



Grande Lapa

金麗軒中餐廳於1984年開業，傳承多年經典廚藝，深受推崇，是城中頂級粵菜殿堂級食府。金麗軒以獨特的飲食文化理念打造特色概念粵菜，以最經典之古法廚藝，注入現代氣息，箇中更選用可持續及懷舊食材，締造最為極緻完美的餐饗體驗。

粵菜文化博大精深，金麗軒秉承傳統粵菜珍藝，為澳門這個小城呈獻粵菜精粹；當中括傳統之最好的叫化雞，又名火焰江南富貴雞，酒店以其特製菜譜，把幾近失傳之經典菜式重現。蜜汁西班牙黑毛豬叉燒為另一馳名古早菜式，廚藝團隊以根植傳統之精湛手藝保存這道美饌的原味精髓，箇中選用之秘製醬料以及烹調手法保留原始風味，富有香江情懷，特意向老香 的懷舊菜致敬。中餐廳獨一無二的四寶片皮鴨把傳統粵菜破局重生，以四種特別食材伴食，當中 括傳統秘製的鴨醬以及被譽為世界三大珍饈的魚子醬、鵝肝及黑松露，還有口感層次分明的酸姜皮蛋。

金麗軒中餐廳多年來榮獲《米芝蓮指南香 及澳門》頒發之米芝蓮推薦殊榮。

Established in 1984 and refined over the years as one of the finest Chinese restaurants in town, Kam Lai Heen carries a unique culinary concept that offers heritage dishes through traditional techniques and contemporary elegance, blended with sustainably sourced and near-forgotten ingredients.

Crafted to celebrate the cultural richness of the Chinese cuisines, the award-winning restaurant brings back its famous dishes such as The Beggar's Chicken, also known as Flame Rich Chicken, one of the classic highlights of the new menu carefully crafted according to the Hotel's signature recipe. Honey-barbequed Iberico Pork Collar is another authentic dish that upholds culinary traditions, with a secret sauce and cooking method that honors an old Hong Kong recipe. The unique Four Treasure's Peking Duck is a re-interpreted dish that takes classic Chinese cuisine to new heights. It is served in four ways with the traditional plum sauce, indulgent caviar and foie gras, truffle as well as preserved ginger with century egg.

Kam Lai Heen is enlisted as a Michelin recommended restaurant by the Michelin Guide Hong Kong & Macau.

## COLD DISHES

澳門幣 MOP

	川味口水雞(全隻) Poached Chicken, Chili Oil Sauce (Whole)	328
	川味口水雞(半隻) Poached Chicken, Chili Oil Sauce (Half)	168
	血柚海蜇頭 Jellyfish with Red Pomelo	88
	芝麻海蜇絲 Marinated Jellyfish with Sesame	78
	五香醬牛腱 Five Spiced Braised Beef Shank	78
	爽口青瓜脆 Fresh Cucumber Rolls	68
	陳醋黑木耳 Black Fungus with Aged Vinegar Dressing	58

 廚師推介 Chef Recommendation  素菜推介 Vegetarian

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

## 風味涼菜



## 燒烤風味



## BARBECUE

澳門幣 MOP

	四寶片皮鴨(全隻) Four Treasure's Peking Duck (Whole)	468
	四寶片皮鴨(半隻) Four Treasure's Peking Duck (Half)	298
	玫瑰豉油雞(全隻) Soy Sauce Chicken with Rose Wine (Whole)	328
	玫瑰豉油雞(半隻) Soy Sauce Chicken with Rose Wine (Half)	168
	蜜汁西班牙黑毛豬叉燒(一份) Honey Barbequed Iberico Pork Collar (Whole)	258
	蜜汁西班牙黑毛豬叉燒(半份) Honey Barbequed Iberico Pork Collar (Half)	138
	脆皮燒腩仔 Crispy-roasted Pork Belly	198

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## 精緻湯羹



## SOUP

澳門幣 MOP

- |  |   |     |
|--|---|-----|
|  | 花膠菜膽燉雞湯(每位)   | 198 |
|  | Double-boiled Chicken, Fish Maw and Vegetables (Individual Serving)   |     |
|  | 珍珠海參黃耳湯(每位)   | 98  |
|  | Double-boiled Japanese Pearl Sea Cucumber with Yellow Fungus (Individual Serving)                                     |     |
|  | 四寶鴨絲羹(每位)   | 68  |
|  | Shredded Roast Duck with Black Fungus, Black Mushrooms, Enoki Mushrooms and Dried Tangerine Peel (Individual Serving) |     |
|  | 蟹肉海皇豆腐羹(每位)   | 68  |
|  | Thick Crabmeat, Seafood and Bean Curd Soup (Individual Serving)   |     |
|  | 雞蓉粟米羹(每位)   | 68  |
|  | Creamy Sweet Corn and Minced Chicken Soup (Individual Serving)  |     |
|  | 海鮮酸辣湯(每位)   | 68  |
|  | Hot and Sour Seafood Soup with Tofu, Bamboo Shoot and Black Fungus (Individual Serving)                               |     |



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# 川湘風味



## SPICY SPECIALTIES

澳門幣 MOP



### 藤椒酸菜魚

Sliced Fish with Green Pepper, Chili and Pickled Cabbage in Spicy Broth

328

### 魚香帶子

Braised Scallops, Garlic, Soybean Paste, Broccoli, Chili and Tomato Sauce

248



### 四川蝦球

Stir-fried Prawns, Soybean Paste and Chili Pepper

238



### 京蔥孜然爆炒羊肉片

Stir-fried Sliced Lamb, Scallions and Leek

188

### 湘西霸王豬手

Braised Pork Knuckle "West Hunan Style"

148

### 川味辣子雞

Spicy Chicken "Sichuan Style"

88

### 宮保雞丁

Kung Pao Chicken with Chili, Cashew Nuts and Chinese Yellow Wine

88

### 麻婆豆腐

Mapo Tofu with Minced Pork, Chili and Soybean Paste

78



廚師推介 Chef Recommendation



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## ABALONE, SEA CUCUMBER, FISH MAW

澳門幣 MOP

紅燒二十五頭南非鮮鮑 (每位) 588  
Braised African "25 Head" Abalone (Individual Serving)

紅燒二頭澳洲鮮鮑 (每位) 428  
Braised Australian "2 Head" Abalone (Individual Serving)

野米燴遼參 (每位) 328  
Braised Sea Cucumber, Wild Rice, Vegetables (Individual Serving)

 金麗軒三寶 (每位) 168  
Kam Lai Heen Three Treasures (Individual Serving)

 黃燜南美膠 (每位) 118  
Fish Maw Braised in Yellow Soup (Individual Serving)

尚  
選  
鮑  
參  
肚

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## SEAFOOD

澳門幣 MOP



## 海河鮮味



龍 魚 (做法三選一)

488

翡翠炒龍 球 / 香蔥油浸龍 魚 / 清蒸龍 魚

Macau Sole Fish with your choice of

- Sautéed Sole Fish Ball with Greens

- Deep-fried Sole Fish with Spring Onions

- Steamed Sole Fish with Spring Onions and Soy Sauce

避風塘肉蟹

488

Wok-fried Mud Crab with Garlic and Chili



豉汁芥蘭炒帶子

248

Stir-fried Canadian Scallops, Kailan and Black Bean Sauce



金沙大蝦球

238

Deep-fried Tiger Prawns with Salted Egg Yolk

XO醬翡翠炒花枝片

168

Wok-fried Sliced Cuttlefish and Vegetable in XO Sauce



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# 家鄉小菜



## HOME STYLE DISHES

澳門幣 MOP

### 滑蛋蝦仁

Scrambled Japanese Eggs, Shrimp and Spring Onions

188



### 菠蘿咕嚕黑豚肉

Sweet and Sour Pork, Pineapple, Bell Peppers

138

### 京 炸排骨

Deep-fried Pork Ribs in Sweet and Sour Sauce

138

### 魚香茄子煲

Spicy-braised Eggplant with Minced Pork and Soybean Paste

128



### 沙嗲粉絲牛肉煲

Braised Australian Beef, Rice Vermicelli and Satay Sauce

128

### 菜心苗炒牛肉

Stir-fried Sliced Australian Beef, Garlic,  
Baby Choy Sum and Oyster Sauce

128

### 瑤柱肉崧蒸水蛋

Steamed Japanese Eggs with Minced Pork,  
Conpoy and Soy Sauce

128



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# 雲彩衣裳



## POULTRY

澳門幣 MOP

- |  |  |     |
|--|--|-----|
|    | 火焰江南富貴雞(二至四位用)<br>Beggar's Chicken (2 to 4 Persons)<br>Spring Chicken with Yunnan Ham, Forest Mushrooms,<br>Ginger, Baked in Lotus Leaf and Clay | 368 |
|    | 金麗軒炸子雞(全隻)<br>Crispy-fried Chicken with Five Spiced Sea Salt (Whole)   | 328 |
|    | 金麗軒炸子雞(半隻)<br>Crispy-fried Chicken with Five Spiced Sea Salt (Half)  | 168 |
|  | 乾蔥豆豉雞煲(全隻)<br>Chicken Casserole with Shallots, Onion and Black Bean Sauce (Whole)  | 328 |
|  | 乾蔥豆豉雞煲(半隻)<br>Chicken Casserole with Shallots, Onion and Black Bean Sauce (Half)   | 168 |
|  | 紅棗花菇荷葉蒸雞(全隻)<br>Chicken, Shiitake Mushrooms and Red Dates<br>Steamed in Lotus Leaf (Whole)   | 328 |
|  | 紅棗花菇荷葉蒸雞(半隻)<br>Chicken, Shiitake Mushrooms and Red Dates<br>Steamed in Lotus Leaf (Half)  | 168 |
|  | 海鮮煎三黃雞<br>Wok-fried Boneless Chicken with Conpoy, Dried Shrimp,<br>Silver Fish, Ginger and Spring Onions   | 188 |
|  | 脆皮皇子鵡<br>Crispy-fried Pigeon   | 88  |

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# 山野馴牧



## MEAT

澳門幣 MOP

寮步豆醬煎和牛(每位)  
Pan-seared Snow Wagyu Beef  
with Soybean Sauce (Individual Serving) 348

 黑蒜炒雪花和牛粒 298  
Stir-fried Snow Wagyu Beef with Black Garlic

雞縱菌炒黑豬柳 158  
Wok-fried Pork with Termite Mushrooms

黑松露燜牛尾 148  
Braised OX Tail with Black Truffle Sauce

金牌咖啡排骨 128  
Deep-fried Coffee Marinated Pork Spare Ribs

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# 五 谷 豐 收



## RICE, NOODLES, CONGEE

澳門幣 MOP

- |     |  |     |
|-----|--|-----|
|     | 鮮蟹肉雜 炒飯  | 148 |
|     | Fried Buckwheat with Wild Rice, Millet, Rice,<br>Crab Meat and Vegetables                  |     |
| 👨‍🍳 | 金蔥鵝肝牛肉鬆炒飯  | 148 |
|     | Fried Rice with Minced Beef and Goose Liver  |     |
|     | 鮑魚雜菌炆伊麵  | 148 |
|     | Braised E-fu Noodles with Baby Abalone and Mixed Mushrooms                                 |     |
|     | XO醬炒牛河   | 128 |
|     | Stir-fried Flat Rice Noodles with Beef, Chives, Bean Sprouts,<br>Spring Onion and XO Sauce |     |
| 👨‍🍳 | 星洲炒米粉  | 128 |
|     | Singaporean Fried Rice Vermicelli, Shrimps,<br>BBQ Pork, Bean Sprouts and Chives           |     |
| 👨‍🍳 | 蟲草花鮑魚滑雞粥   | 108 |
|     | Pearl Rice Congee with Abalone, Chicken and Cordyceps Flowers                              |     |
| 🌿   | 菜粒靚白粥  | 38  |
|     | Pearl Rice Congee with Choy Sum  |     |

👨‍🍳 廚師推介 Chef Recommendation    🌿 素食推介 Vegetarian

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## DAILY SELECTED SEASONAL VEGETABLES

澳門幣 MOP

- |  |     |
|--|-----|
|  金液玉環浸時蔬                              | 118 |
| Winter Melon in Sweet Corn Sauce   |     |
|  黃湯岩米時蔬                               | 118 |
| Nepalese Mountain Grains and Vegetables Poached in Golden Broth  |     |
|  鮮露筍炒百合雞 菇                            | 108 |
| Stir-fried King Oyster Mushroom, Lily Bulbs and Asparagus  |     |
|  季節時菜( 上湯 / 蒜蓉炒 / 皮蛋和鹹蛋 / 豆醬 / XO 醬 ) | 98  |
| Seasonal Vegetables with your choice of  |     |
| - Poached in Fish Broth  |     |
| - Stir-fried with Garlic   |     |
| - Poached in Century Egg and Salted Egg Broth  |     |
| - Stir-fried with Fermented Black Bean Sauce   |     |
| - Stir-fried with XO Sauce   |     |



廚師推介 Chef Recommendation



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田  
園  
野  
趣





## 素食推介



## VEGETARIAN RECOMMENDATIONS

澳門幣 MOP

 	羊肚菌素鵝 Pan-fried Bean Curd Skin with Morel Mushrooms	78
 	金筍玉米汁蒸饅頭 Carrot and Corn Favored Steamed Buns with Condensed Milk	38
	上素腐皮卷 Pan-fried Bean Curd Skin Roll, Cordyceps Flowers and Mushrooms	38
	田園素粉果 Assorted Wild Mushrooms and Vegetable Dumplings	38



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## 甜品誘惑



## DESSERTS

澳門幣 MOP

### 時令水果拼盤

Seasonal Fruit Platter

48



### 海底椰子紅棗燉萬壽果

Braised Papaya, Sea Coconut and Red Dates

48



### QQ糯米 (芒果, 士多啤梨, 綠茶)

Sticky Rice Balls (Mango, Strawberry, Green Tea)

38

### 芒果雪糕楊枝甘露

Chilled Mango Sago Soup with Pomelo and Mango Ice Cream

38

### 燕窩蛋撻仔

Freshly Baked Egg Tarts with Bird's Nest

38



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## 中國酒 CHINESE WINE SELECTIONS \*

澳門幣 MOP

瓶 Bottle

貴州茅台酒 Kwei Chow Mou Tai	4688
金裝五糧液酒52度 Wu Liang Ye 52°	1988
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	1200
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

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## 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: 115/350ml)

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: 115/350ml)

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: 122/350ml)

## 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)

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## 咖啡 COFFEES

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	18
Iron Buddha, Jasmine, Pu-erh, Oolong, Chrysanthemum, Sau Mei, Long Jing	

## 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	50
Chamomile, Peppermint, English Breakfast, Darjeeling, Earl Grey, Ceylon Orange Pekoe, Jasmine, Iron Buddha, Oolong, Pu-erh, Green Tea	

All prices above are subject to 10% service charge  
以上價目需另加百分之十服務費