



Portas do Sol

葡京日麗

Chinese Cuisine
粵菜 點心



港江海蜆頭(例) \$75
Jelly fish tossed with spring onion
and sesame oil (Regular)



蒜香椒鹽豆腐粒(例) \$67
Deep-fried diced bean
curd with garlic in spicy
salt (Regular)

頭盤小食

APPETIZERS



蜜餞燒雲腿(例) \$95
Glazed Yunnan ham slices
(Regular)



椒鹽龍脷仔(例) \$85
Deep-fried sole
with spicy salt (Regular)

鵝肝醬炸蝦丸(例) \$126
Deep-fried prawn balls
with goose liver pâté (Regular)



法國鵝肝金錢雞(每件) \$48
Charcoal grilled French goose liver
with "Char Siu" and a thin-sliced
of pork fat (Per piece)



淮香脆皮鴨舌(例) \$80
Crispy duck's tongue in
spicy salt (Regular)

手拍青瓜皮蛋(例) \$55
Chilled cucumber and thousand
year egg (Regular)



海蜇燻蹄(例) \$108
Marinated pork trotter slices
with jelly fish (Regular)



頭抽醬油雞(半隻) \$180
Soya Sauce chicken (Half)



**明爐脆皮
乳豬(例)** \$150
Roasted suckling pig
(Regular)



明爐吊燒鵝(例) \$150
Roasted goose with
plum sauce
(Regular)



明爐蜜糖汁叉燒(例) \$120
“Char Siu” with honey (Regular)



骨香白切雞(半隻) \$180
Poached chicken
with crispy bone (Half)



明爐金牌燒火腩(例) \$125
Roasted pork belly (Regular)

以上各式雙拼 Any two choices of the above \$180

燒味冷熱盤

BARBECUE SPECIALTIES



芥末煎牛脷(例) \$95
Pan-fried ox-tongue with
wasabi mustard (Regular)



潮州滷水鵝掌翼(例) \$88
Marinated goose webs and wings
“Chiu Chow style” (Regular)

太白醉翁鵠(每隻) \$110
Pigeon marinated in
chilled rice wine (Whole)



乳豬燒味拼盤(例) \$300
Suckling pig platter with barbecued pork,
soya chicken and jelly fish
(Regular)



魚翅類

SHARK'S FIN

蟹肉乾撈海虎翅(每位) \$1200
Braised supreme shark's fin with crabmeat (Per person)



紅燒皇冠翅(足四兩) \$1,300
Braised Superior shark's fin in brown sauce (4 Taels)

紅燒大鮑翅(每位) \$450
Braised shark's fin in brown sauce (Per person)

紅燒白青排翅(每位) \$480
Braised superior shark's fin in brown sauce (Per person)

肘子菜膽燉金山勾翅(每位) \$380
Double-boiled imperial shark's fin soup with Yunnan ham and brassica (Per person)

雞絲燴生翅(每位) \$280
Braised shark's fin soup with shredded chicken (Per person)

蟹肉燴生翅(每位) \$350
Braised shark's fin soup with crabmeat (Per person)

魚翅酸辣帶子羹(每位) \$240
Shark's fin with scallops in hot and sour soup (Per person)

鮑參翅肚羹(每位 / 例窩) \$200 / \$780
Braised shredded abalone, sea cucumber and shark's fin in soup (Per person / Per tureen)

濃湯砂窩排翅(例) \$1,400
Double-boiled superior shark's fin in casserole (Regular)

滑炒蟹肉桂花翅(例) \$720
Stir-fried eggs with shark's fin and crabmeat (Regular)



湯羹類

SOUP



蟹肉粟米羹 (每位 / 例窩)
Crabmeat and sweetcorn soup
\$70/\$280
(Per person / Per tureen)



瑤柱牛鬆羹 (每位 / 例窩)
Braised minced beef and conpoy broth
\$85/\$340
(Per person / Per tureen)



鮮菰蟹鉗湯(兩位起) \$220
Mushroom consomme with crab claw
(Minimum order of 2 persons)

陳皮鴨絲羹 (每位 / 例窩)
Braised shredded duck and tangerine peel broth
\$85/\$340
(Per person / Per tureen)

花膠菜膽燉北菇 (每位) \$750
Double-boiled fish maw, cabbage and black mushroom
in chicken broth (per persons)



竹笙燉三寶湯 (每位 / 例窩)
Double-boiled bamboo piths, sliced abalone, chicken in chicken broth
\$110/\$440
(Per person / Per tureen)

瑤柱竹笙沙魚骨湯 (每位 / 例窩)
Double-boiled shark's cartilage soup with conpoy and bamboo piths
\$85/\$340
(Per person / Per tureen)





雞茸燕窩羹 (每位)
Braised superior bird's nest soup with minced chicken
(Per person) \$550

燕窩竹笙類

BIRD'S NEST AND BAMBOO PITHS

竹笙雲腿扒官燕(例) \$2,500
Braised superior bird's nest with bamboo piths and Yunnan ham (Regular)

高湯雞燉官燕(每位) \$560
Double-boiled superior bird's nest with chicken in supreme broth (Per person)

高湯竹笙燉官燕(每位) \$650
Double-boiled superior bird's nest with bamboo piths in supreme broth (Per person)

蟹肉扒百花釀竹笙(例) \$320
Braised bamboo piths with shrimp mousse rolls topped with crabmeat (Regular)



冰花燉官燕 (每位)
Double-boiled bird's nest in rock sugar (Per person) \$600

蟹皇竹笙釀官燕 (每件)
Braised bamboo piths wrapped with superior bird's nest topped with crab roe (per piece) \$800





金巢鮑魚帶子崙(例) \$390

Stir-fried minced abalone and scallops in rice nest, served with crispy lettuce (Regular)



花膠扣鮮鮑片(每位) \$1100

Braised sliced abalone with fish maw and seasonal vegetable (Per person)



乾隆一品窩(例) \$1200

Braised whole conpoy and sliced abalone in clay pot (Regular)

鮑魚類

ABALONE

***原隻網鮑 — 5頭至12頭(每隻) 時價**

Braised whole Mouhou abalone — 50 grams -120 grams (Per piece) Market price

***原隻吉品鮑 — 12頭、28頭或30頭(每隻) 時價**

Braised whole Yoshihama abalone — 50 grams, 22 grams or 20 grams (Per piece) Market price

*** 以上項目必須提前四十八小時預訂**

Items that require 48 hours advance order

滋補古法扣中東乾鮑10頭至12頭(每隻) 時價

Braised whole Middle East abalone — 50 grams -60 grams (Per piece) Market price

滋補古法扣南非網鮑— 3頭、5頭或7頭(每隻) 時價

Braised whole African abalone — 200 grams, 120 grams or 87 grams (Per piece) Market price

露筍鮑魚卷(例) \$600

Braised abalone rolls with asparagus (Regular)



游水海鮮

LIVE FISH AND SEAFOOD



生猛海鮮：紅斑、青衣、老鼠斑、東星斑 (清蒸、古法炆、香煎)

廚師精選：鹽焗老鼠斑、東星斑 (需時四十分鐘)
(每條) 時價



Live fish : Pink garoupa, green wrasse, Pacific garoupa and spotted garoupa (Steamed, braised or pan-fried)

Chef's Recommendation

Baked whole Pacific garoupa or spotted garoupa in crushed salt (Please allow 40 minutes for preparation)

(Per piece) Market price



肉蟹：花雕蒸、椒鹽焗、薑蔥焗、蒜茸蒸、粉絲炆、牛油焗、咸蛋炒 (每隻) 時價

Live crab: steamed in Chinese wine, baked with spicy salt, baked with ginger and spring onion, steamed with minced garlic, braised with rice vermicelli, baked with butter sauce or sauteed with salted egg yolk

(Per piece) Market price



三蔥炒波士頓龍蝦(例) \$480
Stir-fried lobster with spring onion,
onion and shallot (Regular)



**生海蝦：醉翁蝦、蒜茸蝦、椒鹽焗、
陳皮頭菜上湯浸**

時價

Fresh prawns : Marinated in Chinese wine, steamed with
garlic, baked with spicy salt, poached
with tangerine peel in bouillon
Market price



**龍蝦：上湯焗、薑蔥焗、蒜茸蒸、粉絲炆、
牛油焗、伊麵底、泡飯**

時價

Live lobster : Baked in bouillon, baked with ginger and
spring onion, steamed with minced garlic,
braised with rice vermicelli, baked with butter
sauce, E-fu noodles or crispy rice
Market price



**雞油花彫波士頓龍蝦配
窩巴蔥油飯(約500克)** \$480

Boston Lobster with chicken fat and "Hua Diao" sauce
served with crispy rice and marinated steamed rice
(Approx. 500grams)



廣東式炒澳洲龍蝦(約900克) \$1,600

Stir-fried Australian lobster with egg,
minced pork and black bean (approx. 900 grams)

廣東式炒波士頓龍蝦(約1,400克) \$980

Stir-fired Boston lobster with egg, minced pork and
black bean (approx. 1,400 grams)

海鮮小炒類

FISH AND SEAFOOD FAVOURITES



乾燒大明蝦(每隻) \$98
Pan-fried king prawn in spicy vinegar (Per piece)



山楂川汁脆蝦球(例) \$170
Sauteed prawns with hawthorn sauce (Regular)

香橙咕嚕蝦球(例) \$170
Deep-fried prawns with pepper served in orange sauce (Regular)

宮爆甜桃蝦球(例) \$170
Sauteed crystal prawns with glazed walnuts in "kung pao" sauce (Regular)



碧玉卷伴油泡蟹鉗(兩位起) \$220
Sauteed crab claw with marrow rolls wrapped with shrimps mousse and Yunnan ham (minimum order of 2 pieces)



千層鮮菌麒麟斑
可選擇：杉斑、東星斑、老虎斑 (每條)

時價
Stir-fried garoupa with mixed mushroom
your choice of : flowery garoupa、spotted garoupa、tiger garoupa、
(Per piece) Market price



黑魚籽海蝦炒蛋白(例) \$220
Scrambled egg white with tiger prawn and black caviar (Regular)



XO 醬金銀翠帶子(例) \$220
Deep-fried scallops and pan-fried scallops with broccoli in XO chili sauce (Regular)

松子桂花魚(每條) \$298

Deep-fried mandarin fish with
pine nuts in vinegar sauce
(Per piece)



藤椒桂魚(例) \$298

Fried mandarin fish with pepper corn
“Szechuan style” (Regular)



香蔥烤海參(例) \$430

Braised sea cucumber with
spring onion (Regular)



葡汁焗釀響螺(每隻) \$120

Baked sea whelk stuffed with
seafood in Portuguese sauce
(Per piece)

蔥燒大龍脷(每條) 時價

Fried sole with spring onion
and ginger (Per piece)
Market price



薑茸米酒蒸鮮蟹鉗(兩隻起) (每隻) \$220

Steamed crab claw with minced ginger (Per piece)
and rice wine (minimum order of 2 pieces)



清炒桂魚絲(每條) \$298

Stir-fried shredded mandarin fish
with broccoli (Per piece)





**龍蝦兩食: (900克)
明太子芙蓉龍蝦球
龍蝦頭爪粉絲煲**

時價

Lobster in two flavours: Market price
(900grams)
•Steamed fillet of lobster with egg white
•Braised lobster head and claws
with vermicelli in casserole



蟹皇帶子炒鮮奶(例) \$160

Scrambled fresh milk with
scallops and crab roe (Regular)

腿茸醬花菇爆(例) \$420

九孔鮑魚仔

Sauteed abalone
with mushrooms
in ham paste (Regular)



XO 醬小瓜鮮鮑魚(例) \$320

Sauteed abalone with cucumber
in XO chili sauce (Regular)



**肉蟹兩食(每隻): 時價
些利酒蒸蟹鉗
粉絲蟹煲**

Live crab 2 courses (Whole):
Market price

- Steamed crab claw with
sherry liqueur
- Stewed crab with
glass noodles





家禽類



POULTRY

柚子脆皮手撕雞 \$180/\$360

(半隻/壹隻)

Deep-fried shredded chicken with pomelo (Half/Whole)



豉油皇浸乳鴿(需時三十分鐘)(每隻) \$120

Poached pigeon in supreme soya sauce (Whole)
(Please allow 30 minutes for preparation)



金牌吊炸雞 \$180/\$360

(半隻/壹隻)

Crispy fried chicken (Half/Whole)



濃汁浸三黃雞 \$180/\$360

(半隻/壹隻)

Poached chicken in yellow wine (Half/Whole)



宮爆甜桃百合燒鴨粒(例) \$120

Pan-fried diced roasted duck with lily bulbs and glazed walnuts in "kung pao" sauce (Regular)



燒雲腿伴鵝肝醬鴿甫(例) \$290

Sauteed sliced pigeon with roasted Yunnan ham and goose liver (Regular)



錦繡玉鴛鴦(例) \$260

Shredded roasted duck with cantaloupe, melon, mango and walnuts (Regular)



玻璃香酥鴨(例) \$190

Deep-fried duck fillet with minced prawn (Regular)

香酥檸汁芝麻雞(半隻/壹隻) \$180/\$360
Deep-fried chicken fillet with sesame in lemon sauce (Half/Whole)

薑蔥海參爆雞球(例) \$190
Braised chicken fillet with sea cucumber, ginger and spring onion (Regular)

日麗片皮雞(即席片、兩食)(每隻) \$380
Crispy fried chicken skin served with pancakes (2 Courses) (Whole)

秘製陳皮脆炸雞(每隻) \$360 需預訂
Deep-fried chicken marinated with tangerine peels (Whole) Pre-order item

野菌脆燒雞(半隻/壹隻) \$180/\$360
Roasted chicken with wild mushrooms (Half/Whole)

回味富貴雞(每隻) \$480 需預訂
Beggar's chicken (Whole) Pre-order item

菜片乳鴿鬆(例) \$140
Stir-fried minced pigeon and bamboo shoot served with
crispy lettuce (Regular)

黃耳鮮冬菇翠鴿片(例) \$150
Stir-fried sliced pigeon with yellow fungus and
black mushrooms (Regular)



北京片皮鴨(即席片、兩食)(每隻) \$500
Peking duck (Two Serving) (Whole)



豬肉、牛肉類

PORK AND BEEF



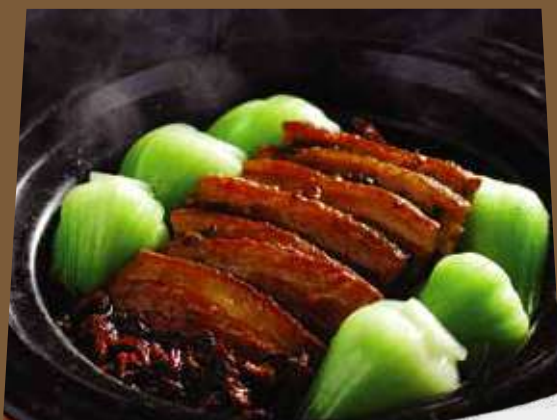
京都排骨(例) \$125

Roasted spare ribs in
homemade spicy tomato
sauce (Regular)



鳳梨果提咕嚕肉(例) \$125

Sweet and sour pork with pineapple and grapes (Regular)



奇妙原條茄子 \$120

Deep-fried eggplant with shrimp mousse and minced pork

梅菜扣肉(例) \$125

Stewed pork belly with preserved vegetables (Regular)



上海紅燒肉(例) \$140

Braised pork belly with black vinegar
“Shanghai style” (Regular)

澳洲7級和牛配羊肚菌(400克) \$850

Stir-fried Australian Wagyu beef cubes
(Grade7) with morel mushrooms
(400 grams)





蒜香椒鹽牛柳甫(例) \$185

Pan-fried beef fillet with
garlic in spicy salt (Regular)

梧州五扣紙包骨(例)

\$125

Deep-fried marinated spare ribs wrapped
in paper pocket (Regular)

中式杏片煎牛柳(例)

\$185

Wok-fried beef fillet with
sliced almonds “chinese style” (Regular)

辣汁牛柳甫(例)

\$185

Sauteed beef fillet in chili sauce (Regular)

紅棗鮮冬菇炒牛肉(例)

\$125

Stir-fried sliced of beef with black mushroom
and red dates (Regular)

乾煎茶樹菇欖菜牛肉(例)

\$150

Stir-fried sliced of beef with mushrooms and
preserved vegetable (Regular)

紫羅牛柳條(例)

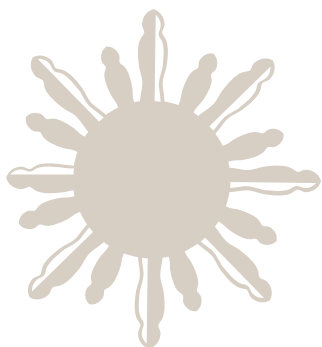
\$185

Pan-fried shredded of beef fillet with
young ginger and pineapple (Regular)

蔥燒牛肋骨(例)

\$280

Fried prime ribs with spring onion (Regular)



健康素食、蔬菜及豆腐類

VEGETARIAN DISHES, VEGETABLES AND BEAN CURD



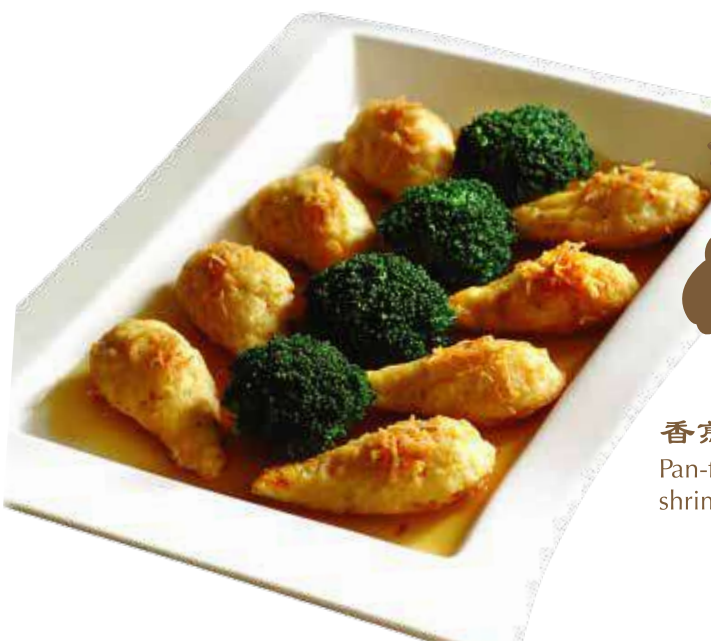
瑤柱千層腐皮(例) \$120
Braised dried bean curd skin
with conpoy (Regular)



蠔皇燴三寶菇(例) \$110
Stewed assorted mushrooms
with seasonal vegetables (Regular)



黑松露醬野菌炒南瓜粒(例) \$120
Stir-fried wild mushroom with
diced pumpkin in black
truffle paste (Regular)



香煎琵琶豆腐(例) \$125
Pan-fried bean curd stuffed with
shrimp mousse (Regular)

竹笙榆耳羹(每位) \$75
Braised bamboo piths and
elm fungus broth (Per person)

竹笙羅漢上素(例) \$125
Braised Imperial fungus (Regular)

露影翠仙霞—清炒上素露筍(例) \$125
Stir-fried asparagus, fungus and
fresh mushrooms (Regular)

竹笙如意炒蜜糖荳(例) \$125
Pan-fried honey peas with bamboo piths
and Imperial fungus (Regular)

如來仙子—清炒馬蹄、鮮菇、松子、白果(例) \$110
Sauteed diced water chestnuts with fresh mushrooms,
pinenuts and ginkgo (Regular)

羊肚菌廚師汁津白(例) \$108
Poached baby cabbage with
morel mushroom and
cream sauce (Regular)



田園果香白玉卷 \$160 (需預定)
Braised winter melon rolls with dried
fruit, asparagus, Chinese celery and
carrot in pumpkin sauce
(Pre-order item)



發菜銀杏扒雙蔬(例) \$125
 Braised sea mosses, ginkgo
 and two kinds of vegetables
 (Regular)



瑤柱金菇扒時蔬(例) \$125
 Braised enoki mushrooms and seasonal
 vegetables with conpoy
 (Regular)



雪菜鮑魚菇炒蜜豆(例) \$110
 Stir-fried abalone-shaped
 mushrooms with sweet beans
 and preserved vegetables
 (Regular)



佛海水芹香(例)- \$125
炒西芹、雪耳、蓮藕片、豆腐乾
 Stir-fried celery, snow fungus, sliced
 lotus root and dried bean curd in
 rice nest (Regular)



佛海蒲團- \$125
豆腐片扒羅漢上素(例)
 Braised mixed vegetables
 with thin-sliced
 bean curd
 (Regular)

飯、麵類

RICE AND NOODLES

廚師醬汁章魚雞粒飯(例) \$130

Fried rice with dried octopus and diced chicken in special homemade sauce (Regular)

日麗馬介休炒飯(例) \$140

Fried rice with shredded bacalhau and mixed meat (Regular)

日麗水晶炒飯(例) \$140

"Portas do Sol" fried rice with seafood and salted egg yolks (Regular)

一品皇朝炒飯(例) \$140

Fried rice with egg white and seafood (Regular)

梅菜皇揚州炒飯(例) \$110

Fried rice with barbecued pork, shrimps and preserved vegetables (Regular)

薑粒生炒牛鬆飯(例) \$98

Fried rice with minced beef and ginger (Regular)

松子火鴨粒炒飯(例) \$98

Fried rice with diced roasted duck and pinenuts (Regular)

蟹肉燒伊麵(例) \$140

Braised E-fu noodles with crabmeat (Regular)

瑤柱金菇炆伊麵(例) \$120

Braised E-fu noodles with conpoy and enoki mushrooms (Regular)

竹笙蝦籽撈麵(例) \$110

Noodles tossed with bamboo piths, dried shrimp roe in special homemade sauce (Regular)

瑤柱蛋白炒米粉(例) \$130

Fried rice vermicelli with egg white and conpoy (Regular)

金腿瑤柱炒飯(例) \$180

Fried rice with bone ham, sea whelk and conpoy (Regular)



脆皮糯米雞(每隻) \$400 需預訂
Crispy roasted chicken with
glutinous rice (Whole)
Pre-order item



乳豬焗釀腊肉炒飯(每隻) \$660
Suckling pig stuffed with fried rice
and preserved meat (Whole)



鮑魚絲雞柳扒煎麵(例) \$198
Pan-fried noodles with shredded
abalone and chicken
(Regular)



秘醬乾炒牛肉河(例) \$110
Stir-fried rice noodles with
beef and special homemade sauce
(Regular)



酸辣雲吞湯 (每位) \$85
Shrimp wontons in hot
and sour soup
(per person)

飯、麵類

RICE AND NOODLES



明太子炒飯(例) \$120

Fried rice with
crab roe (Regular)

自選煲仔飯(兩位起)(每位): \$88

油鴨腊味
瑤柱蝦乾雞粒
金針雲耳燒肉
梅菜皇吊片肉餅

Clay pot steamed rice (minimum for 2)
(Per person)

Choose your own ingredients:

Preserved duck and meat

Diced chicken with conpoy and dried shrimp

Roasted pork with black fungus and dried lily roots

Cuttlefish and preserved vegetable



鵝肝和牛崧炒飯(例) \$168

Fried Rice with Australian
Wagyu beef and goose
liver (Regular)

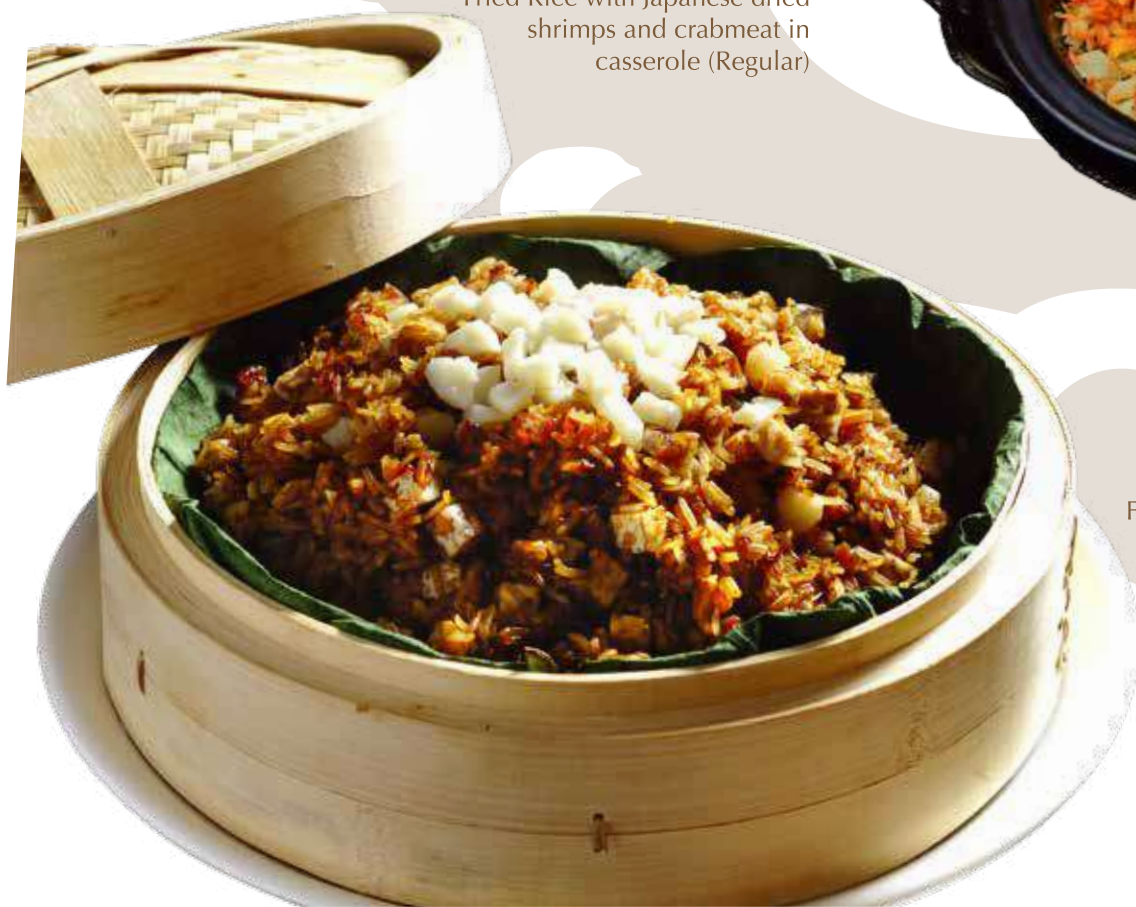
櫻花蝦砂鍋蟹肉炒飯(例) \$140

Fried Rice with Japanese dried
shrimps and crabmeat in
casserole (Regular)



別不同荷香糯米飯(例) \$250

Fried glutinous rice with seafood
and crab roe wrapped
in lotus leaf (Regular)



甜品

DESSERTS

鴛鴦錦鯉凍(例) \$40
Chilled mango and coconut
pudding in fish shape
(Regular)



馬拉棗茸糕(例) \$35
Steamed sponge cake with
red dates paste (Regular)



冰糖雪耳燉萬壽果(每位) \$40
Double-boiled papaya with
snow fungus in rock sugar
(Per person)



甜品
DESSERTS

咖啡千層凍(例) \$40
Chilled coffee
pudding (Regular)



鳳梨椰汁馬荳糕(例) \$35
Chilled split bean pudding with
pineapple and coconut juice
(Regular)



蛋白杏仁茶(每位) \$35
Almond sweet soup with
egg white (Per person)



首烏粉合桃露(每位) \$40
Walnut sweet soup
(Per person)



燕液椰汁燉奶(每位)
Double-boiled fresh milk
and bird's nest with coconut
juice (Per person)

\$48





擂沙湯圓(例) \$40

Glutinous rice dumplings coated with crushed peanuts with black sesame paste filling (Regular)



鏡花水月(每位) \$48

Sweetened bean curd in chrysanthemum shape (Per person)



脆皮龍肉奶(例) \$40

Deep-fried sweet milk with longan (Regular)



馬蹄糕兩食(例) \$35

Deep-fried and pan-fried water chestnut pudding (Regular)

香芒凍布甸(每位) \$45

Chilled mango pudding (Per person)

