Dim Sum 精美點心

蒸點 Steamed Dim Sum

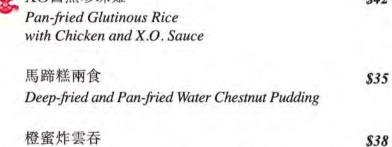
魚翅帶子海棠餃	\$55
Shark's Fin & Scallop Dumplings	
笋尖蝦餃	\$48
Steamed Shrimp Dumplings with	
Bamboo Shoot	
香菇燒賣皇	\$52
Steamed Pork Dumplings with Black Mushroom	
瑤柱乾蒸牛肉燒賣	\$42
Steamed Beef Dumplings with Conpoy	
潮州蒸粉果	\$42
Steamed Pork Dumplings with	
Dried Shrimp and Nuts	
XO醬珍珠雞	\$42
Steamed Glutinous Rice 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、	40.1
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,	33.6
Pork Dumpling with Dried Shrimp and I	
Glutinous Rice with Chicken and X.O. S.	аисе,
Barbecued Pork Bun.	

Custard Bun

Dim Sum 精美點心

腸粉類 Steamed Rice Flour Roll

ufa.	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	255
	沙嗲竹笙牛肉腸粉	\$48
	Steamed Rice Flour Rolls with Beef and Bamboo	1.60
	Piths flavoured with Satay Sauce	
	煎/炸點 Pan-fried / Deep-fried Dim S	um
	肉鬆香煎蘿蔔糕	\$40
	Pan-fried Turnip Cake with Pork Floss	540
	1 an-fried 1 armp Cake will I ork I was	
-	XO醬煎珍珠雞	\$42



Deep-fried Shrimp Wonton Served with Orange Sauce

荔茸鳳尾蝦
Deep-fried Shrimps Coated with Mashed Taro

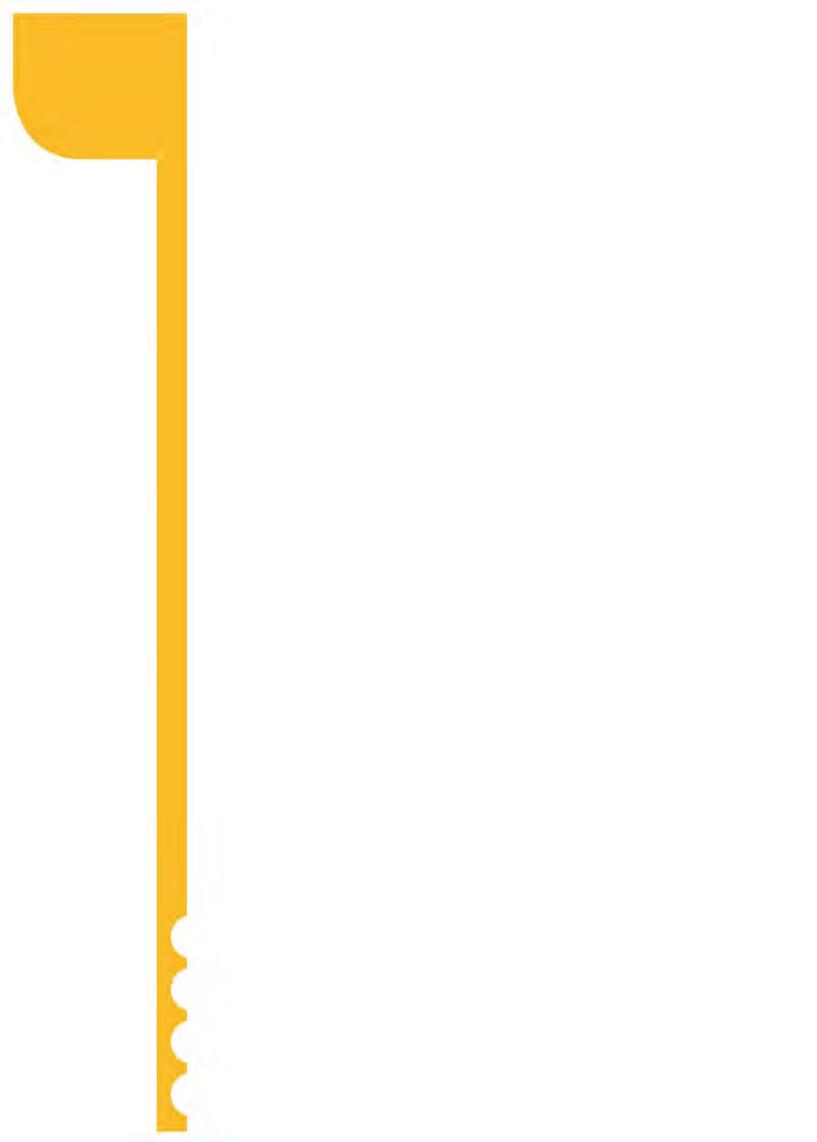
\$50

	澳門式釀蟹蓋	\$98
1	Macanese Baked Crabmeat in Shell	
*	炸馬介休球	\$75
-	Deep-fried Bacalhau Balls	
	田園沙律	\$70
	Crispy Garden Salad	
	凱撒沙律	\$90
	Caesar Salad	
	*配雞胸 with Chicken Breast	+ \$42
	廚師沙律	\$95
	Chef Salad with Ham, Turkey,	
	Roasted Beef and Cheese	
*	泰式牛肉沙律	\$188
	Spicy Beef Salad "Thai Style"	

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





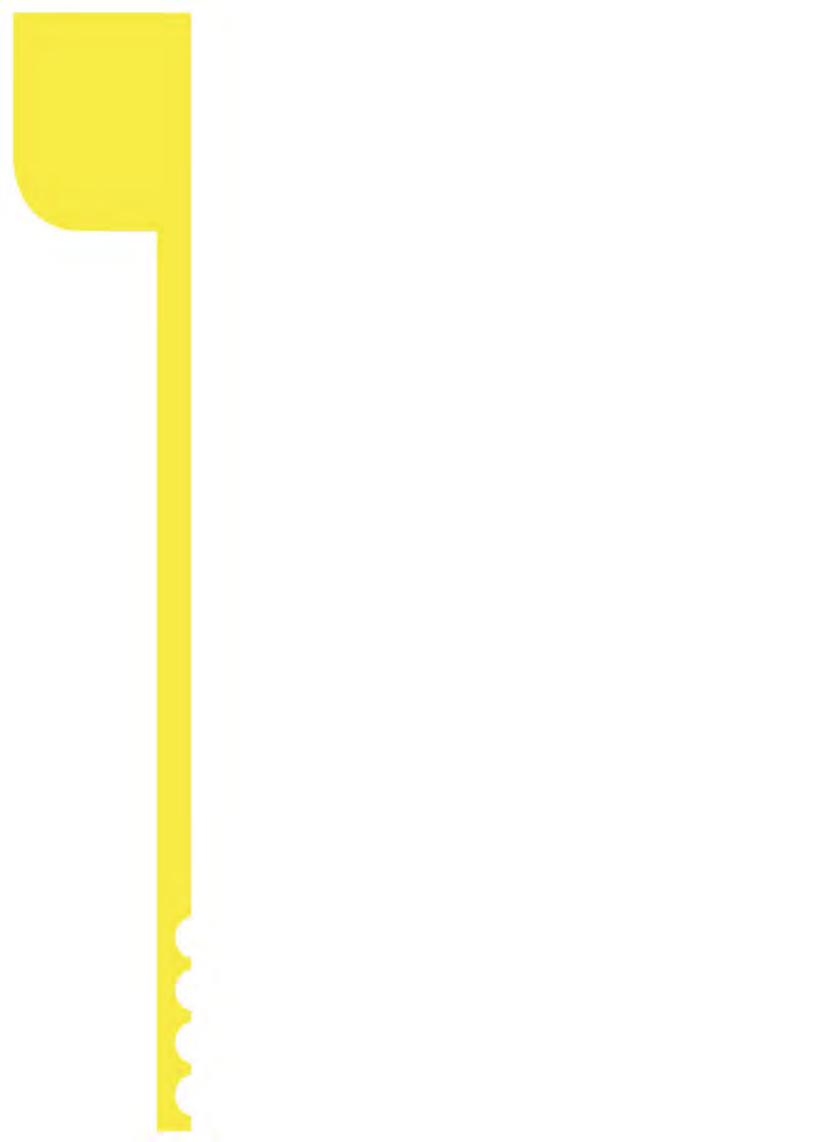


Soup 湯類

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	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	



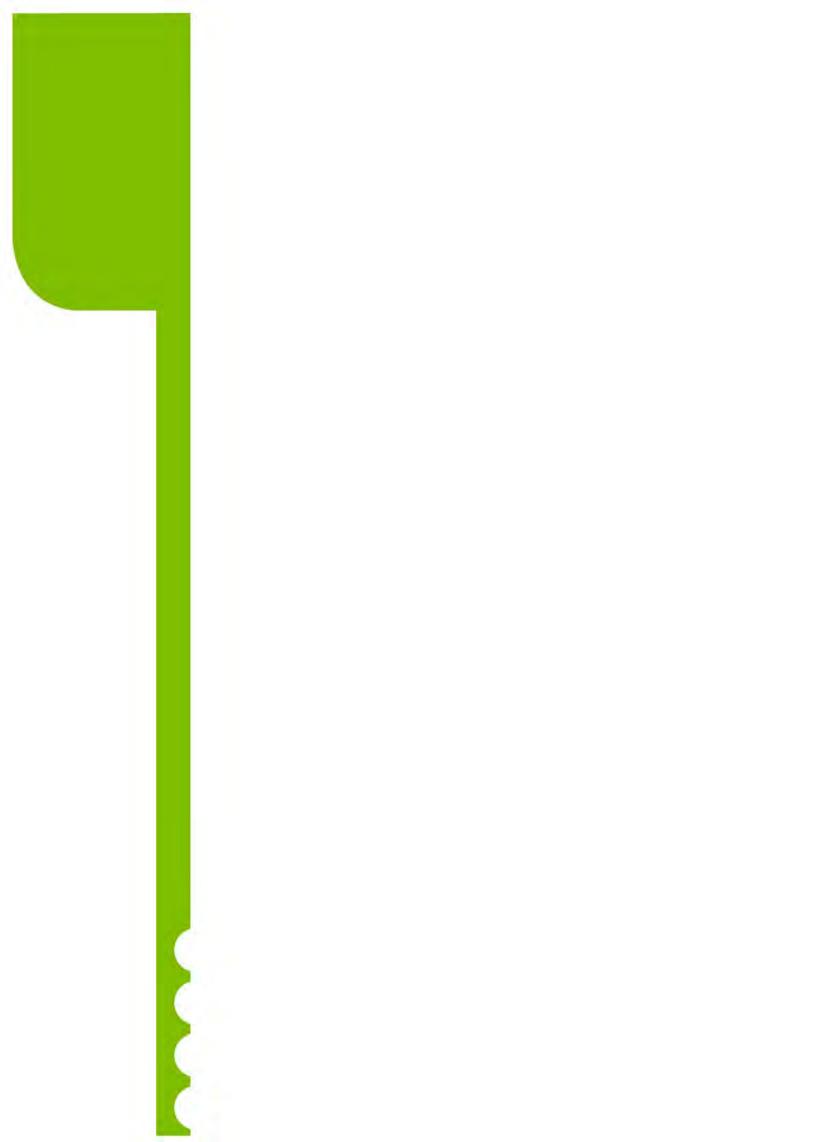


Sandwiches Burgers 三文治及漢堡包

Sandwiches 三文治

CIA DE	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	
	To antad Down with Candimonto	





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 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	970
海鮮炒飯	\$180
Seafood Fried Rice Served with Vegetables	
鐵板燒 Teppanyaki	
薑汁豬扒	\$98
U.S. Pork Chop Nate with Ginger Juice	
雞腿	\$98
Chicken Drumstick	
三文魚	\$160
Salmon	77.73
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

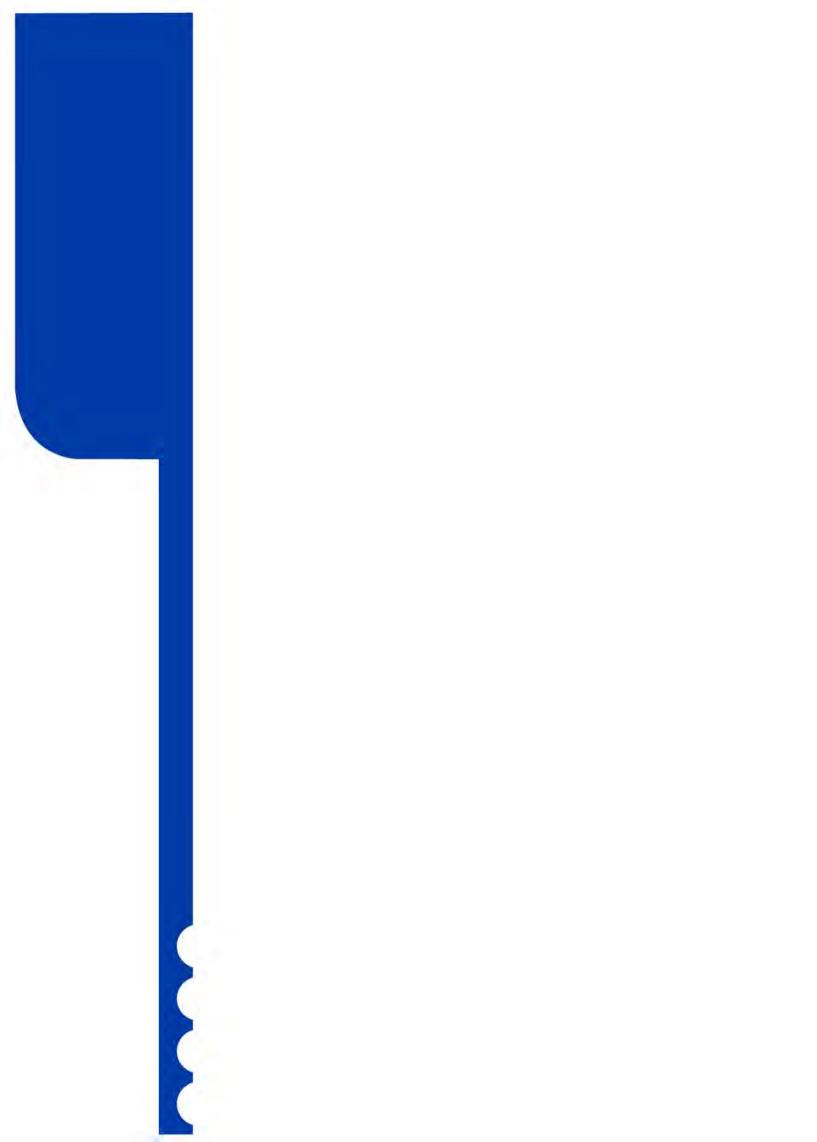


Special 主菜推薦 Recommendations

雜扒:扒大蝦、羊扒及牛柳	\$245
Mixed Grill: Prawn, Lamb Chop	
and Beef Tenderloin	
扒牛柳配黑椒汁、白菌汁或蒜茸燒汁	\$245
Beef Tenderloin with Black Pepper Sauce,	
Mushroom Sauce or Garlic Gravy	
安格斯西冷牛扒	\$288
Angus Beef Sirloin Steak	
俄國牛柳	\$310
Beef Stroganoff a la Rothchild	
紅酒燴牛脷	\$152
Stewed Ox-Tongue in Red Wine Sauce	
香煎豬扒配洋蔥汁	\$105
Pan-fried Pork Chop Served with Onion Sauce	
扒羊扒配薄荷汁	\$220
Grilled Lamb Chops Served with Mint Sauce	
黃金香酥炸雞件 (三件)	\$162
Crispy Fried Chicken (3 pcs)	
白菌芝士焗石斑魚飯	\$140
Baked Garoupa with Mushroom and	5.00
Cheese Sauce on Fried Rice	
	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 安格斯西冷牛扒 Angus Beef Sirloin Steak 俄國牛柳 Beef Stroganoff a la Rothchild 紅酒燴牛脷 Stewed Ox-Tongue in Red Wine Sauce 香煎豬扒配洋蔥汁 Pan-fried Pork Chop Served with Onion Sauce 扒羊扒配薄荷汁 Grilled Lamb Chops Served with Mint Sauce 黄金香酥炸雞件 (三件) Crispy Fried Chicken (3 pcs) 白菌芝士焗石斑魚飯 Baked Garoupa with Mushroom and

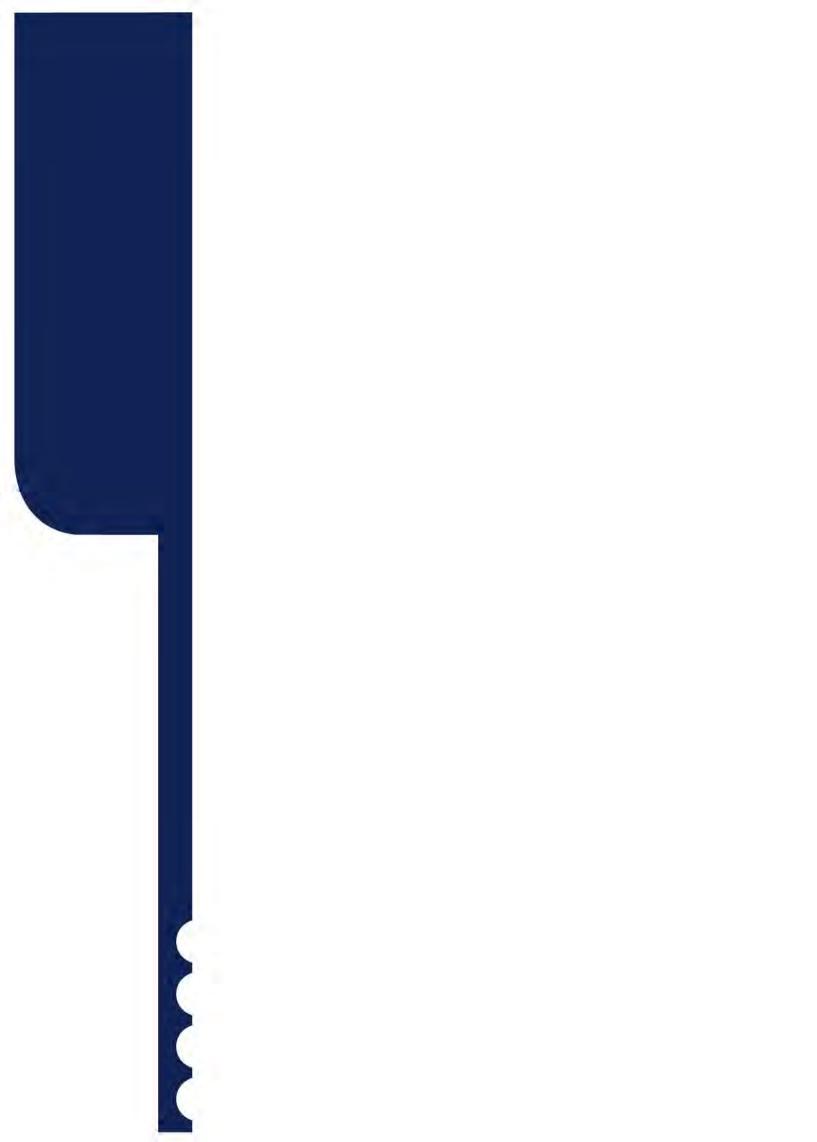
Main Dish 主菜





電 式 炯 鱸 魚	\$145
Portuguese Baked Sea Bass	
香煎龍脷魚配檸檬牛油汁	\$140
Grilled Macau Sole Served with	
Lemon Butter Sauce	
澳門式扒大蝦	\$210
Grilled King Prawns "Macanese Style"	
特色鐵板非洲雞	\$198
African Spring Chicken	2000
澳門特色馬介休炒飯	\$170
"Lisboa" Bacalhau Fried Rice	
焗葡國雞飯	\$118
Baked Chicken Flavoured with Coconut Sauce	
Served with Steamed Rice	
蝦醬紫蘇香草免治牛肉飯	\$120
Braised Minced Beef with Shrimp Paste	20,000
and Basil Sauce with Steamed Rice	

Portuguese 葡式



Chinese Delicacies 中國特色

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

Chinese 中式



Asian Corner 亞洲特色

\$88	
\$130	
\$122	
\$132	
\$175	
\$105	
\$90	
8	3175 3105

Asian 亞洲式





Pasta 各式意大利麵食

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

Pasta 意粉



Rice (Noodles Specialties 飯麵精選

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

Rice & Noodles 飯麵

Rice (Novalles Specialties 飯麵精選

豉椒雞球炒麵	\$75
Fried Noodles with Chicken in	
Black Bean and Pepper Sauce	
海鮮炒麵	\$178
Fried Noodles with Seafood	
班球炒面	\$168
Fried Noodles with Garoupa Fillet	
鴛鴦雲吞辣湯麵	\$65
Noodles in Spicy Soup with	
Deep-fried and Poached Wontons	
鮮蝦帶子湯麵	\$128
Noodles in Soup with Prawns and Scallops	
清湯牛腩配河粉、米粉或麵	\$115
Beef Brisket in Supreme Bouillon Served with	
Ho Fan, Rice Vermicelli or Noodles	
雪菜肉絲擔擔麵	\$75
Noodles in Soup with	
Preserved Vegetables and Shredded Pork	
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	\$68
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	

Chinese Barbecue 明爐燒烤

明爐吊燒鵝	\$138
Roasted Goose	
蜜糖汁叉燒	\$98
Barbecued Pork with Honey	
脆皮乳豬	\$148
Roasted Suckling Pig	
金牌燒火腩	\$128
Roasted Pork Belly	
頭抽醬油雞	\$98
Soya Sauce Chicken	
骨香白切雞	\$98
Poached Chicken with Crispy Bone	
梅子燒鴨	\$85
Roasted Duck Flavoured with Sour Plum	
海蜇燻蹄	\$68
Marinated Pork Trotter Sliced with Jelly Fish	
自選燒烤雙拼 (選擇乳豬需另加\$40)	\$130
(医泽孔维而力加\$40) Your Choice of Any Two of The Above Barbecue	Items
(Additional Charge of \$40 for Selection of Suckl	
中式燒味套餐	
Chinese Barbecue Set 包括:例湯、時菜、燒味及中國茶	
Including: Daily Soup, Vegetable,	
Choice of Barbecue Item and Chinese Tea 單拼	\$155
Choice of One Barbecue Item	V. 00
雙拼	\$170
Choice of Any Two Barbecue Items	

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 Barbecue 燒烤



Vegetarian Menu 素食精選

沙律 Salad

青菜沙律	\$68
Green Salad	1 1 2 2 2
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 品

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

Desserts 甜品



Beverages th

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	



Beverages th

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