





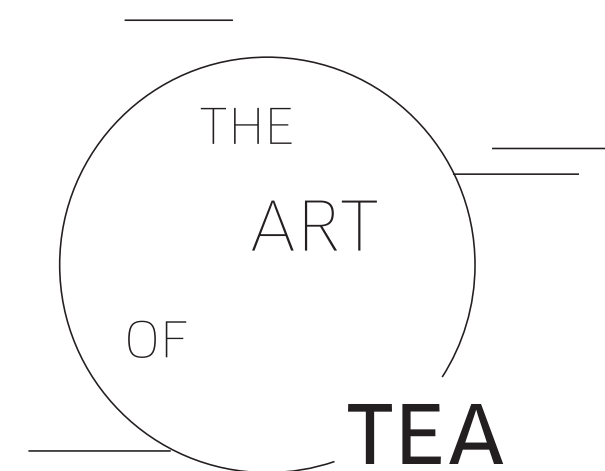
位處十六浦索菲特頂層的「樂軒華」粵菜餐廳飽覽澳門內港堤畔景緻，俯瞰迷人河岸及城市天際全景。品嚐佳餚之際，享受無敵日落景色！正宗粵菜配合大廚的精湛廚藝及無窮創意，體驗與別不同。

Le Chinois overlooks the Macau inner harbor and its fascinating river bank from the top floor of Sofitel At Ponte 16 with beautiful panoramic city skyline. Authentic Cantonese fare meets the present day in Chef's extraordinary talents and creativity of Cantonese classics.





## 無茶不成儀



### 普洱茶 Pu'er Tea

主產於雲南省。茶湯橙黃濃厚，常有甜、苦、澀、酸等多種味道，滋味濃醇，經久耐泡。

An aged, fermented tea that comes from Yunnan province of China. Pu'er can be sweet, bitter, floral, mellow, woody, earthy, sour or even tasteless. A combination of tastes appear in one single steeping.

### 壽眉 Shou Mei Tea

也稱為貢眉，主產於福建省。香氣清爽、口感香醇，具清涼解毒、明目降火等功效。

A white tea that is mainly produced in Fujian Province of China. Fragrant and sweet, this is a white Chinese tea characterized by its bold flavor.



特選片皮鴨 Roasted Duck

# 主廚精選

CHEF'S SIGNATURE CREATION

## 特選片皮鴨

Roasted Duck

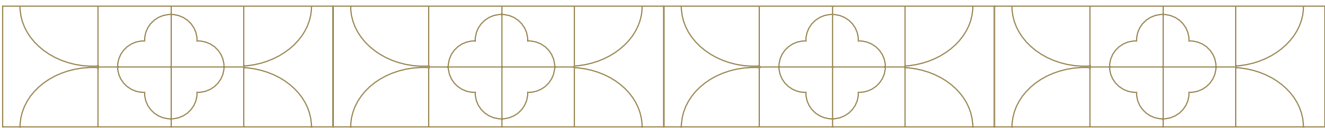
(片皮鴨兩食：加六十元可任選一款：鴨肉燜伊麵, 炒鴨鬆, 鴨架湯)  
With extra \$60, one more dish from the selection of:  
- Braised E-fu Noodle with Duck Meat  
- Sautéed Minced Duck Wrap with Lettuce  
- Duck Soup with Tofu and Preserved Vegetable

## 特製醬燒雞

Roasted Chicken with Brown Bean Sauce

MOP  
208/半隻Half  
388/壹隻Whole

138/半隻Half  
268/壹隻Whole



樂軒華三寶薈萃 228  
8頭湯鮑/遼參/花菇  
Braised 8 Head Abalone, Sea Cucumber and Mushroom

南非10頭乾鮑/遼參/花菇 468  
Braised 10 Head South African Abalone, Sea Cucumber and Mushroom

迷你和牛南瓜盅 148  
Wok Fried Wagyu Beef Stuffed with Mini Pumpkin

媽咪醬香蝦 188  
Deep Fried Prawn with Marmite Sauce

醬燒牛肋骨 328  
Braised Beef Rib with Cantonese Sauce

沉魚落雁 (功效: 養血安神、補益肺腎、滋陰養顏) 女士適用 368  
Double Boiled Superior Soup for Ladies  
黨參、桂圓肉、枸杞、紅棗、冬蟲草、花膠、竹絲雞  
Dang Shen, Dried Longan, Wolfberry, Red Date, Cordyceps Flower, Fish Maw and Silky Fowl in Soup

氣宇軒昂 (功效: 增強體力、補肝強腎、健脾益氣) 男士適用 368  
Double Boiled Superior Soup for Gentlemen  
巴戟、杜仲、麥冬、瑪卡、海馬、瑤柱、竹絲雞  
Chinese Herbs, Peruvian Ginseng Seahorse, Conpoy and Silky Fowl in Soup





香辣蒜泥白肉卷 Szechuan Style Garlic Pork Belly Rolls  
鹵水牛展肉 Braised Beef Shanks with Five Spices and Soy Sauce  
川辣口水雞 Chicken Topped with Sesame and Spicy Sichuan Chili Sauce

前菜  
APPETIZER

香辣蒜泥白肉卷	MOP 98
Szechuan Style Garlic Pork Belly Rolls	
蒜泥麻辣小黃瓜	48
Marinated Cucumber with Garlic and Chili Oil	
松花皮蛋豆腐	48
Century Egg with Tofu and Chicken Floss	
陳醋黑木耳	58
Marinated Black Fungus with Garlic and Vinegar	
爽脆海蜇頭	58
Marinated Jellyfish Head with Sesame Dressing	
涼拌青瓜蟲草花	48
Marinated Cucumber with Cordyceps Flower	
鹵水牛展肉	98
Braised Beef Shanks with Five Spices and Soy Sauce	
川辣口水雞	128
Chicken Topped with Sesame and Spicy Sichuan Chili Sauce	

所有價格以澳門幣計算，並需加收10%服務費 All prices are in MOP and subject to 10% service charge





醬燒牛肋骨  
Braised Beef Rib with Cantonese Sauce

燒烤類  
BBQ & ROAST MEAT

燒味拼盤 (海蜇, 燒鴨, 燒腩仔)	MOP 188
BBQ Combination Platter (Jellyfish, Roasted Duck, Pork Belly)	
炭燒鴻運乳豬	168
Roasted Crispy Suckling Pig	
古法明爐脆皮燒鵝	168
Traditional Crispy Roasted Goose	
龍江玫瑰豉油雞	138/半隻Half
Braised Long-Jiang Chicken with Soy Sauce	268/壹隻Whole
地道澳門燒花腩	128
Traditional Macanese Roasted Pork Belly	
桂花蜜汁叉燒	128
BBQ Pork with Osmanthus and Honey Sauce	
豉油皇/紅燒石岐乳鴿皇	128
Braised or Roasted Superior Shiqi Pigeon with Soy Sauce	

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蠔皇扣原隻南非12頭乾鮑  
Braised 12 Head South African Abalone with Oyster Sauce

# 滋補鮑魚海味

## ABALONE AND DRIED SEAFOOD

清湯鮮鮑佛跳牆	MOP 268
Mini Buddha Jumps Over the Wall	
Braised Whole Abalone and Sea Cucumber, Fish Maw and Mushroom	
蠔皇扣原隻南非12頭乾鮑	588
Braised 12 Head South African Abalone with Oyster Sauce	
蠔皇扣原隻南非18頭乾鮑	368
Braised 18 Head South African Abalone with Oyster Sauce	
蠔皇原隻12頭湯鮑扣花菇	128
Braised 12 Head Abalone and Mushroom in Oyster Sauce	
蝦籽京蔥燒遼參	198
Braised Sea Cucumber with Shrimp Roe and Leek in Oyster Sauce	
鮑魚汁花膠筒扣原隻鵝掌	128
Braised Fish Maw and Goose Web in Abalone Sauce	
鮑魚汁扣海參鵝掌	128
Braised Sea Cucumber and Goose Web in Abalone Sauce	
鮑汁扣花菇海參	128
Braised Japanese Mushroom and Sea Cucumber in Oyster Sauce	

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黑虎掌燉螺頭湯  
Double Boiled Sea Whelk Soup with Black Tiger Mushroom

湯羹類  
SOUP

黑虎掌燉螺頭湯	MOP 128
Double Boiled Sea Whelk Soup with Black Tiger Mushroom	
石斛玉竹燉鮮鮑湯	188
Double Boiled Abalone Soup with Dendrobium Orchid and Solomon's Seals	
葛仙米羊肚菌燉豬展湯	188
Double-Boiled Pork Soup with Seaweed Pearl and Morel	
清湯燉竹笙湯	68
Double-Boiled Supreme Broth with Bamboo Pith	
順德魚蓉羹	68
Shunde Style Rich Fish Broth	
瑤柱海味羹	68
Dried Scallop Thick Soup with Sea Cucumber, Fish Maw and Black Mushroom	
珊瑚竹笙海皇豆腐羹	68
Bean Curd Soup with Bamboo Pith and Assorted Seafood	
蟹肉粟米羹	68
Sweet Corn and Minced Crab Meat Thick Soup	
宮廷海鮮酸辣湯	68
Hot and Sour Soup with Assorted Seafood	
廚師老火湯	48
Soup of The Day	
樂軒華餐廳每天將提供不同的老火湯。老火湯一直是中國南方烹飪的傳統，把各類搭配得宜的原料一同慢火熬製，取其精華以達到保健和美容的療效。 A daily changing item providing guests with different slow-brewed soups at Le Chinois restaurant. Chinese cookery has a long history of preparing numerous soups, with a vast selection of ingredients to promote health, beauty and rejuvenation.	





避風塘波士頓龍蝦  
Sautéed Boston Lobster with Crispy Garlic and Chili

# 游水海鮮

## LIVE SEAFOOD

(時價 Seasonal Price)

原隻波士頓龍蝦 (約500克)  
Live Boston Lobster (Approx 500g)

蒜茸蒸、上湯焗、芝士牛油焗、避風塘炒、豉汁蒸或炒  
Steamed with Minced Garlic, Simmered with Supreme Soup, Baked with Butter and Cheese, Sautéed with Crispy Garlic and Chili, Steamed or Wok-Fried with Black Bean Sauce

清蒸原條海斑  
Steamed Whole Grouper

- |     |               |
|-----|---------------|
| 花尾躉 | Giant Grouper |
| 桂花魚 | Perch Grouper |
| 青斑  | Green Grouper |
| 荀殼魚 | Soon Hock     |

以下海鮮需提前預定  
Advance Order Required

- |       |                      |
|-------|----------------------|
| 東星斑   | East Spotted Grouper |
| 西星斑   | West Spotted Grouper |
| 老鼠斑   | Pacific Grouper      |
| 多寶魚   | Turbot Fish          |
| 澳洲龍蝦  | Australian Lobster   |
| 長腳蟹   | King Crab            |
| 生猛海中蝦 | Sea Prawn            |

廚師推薦烹調方法  
Chef Recommendation Cooking Method

- |       |   |
|-------|---|
| 清蒸    | Steamed with Soya Sauce   |
| 川式剁椒蒸 | Szechuan Style Steamed with Chopped Red Chili and Minced Garlic |
| 惠州梅菜蒸 | Steamed with Preserved Vegetables                               |
| 潮式咸菜蒸 | Teochew Style Steamed with Salted Vegetables                    |
| 火腩蒜子燜 | Stewed with Pork Belly and Garlic                               |
| 酸甜糖醋汁 | Deep-Fried with Sweet and Sour Sauce                            |
| 魚二食   | Fish Cooked in Two Ways   |

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XO蜜豆榆耳炒帶子  
Sautéed Scallop with Honey Bean and Elm Fungus in XO Sauce

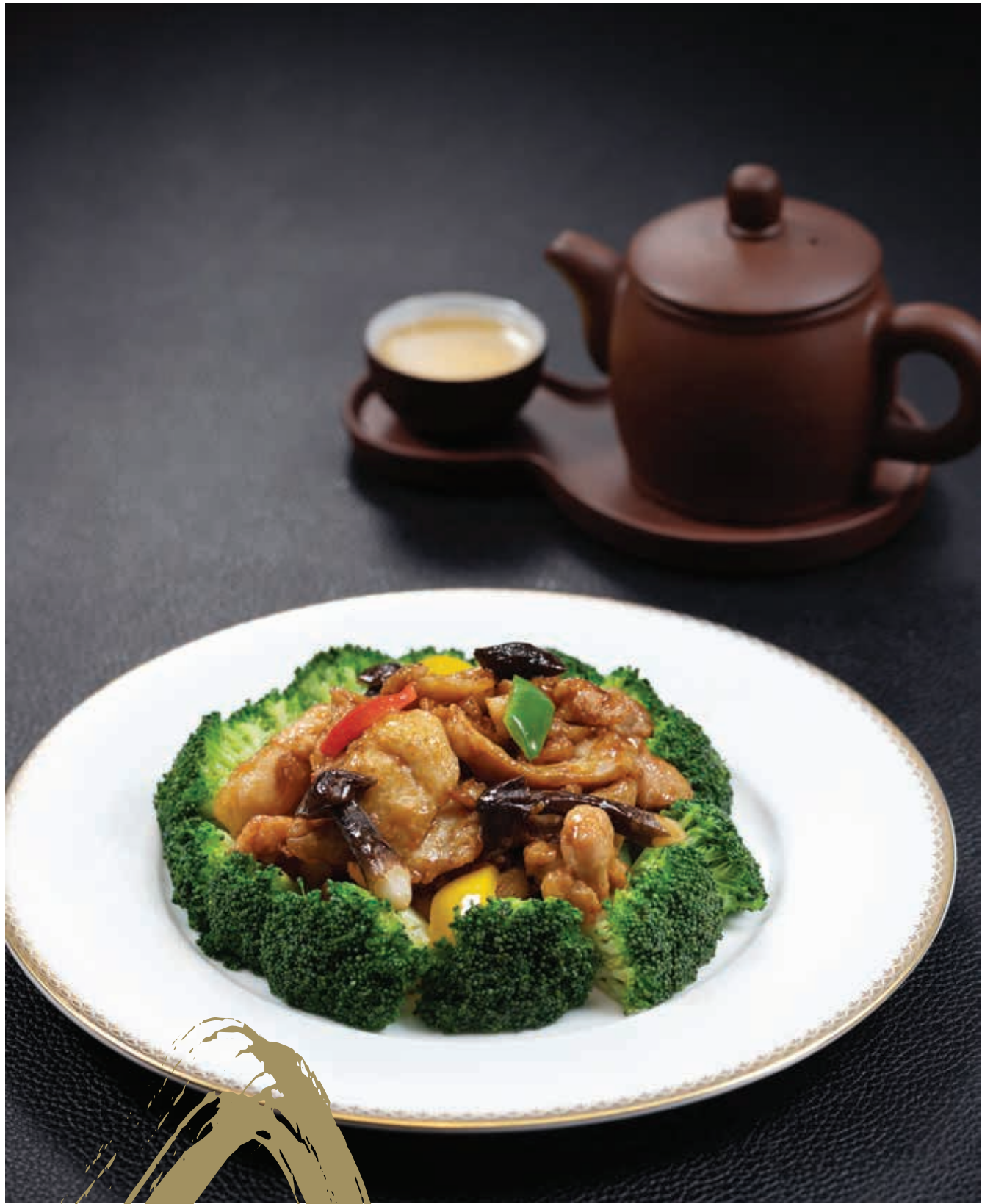
# 精美海鮮小炒

## SEAFOOD

XO蜜豆榆耳炒帶子	MOP 168
Sautéed Scallop with Honey Bean and Elm Fungus in XO Sauce	
鮮菌松子炒帶子	168
Wok Fried Scallop with Fresh Mushroom and Pine Nut	
極品醬摩利菌炒帶子	168
Stir Fried Scallop and Fungus with XO Chili Sauce	
魚香煎釀帶子	168
Pan Fried Stuffed Scallop with Minced Shrimps in Sichuan Pepper Sauce	
芥末沙律鱈魚柳	188
Deep Fried Cod Fish with Wasabi Mayonnaise	
三杯汁焗鱈魚	188
Wok Fried Cod Fish and Bell Pepper “Taiwanese” Style	
XO醬嫩豆西芹炒魚柳	148
Wok Fried Fish Fillet and Fresh Bean in XO Chili Sauce	
黃金蟹味菇鹹蛋脆皮蝦	168
Sautéed Prawn Coated with Salted Egg and Crispy Fried Mushroom	
芥末蝦球	168
Deep Fried Crispy Prawn with Wasabi Mayonnaise	
京燒蝦球	168
Stir-Fried Prawn with Cantonese Sauce	
XO醬蘆筍炒蝦球	168
Stir Fried Prawn and Asparagus with XO Sauce	
避風塘蒜香花枝片	168
Stir-Fried Crispy Squid with Chili and Garlic	
黑松露西芹蓮藕花枝片	168
Sautéed Squid with Lotus Root and Celery in Black Truffle	

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碧綠雞樅菌炒雞球  
Stir Fried Chicken with Termitomyces Fungus and Green Garden

# 精美肉類小炒

MEAT

嫩豆燒汁牛仔柳	MOP 138
Wok Fried Beef Tenderloin and Fresh Bean in Cantonese Sauce	
黑椒珍菌牛柳粒	138
Wok Fried Beef Tenderloin and Fresh Fungus with Black Pepper Sauce	
臺式三杯牛仔骨	138
Taiwanese Style Wok Fried Beef Short Ribs	
豉汁花菇炒牛肉	138
Sautéed Beef Slice with Black Bean Sauce and Mushroom	
宮保鷄丁	128
Stir Fried Chicken with Dried Chili “Kung Poa” Style	
酥炸檸檬雞	128
Crispy Chicken Fillet with Lemon Sauce	
碧綠雞樅菌炒雞球	128
Stir Fried Chicken with Termitomyces Fungus and Green Garden	
菠蘿咕嚕肉	128
Sweet and Sour Pork with Pineapple	
家鄉鹹魚馬蹄手打肉餅	128
Steamed Minced Pork with Water Chestnut and Salty Fish	
銀魚腐乳醬香蒸豬爽肉	128
Wok Fried Sliced Pork with Preserved Silver Fish Bean Curd Sauce	
燒汁珍菌炒黑豚肉	128
Wok Fried Sliced Pork and Fresh Fungus in Cantonese Sauce	
避風塘金沙蒜香骨	128
Stir-Fried Pork Spare Ribs with Chili and Garlic	

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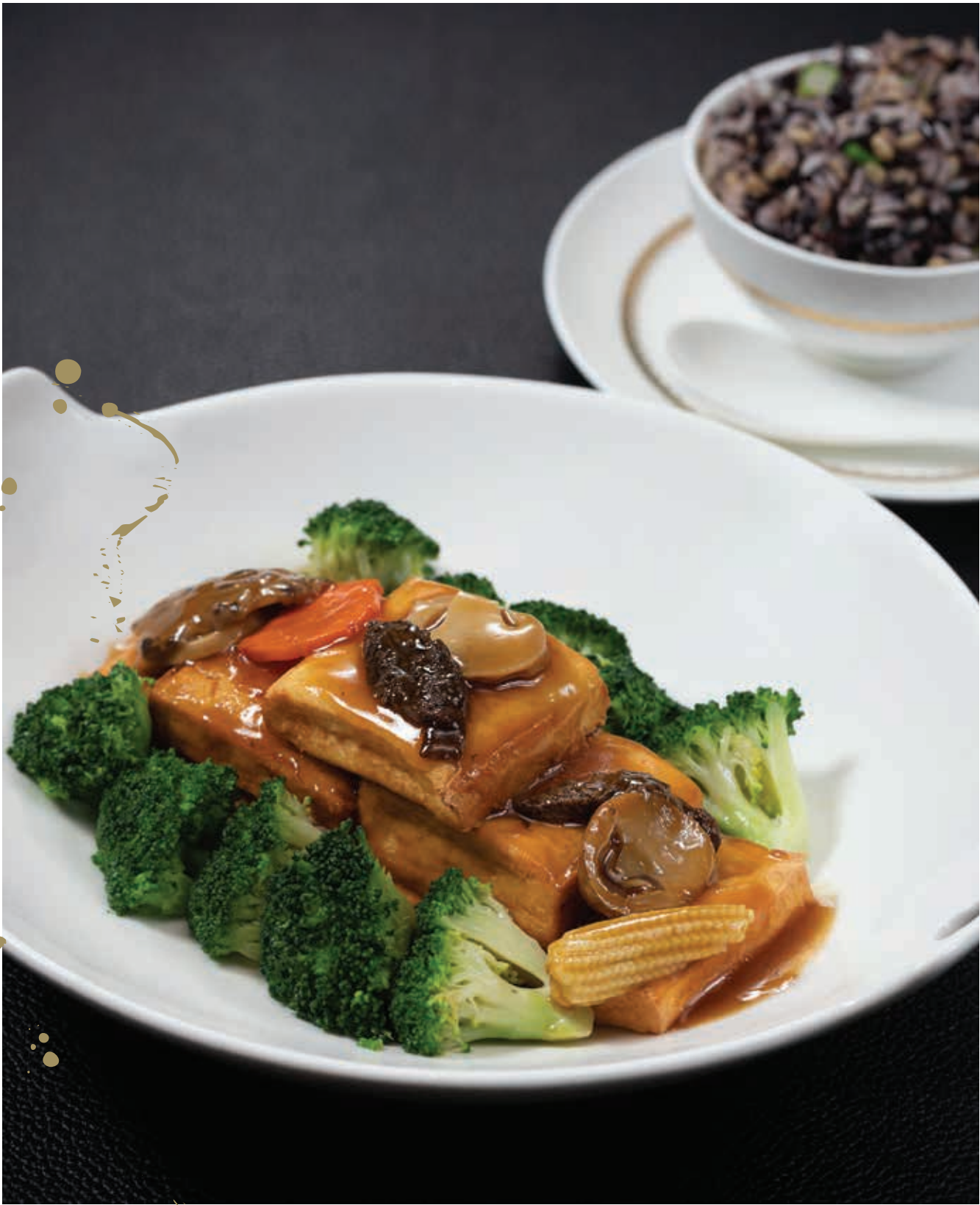
魚香茄子燉海參  
Braised Eggplant and Sea Cucumber with Salted Fish

煲仔菜  
CASSEROLE

魚香茄子燜海參	MOP 188
Braised Eggplant and Sea Cucumber with Salted Fish	
豬腳姜	128
Slow Cooked Black Sweet Vinegar Pork Trotter	
豉蒜乾蔥爆雞	128
Wok Fried Chicken with Shallot in Black Bean Sauce	
粵式沙煲豬爽肉	128
Cantonese Style Pork Meat Stew	
川式海鮮豆腐	188
Braised Assorted Seafood with Bean Curd in Hot Bean Sauce	
魚香茄子斑腩	128
Braised Grouper Belly and Eggplant with Salted Fish Sichuan Sauce	
臺式三杯雞	128
Taiwanese Style Wok Fried Chicken	
薑蔥三文魚頭腩	128
Braised Salmon Head with Ginger and Onion	
麻婆牛鬆豆腐	128
Mapo Tofu with Minced Beef	
南瓜排骨	128
Braised Pork Ribs with Pumpkin	

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羊肚菌紅燒豆腐  
Braised Bean Curd in Vegetarian Oyster Sauce with Morel Mushroom

田園時蔬  
SEASONAL VEGETABLE

蔬菜

Vegetable Selection

菠菜/芥蘭/娃娃菜/菜心/西蘭花/蘆筍/唐生菜/四季豆/西生菜  
Chinese Spinach / Kai-Lan / Baby Cabbage / Choi Sum / Broccoli  
Asparagus / Chinese Lettuce / Green Beans / Iceberg Lettuce

煮法：清炒/蠔油/蒜茸炒/白灼/X.O.醬炒/薑汁炒/腐乳椒絲炒/濃湯  
Cooking Style: Stir-Fried / Oyster Sauce / Minced Garlic / Poached Dried Shrimps /  
XO Sauce / Minced Ginger / Fermented Bean Curd with Chili / Supreme Broth

金瑤銀絲娃娃菜

Glass Noodles with Conpoy and Baby Cabbage

金銀蛋浸勝瓜

Poached Sheng Melon with Three Egg Broth

瑤柱海味雜菜

Dried Seafood and Mixed Vegetables in Supreme Broth

蟹肉或瑤柱扒西蘭花

Braised Crab Meat or Conpoy with Broccoli

MOP  
98

108

108

108

108

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## 健康素菜 VEGETABLE SUPREME

### 羊肚菌紅燒豆腐

Braised Bean Curd in Vegetarian Oyster Sauce with  
Morel Mushroom

MOP  
108

### 金湯蕎麥浸菠菜

Poached Vegetable and Buckwheat in Supreme Broth

108

### 萬佛素齋煲

Braised Assorted Vegetable in Casserole with  
Preserved Bean Curd Sauce

108

### 欖菜乾煸法邊豆

Wok Fried French Bean with Preserved Dried Olives

108

### 翡翠玉環素瑤柱

Braised Winter Melon Stuffed with Tofu and Vegetable

108

### 萬佛素齋煲

Braised Assorted Vegetables in Casserole with Preserved Bean Curd Sauce

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翡翠海鮮兩面黃 Fried Noodle with Seafood and Vegetable

# 粉麵飯

## RICE AND NOODLES

極品醬海鮮炒飯	MOP 188
Seafood Fried Rice with XO Chili Sauce	
瑤柱蛋白炒飯	128
Fried Rice with Egg White, Scallop and Vegetable	
福建燴香苗	168
Braised Rice with Assorted Conpoy “Fujian” Style	
五穀素香苗	108
Vegetarian Fried Brown Rice and Vegetable	
乾炒瑞士汁牛肉河粉	108
Wok-Fried Noodles with Sliced Beef and Swiss Sauce	
翡翠海鮮兩面黃	188
Fried Noodles with Seafood and Vegetable	
燒汁爽肉乾炒麵	108
Fried Noodles with Pork Meat in Soy Sauce	
鮑汁薑蔥花膠撈麵	128
Tossed Noodles with Fish Maw, Ginger and Spring Onion in Abalone Sauce	
鮑汁金菇蟲草花燜伊麵	128
Braised E-Fu Noodles with Cordyceps Flower and Daylily in Abalone Sauce	
鴻圖窩伊麵	128
E-Fu Noodles with Crab Meat and Carrot in Supreme Soup	

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原個椰皇燕窩燉蛋白  
Double Boiled Bird's Nest with Egg White in Whole Coconut

# 養顏官燕

## BIRD'S NEST

- 杏汁或冰花燉官燕

Double Boiled Supreme Bird's Nest  
in Almond Cream or Clear Sweetened Broth

MOP 568
- 蟹肉燴官燕

Supreme Bird's Nest in Supreme Broth and Crab Meat

568
- 雞茸或海皇燴燕液

Braised Bird's Nest with Minced Chicken or Seafood

88
- 金湯蟹肉燴燕液

Braised Bird's Nest with Crab Meat in Pumpkin Soup

88

# 滋補養顏甜品

## DESSERT

- 薑汁奶凍

Chilled Ginger Milk Custard

MOP 42
- 楊枝甘露

Chilled Mango and Sago Cream with Pomelo

42
- 懷舊栗子西米焗布甸

Baked Chestnut and Sago Pudding

42
- 香芒凍布甸

Chilled Mango Pudding

42
- 原個椰皇燕窩燉蛋白

Double Boiled Bird's Nest with Egg White in Whole Coconut

88
- 黑糖紅棗糕

Brown Sugar Red Date Pudding

42

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