



Portas do Sol

葡京日麗

Chinese Cuisine
粵菜 點心



焗釀鮮蟹蓋(例) \$118
Baked crab meat in shell (Regular)



推介菜譜

RECOMMENDATIONS



骨香龍脷 \$750
Stir-fried sole fillet with
shallot and spring onion



北京片皮鴨(即席片、兩食) (每隻) \$500
Peking duck (2 serving) (Whole)

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三蔥炒波士頓龍蝦(例) 時價
Stir-fried lobster with spring onion, Market price
onion and shallot (Regular)

廣東式炒澳洲龍蝦(約900克) 時價
Stir-fried Australian lobster with egg, Market price
minced pork and black bean (approx. 900 grams)

廣東式炒波士頓龍蝦(約1,400克) 時價
Stir-fried Boston lobster with egg, Market price
minced pork and black bean (approx. 1,400 grams)



葡汁焗釀響螺(每隻) \$120
Baked sea whelk stuffed with Market price
seafood in Portuguese sauce (Per piece)



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) \$65
Deep-fried diced bean curd
with garlic in spicy salt (Regular)

頭盤小食

APPETIZERS



沙薑雞腳(例) \$68
Marinated chicken feet in
ginger sauce (Regular)



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



冰鎮櫻桃番茄(例) \$65
Chilled cherry tomato with
preserved plum powder (Regular)

淮香脆皮鴨舌(例) \$98
Crispy duck's tongue in
spicy salt (Regular)

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

燒味冷熱盤
BARBECUE
SPECIALTIES

頭抽醬油雞(半隻) \$180
Soya chicken (Half)



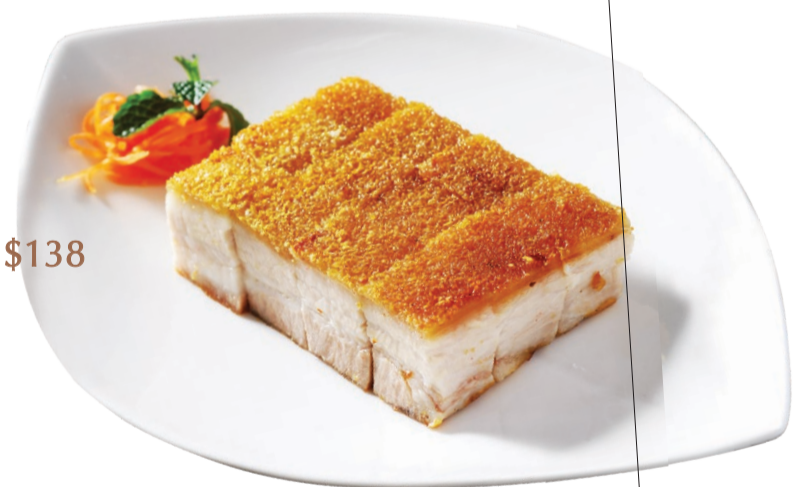
明爐脆皮乳豬(例) 時價
Roasted suckling pig (Regular) Market price

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



明爐蜜糖汁叉燒(例) \$130
Barbecued pork with honey (Regular)

明爐金牌燒火腩(例) \$138
Roasted pork belly (Regular)



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

以上各式雙拼 \$190
Any two choices of above

選擇乳豬需另加\$40
Additional charge of \$40 for selection of suckling pig

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燒味冷熱盤

BARBECUE SPECIALTIES

燒味冷熱盤
BARBECUE SPECIALTIES

燒味拼盤(例) \$340
Barbecued platter with
roasted duck, barbecued pork,
soya chicken and jelly fish (Regular)



乳豬焗釀腊肉炒飯(每隻) \$980 (需預訂)
Suckling pig stuffed with fried rice
and preserved meat (Whole) (Pre-order item)

豉油皇浸乳鴿(需時三十分鐘)(每隻) \$120
Poached pigeon in supreme soya sauce (Whole)
(30-minute preparation is required)



芥末煎牛脷(例) \$108
Pan-fried ox-tongue with
wasabi mustard (Regular)



海蜆燻蹄(例) \$108
Marinated pork trotter slices
with jelly fish (Regular)

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魚翅類
SHARK'S FIN

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SHARK'S FIN

蟹肉乾撈海虎翅(每位) \$1,200
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)

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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) \$438
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) \$880
Stir-fried eggs with shark's fin and crabmeat (Regular)



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湯羹類

SOUP

湯羹類
SOUP



蟹肉粟米羹 (每位 / 例窩)
Crabmeat and sweet corn soup
\$70/\$280
(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 person)



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



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

竹筴燉三寶湯 (每位 / 例窩)
Double-boiled bamboo piths, sliced abalone, chicken in chicken broth
\$138/ \$520
(Per person / Per tureen)

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



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

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

燕窩竹筴類

BIRD'S NEST AND BAMBOO PITHS



竹筴雲腿扒官燕(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)

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

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

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

BIRD'S NEST &
 BAMBOO PITHS
 燕窩竹筴類



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

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鮑
魚
類
ABALONE



花膠扣鮮鮑片(每位) \$1,100
Braised sliced abalone
with fish maw and
seasonal vegetable (Per person)



乾隆一品窩(例) \$1,200
Braised abalone, sea cucumber,
conpoy, prawn and scallop
in clay pot (Regular)

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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7天預訂**
Items require 7-day 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)



鮑魚類
ABALONE

游水海鮮
LIVE FISH & SEAFOOD

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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 grouper, green wrasse, Pacific grouper and spotted grouper (Steamed, braised or pan-fried)

Chef's Recommendation :
Baked whole Pacific grouper or spotted grouper in crushed salt (40-minute preparation is required)
(Per piece) Market price

游水海鮮
LIVE FISH &
SEAFOOD

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



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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) \$238
Sauteed prawns with hawthorn sauce (Regular)

香橙咕嚕蝦球(例) \$188
Deep-fried prawns with pepper served in orange sauce (Regular)

宮爆甜桃蝦球(例) \$188
Sauteed crystal prawns with glazed walnuts in "kung pao" sauce (Regular)



薑茸米酒蒸鮮蟹鉗(兩隻起) (每隻) \$280
Steamed crab claw with minced ginger and rice wine (Per piece) (minimum order of 2 pieces)



XO 醬金銀帶子(例) \$238
Deep-fried scallops and pan-fried scallops with broccoli in XO chili sauce (Regular)

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



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

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松子桂花魚(每條) \$398
 Deep-fried mandarin fish with
 pine nuts in vinegar sauce
 (Per piece)



藤椒桂魚(例) \$398
 Fried mandarin fish with pepper corn
 "Sichuan style" (Regular)



蔥燒大龍脷(每條) \$750
 Fried sole with spring onion
 and ginger (Per piece)



清炒桂魚絲(每條) \$398
 Stir-fried shredded mandarin fish
 with broccoli (Per piece)



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)



海鮮小炒類
 FISH & SEAFOOD
 FAVOURITES

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家禽類
POULTRY

柚子脆皮手撕雞 (半隻/壹隻) \$180/\$360
Deep-fried shredded chicken with pomelo (Half/Whole)



金牌吊炸雞 (半隻/壹隻) \$180/\$360
Crispy fried chicken (Half/Whole)

濃汁浸三黃雞 (半隻/壹隻) \$180/\$360
Poached chicken in supreme broth (Half/Whole)



宮爆甜桃百合燒鴨粒(例) \$138
Pan-fried diced roasted duck with
lily bulbs and glazed walnuts
in "kung pao" sauce (Regular)

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

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POULTRY
家禽類

PORK & BEEF
豬肉、牛肉類

豬肉、牛肉類

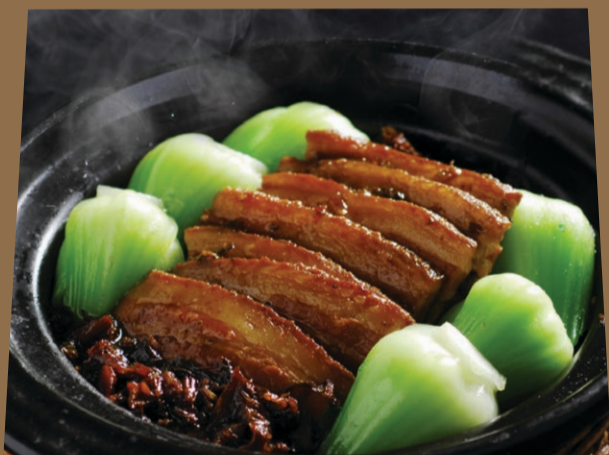
PORK AND BEEF



京都排骨(例) \$125
Roasted spare ribs in
homemade spicy tomato sauce (Regular)

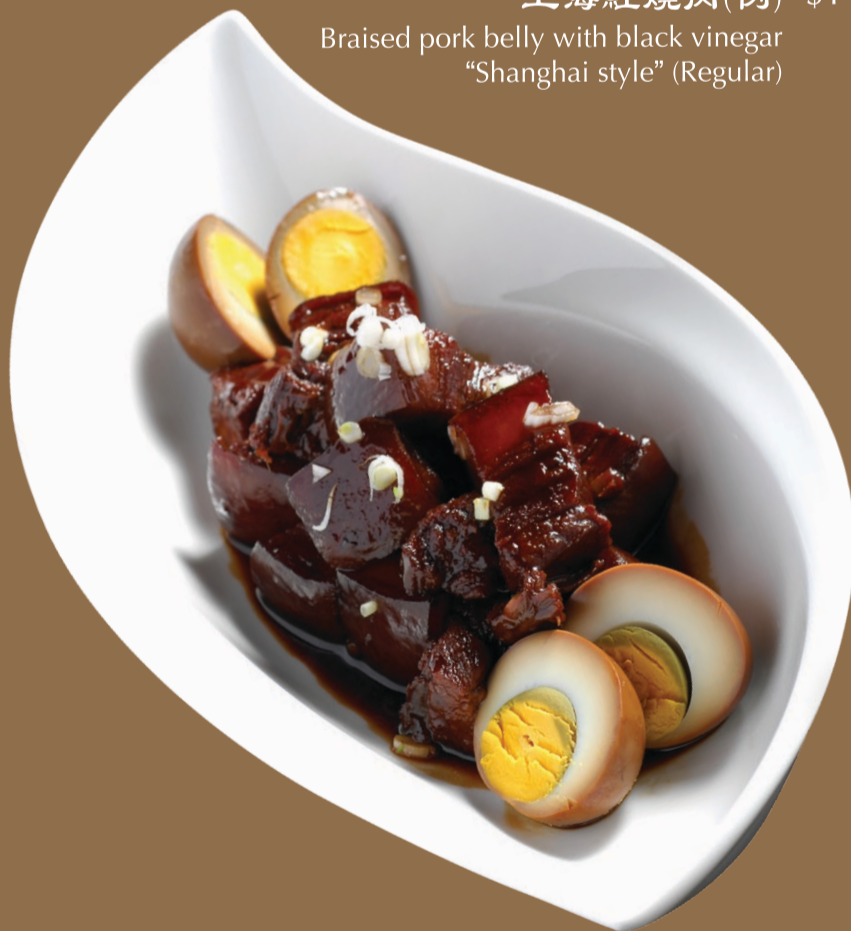


鳳梨果提咕嚕肉(例) \$125
Sweet and sour pork with pineapple and grapes (Regular)



梅菜扣肉(例) \$168
Stewed pork belly with preserved vegetables (Regular)

上海紅燒肉(例) \$140
Braised pork belly with black vinegar
"Shanghai style" (Regular)



紅棗鮮冬菇炒牛肉(例) \$125
Stir-fried sliced of beef with black mushroom
and red dates (Regular)

乾煎茶樹菇攪菜牛肉(例) \$150
Stir-fried sliced of beef with mushrooms and
preserved vegetable (Regular)

紫羅牛柳條(例) \$185
Pan-fried shredded beef with
young ginger and pineapple (Regular)

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健康素食、蔬菜及豆腐類

VEGETARIAN DISHES, VEGETABLES AND BEAN CURD



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

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

竹筴羅漢上素(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)

竹筴如意炒蜜糖荳(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、銀杏(例) \$110
Sauteed diced water chestnuts with fresh mushrooms, pine nuts and ginkgo (Regular)

羊肚菌奶油津白(例) \$108
Poached baby cabbage with morel mushroom and cream sauce (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)



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

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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

鮑汁章魚雞粒飯(例) \$138

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

梅菜皇揚州炒飯(例) \$118

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

薑粒生炒牛鬆飯(例) \$108

Fried rice with minced beef and ginger (Regular)

鬆子火鴨粒炒飯(例) \$98

Fried rice with diced roasted duck and pine nuts (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) \$128

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)

秘醬乾炒牛肉河(例) \$120

Stir-fried rice noodles with beef and special homemade sauce (Regular)



鮑魚絲雞柳扒煎麵(例) \$198

Pan-fried noodles with shredded abalone and chicken (Regular)



金腿瑤柱炒飯(例) \$180

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

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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): \$118

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)
(Price 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) \$168

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

甜品

DESSERTS

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



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

播沙湯圓(例) \$40
Glutinous rice
dumplings coated
with crushed peanuts
with black sesame
paste filling (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)

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甜品
DESSERTS

咖啡千層凍(例) \$40
Chilled coffee
pudding (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) \$48
Double-boiled fresh milk
and bird's nest with coconut juice (Per person)

楊枝甘露(每位) \$40
Chilled mango sweet soup
with pomelo and strawberry (Per person)

