



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



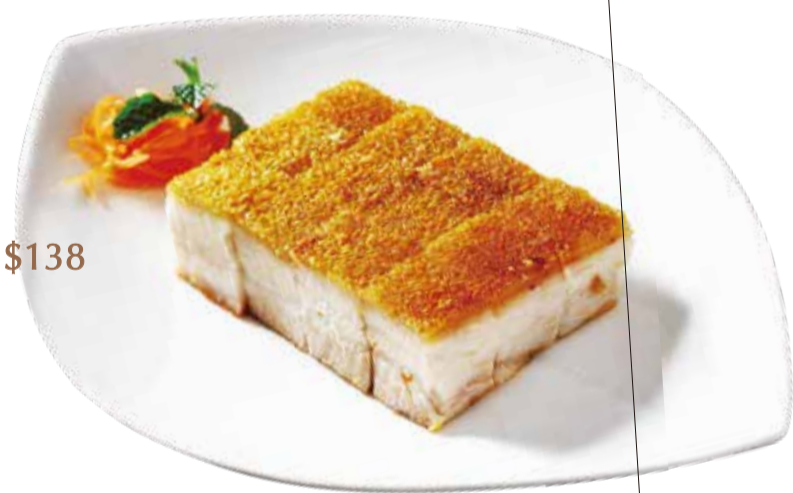
明爐蜜糖汁叉燒(例) \$130  
Barbecued pork with honey (Regular)



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



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



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

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)



**海蜇燻蹄(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) \$498**  
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  
\$168 / \$668  
(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



BIRD'S NEST &  
 BAMBOO PITHS  
 燕窩竹筴類

**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)



**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

海鮮小炒類  
FISH & SEAFOOD FAVOURITES

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**崧子桂花魚(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

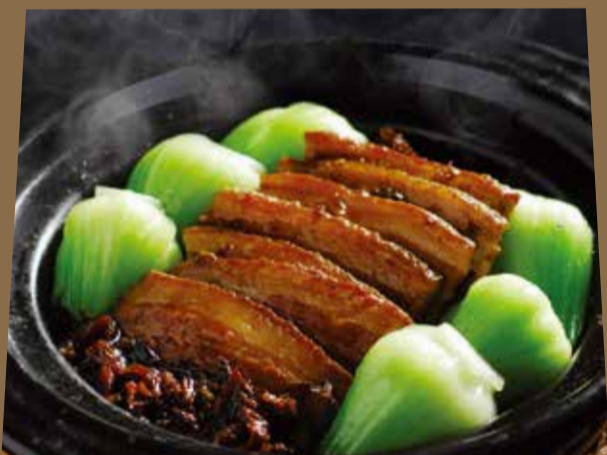
### PORK AND BEEF



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

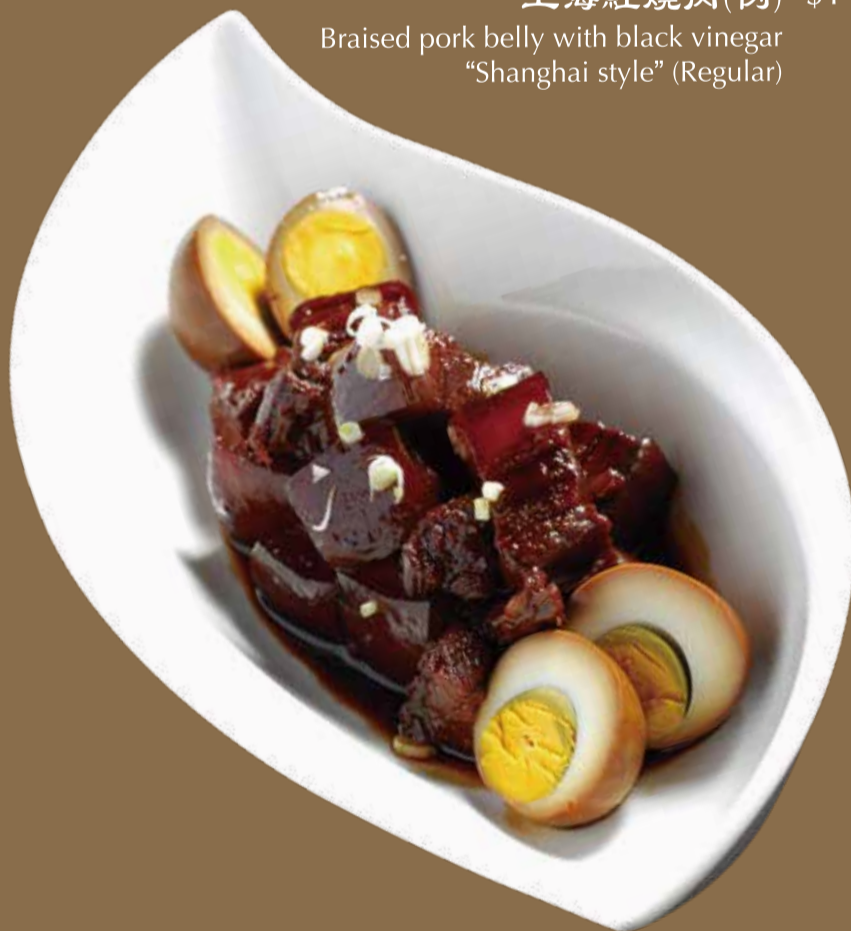


鳳梨果提咕嚕肉(例) \$125  
Sweet and sour pork with pineapple and grapes (Regular)



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 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)

#### 崧子火鴨粒炒飯(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)



香芒凍布甸(每位) \$45  
Chilled mango pudding  
(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) \$40  
Deep-fried and  
pan-fried  
water chestnut  
pudding  
(Regular)



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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)

