



Grande Lapa

## APPETIZERS

澳門幣 MOP

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|--|-----|
|  鱈魚籽甘柚南非鮑魚 (每位)<br>Sous Vide Cooked Sliced South African Abalone, Pomelo<br>and Caviar in Yuzu Dressing (Per Serving) | 130 |
|  糖醋櫻桃蕃茄帆立貝<br>Sweet and Sour Hokkaido Yesso Scallops with Cherry Tomatoes   | 125 |
| 陳年花雕醉牛腱<br>Five-Spice Braised Beef Shank with Vintage Hua Diao Wine  | 95  |
|  脆香白飯魚炒蛋<br>Deep-Fried Tatami Iwashi with Mushrooms and Scrambled Eggs  | 95  |
| 三文魚籽蜂蜜檸檬海蜇花<br>Cold Jellyfish, Honey Lemon Dressing and Salmon Roe   | 75  |
|  虎皮四喜牛肝菌素卷<br>Pan-Fried Bean Curd Rolls, Porcini, Shiitake Mushrooms<br>and Enoki Mushrooms, Celtuce and Carrot       | 75  |
| 紅方乳香一字骨<br>Stir-Fried Pork Ribs with Fermented Red Bean Curd Sauce   | 65  |
| 情懷金錢蟹盒 (每位)<br>Deep-Fried Pastry Puffs Filled with Crabmeat, Minced Pork<br>and Crab Roe (Per Serving)   | 55  |

 廚師推介 Chef Recommendation  素食菜式 Vegetarian

All prices are subject to 10% service charge  
所有價目需另加10%服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering  
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## 前菜風味

## BARBECUED SPECIALTIES

澳門幣 MOP

巧手功夫烤黑鬃鵝  
Roasted "Sanzhou" Goose

全隻 / Whole 680  
半隻 / Half 345  
例份 / Portion 180

廣式經典片皮全鴨 (需提前一日預訂)  
Roasted Peking Duck Prepared in Classic Canton Style  
(Reserve One-Day in Advance)

420

Served in two ways, with additional MOP 100 兩食需加收澳門幣 100

 化皮鵝肝乳豬件 (六件)  
Crispy-Roasted Suckling Pig, Foie Gras Terrine  
and Chinese Pancakes (6 Pieces)

260

乾貝高湯泡貴妃雞  
Poached Chicken with Supreme Conpoy Broth

全隻 / Whole 330  
半隻 / Half 170

 玫瑰五香醬油雞  
Soy Sauce-Poached Chicken, Five-Spice  
and Rosoglio Wine

全隻 / Whole 330  
半隻 / Half 170

 傳統蜜汁烤伊比利亞黑豚叉燒  
Barbecued Iberico Pork Collar with Australian Honey

265

掛爐脆皮燒腩仔  
Crispy-Roasted Pork Belly

160

明爐紅燒乳鴿 (每隻)  
Crispy-Fried Pigeon, Spiced Salt and Lime (Per Piece)

110

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## PREMIUM DRIED

澳門幣 MOP  
(每位 / Per Serving)

	時價 / Market Price
極上濃汁扣十六頭日本吉品乾鮑 (約37克) Dried Whole Yoshihama Japanese Abalone Braised with Supreme Sauce (~37 grams)	
極上濃汁扣二十頭南非吉品乾鮑 (約30克) Dried Whole South African Abalone Braised with Supreme Sauce (~30 grams)	680
極上濃汁扣二頭澳洲鮑魚 (約118克) Whole Australian Abalone Braised with Supreme Sauce (~118 grams)	530
 鱈魚籽黃金蟹皇拌燕窩 Braised Bird's Nest with Crab Roe and Caviar	450
 白雪脆瑤花膠炒關東遼參 Stir-Fried Kanto Sea Cucumber, Fish Maw, Conpoy and Egg White Pearls	480
蔥油汁燒關東遼參鮑魚柚皮 Whole Kanto Sea Cucumber and Australian Abalone Braised with Homemade Spring Onion Sauce	380
蝦籽紅炆原條花膠筒 Whole Fish Maw Braised with Supreme Abalone Sauce	230
紅燒花膠天白菇扣鵝掌 Goose Webs, Shiitake Mushrooms and Fish Maw Braised with Supreme Abalone Sauce	220



廚師推介 Chef Recommendation



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## SOUPS

澳門幣 MOP  
(每位 / Per Serving)

- |     |   |     |
|-----|---|-----|
|     | 松茸關東遼參燉竹絲雞<br>Double-Boiled Kanto Sea Cucumber with Silky Chicken                       | 380 |
| 👨‍🍳 | 祕魯馬卡石斛燉鱷魚<br>Double-Boiled Crocodile with Dendrobium<br>and Peruvian Black Maca         | 220 |
| 👨‍🍳 | 椰皇三海滋補燉湯<br>Double-Boiled Star Fish, Long Tail Sea Moth, Sea Whelk<br>and Coconut       | 195 |
|     | 花膠螺乾燉老雞<br>Double-Boiled Chicken, Sea Whelk and Fish Maw                                | 195 |
| 👨‍🍳 | 燕液金腿芙蓉蟹肉羹<br>Crab Meat, Tofu, Jin Hau Ham and Bird's Nest<br>Braised in Supreme Broth   | 190 |
|     | 金瑤帆立貝竹筍骨湯羹<br>Bamboo Pith, Hokkaido Yesso Scallop and Conpoy<br>Braised in Bone Broth   | 160 |
| 🌿   | 牛肝菌紅燒素翅羹<br>Vegetarian Shark Fin and Porcini Mushrooms Braised in Broth                 | 105 |
| 🌿   | 黑蒜姬松茸燉板栗腰果<br>Double-Boiled Blaze Mushrooms, Black Garlic, Cashew Nuts<br>and Chestnuts | 80  |



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## LIVE SEAFOOD

澳門幣 MOP

南澳洲岩龍蝦 (需預訂) 時價 / Market price  
South Australian Rock Lobster (Reserve in Advance)

西澳洲岩龍蝦 時價 / Market price  
West Australian Rock Lobster

大西洋藍龍蝦 (需預訂) 時價 / Market price  
Atlantic Ocean Blue Lobster (Reserve in Advance)

阿拉斯加長腳蟹 (需預訂) 時價 / Market price  
Alaskan King Crab (Reserve in Advance)

南海大肉蟹 每隻 / Per piece 540  
South China Sea Mud Crab

南海鮮海蝦 (300克起) 時價 / Market price  
South China Sea Prawns (Minimum 300 grams)

蘇格蘭蛭子皇 時價 / Market price  
Scottish Razor Clams

南非活鮑魚 每隻 / Per piece 130  
South African Live Abalone

### 廚師烹調推介 Chef's Recommended Cooking Methods :

- 陳年花雕蛋白蒸 Steamed with Egg Whites and Vintage Hua Diao Wine
- 香蔥醬油蒸 Steamed with Shredded Spring Onions and Supreme Soy Sauce
- 蒜蓉粉絲蒸 Steamed with Rice Vermicelli and Garlic
- 豉椒蒜香炒 Wok-Fried with Chili, Garlic and Black Bean Sauce
- 香辣爆炒 Wok-Fried with Bell Pepper and Chili Sauce
- 避風塘炒 Wok-Fried with Typhoon Shelter Style
- 薑蔥炒 Wok-Fried with Spring Onions and Ginger
- 上湯焗 Baked with Supreme Broth
- 芝士焗 Baked with Cheese Cream Sauce
- 白灼 Poached

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## LIVE SEAFOOD

澳門幣 MOP

海捕老鼠斑 (需預訂) Pacific Grouper (Reserve in Advance)	時價 / Market price
南海瓜子斑 (需預訂) Flat Grouper (Reserve in Advance)	時價 / Market price
野生花英斑 (需預訂) Long-Finned Grouper (Reserve in Advance)	時價 / Market price
大紅東星斑 Spotted Grouper	時價 / Market price
深海老虎斑 Tiger Grouper	時價 / Market price
游水珍珠斑 Giant Grouper	時價 / Market price
澳門活龍脷 Macau Sole	時價 / Market price
網捕海風鱔 Sea Eel	時價 / Market price

### 廚師烹調推介 Chef's Recommended Cooking Methods :

- 香蔥醬油蒸 Steamed with Shredded Spring Onions and Supreme Soy Sauce
- 古法棗子蒸 Steamed with Shiitake Mushrooms, Sliced Pork and Red Dates
- 豆豉蒜茸蒸 Steamed with Garlic and Black Bean Sauce
- 蒜子火腩炆 Braised with Barbecue Pork Belly and Garlic
- 鹹檸酸湯浸 Poached with Persevered Lemon Sour Broth
- 煎封 Deep-Fried

Served in two ways, with additional MOP 100 兩食需加收澳門幣100

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## SEAFOOD

澳門幣 MOP

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|  沙茶粉條波士頓龍蝦煲<br>Clay Pot Braised Boston Lobster with Korean Glass Noodles<br>and Shacha Sauce    | 485 |
|  金銀蒜斗門奄仔蟹蒸糯米<br>Steamed Glutinous Rice with Dou Men Virgin Crab and Garlic                      | 350 |
| 花雕奶油大虎蝦<br>Oil-Cooked Tiger Prawns with Hau Diao Wine Cream Sauce  | 240 |
|  鹹檸檬酸湯泡北海道帆立貝<br>Hokkaido Yesso Scallops and Romanesco<br>Braised in Preserved Lemon Sour Broth | 240 |
| 黑雞樅菌露筍炒海斑球<br>Sea Grouper Fillet Wok-Fried with Asparagus<br>and Termite Mushrooms   | 240 |
| 豉蒜涼瓜炆斑頭腩煲<br>Clay Pot Braised Grouper Head and Belly, Bitter Melon<br>and Garlic in Black Bean Sauce   | 220 |
|  蟹膏焗釀蟹蓋 (每位)<br>Crab Meat and Crab Roe Baked in Crab Shell (Per Serving)                      | 185 |
|  百花釀松葉蟹鉗 (每位)<br>Deep-Fried Opilio Snow Crab Claw Wrapped<br>with Shrimp Farce (Per Serving)  | 85  |

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# 巧手肉品



## MEAT

澳門幣 MOP

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|  廣府綠柳垂絲   | 380 |
| Wok-Fried Venison Tenderloin, Soft Shell Turtle Side and Vegetables                        |     |
| 黑金蒜汁煎澳洲和牛粒   | 280 |
| Wok-Fried Australian Wagyu Beef with Black Garlic, Golden Garlic and Teriyaki Sauce        |     |
|  潮式清湯和牛面頰 | 250 |
| Wagyu Beef Cheek Poached in Herbal Soup  |     |
| 牛肝菌露筍炒伊比利亞黑豚肉片   | 240 |
| Wok-Fried Sliced Iberico Pork Butt, Asparagus and Porcini Mushrooms                        |     |
| 麵醬香料大蔥炒羊柳  | 185 |
| Wok-Fried Sliced Lamb Tenderloin, Leek, Herbs and Sweet Yellow Bean Paste                  |     |
| 糯米醋香蹄筋炆豬手  | 165 |
| Braised Pork Knuckle, Pork Tendon with Black Glutinous Rice Vinegar and Brown Sugar        |     |
| 蝦籽三鮮骨髓   | 155 |
| Braised Beef Bone Marrow, Quail Eggs, Shrimp, Squid and Shrimp Roe                         |     |
| 糖醋金鳳梨咕嚕肉   | 130 |
| Sweet and Sour Pork, Golden Pineapple and Bell Pepper                                      |     |

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## POULTRY

澳門幣 MOP

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|---|----------------|---------------|
|  鮑魚一品鵝掌煲 | 380            |               |
| Clay Pot Braised Goose Webs, Shiitake Mushrooms,<br>Fish Maw and Abalone                  |                |               |
|  茶燻玉米脆皮雞 | 全隻 / Whole 340 |               |
| Tea Smoked Crispy-Fried Chicken and Five Spiced<br>Caramelized Popcorn                    |                |               |
| 雅辰一品炸子雞   | 全隻 / Whole 330 |               |
| Artyzen Signature Crispy-Fried Chicken  |                | 半隻 / Half 170 |
| 金腿骨湯雲吞雞   | 240            |               |
| Chicken and Homemade Wontons Poached<br>in Supreme Bone Broth                             |                |               |
| 豉蒜酸菜炒鵝件   | 230            |               |
| Wok-Fired Sliced Goose, Preserved Mustard Greens,<br>Garlic and Black Bean Sauce          |                |               |
| 櫻桃香酥荔蓉鴨   | 165            |               |
| Deep-Fried Taro Duck and Five-Spice Cherry Sauce  |                |               |
| 古法棗子金針油肚燻乳鴿   | 145            |               |
| Braised Pigeon, Fish Maw, Dried Lily Flowers and Red Dates                                |                |               |
| 橘子蜜汁煎軟雞   | 130            |               |
| Deep-Fried Chicken Fillets<br>with Homemade Mandarin-Honey Sauce                          |                |               |

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## 山禽珍味

## PLANT-BASED VEGETARIAN

澳門幣 MOP

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|---|---|-----|
|   | 黑松露素鮑魚雞煲<br>Soy Abalone and Vegetarian Chicken Braised in Black Truffle Sauce                         | 170 |
|    | 野菌醬爆素元貝燴岩米<br>Rock Rice, Vegetarian Scallops Braised in Rich Mushroom Sauce                           | 160 |
|    | 黃金桂花炒素翅<br>Wok-Fried Vegetarian Shark Fin, Bean Sprouts, Egg Yolk and Salted Egg                      | 160 |
|    | 頭抽薑蔥煎焗素魚塊<br>Pan-Fried Vegetarian Fish Fillet with Spring Onions, Ginger and Soy Sauce                | 155 |
|    | 陳皮素牛肉畔水芹香<br>Wok-Fried Vegetarian Sliced Beef, Celery, Wood Fungus, Lily Bulbs and Aged Mandarin Peel | 155 |
|    | 豆乳蕃茄野菜煲<br>Clay Pot Braised Assorted Vegetables, Tomatoes and Soymilk                                 | 130 |
|    | 乳香野菌上素煲<br>Braised Assorted Mushrooms with Fermented Red Bean Curd Paste                              | 130 |
|    | 香菇素肉醬燴豆腐<br>Deep-Fried Tofu, Shiitake Mushrooms and Minced "Beyond Meat"                              | 130 |

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## VEGETABLES

澳門幣 MOP

 蟹皇花膠扒露筍 Poached Green Asparagus, Fish Maw and Crab Roe	220
 欖菜肉末炒法邊豆 Wok-Fried French Beans, Minced Pork and Preserved Mustard Greens	160
 骨湯油肚泡絲瓜 Loofah, Fish Maw and Cordycep Flowers Poached in Supreme Bone Broth	135
馬友魚香茄子煲 Clay Pot Braised Eggplant, Minced Pork, Salted Threadfin Fish and Shrimp Paste	130
廣府大馬站煲 Clay Pot Braised Tofu, Chive Flowers, Roasted Pork Belly and Shrimp Paste	120
麻婆豆腐 Braised Tofu with Minced Wagyu Beef and Chili Sauce	95
季節鮮蔬 Seasonal Greens	90

### 廚師烹調推介 Chef's Recommended Cooking Methods :

- 濃上湯 Poached in Superme Broth
- 鮮魚湯 Poached in Fresh Fish Broth
- 金銀蛋 Poached in Century Egg and Salted Egg Broth
- 蒜蓉炒 Wok-Fried with Garlic
- 薑糖炒 Wok-Fried with Ginger and Brown Sugar
- 油渣炒 Wok-Fried with Pork Fat and Crispy Pork

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## RICE AND NOODLES

澳門幣 MOP

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|  金麗軒一品炒飯  | 240 |
| Wok-Fried Rice with Braised Fish Maw, Kanto Sea Cucumber, Conpoy, Shrimp and Scallop       |     |
|  蟹肉炒粉絲煲   | 220 |
| Clay Pot with Wok-Fried Glass Noodles and Crab Meat  |     |
| 和牛肉鬆鵝肝炒飯   | 160 |
| Wok-Fried Rice, Foie Gras and Minced Wagyu Beef  |     |
| 脆瑤帆立貝蛋白炒飯  | 160 |
| Wok-Fried Rice, Egg Whites, Hokkaido Yesso Scallops and Crispy Conpoy                      |     |
|  澳門鴛鴦鹹魚炒飯 | 150 |
| Wok-Fried Rice, Salted Fish and Bacalhau   |     |
| 松茸野菌乾燒伊麵   | 140 |
| E-Fu Noodles and Blaze Mushrooms<br>Braised with Vegetarian Oyster Sauce                   |     |
| XO醬澳洲穀飼牛炒河   | 140 |
| Stir-Fried Flat Rice Noodles, Sliced Prime Beef, Hotbed Chives, Spring Onions and XO Sauce |     |
| 雪菜火鴨絲湯米粉   | 135 |
| Poached Rice Vermicelli, Shredded Roast Duck and Preserved Mustard Greens                  |     |

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## DESSERTS

澳門幣 MOP

### 手工甜品薈萃 (每位)

95

Dessert combination: (Per Serving)

杞子山藥布甸, 松茸岩鹽雪糕, 茉莉紅豆泡芙, 情懷黑芝麻卷

Yam and Wolfberry Pudding, Matsutake Mushroom and Rock Salt Milk Ice Cream,  
Jasmin Green Tea and Red Bean Choux Puff, Classic Black Sesame Roll

### 燕液南瓜露 (每位)

90

Sweet Pumpkin and Bird's Nest Soup (Per Serving)

### 季節水果拼盤 (每位)

65

Seasonal Fruit Platter (Per Serving)

### 椰汁雪燕燉萬壽果 (每位)

60

Double Boiled Papaya, Gum Karaya  
and Coconut Milk (Per Serving)

### 雪蓮子銀耳燉日本王林蘋果 (每位)

60

Double Boiled Japanese Orin Apple, Snow Fungus  
and Snow Lotus Seeds (Per Serving)

### 流心芒果糯米糍

60

Handmade Mango Glutinous Rice Sweet Dumplings

### 黑糖馬拉糕

50

Cantonese Brown Sugar Sponge Cake

### 三品水晶包

50

Sweet Glutinous Rice Dumplings:  
Sesame, Purple Sweet Potato and Egg Custard

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## 甜品薈萃

## 中國酒 CHINESE WINE SELECTIONS\*

澳門幣 MOP

	瓶 Bottle
貴州茅台酒 Kwei Chow Mou Tai	4,688
金裝五糧液酒52度 Wu Liang Ye 52°	1,988
古越龍山 紹興花雕八年 Gu Yue Long Shan, Chen Nian Hui Diao 8 years	688
古越龍山 紹興花雕五年 Gu Yue Long Shan, Chen Nian Hui Diao 5 years	288
古越龍山 紹興花雕三年 Gu Yue Long Shan, Chen Nian Hui Diao 3 years	198

## 烈酒 SPIRITS\*

小杯 Shot 瓶 Bottle

人頭馬 VSOP Rémy Martin VSOP	95	1,200
蘇聯紅牌伏特加 Stolichnaya Vodka	65	880
孟買藍寶石金酒 Bombay Sapphire	65	880
百加得銀標蘭姆酒 Bacardi Silver	65	880
雷博士銀標龍舌蘭 Pepe Lopez Silver	65	880
占美臣威士忌 John Jameson	65	880
傑克丹尼威士忌 Jack Daniel's	65	880

## 啤酒 BEERS\*

瓶 Bottle

澳門啤酒，青島啤酒，朝日啤酒，超博啤酒，喜力啤酒 Macau Blonde Ale, Tsingtao, Asahi, Super Bock, Heineken	55
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## 汽水 SOFT DRINKS

罐 Can

可樂，零度可樂，紅牛，紅牛無糖，忌廉蘇打， 芬達橙，雪碧，湯力水，蘇打水 Coca Cola, Coke Zero, Red Bull, Red Bull Sugar Free, Cream Soda, Fanta Orange, Sprite, Tonic Water, Soda Water	40
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\*Beverages with alcohol strength greater than 1.2% vol.

飲品之酒精濃度為1.2%以上

All prices are subject to 10% service charge

所有價目需另加10%服務費



## 健康蔬果汁 HEALTHY MIXED JUICES

澳門幣 MOP

杯 Glass

醒神晨酸 — 西柚、蘋果、青檸、芹菜 (卡路里：115/350 毫升) 70

Morning Sour Grapefruit, Apple, Lime, Celery (Calories: 115/350 ml)

排毒減脂 — 生薑、甜菜根、甘荀、青蘋果 (卡路里：115/350 毫升) 70

Detox - Ginger, Beetroot, Carrot, Green Apple (Calories: 115/350 ml)

午後激活 — 芹菜、甜菜根、紅蘋果 (卡路里：122/350 毫升) 70

Afternoon Booster Celery, Beetroot, Red Apple (Calories: 122/350 ml)

## 鮮果汁 FRESH JUICES

杯 Glass

紅蘋果，青蘋果，菠蘿，橙，西柚，蜜瓜，西瓜，甘荀 60

Red Apple, Green Apple, Pineapple, Orange, Grapefruit, Honeydew Melon, Watermelon, Carrot

## 蒸餾水及氣泡水

### STILL & SPARKLING WATER

細 Small

大 Large

依雲 Evian 45 65

巴黎水 Perrier 45 -

優質純淨水 Nordaq 25 35

## 其他飲料 OTHER BEVERAGES

杯 Glass

朱古力，香草，士多啤梨，芒果，香蕉奶昔 70

Chocolate, Vanilla, Strawberry, Mango, Banana Milk Shakes

朱古力 (熱/凍) 50

Chocolate (Hot / Cold)

牛奶 (熱/凍) 50

Milk (Hot / Cold)

All prices are subject to 10% service charge  
所有價目需另加10%服務費



## 咖啡 COFFEES

	澳門幣 MOP
熱咖啡 (熱/凍) Regular Coffee (Hot / Cold)	50
低因咖啡 Decaffeinated Coffee	50
特濃咖啡 (單份/雙份) Espresso (Single / Double)	50
泡沫咖啡 (熱/凍) Cappuccino (Hot / Cold)	50
鮮奶咖啡 (熱/凍) Cafe Latte (Hot / Cold)	50

## 中國茶 CHINESE LOOSE TEAS

鐵觀音，香片，普洱，烏龍，菊花，壽眉，龍井  
Iron Buddha, Jasmine, Pu-erh, Oolong, Chrysanthemum,  
Sau Mei, Long Jing

茶位 Per Person

18

## 西式茶 WESTERN TEAS

洋甘菊，薄荷茶，英式早餐茶，大吉嶺茶，  
伯爵茶，錫蘭紅茶，香片，鐵觀音，  
烏龍，普洱，綠茶  
Chamomile, Peppermint, English Breakfast, Darjeeling,  
Earl Grey, Ceylon Orange Pekoe, Jasmine, Iron Buddha,  
Oolong, Pu-erh, Green Tea

壺 Pot

50

All prices are subject to 10% service charge  
所有價目需另加10%服務費



# 水果花茶 FRUIT AND FLORAL TEA

澳門幣 MOP

壺 Pot

## 甜蜜回憶茶

### Sweet Memories Tea

甜蜜回憶茶於2012年獲得國際風味暨品質評鑑所二星級頂級口味獎。主要是由玫瑰、桂花、茉莉花和白茶調配而成的一款特色得獎花茶，可幫助您放鬆，平靜身心。

Conferred a 2-Star Superior Taste Award by iTQi (International Taste Institute) in 2012. Sweet Memories Tea is a signature award-winning scented tea blend of rose, osmanthus, jasmine and white tea to help you relax your mind, body and soul.

50

## 玫瑰白茶

### Rosy White Peony Tea

促進血液循環、消除疲勞。

Activates blood circulation, revitalizing your senses and soothing fatigue.

50

## 玫瑰紅茶

### Rose Black Tea

排毒抗氧化，富含維生素C及促進皮膚健康。

Release toxins, promote anti-oxidation and enrich your body with vitamin C for radiant, healthy skin.

50

## 荔枝紅茶

### Lychee Black Tea

幫助提神醒腦、提高工作效率。

Energy boost and enhance work efficiency.

50

## 田園芳香花茶

### Garden Bouquet Tea

田園芳香茶混合了薰衣草，洋甘菊和玫瑰，幫助緩解壓力並增強免疫力。

Soothing blend with lavender, chamomile and rose. Relieve stress and fortify your immune system.

50

## 桂花烏龍茶

### Osmanthus Oolong Tea

增進睡眠質量並保持年輕又健康的皮膚。

Enhances sleep quality and nurtures youthful skin, crafted to perfection.

50

Each pot serves for 2 persons

每壺適合2人享用

All prices are subject to 10% service charge

所有價目需另加10%服務費

