

蒸品系列

STEAMED

		首次 1 st order	加單 2 nd order
1 竹筍百花球	58	<input type="checkbox"/>	<input type="checkbox"/>
Cuttlefish and bamboo pith dumplings			
2 招牌蝦餃皇	58	<input type="checkbox"/>	<input type="checkbox"/>
Shrimp dumplings			
3 帶子菜苗餃	48	<input type="checkbox"/>	<input type="checkbox"/>
Scallop with spinach dumplings			
4 上海小籠	48	<input type="checkbox"/>	<input type="checkbox"/>
Shanghai pork dumplings			
5 醬皇蒸鳳爪	48	<input type="checkbox"/>	<input type="checkbox"/>
Chicken feet with XO sauce			
6 鮑魚珍珠雞	48	<input type="checkbox"/>	<input type="checkbox"/>
Glutinous rice with abalone and preserved meat			
7 冬菇燒賣仔	48	<input type="checkbox"/>	<input type="checkbox"/>
Pork and mushroom dumplings			
8 陳皮鮮竹牛肉球	48	<input type="checkbox"/>	<input type="checkbox"/>
Beef balls with tangerine peel			
9 雜菌鮮竹卷	38	<input type="checkbox"/>	<input type="checkbox"/>
Seafood and mushroom rolls			
10 豉汁蒸排骨	38	<input type="checkbox"/>	<input type="checkbox"/>
Pork spare ribs with black bean sauce			
11 蠔皇叉燒	38	<input type="checkbox"/>	<input type="checkbox"/>
Barbecued pork buns			

腸粉

RICE FLOUR ROLLS

12 脆皮海鮮一品腸	68	<input type="checkbox"/>	<input type="checkbox"/>
Crispy-fried seafood rice flour rolls			
13 韭黃鮮蝦腸	48	<input type="checkbox"/>	<input type="checkbox"/>
Shrimp and chive rice flour rolls			
14 XO醬炒腸粉	48	<input type="checkbox"/>	<input type="checkbox"/>
Stir-fried rice flour rolls with XO sauce			
15 上素松露紅米腸	48	<input type="checkbox"/>	<input type="checkbox"/>
Steamed red rice flour rolls with forest mushrooms and black truffle sauce			
16 布拉齋腸粉	28	<input type="checkbox"/>	<input type="checkbox"/>
Plain rice flour rolls			

煎炸系列

PAN-FRIED / DEEP-FRIED

		首次 1 st order	加單 2 nd order
17 鴛鴦鵝肝天鵝酥	98	<input type="checkbox"/>	<input type="checkbox"/>
Foie gras and shrimp pastry			
18 酥炸三文魚春卷	68	<input type="checkbox"/>	<input type="checkbox"/>
Crispy fried Norway salmon spring rolls			
19 櫻花蝦煎蘿蔔糕	48	<input type="checkbox"/>	<input type="checkbox"/>
Turnip cake with dried shrimps			
20 海皇芥末紫菜角 (三件)	48	<input type="checkbox"/>	<input type="checkbox"/>
Seaweed rolls stuffed with seafood and mustard			
21 鴨仔鹹水角	38	<input type="checkbox"/>	<input type="checkbox"/>
Glutinous rice with shrimp and pork dumplings			

風味小吃

APPETIZERS

22 五香醬牛腱	98	<input type="checkbox"/>	<input type="checkbox"/>
Five-spices beef shank			
23 血柚海蜇頭	78	<input type="checkbox"/>	<input type="checkbox"/>
Jellyfish with red pomelo			
24 爽口青瓜脆	68	<input type="checkbox"/>	<input type="checkbox"/>
Fresh cucumber rolls			
25 陳醋黑木耳	58	<input type="checkbox"/>	<input type="checkbox"/>
Black fungus with aged vinegar dressing			

粥品

CONGEE

26 蟲草花鮑魚滑雞粥 (3~4人用)	108	<input type="checkbox"/>	<input type="checkbox"/>
Pearl rice congee with abalone, chicken and cordyceps flowers (For 3~4 persons)			
27 薑絲鮮豬潤粥 (1~2人用)	68	<input type="checkbox"/>	<input type="checkbox"/>
Pork liver congee with ginger (For 1~2 persons)			
28 菜粒靚白粥 (1~2人用)	38	<input type="checkbox"/>	<input type="checkbox"/>
Pearl rice congee with choy sum (For 1~2 persons)			

金麗軒推介

KAM LAI HEEN SPECIALTIES

		首次 1 st order	加單 2 nd order
S1 脆皮皇子鴿	78	<input type="checkbox"/>	<input type="checkbox"/>
Crispy-fried pigeon, spiced salt, honey-lemon sauce			
S2 黃金鵝肝百花球	68	<input type="checkbox"/>	<input type="checkbox"/>
Deep-fried shrimp dumpling with goose liver			
S3 沙爹咖哩大魚球	68	<input type="checkbox"/>	<input type="checkbox"/>
Braised fish dumplings with curried-peanut satay sauce			
S4 橙花焗肉排	68	<input type="checkbox"/>	<input type="checkbox"/>
Baked pork spare ribs with orange sauce			
S5 燒汁乾焗雞腩菇	68	<input type="checkbox"/>	<input type="checkbox"/>
Braised king oyster mushrooms with teriyaki sauce			
S6 金鉞水晶肴肉	68	<input type="checkbox"/>	<input type="checkbox"/>
Salted pork knuckle terrine with gold foil			
S7 松子小唐菜	68	<input type="checkbox"/>	<input type="checkbox"/>
Deep-fried shrimp, bok choy and pine nut pancakes			
S8 金沙脆豆腐	68	<input type="checkbox"/>	<input type="checkbox"/>
Crispy fried tofu, garlic and spiced salt			

+853 8793 3821

Chinese tea charge at MOP18 per person
中國茶每位澳門幣18
All prices above are subject to 10% service charge
以上價目需另加百分之十服務費

If you have any concerns regarding food allergies,
please alert your server prior to ordering.
如果您對食物有任何過敏的疑慮，請在點餐前告知服務員

Table No.
號

Person
人數

Ordering time
落單時間



 Chef's recommendation 廚師推介

 Vegetarian 素菜

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精緻湯羹

SOUP

		首次 1 st order	加單 2 nd order
29 珍珠海參黃耳湯 (每位) 	98	<input type="checkbox"/>	<input type="checkbox"/>
Double-boiled Japanese pearl sea cucumber with yellow fungus (per serving)			
30 桂圓花旗參燉竹絲雞 (每位) 	58	<input type="checkbox"/>	<input type="checkbox"/>
Double boiled black chicken with American ginseng and dried longan (per serving)			
31 是日明火例湯	48	<input type="checkbox"/>	<input type="checkbox"/>
Soup of the day			

燒味

BARBECUE

32 四寶片皮鴨 (半隻) 	298	<input type="checkbox"/>	<input type="checkbox"/>
Four treasure's Peking duck (Half)			
33 雅辰四式燒味拼 (叉燒、燒鴨、燒肉、海蜆頭)	288	<input type="checkbox"/>	<input type="checkbox"/>
Artyzen barbecue platter- Four combinations BBQ pork, roasted duck, roasted pork belly and jellyfish			
34 風味燒味雙拼 (叉燒、燒鴨)	228	<input type="checkbox"/>	<input type="checkbox"/>
Barbecue platter - BBQ pork and roasted duck			
35 玫瑰豉油雞 (半隻)	168	<input type="checkbox"/>	<input type="checkbox"/>
Soy sauce chicken with rose wine (Half)			
36 蜜汁西班牙黑毛豬叉燒 (半份) 	138	<input type="checkbox"/>	<input type="checkbox"/>
Honey barbecued Iberico pork collar (Half)			
37 脆皮燒腩仔 (半份)	98	<input type="checkbox"/>	<input type="checkbox"/>
Crispy-roasted pork belly (Half)			

田園野趣

DAILY SELECTED SEASONAL VEGETABLES

38 金液玉環浸時蔬 	118	<input type="checkbox"/>	<input type="checkbox"/>
Vegetable and winter melon in corn soup			
39 黃湯岩米時蔬 	118	<input type="checkbox"/>	<input type="checkbox"/>
Vegetable and Nepalese mountain grains poached in golden broth			
40 鮮露筍炒百合雞 菇 	108	<input type="checkbox"/>	<input type="checkbox"/>
Stir-fried king oyster mushrooms, with lily bulbs and asparagus			
41 季節時菜 	98	<input type="checkbox"/>	<input type="checkbox"/>
(上湯 / 蒜蓉炒 / 皮蛋和鹹蛋 / 豆醬 / XO醬)			
Vegetables: your choice of the following preparation methods			
- Vegetable fish broth		- Fried with garlic	
- Century eggs and salted eggs		- Fermented black bean sauce	
- XO sauce			

素食推介

VEGETARIAN RECOMMENDATIONS

		首次 1 st order	加單 2 nd order
42 羊肚菌素鵝 	78	<input type="checkbox"/>	<input type="checkbox"/>
Pan-fried bean curd skin with morel mushrooms			
43 上素腐皮卷 	38	<input type="checkbox"/>	<input type="checkbox"/>
Pan-fried bean curd skin roll, cordycep flowers and mushrooms			
44 田園素粉果 	38	<input type="checkbox"/>	<input type="checkbox"/>
Vegetable dumplings			

五谷豐收

RICE AND NOODLES

45 鮑粒海皇火鴨粒燴飯	168	<input type="checkbox"/>	<input type="checkbox"/>
Braised rice with diced abalone, seafood and roasted duck			
46 鮑魚雜菌炆伊麵	158	<input type="checkbox"/>	<input type="checkbox"/>
Braised e-fu noodles with baby abalone and mixed mushrooms			
47 蛋白瑤柱炒飯	148	<input type="checkbox"/>	<input type="checkbox"/>
Fried wild rice with egg white and conpoy			
48 金蔥鵝肝牛肉鬆炒飯 	148	<input type="checkbox"/>	<input type="checkbox"/>
Fried rice with minced beef and goose liver			
49 味菜豉椒牛肉炒河粉	128	<input type="checkbox"/>	<input type="checkbox"/>
Stir-fried flat rice noodles, salted vegetables and black bean sauce			
50 羅漢上素麵 	128	<input type="checkbox"/>	<input type="checkbox"/>
Fried egg noodles with mixed mushrooms and black fungus			

甜品

DESSERT

51 時令水果拼盤	48	<input type="checkbox"/>	<input type="checkbox"/>
Seasonal fruit platter			
52 芒果雪糕楊枝甘露 	38	<input type="checkbox"/>	<input type="checkbox"/>
Chilled mango sago soup with pomelo and mango ice cream			
53 燕窩蛋撻仔	38	<input type="checkbox"/>	<input type="checkbox"/>
Freshly baked egg tarts with bird's nest			
54 海底椰子紅棗燉萬壽果 	38	<input type="checkbox"/>	<input type="checkbox"/>
Braised papaya, sea coconut and red dates			
55 椰汁桂花糕	38	<input type="checkbox"/>	<input type="checkbox"/>
Coconut and osmanthus jelly			

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