蒸點 STEAMED

懷舊筍尖蝦餃 Steamed shrimp dumplings with bamboo shoot	$50
蜜汁叉燒包 Steamed barbecued pork buns	$40
蟹肉小籠包（原味/香辣） Steamed “Shanghainese” dumplings with crabmeat (Original / Spicy)	$45
香菇燒賣皇 Steamed pork dumplings with black mushroom and shrimp	$54
陳皮牛肉球 Steamed beef ball with dried mandarin peel	$48
X.O.醬蒸鳳爪 Steamed chicken feet with X.O. chili sauce	$40
家鄉潮州粉果 Steamed pork dumplings with nuts and dried shrimp	$45
鮑汁花生炆雞腳 Braised chicken feet with peanut in abalone sauce	$53
高湯生菜鯪魚球 Poached fish ball with lettuce in bouillon	$50
黑蒜芋香蒸排骨 Steamed spare ribs with black garlic sauce and taro	$52
沙嗲金錢肚 Steamed ox-tripes in satay sauce	$40
蘆筍鮮蝦釀魚肚 Steamed fish maw stuffed with asparagus, shrimp, crab roe and water chestnut	$54
鮑汁雞球釀豬肚 Steamed chicken with pork tripe and black mushroom in abalone sauce	$50
鮮百合海皇餃 Steamed shrimp dumplings with fresh lily bulb, water chestnut and carrot	$48
龍蝦湯海苔釀花枝 Steamed seaweed stuffed with shrimp mousse and crab roe in lobster bisque	$52
薑蔥牛栢葉 Boiled beef tripe with ginger and onion	$50
野葛菜湯浸水餃 Poached shrimp dumplings with black fungus in wild kudzu soup and duck gizzard	$50
火龍原隻帶子餃 Steamed shrimp dumplings with scallops, asparagus and crab roe	$50
上素竹笙卷 Steamed bamboo piths with mixed mushroom and carrot	$40
鮮蘆筍蝦仁石榴果 Steamed shrimp dumplings with asparagus	$48
海皇金魚餃（每件） Steamed seafood dumplings in goldfish shape (per piece)	$22
日麗鮑翅灌湯餃 Superior shark’s fin dumplings in bouillon	$95

腸粉 RICE ROLL

脆皮錦繡腸粉 Steamed rice roll wrapped with shrimp spring rolls	$60
葡京燒鵝腸粉 Steamed rice roll wrapped with roasted goose	$68
韭黃金菇帶子腸粉 Steamed rice roll with scallops, enoki mushroom and chives	$60
梅菜皇叉燒腸粉 Steamed rice roll with preserved vegetable and barbecued pork	$60
懷舊豬潤牛肉腸粉 Steamed rice roll with pig's liver and beef	$58
X.O.醬炒豬腸粉 Sautéed rice roll with X.O. chili sauce	$50

煎炸焗類 PAN-FRIED/DEEP-FRIED/BAKED

X.O.醬煎珍珠雞 Pan-fried glutinous rice with chicken and X.O. chili sauce	$45
荔茸鳳尾蝦 Deep-fried shrimps coated with mashed taro	$52
鮮菠蘿叉燒餐包 Baked barbecued pork buns with pineapple	$40
恐龍鹹水角 Deep-fried glutinous dumplings with pork meat, dried shrimp and black mushroom	$47
咖哩焗蟹撻 Baked tartelette with crabmeat and curry sauce	$40
玫瑰狀炸雲吞（五隻） Deep-fried shrimp wonton in rose shape(5 pieces)	$48
生煎蓮藕肉餅 Pan-fried pork patty with lotus root	$45
上海春卷 Deep-fried spring rolls with shredded pork and black mushroom	$42
川辣煙鴨胸土豆餅 Pan-fried spicy potato cake with smoked duck breast	$45
X.O.醬煎蘿蔔糕 Pan-fried turnip cake with X.O. chili sauce	$65
鮮蝦韭菜金錢盒 Deep-fried shrimp dumplings with leek	$48
潮式鹹薄皊 Pan-fried chives cake with nuts and roasted pork	$40
韭菜花煎鮮肉餃子 Pan-fried pork dumplings with Chinese chives flowers and preserved radish	$48
紫蘇鬆脆蒜蝦卷 Deep-fried spring rolls with perilla	$48
蒜香蔥花煮鮮魷 Boiled fresh squid with onion and luffa	$58

懷舊類 CHEF’S RECOMMENDATION

四寶滑雞扎 Steamed bean curd sheets roll with chicken, black mushroom and fish maw	$50
荷香棉花雞 Steamed chicken with preserved meat and fish maw	$55
肉鬆香煎蘿蔔糕 Pan-fried turnip cake with pork floss	$42
懷舊馬拉糕 Steamed sponge cake	$36
蛋黃千層糕 Steamed sponge cake with egg yolk	$38
鳳爪排骨飯 Steamed rice with chicken feet and spare ribs	$52
懷舊鮑汁蒸糯米雞 Steamed glutinous rice with chicken, pork, salted egg yolk and abalone sauce	$55
懷舊芝麻卷 Chilled sesame rolls with osmanthus	$38
香菇雞包仔 Steamed chicken buns with black mushroom	$42

燒味部推介 BARBECUE DELICACIES

明爐脆皮乳豬 (例) Roasted suckling pig（regular）		$278
炭爐燒鵝 (例) Roasted goose with plum sauce（regular）		$150
招牌蜜汁叉燒 (例) Barbecued pork with honey（regular）		$130
燒味拼盤精選 Barbecued selection		
雙拼	2 Choices	$190
三拼	3 Choices	$260
蜜汁叉燒	Barbecued pork with honey	
白切鷄	Poached chicken	
豉油雞	Soy sauce chicken	
燒肉	Roasted pork belly	
燒鵝	Roasted goose with plum sauce	
乳豬	Roasted suckling pig	

以上各式雙拼或三拼，選擇乳豬需另加$40
Additional charge $40 for selection of suckling pig

脆皮素鵝 Pan-fried tofu skin roll wrapped with imperial fungus	$60
湛江海蜇頭 Jelly fish tossed with spring onion and sesame oil	$75
沙薑香辣豬肚片 Marinated pork tripe in ginger and spicy sauce	$65
醬香鴨舌海蜇 Marinated duck’s tongue with jelly fish	$80
泡椒鳳爪 Marinated chicken feet with pickled pepper	$68
鹵水鵝掌翼 Marinated goose's web and wing	$88
沙薑豬腳仔 Marinated suckling pig knuckle in ginger sauce	$75

Portas do Sol 葡京日麗 Chinese Cuisine 粵菜翹心

所有價目以澳門元為單位，另須收取10%服務費
All prices are in MOP, subject to 10% service charge

午市小食精選 LUNCH SNACKS

供應時段：11:30am-3:00pm

精美小食 APPETIZERS

八味脆豆腐 Deep-fried diced bean curd with homemade sauce	$50
手拍青瓜伴皮蛋 Chilled cucumber slices with century eggs	$55
冰鎮櫻桃蕃茄 Chilled cherry tomato with preserved plum powder	$65
沙薑雞腳 Marinated chicken feet in ginger sauce	$68
椒鹽九肚魚 Deep-fried nine belly fish with spicy salt	$68
鹽燒20頭鮑魚仔 Grilled 20-head abalone with rock salt	$78
紅燒妙齡乳鴿（每隻） Roasted pigeon（whole）	$56
芥末煎牛腩 Pan-fried ox-tongue with wasabi mustard	$108

甜品類 DESSERT

陳皮紅豆燒餅 Baked red bean cake with dried tangerine□ peel	$38
酥皮蛋撻仔 Home-made egg tarts	$38
沙翁蛋球 Deep-fried sugar egg puff	$38
馬蹄糕兩食 Deep-fried and pan-fried water chestnut pudding	$40
燕液椰汁燉奶 Double-boiled fresh milk and bird’s nest with coconut juice	$48
楊枝甘露 Chilled mango sweet soup with pomelo and sago	$40
迷你壽包仔（蓮蓉/麻蓉） Mini longevity buns (Lotus seed paste / Sesame paste)	$36
奶黃香酥餅 Baked egg custard puff with sesame	$38
水晶菊花糕□ Chilled pudding flavoured with Japanese chrysanthemum	$36
麻薯腰果酥 Baked egg custard and mochi puff with walnuts	$38
香檸薩琪瑪 Caramelised egg fritters flavoured with bergamot	$38

*有效期由2026年11月1日至11月30日
Menu is available from 01 November to 30 November 2026