

蒸品系列

STEAMED

	招牌蝦餃皇 	58	<input type="checkbox"/>	<input type="checkbox"/>
	Shrimp dumplings			
2	鮑魚蝦燒賣 	58	<input type="checkbox"/>	<input type="checkbox"/>
	Abalone, pork, shrimp and dried mushroom dumplings			
3	玉帶海鮮蔬菜餃	48	<input type="checkbox"/>	<input type="checkbox"/>
	Scallop, shrimp and vegetable dumplings			
4	上海小籠包	48	<input type="checkbox"/>	<input type="checkbox"/>
	Shanghai pork dumplings			
5	野米珍珠雞	48	<input type="checkbox"/>	<input type="checkbox"/>
	Glutinous rice, US wild rice, chicken, pork, shrimp and dried mushroom steamed in a lotus leaf			
6	冬陰公浸豬蹄筋 	48	<input type="checkbox"/>	<input type="checkbox"/>
	Pork tendons braised in tom yam sauce			
7	豉汁蒸排骨	48	<input type="checkbox"/>	<input type="checkbox"/>
	Pork spare ribs with black bean sauce			
8	醬皇蒸鳳爪	48	<input type="checkbox"/>	<input type="checkbox"/>
	Chicken feet with X.O. sauce			
9	雜菌鮮竹卷	38	<input type="checkbox"/>	<input type="checkbox"/>
	Seafood and mushroom rolls			
10	陳皮鮮竹牛肉球	38	<input type="checkbox"/>	<input type="checkbox"/>
	Beef balls with tangerine peel			
11	奶皇流沙包	38	<input type="checkbox"/>	<input type="checkbox"/>
	Salty egg custard buns			
12	蠔皇叉燒包	38	<input type="checkbox"/>	<input type="checkbox"/>
	Barbecued pork buns			

腸粉

RICE FLOUR ROLLS

13	脆皮海鮮一品腸 	68	<input type="checkbox"/>	<input type="checkbox"/>
	Crispy-fried seafood rice flour rolls			
14	韭黃鮮蝦腸	48	<input type="checkbox"/>	<input type="checkbox"/>
	Shrimp and chive rice flour rolls			
15	X.O.醬炒腸粉	48	<input type="checkbox"/>	<input type="checkbox"/>
	Stir-fried rice flour rolls with X.O. sauce			
16	黑松露醬紅米腸  	48	<input type="checkbox"/>	<input type="checkbox"/>
	Red rice flour rolls with assorted mushroom and black truffle sauce			
17	滑蛋肉碎腸粉	48	<input type="checkbox"/>	<input type="checkbox"/>
	Plain rice flour rolls with pork and egg			
18	布拉齋腸粉 	38	<input type="checkbox"/>	<input type="checkbox"/>
	Plain rice flour rolls			

煎炸系列

PAN-FRIED / DEEP-FRIED

19	鴛鴦鵝肝天鵝酥 	98	<input type="checkbox"/>	<input type="checkbox"/>
	Foie gras and shrimp pastry			
20	酥炸三文魚春卷 	68	<input type="checkbox"/>	<input type="checkbox"/>
	Crispy-fried Norwegian salmon spring rolls			
21	芝士金絲蝦球 	48	<input type="checkbox"/>	<input type="checkbox"/>
	Crispy-fried shrimp-pork-cuttlefish-cheese dumplings			
22	X.O.醬煎蘿蔔糕	48	<input type="checkbox"/>	<input type="checkbox"/>
	Pan-fried turnip and shrimp cake with X.O. sauce			
23	鵝肝醬炸芋角 	48	<input type="checkbox"/>	<input type="checkbox"/>
	Crispy-fried taro dumplings with seafood, chicken, shrimp, pork and assorted mushroom			
24	海皇芥末紫菜角 (三件)	48	<input type="checkbox"/>	<input type="checkbox"/>
	Seaweed rolls stuffed with seafood and mustard			
25	櫻花蝦鹹水角	38	<input type="checkbox"/>	<input type="checkbox"/>
	Deep-fried glutinous rice dumplings with chicken, pork, dried mushroom and shrimp			


風味小吃

APPETIZERS

26	五香醬牛腱	88	<input type="checkbox"/>	<input type="checkbox"/>
	Five spiced braised beef shank			
27	血柚海蜇頭 	88	<input type="checkbox"/>	<input type="checkbox"/>
	Jellyfish, red pomelo and yuzu dressing			
28	爽口青瓜脆  	68	<input type="checkbox"/>	<input type="checkbox"/>
	Fresh cucumber rolls			
29	陳醋黑木耳 	58	<input type="checkbox"/>	<input type="checkbox"/>
	Black fungus with aged vinegar dressing			

粥品

CONGEE

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

S1	脆皮皇子鵲 	88	<input type="checkbox"/>	<input type="checkbox"/>
	Crispy-fried pigeon, spiced salt, honey-lemon sauce			
S2	黃金鵲肝百花球 	68	<input type="checkbox"/>	<input type="checkbox"/>
	Deep-fried shrimp dumpling with goose liver			
S3	沙嗲咖哩大魚球	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"/>
	Stir-fried pork spare ribs with orange sauce			
S5	燒汁乾焗雞腩菇  	68	<input type="checkbox"/>	<input type="checkbox"/>
	Braised king oyster mushroom with Teriyaki sauce			
S6	炸松子小唐菜餅 	68	<input type="checkbox"/>	<input type="checkbox"/>
	Deep-fried shrimp, bok choy and pine nut pancakes			
S7	金沙脆豆腐 	68	<input type="checkbox"/>	<input type="checkbox"/>
	Crispy-fried tofu, garlic and spiced salt			

 Chef's recommendation 廚師推介  Vegetarian 素菜

 +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. 枱號	Person 人數	Ordering time 落單時間
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## 精緻湯羹

### SOUP

		首次 1 <sup>st</sup> order	加單 2 <sup>nd</sup> order
33 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)			
34 海鮮酸辣湯 (每位)	68	<input type="checkbox"/>	<input type="checkbox"/>
Hot and sour seafood soup (per serving)			
35 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)			

## 燒味

### BARBECUE

36 四寶片皮鴨 (半隻)	298	<input type="checkbox"/>	<input type="checkbox"/>
Four Treasure's Peking duck (Half)			
37 雅辰四式燒味拼盤 (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			
38 風味燒味雙拼 (叉燒、燒鴨、燒肉、海蜆頭)	228	<input type="checkbox"/>	<input type="checkbox"/>
Barbecue platter - Two combinations BBQ pork, roasted duck, roasted pork belly or jellyfish			
39 玫瑰豉油雞 (半隻)	168	<input type="checkbox"/>	<input type="checkbox"/>
Soy sauce chicken with rose wine (Half)			
40 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)			
41 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

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

## 素食推介

### VEGETARIAN RECOMMENDATIONS

		首次 1 <sup>st</sup> order	加單 2 <sup>nd</sup> order
46 羊肚菌素鵝	78	<input type="checkbox"/>	<input type="checkbox"/>
Pan-fried bean curd skin with morel mushroom			
47 上素腐皮卷	38	<input type="checkbox"/>	<input type="checkbox"/>
Pan-fried bean curd skin roll, cordyceps flowers and mushroom			
48 田園素粉果	38	<input type="checkbox"/>	<input type="checkbox"/>
Vegetable dumplings			

## 五谷豐收

### RICE AND NOODLES

49 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			
50 鮑魚雜菌炆伊麵	158	<input type="checkbox"/>	<input type="checkbox"/>
Braised e-fu noodles with baby abalone and mixed mushroom			
51 蛋白瑤柱炒飯	148	<input type="checkbox"/>	<input type="checkbox"/>
Fried wild rice with egg white and conpoy			
52 金蔥鵝肝牛肉鬆炒飯	148	<input type="checkbox"/>	<input type="checkbox"/>
Fried rice with minced beef and goose liver			
53 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			
54 雪菜火鴨絲湯米粉	128	<input type="checkbox"/>	<input type="checkbox"/>
Braised rice noodles with roasted duck, pickled vegetables			
55 羅漢上素麵	128	<input type="checkbox"/>	<input type="checkbox"/>
Fried egg noodles with mixed mushroom and black fungus			

## 甜品

### DESSERT

56 時令水果拼盤	48	<input type="checkbox"/>	<input type="checkbox"/>
Seasonal fruit platter			
57 海底椰子紅棗燉萬壽果	48	<input type="checkbox"/>	<input type="checkbox"/>
Braised papaya, sea coconut and red dates			
58 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			
59 燕窩蛋撻仔	38	<input type="checkbox"/>	<input type="checkbox"/>
Freshly baked egg tarts with bird's nest			
60 仙草芋圓杯	38	<input type="checkbox"/>	<input type="checkbox"/>
Grass jelly-taro-sago sweet soup			
61 QQ 糯糍 (士多啤梨醬、芒果醬、綠茶醬)	38	<input type="checkbox"/>	<input type="checkbox"/>
Sticky rice balls (mango, strawberry and green tea)			
62 秘製燕麥包	38	<input type="checkbox"/>	<input type="checkbox"/>
Steamed homemade oat buns with pork floss, peanuts and cream			

