓋

*Macanese Baked Crabmeat in Shell*

\$98



炸馬介休球

*Deep-fried Bacalhau Balls*

\$75

田園沙律

*Crispy Garden Salad*

\$70

凱撒沙律

*Caesar Salad*

\$90

\*配雞胸 *with Chicken Breast*

+ \$42

廚師沙律

*Chef Salad with Ham, Turkey,  
Roasted Beef and Cheese*

\$95



泰式牛肉沙律

*Spicy Beef Salad "Thai Style"*

\$188

以上沙律可配以干島汁、法國汁、  
意大利汁、藍芝士汁或香辣豉油汁

Your Choice of Dressing: Thousand Island, French,  
Italian, Blue Cheese, Soya and Spicy Asian



不夜天精選

*House Specialty*



“澳門美食節”得獎菜譜

*"Macanese Food Competition" Winning Recipe*

# Soup 湯類

Soup  
湯類



葡國青菜湯

\$50

*Classic Blend of Potato Purée,  
Spinach and Portuguese Sausage (Macanese)*

法國洋蔥湯

\$50

*French Gratinated Onion Soup*

黑松露菌泡沫忌廉湯

\$50

*Black Truffle Mushroom Soup*



麵包焗蝦濃湯

\$55

*Shrimp Bisque Served in a Sour Dough Bread*

是日中式老火湯

\$50

*Chinese Soup of the Day*



不夜天精選

House Specialty

# Sandwiches & Burgers

## 三文治及漢堡包



特製蛋煎公司三文治

**\$105**

*"Lisboa" Club Sandwich (Monte Cristo Style)*

扒火腿芝士三文治

**\$85**

*Grilled Ham and Cheese Sandwich*

葡式牛扒（牛柳）包

**\$120**

*Portuguese Steak (Fillet of Beef) Sandwich*

特色蜜餞豬扒脆包

**\$75**

*Chinese BBQ Pork Chop on a Crispy Bun*

牛扒漢堡包

**\$88**

*Steak Burger*

珍寶熱狗

**\$75**

*Jumbo Hot Dog Served on*

*Toasted Bun with Condiments*

**Sandwiches  
三文治**



不夜天精選

*House Specialty*

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# Japanese Corner

## 日本特色

### 沙律 Salad

軟殼蟹牛油梨蟹子沙律 \$105  
*Soft-shell Crab, Avocado and Crab Roe Salad*

芒果蟹子沙律 \$82  
*Mango Salad with Crab Roe*

### 天婦羅 Tempura

蝦天婦羅 \$125  
*Shrimp Tempura*

Japanese  
日式



# Japanese Corner

## 日本特色

### 和食 Specialties

日式炸豬扒配豬骨濃湯拉麵 **\$108**  
*Japanese Ramen with Pork Chop in Soup*



日式豬軟骨地獄拉麵配溏心蛋 **\$98**  
*Japanese Ramen in Spicy Soup with  
Pork Cartilage and Soft Boiled Egg*

九州叉燒拉麵 **\$98**  
*Japanese Ramen with Pork Roll in Tonkotsu*

日式滑蛋雞飯 **\$98**  
*Japanese Chicken Donburi*

日式燒牛肉飯伴溫泉蛋 **\$98**  
*Japanese Beef Donburi*



海鮮炒飯 **\$180**  
*Seafood Fried Rice Served with Vegetables*

### 鐵板燒 Teppanyaki

薑汁豬扒 **\$98**  
*U.S. Pork Chop with Ginger Juice*

雞腿 **\$98**  
*Chicken Drumstick*

三文魚 **\$160**  
*Salmon*

炒雜菌 **\$90**  
*Assorted Mushrooms*

以上鐵板燒食品皆配以炒飯  
*All above Teppanyaki items are served with fried rice*



不夜天精選  
*House Specialty*

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# Special 主菜推薦 Recommendations

雜扒：扒大蝦、羊扒及牛柳  
*Mixed Grill: Prawn, Lamb Chop  
and Beef Tenderloin* \$245

扒牛柳配黑椒汁、白菌汁或蒜茸燒汁  
*Beef Tenderloin with Black Pepper Sauce,  
Mushroom Sauce or Garlic Gravy* \$245

安格斯西冷牛扒  
*Angus Beef Sirloin Steak* \$288



俄國牛柳  
*Beef Stroganoff a la Rothchild* \$310

紅酒燴牛脷  
*Stewed Ox-Tongue in Red Wine Sauce* \$152

香煎豬扒配洋蔥汁  
*Pan-fried Pork Chop Served with Onion Sauce* \$105

扒羊扒配薄荷汁  
*Grilled Lamb Chops Served with Mint Sauce* \$220



黃金香酥炸雞件（三件）  
*Crispy Fried Chicken (3 pcs)* \$162

白菌芝士焗石斑魚飯  
*Baked Garoupa with Mushroom and  
Cheese Sauce on Fried Rice* \$140

Main Dish  
主菜



不夜天精選  
House Specialty

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# Portuguese & Macanese

## 葡國及澳門特色

葡式焗鱸魚 <i>Portuguese Baked Sea Bass</i>	<b>\$145</b>
香煎龍脷魚配檸檬牛油汁 <i>Grilled Macau Sole Served with Lemon Butter Sauce</i>	<b>\$140</b>
澳門式扒大蝦 <i>Grilled King Prawns "Macanese Style"</i>	<b>\$210</b>
特色鐵板非洲雞 <i>African Spring Chicken</i>	<b>\$198</b>
澳門特色馬介休炒飯 <i>"Lisboa" Bacalhau Fried Rice</i>	<b>\$170</b>
焗葡國雞飯 <i>Baked Chicken Flavoured with Coconut Sauce Served with Steamed Rice</i>	<b>\$118</b>
蝦醬紫蘇香草免治牛肉飯 <i>Braised Minced Beef with Shrimp Paste and Basil Sauce with Steamed Rice</i>	<b>\$120</b>

Portuguese  
葡式

# Chinese Delicacies

## 中國特色

四川麻婆豆腐 <i>Braised Bean Curd and Minced Pork in Chili Sauce "Sichuan Style"</i>	\$75
上海回鍋肉 <i>Sautéed Pork and Cabbage "Shanghainese Style"</i>	\$75
蒜香肉排 <i>Salt and Pepper Spare Ribs with a Touch of Garlic</i>	\$75
原汁柱侯牛腩 <i>Home-made Beef Brisket Stew "ZhuHou" Style</i>	\$130
川香辣子雞 <i>"Sichuan" Spicy Chicken</i>	\$75
陳皮米鴨湯麵 <i>Noodles in Soup with Stewed Duck and Tangerine Peel</i>	\$98
蠔油時菜 <i>Seasonal Vegetables with Oyster Sauce</i>	\$48

Chinese  
中式


# Asian Corner

## 亞洲特色

印尼炒飯 **\$88**  
*Indonesian Nasi Goreng*

 海南雞飯 **\$130**  
*Chicken Rice "Hainan Style"*

葡京咖喱牛肉飯 **\$122**  
*"Lisboa" Beef Curry with Rice*

 焗咖喱牛腩飯 **\$132**  
*Baked Beef Brisket with Curry Sauce on Fried Rice "Asian Style"*

韓式炆牛肋骨煲配白飯 **\$175**  
*Beef Short Ribs Stew Served with Steamed Rice "Korean Style"*

越式生熟牛肉湯河粉 **\$105**  
*Rice Noodles with Beef in Soup "Vietnamese Style"*

澳門式星洲炒米 **\$90**  
*Singapore Fried Rice Vermicelli "Macanese Style"*

Asian  
亞洲式



不夜天精選  
House Specialty

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# Pasta

## 各式意大利麵食

拿破崙意大利粉 <i>Spaghetti Napolitaine</i>	<b>\$80</b>
茄汁海鮮意大利粉 <i>Spaghetti with Seafood and Tomato Sauce</i>	<b>\$135</b>
煎帶子羅勒醬長通粉 <i>Pan-fried Scallop with Penne in Pesto Sauce</i>	<b>\$120</b>
肉醬意大利粉 <i>Spaghetti Bolognese</i>	<b>\$85</b>
煙肉蛋醬意大利粉 <i>Spaghetti Carbonara</i>	<b>\$80</b>

Pasta  
意粉

# Rice & Noodles Specialties 飯麵精選

瑤柱豆花魚翅撈飯 <i>Fried Rice with Shark's Fin, Conpoy and Bean Curd</i>	\$288
福州炒飯 <i>Fried Rice "Fukien Style"</i>	\$140
法國鴨肝生炒牛肉飯 <i>Fried Rice with Minced Beef and Foie Gras</i>	\$95
廣東式炒飯 <i>Cantonese Fried Rice</i>	\$85
梅菜皇揚州炒飯 <i>"Yangzhou" Fried Rice with Preserved Vegetables</i>	\$95
葡京焗豬扒飯或意大利粉 <i>Baked Pork Chop with Fried Rice or Spaghetti</i>	\$98
XO醬海鮮炒陳村粉 <i>Fried "Chan Chuan" Rice Noodles with Seafood in X.O. Chili Sauce</i>	\$178
乾炒牛河 <i>Fried Rice Noodles with Sliced Beef</i>	\$75

Rice &  
Noodles  
飯麵

# Rice & Noodles

## Specialties 飯麵精選

豉椒雞球炒麵 <i>Fried Noodles with Chicken in Black Bean and Pepper Sauce</i>	<b>\$75</b>
海鮮炒麵 <i>Fried Noodles with Seafood</i>	<b>\$178</b>
班球炒面 <i>Fried Noodles with Garoupa Fillet</i>	<b>\$168</b>
鴛鴦雲吞辣湯麵 <i>Noodles in Spicy Soup with Deep-fried and Poached Wontons</i>	<b>\$65</b>
鮮蝦帶子湯麵 <i>Noodles in Soup with Prawns and Scallops</i>	<b>\$128</b>
清湯牛腩配河粉、米粉或麵 <i>Beef Brisket in Supreme Bouillon Served with Ho Fan, Rice Vermicelli or Noodles</i>	<b>\$115</b>
雪菜肉絲擔擔麵 <i>Noodles in Soup with Preserved Vegetables and Shredded Pork</i>	<b>\$75</b>
各式湯麵配雲吞、水餃、牛肉、肉絲、雞絲、 魚蛋、牛丸、豬肉丸、墨魚丸或炸魚片 <i>Noodles in Soup with Your Choice of One Accompaniment: Wonton, Dumplings, Beef, Shredded Pork, Chicken, Fish Balls, Beef Balls, Pork Balls, Cuttlefish Balls or Sliced Deep-fried Fish Rolls</i>	<b>\$68</b>



# Chinese Barbecue

## 明爐燒烤

明爐吊燒鵝 <i>Roasted Goose</i>	<b>\$138</b>
蜜糖汁叉燒 <i>Barbecued Pork with Honey</i>	<b>\$98</b>
脆皮乳豬 <i>Roasted Suckling Pig</i>	<b>\$148</b>
金牌燒火腩 <i>Roasted Pork Belly</i>	<b>\$128</b>
頭抽醬油雞 <i>Soya Sauce Chicken</i>	<b>\$98</b>
骨香白切雞 <i>Poached Chicken with Crispy Bone</i>	<b>\$98</b>
梅子燒鴨 <i>Roasted Duck Flavoured with Sour Plum</i>	<b>\$85</b>
海蜇燻蹄 <i>Marinated Pork Trotter Sliced with Jelly Fish</i>	<b>\$68</b>
自選燒烤雙拼 (選擇乳豬需另加\$40) <i>Your Choice of Any Two of The Above Barbecue Items</i> (Additional Charge of \$40 for Selection of Suckling Pig)	<b>\$130</b>
中式燒味套餐 <i>Chinese Barbecue Set</i> 包括：例湯、時菜、燒味及中國茶 <i>Including: Daily Soup, Vegetable,</i> <i>Choice of Barbecue Item and Chinese Tea</i>	
單拼 <i>Choice of One Barbecue Item</i>	<b>\$155</b>
雙拼 <i>Choice of Any Two Barbecue Items</i>	<b>\$170</b>

以上品種均配以上湯生麵、米粉、瀨粉、河粉或絲苗白飯  
All Chinese Barbecue items can be served with Noodles, Vermicelli,  
Glass Noodles, Ho Fan in Soup or Steamed Rice

以上各式單拼及雙拼, 選擇乳豬需另加\$40  
Additional Charge of \$40 for Selection of Suckling Pig

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**Barbecue  
燒烤**

# Vegetarian Menu

## 素食精選

### 沙律 Salad

青菜沙律 \$68  
*Green Salad*

### 湯 Soup

薯茸青菜湯 \$50  
*Caldo Verde*

雜菜清湯 \$50  
*Clear Vegetable Soup*

### 意粉 Pasta

拿破崙意大利粉 (素) \$75  
*Spaghetti Napolitaine (Veggie)*

雜菌燴意大利粉 \$80  
*Spaghetti with Assorted Mushrooms*

Vegetarian  
素菜

# Vegetarian Menu

## 素食精選

### 中菜 Chinese items

素麻婆豆腐 \$75

*Braised Bean Curd with Chili Sauce*

椒鹽豆腐 \$75

*Deep-fried Bean Curd with Spicy Salt*

一品雜菜煲 \$75

*Assorted Vegetables in Casserole*

乾燒伊麵 \$80

*Braised E-fu Noodles with Straw Mushrooms*

雜菜炒飯 \$75

*Fried Rice with Mixed Vegetables*

### 其他 Others

葡汁焗四蔬 \$75

*Assorted Vegetables in Portuguese Sauce*

咖哩雜菜盤 \$75

*Vegetable Platter with Curry Sauce*

# Desserts 甜品

各式自製蛋糕、法式雜餅 <i>Choice of Cakes and Pastries</i>	\$45~\$65
鮮果碟配雪葩 <i>Seasonal Fruit Platter with Sherbet</i>	\$70
各式法國雪糕或雪葩 <i>Choice of "Häagen-Dazs" Ice Cream or Sherbet</i>	\$55
熱浪快艇 <i>Banana Split</i>	\$88
紅豆椰子雪糕 <i>Red Beans and Coconut Ice Cream</i>	\$68
蘋果批 <i>Apple Pie</i>	\$45
冰花燉蛋 <i>Double-boiled Egg</i>	\$30
薑汁燉奶 <i>Double-boiled Milk and Ginger</i>	\$30
朱古力慕絲配車厘子 <i>Chocolate Mousse with Cherry</i>	\$45

Desserts  
甜品

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# Beverages 飲品

咖啡、特濃咖啡或特醇咖啡 \$40  
*Coffee, Espresso or Decaffeinated Coffee*



意大利乳露咖啡 \$52  
*Cappuccino*



香滑奶啡 \$58  
*Caffè Latte*

名茶精選：  
 英式早茶、伯爵紅茶、大吉嶺茶、  
 甘菊茶、薄荷茶 \$40  
*Selection of Tea:*  
*English Breakfast, Earl Grey, Darjeeling,*  
*Camomile, Peppermint*

大排檔奶茶 \$40  
*"Dai Pa Dong" Tea with Milk*

阿華田、好立克或鮮奶 \$38  
*Ovaltine, Horlicks, or Fresh Milk*

珍寶珍珠奶茶 \$52  
*Jumbo Iced Tea with Tapioca Pearls*  
*and Coconut Jelly*

蜜糖椰果奶茶 \$52  
*Jumbo Iced Tea with Coconut Jelly and Honey*

椰子雪糕紅豆冰 \$60  
*Red Beans and Coconut Ice Cream Float*

西班牙咖啡 \$80  
*Spanish Coffee*

愛爾蘭咖啡 \$60  
*Irish Coffee*



不夜天精選  
*House Specialty*

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# Beverages 飲品

各式鮮榨果汁： 蘋果、橙、蜜瓜、西瓜或甘筍 <i>Freshly Squeezed Fruit Juice:</i> <i>Apple, Orange, Honeydew Melon,</i> <i>Watermelon or Carrot</i>	<b>\$45</b>
各式冰凍果汁： 蘋果、菠蘿或蕃茄 <i>Chilled Juice:</i> <i>Apple, Pineapple or Tomato</i>	<b>\$36</b>
雜果賓治 <i>Fruit Punch</i>	<b>\$60</b>
各款奶昔 <i>Milk Shakes</i>	<b>\$90</b>
各款雪糕梳打 <i>Floats</i>	<b>\$60</b>
咖啡雪糕特飲 <i>Cappuccino Frappe Concoction of Coffee,</i> <i>Chocolate and Ice Cream</i>	<b>\$90</b>
各式啤酒： 百威、墨西哥、喜力、麒麟、青島 <i>Beer Selection:</i> <i>Budweiser, Corona, Heineken, Kirin, Tsingtao</i>	<b>\$40</b>
冰凍紅酒特飲 (1公升) <i>Sangria - A Refreshing Drink Made from</i> <i>Red Wine and Fresh Fruits (1 litre)</i>	<b>\$180</b>