

桃源在何許
西峰最深處
不用問漁人
沿溪踏花去





桃花源小廚乃黎有甜先生於2000年在香港創辦。黎師傅師承廣州江太史家廚，以烹調太史五蛇羹及精緻粵菜聞名，巧手菜式包括講求刀功的太史五蛇羹及玻璃明蝦球，嘗鮮的冬瓜蒸原隻鮮蟹鉗及一眾傳統粵菜。黎師傅在2007年受何博士及梁安琪女仕邀請，與葡京酒店合作，在酒店開設桃花源小廚。

澳門桃花源小廚自2009年至今一直榮獲《米芝蓮指南－香港澳門》評選為星級餐廳。

Tim's Kitchen was founded in 2000 by Mr. Lai Yau Tim in Hong Kong. Chef Lai learned his culinary skills from the head chef of Jiang Taishi (江太史) in Guangzhou, whose most famous dishes include Supreme Snake Bisque and other Cantonese delicacies. Chef Lai's signature dishes include Crystal King Prawn, steamed whole crab claw with winter melon as well as other authentic Cantonese dishes. In 2007, Dr. Stanley Ho and Ms. Angela Leong invited Chef Lai to open Tim's Kitchen at the Hotel Lisboa in Macau.

Tim's Kitchen in Macau has been awarded as Michelin starred restaurant by the MICHELIN Guide Hong Kong and Macau since 2009 until now.

前菜

Appetizer

酥炸杏鮑菇絲

Deep-fried Sliced Mushrooms
with Chilli Sauce

\$80



冰鎮鮑魚片

Chilled Whole Sliced Abalone
with Wasabi Sauce

\$450

涼拌爽肚片

Poached Sliced Pork Stomach
with Salad in Wasabi Sauce

\$90

椒鹽脆鴨舌

Crispy Duck Tongues with
Peppercorn Salt

\$90

涼拌木耳

Chilled Marinated Wood Fungus

\$70

醋香手拍青瓜

Chilled Tossed Cucumber

\$60

胡麻醬拌茄子

Eggplant with Sesame &
Peanut Sauce

\$60



前菜
Appetizer



凉拌遼參 \$180
Sea Cucumber Cold Cut with
Chinese Cabbage

椒鹽豆腐粒 \$60
Deep-fried Diced Bean Curd with
Peppercorn Salt

皮蛋酸薑(位) \$20
Preserved Duck Eggs with
Pickled Ginger (Per Person)



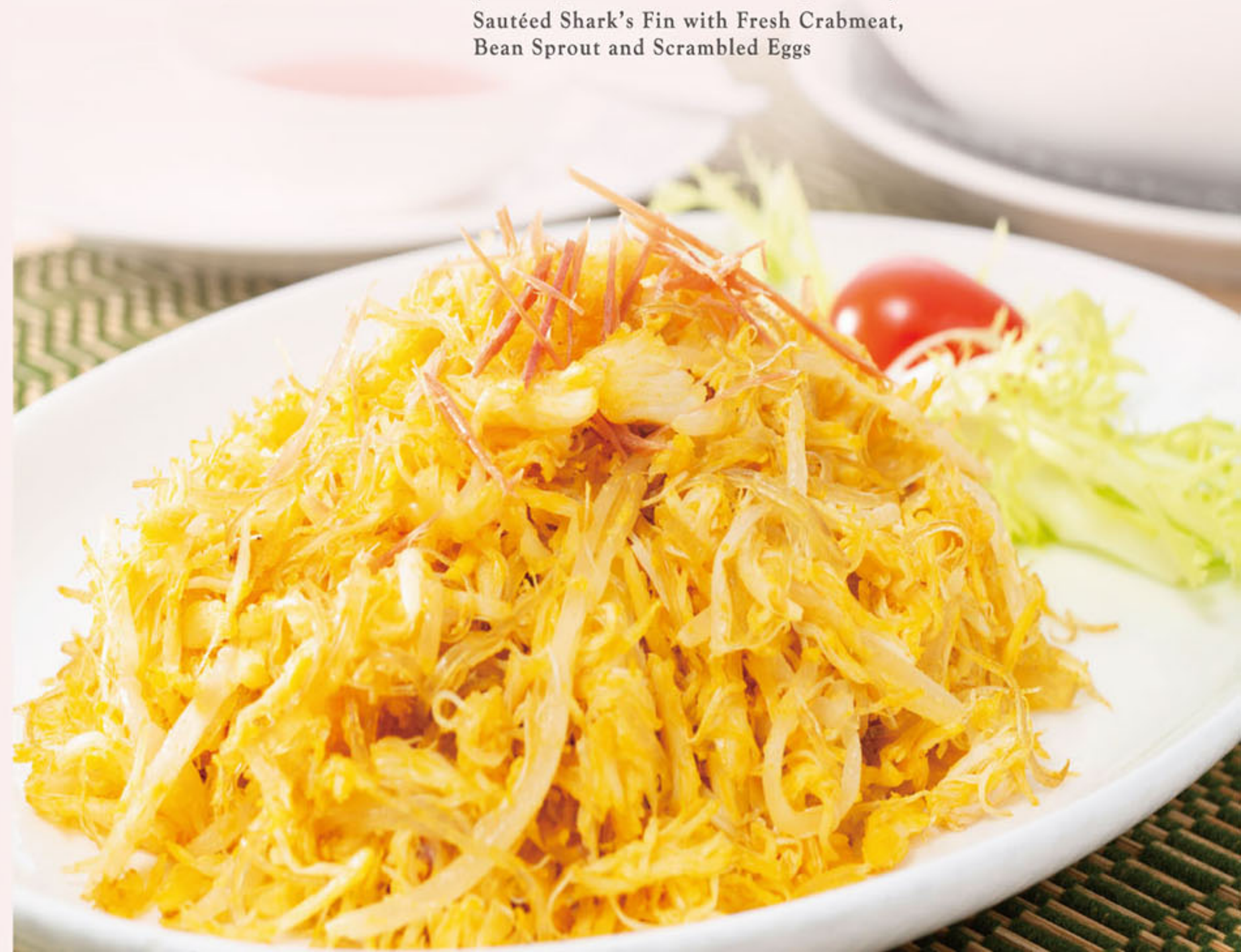
每位茗茶 \$15
(鐵觀音、普洱、龍井、
水仙、菊花、香片、壽眉)
Chinese Tea Per Person
(Tit Kun Yum; Po Li; Lung Cheng; Sui Sin;
Chrysanthemum; Jasmine; Shoumei)

秘製X.O.醬(每碟/Regular) \$30
Home-made X.O. Chilli Sauce

魚翅

Shark's Fin

桂花炒魚翅 \$600
(例/Regular - 兩位用/For 2 persons)
Sautéed Shark's Fin with Fresh Crabmeat,
Bean Sprout and Scrambled Eggs





菜膽竹絲雞燉大排翅 \$1680

(例/Regular - 四位用/For 4 persons)

Double-boiled Imperial Shark's Fin
with Silky Fowl and Chinese Cabbage
In Supreme Soup

菜膽肘子燉鮑翅(位) \$880

Double-boiled Superior Shark's Fin
with Yunnan Ham and Chinese Cabbage
in Supreme Soup (Per Person)

紅燒大鮑翅(位) \$780

Braised Superior Shark's Fin
in Brown Sauce (Per Person)

乾燒大生翅(位) \$600

Shark's Fin Tossed with Bean Sprout
and Supreme Soup on side (Per Person)

蟹肉大生翅(位) \$550

Braised Shark's Fin with
Fresh Crabmeat (Per Person)



蟹皇燴生翅(位) \$600

Braised Shark's Fin with Fresh
Crabmeat and Roes (Per Person)

雞絲大生翅(位) \$500

Braised Shark's Fin with
Shredded Chicken (Per Person)

雞蓉燴生翅(位) \$500

Braised Shark's Fin with
Chicken Puree (Per Person)

清湯大生翅(位) \$500

Shark's Fin in Supreme Soup (Per Person)

紅燒大生翅(位) \$500

Braised Shark's Fin in Brown
Sauce (Per Person)



日本吉品鮑魚

花膠 遼參

Yoshihama Abalone
Fish Maw
Sea Cucumber



日本吉品鮑魚花膠遼參

Yoshihama Abalone, Fish Maw, Sea Cucumber

十三頭日本吉品鮑魚(位) \$6,680

Braised Whole Yoshihama Abalone
(13 heads) in Oyster Sauce (Per Person)

二十二頭日本吉品鮑魚(位) \$2,980

Braised Whole Yoshihama Abalone
(22 heads) in Oyster Sauce (Per Person)

二十九頭日本吉品鮑魚(位) \$1,380

Braised Whole Yoshihama Abalone
(29 heads) in Oyster Sauce (Per Person)

鰵魚花膠扣日本關東遼參(位) \$3,100

Braised Superior Fish Maw and
Japan Kanto Sea Cucumber in
Oyster Sauce (Per Person)

另備有更大頭數日本吉品鮑魚，歡迎查詢及預訂

Please feel free to enquire for supreme size Japan Yoshihama Abalone



以上價目需另加壹服務費 All prices are subject to 10% service charge

鰵魚花膠扣鵝掌(位) \$2,900

Braised Superior Fish Maw and
Goose Web in Oyster Sauce (Per Person)

鮑汁扣鰵魚花膠(位) \$2,860

Braised Superior Fish Maw in
Oyster Sauce (Per Person)

日本關東遼參扣鵝掌(位) \$300

Braised Japan Kanto Sea Cucumber
and Goose Web in Oyster Sauce (Per Person)

蝦籽扣日本關東遼參(位) \$250

Braised Japan Kanto Sea Cucumber
with Shrimp Roes (Per Person)



官燕

Bird's Nest

琵琶官燕餅 \$480

(需時二十五分鐘 Please allow 25 minutes)

Pan-fried Superior Bird's Nest Cake with
Fresh Crabmeat and Egg White



蟹皇扒官燕(位) \$580
Braised Superior Bird's Nest with
Fresh Crabmeat and Roes (Per Person)

雞蓉燴官燕(位) \$480
Braised Superior Bird's Nest Soup
with Chicken Puree (Per Person)

清湯燉官燕(位) \$480
Double-boiled Superior Bird's Nest
in Supreme Soup (Per Person)

官燕冬蓉羹(位) \$480
Braised Superior Bird's Nest Soup
with Winter-Melon Puree (Per Person)

冰花燉官燕糖水(位) \$480
Double-boiled Superior Bird's Nest
in Rock Sugar (Per Person)

脆香椰汁官燕餅 \$480
(需時二十五分鐘 Please allow 25 minutes)
Crispy Superior Bird's Nest with
Coconut Milk

湯羹

Soups

太史五蛇羹(位)(農曆九月至翌年正月) \$180
Supreme Snake Bisque (Per Person)
(Available from September to January - Chinese Calendar)



鯊魚花膠雲腿燉津白湯 (位) \$2,380

Doubled-boiled Superior Fish Maw Soup with Yunnan Ham and Chinese Cabbage (Per Person)

菜膽關東遼參燉湯 (位) \$300

Doubled-boiled Japan Kanto Sea Cucumber Soup with Chinese Cabbage (Per Person)

瑤柱花膠羹 (位) \$260

Braised Fish Maw Bisque with Conpoy (Per Person)



竹絲雞燉響螺頭湯 (位) \$130

Double-boiled Silky Fowl Soup with Fresh Sea Whelks (Per Person)

韭皇瑤柱羹 (位) \$85

Braised Conpoy and Chives Bisque (Per Person)

鮮蟹肉帶子粟米羹 (位) \$85

Braised Scallops and Crabmeat Soup with Cream Corn (Per Person)

蛋花竹笙粟米羹 (位) \$65

Braised Bamboo Piths Soup with Egg and Cream Corn (Per Person)

廣東精選老火湯 (位) \$70

Traditional Soup of the Day (Per Person)

* 鮮蓮冬瓜盅 (季節性 Seasonal Food) \$800

(例/Regular - 供四至六位用/For 4-6 persons)

Doubled-boiled Winter Melon Soup with Shrimps, Yunnan Ham, Fresh Crab Meat and Fungus

* 杏汁白肺湯 \$1,200

(例/Regular - 供八至十位用/For 8-10 persons)

Double-boiled Pig Lung Soup with Almond

海鮮

Seafood

冬瓜蒸原隻鮮蟹鉗 (位) \$480

(季節性 Seasonal Food)

Steamed Whole Fresh Crab Claw with Winter Melon (Per Person)





椒鹽炸原隻鮮蟹鉗 (位) \$480
(季節性 Seasonal Food)
Deep-fried Whole Fresh Crab Claw
with Peppercorn Salt (Per Person)

蛋白蒸原隻鮮蟹鉗 (位) \$480
(季節性 Seasonal Food)
Steamed Whole Fresh Crab Claw
with Egg White (Per Person)

豉油皇 / 茄汁 煎大蝦 (位) \$240
(兩只起 Minimum Order 2 Pieces)
Pan-Fried King Prawn with
Soy Sauce / Tomato Sauce (Per Person)

欖仁炒蝦崙 \$400
(兩位用 / For 2 persons)
Sautéed Minced King Prawn with
Liver Sausage, Water Chestnut and
Dried Olive Seeds

玻璃明蝦球 (位) \$280
Crystal King Prawn (Per Person)



椒鹽鮮魷 \$180
Deep-fried Squid with Peppercorn Salt

味菜炒鮮魷 \$180
Sautéed Squid with Preserved Vegetables

X.O. 醬雲耳百合炒蝦球 \$200
Sautéed Shrimps with Wood Fungus
and Lily in X.O. Sauce

豉椒炒蝦球 \$180
Sautéed Shrimps with Peppers
in Black Bean Sauce

菜遠 / 西芹炒蝦球 \$180
Sautéed Shrimps with
Choi Sum / Celery

蝦仁炒蛋 \$180
Sautéed Shrimps with Scrambled Eggs



*需於壹天前預定 Order one day in advance

以上價目需另加壹服務費 All prices are subject to 10% service charge

西蘭花 / 菜遠 / 西芹 炒斑球 \$340

Sautéed Sliced Grouper Fillet with
Broccoli / Choi Sum / Celery

涼瓜炆斑頭腩煲 \$300

Braised Grouper's Head and Belly with
Bitter Cucumber in Casserole

紅炆海斑翅(位) \$180

(需時二十五分鐘 Please allow 25 minutes)
Braised Grouper's Fin with Sliced BBQ Pork and
Black Mushroom (Per Person)

麒麟海斑塊 \$400

Steamed Sliced Grouper Fillet with
Yunnan Ham & Black Mushroom

豉汁帶子蒸豆腐 \$240

Steamed Scallops with Bean Curd in Black Bean Sauce



* 香酥荔蓉帶子 \$280

Deep-fried Scallops in Mashed Taro

X.O. 醬油泡帶子 \$280

Sautéed Scallops with Fungus and
Chives in X.O. Sauce

滑蛋炒帶子 \$240

Sautéed Scallops with Scrambled Eggs

菜遠 / 西芹 / 西蘭花 / 欖角彩椒 炒帶子 \$240

Sautéed Scallops with Choi Sum / Celery /
Broccoli / Bell Pepper & Olive

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以上價目需另加壹服務費 All prices are subject to 10% service charge



家禽

Poultry

豉油皇乳鴿(隻) \$120
(需時二十五分鐘 Please allow 25 minutes)
Soya Pigeon with Chinese Rose Wine (Each)



金華玉樹雞(隻) \$550
(需時三十分鐘 Please allow 30 minutes)

Steamed De-boned Chicken with
Yunnan Ham and Green Vegetables (Each)



古法鹽焗雞(隻) \$450
(需時三十分鐘 Please allow 30 minutes)
Baked Salted Chicken (Each)

桶子豉油雞 \$360 (一隻 Whole)
Soya Chicken with Chinese Rose Wine \$220 (半隻 Half)

脆皮炸子雞 \$480 (一隻 Whole)
Crispy Chicken \$280 (半隻 Half)



北菇蒸滑雞 \$120
Steamed Chicken Pieces with Black Mushrooms

金針雲耳蒸滑雞 \$120
Steamed Chicken Pieces with Wood Fungus
and Dried Lily Flowers

啫啫洋葱豆豉雞煲 \$120
Sautéed Chicken Pieces and Onions with
Black Bean Sauce in Casserole

咸魚蓉滑雞豆腐煲 \$120
Stewed Chicken Pieces, Bean Curd and
Minced Salted Fish in Casserole

紅燒頂鴿皇(隻) \$120
Roasted Pigeon (Each)

荷香焗頂鴿皇(隻) \$140
(需時二十五分鐘 Please allow 25 minutes)
Oven-baked Pigeon with Preserved Vegetables
Wrapped in Lotus Leaf (Each)

鴿脯燒雲腿(隻) \$140
Sautéed Pigeon Pieces with
Yunnan Ham (Each)



家鄉小菜

Home Specials

七彩炒豬肚尖 \$180
Sautéed Pork Stomach with Pickled
Vegetables and Bamboo Shoots



洋葱豆豉生腸煲	\$120
Sautéed Pork Offal and Onions with Black Bean Sauce in Casserole	
京都排骨	\$120
Sweet and Sour Pork Ribs	
椒鹽肉排	\$120
Deep-fried Pork Ribs with Peppercorn Salt	
蒜香排骨	\$120
Deep-fried Pork Ribs with Dry Garlics	
芋頭 / 梅菜扣肉煲 (季節性 Seasonal Food)	\$280
Braised Pork Belly with Taro / Preserved Vegetables in Casserole	
梅菜皇肉片蒸茄瓜	\$120
Steamed Slices Pork with Eggplant and Preserved Vegetables	
馬蹄土魷蒸肉餅	\$140
Steamed Pork Pie with Water Chestnut and Dry Minced Squid	
梅菜皇 / 咸蛋蒸肉餅	\$120
Steamed Pork Pie with Preserved Vegetables / Salty Egg	
煎 / 蒸咸魚肉餅	\$120
Pan-fried / Steamed Pork Pie with Salty Fish	
鳳梨咕嚕肉	\$120
Sweet and Sour Pork with Pineapple	



魚香茄子煲	\$120
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Braised Eggplant with Minced Pork and Salty Fish in Casserole

香煎 / 清蒸牙城咸魚(件)	\$100
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Pan-fried / Steamed Salty Fish (Each)

避風塘炒澳洲6級和牛粒	\$680
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Sautéed Australian Grade 6 Wagyu Beef in Hong Kong Style



柱侯蘿蔔炆牛筋腩	\$300
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Beef Brisket and Tendon Stew with Turnips

咖喱牛筋崩沙腩	\$300
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Beef Brisket and Tendon Curry

黑椒 / 中式 牛仔骨	\$120
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Sautéed Beef Short Ribs in Black Pepper Sauce / Cantonese Style

時菜炒牛肉	\$120
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Sautéed Beef Slices with Seasonal Vegetables

陳皮蒸牛肉餅	\$120
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Steamed Beef Pie with Dried Vintage Tangerine Peel

紅酒燴牛尾	\$380
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Braised Oxtail in Red Wine





蝦籽炆柚皮 \$90

(季節性 Seasonal Food)

Braised Pomelo Skin with Shrimp Roes

金錢脆蟹盒(件) \$60

Deep-fried Crabmeat Box with Chicken Liver (Each)

豬腳筋扣鵝掌(位) \$90

Braised Goose Web and Pork Tendon
in Oyster Sauce (Per Person)

北菇扣鵝掌(位) \$90

Braised Goose Web with Black Mushrooms
in Oyster Sauce (Per Person)

鮮蟹皇扒竹筍 \$260

Braised Bamboo Piths with Fresh Crabmeat
and Roes

鮮蟹肉扒竹筍 \$230

Braised Bamboo Piths with Fresh Crabmeat

涼瓜煎蛋 \$90

Fried Eggs with Bitter Cucumber

鮮蟹肉韭菜菜甫煎蛋 \$160

Fried Egg with Fresh Crabmeat, Chives and
Preserved Vegetables

桂花炒瑤柱 \$160

Sautéed Dried Scallops with Fresh Crabmeat
and Scrambled Eggs

鮮蟹肉扒豆腐 \$160

Braised Bean Curd with Fresh Crabmeat



竹筍蘆筍扒豆腐 \$220

Braised Bean Curd with Bamboo
Piths and Asparagus

蝦籽生根北菇炆豆腐 \$120

Stewed Bean Curd with Black Mushroom,
Glutens and Shrimp Roes

紅燒豆腐 \$100

Braised Bean Curd with Black Mushroom

羅漢齋 \$160

Stewed Monk's Vegetables

北菇扒竹筍 \$160

Braised Bamboo Piths with Black Mushroom

北菇扒時蔬 \$120

Stewed Seasonal Vegetables with
Black Mushroom

上湯蝦乾浸時蔬 \$140

Poached Seasonal Vegetables with Superior
Dried Shrimps in Supreme Soup

時令蔬菜 \$90

Seasonal Vegetables

上湯梅菜皇冬瓜(件) \$50

Steamed Winter Melon with
Preserved Vegetables (Each)

飯麵

Rice Noodles

瑤柱蛋白炒飯 \$160
Fried Rice with Dried Scallops
and Egg White



梅菜皇海鮮炒飯 \$220
Fried Rice with Assorted Seafood
and Preserved Vegetables

生炒牛肉飯 \$160
Fried Rice with Minced Beef,
Onions and Shallots

咖喱鮮蟹肉炒飯 \$180
Curry Fried Rice with
Fresh Crabmeat

鮮蟹肉蛋白炒飯 \$180
Fried Rice with Fresh Crabmeat
and Egg White

雲腿蓉薑米蛋炒飯 \$150
Fried Rice with Ginger and
Minced Yunnan Ham

鮮蟹肉煎生麵 \$180
Pan-fried Noodles with Fresh Crabmeat



蟹肉乾燒伊麵 \$200

Braised E-Fu Noodles with Fresh Crabmeat

蒜蓉雞絲煎生麵 \$140

Pan-fried Noodles with Shredded Chicken in Creamy Garlic Sauce

薑蔥叉燒撈生麵 \$120

Noodles Tossed with BBQ Pork and Spring Onions

沙爹牛肉 / 豬肉炒腸粉 \$140

Sautéed Rice Rolls with Minced Beef / Pork, Bean Sprout in Satay Sauce

特色煲仔飯 (兩位起，需時三十分鐘)

Steamed Rice in Casserole

(Minimum order for 2 persons, please allow 30 minutes)

- 臘味 (位) \$90

Assorted Preserved Sausages,
Meat and Duck (Per Person)

- 梅菜皇肉餅 (位) \$90

Minced Pork Pie with Preserved
Vegetables (Per Person)

- 牙城咸魚滑雞 (位) \$100

Salty Fish with Chicken Pieces (Per Person)

