



粥點 CONGEE

發財火鴨絲粥	50	○	○
Congee with Roasted Duck and Sea Moss			
芥菜咸豬骨粥	50	○	○
Congee with Pork Bone and Mustard Vegetable			
鮮淮山百合粥	50	○	○
Congee with Fresh Chinese Yam and Lily Bulbs			
皮蛋瘦肉粥	50	○	○
Pork Congee with Century Egg			
明火瑤柱白粥	45	○	○
Plain Congee with Conpoy			

腸粉點 STEAMED RICE FLOUR ROLL

脆皮金沙鮮蝦腸	56	○	○
Crispy Shrimps Wrapped in Rice Roll			
香茜叉燒腸	48	○	○
Coriander BBQ Pork Rice Roll			
金勾炸面腸	48	○	○
Fried Rice Roll			
蟲草花牛肉腸	48	○	○
Rice Roll with Cordyceps Flowers and Minced Beef			
羅漢素齋腸	48	○	○
Vegetable Rice Roll			

甜點 DESSERT DELIGHT

香芋椰汁糕	38	○	○
Yam and Coconut Cake			
燕窩香芒凍布丁	42	○	○
Bird's Nest and Mango Pudding			
雪沙軟糍	42	○	○
Glutinous Rice Ball			
蜂蜜龜苓膏	42	○	○
Herbal Jelly with Honey			
薑汁奶凍	42	○	○
Ice Ginger Milk Custard			



手工拉麵 HOMEMADE NOODLES

拉麵僅限週一至五中午11時-至3時供應  
Noodles only available from 11:00 am to 3:00 pm, Mon to Fri

選擇一款主食 Choose One Type of Main Dish			
紅燒排骨 Braised Pork Ribs	88	○	○
豬肉餃子 Homemade Minced Pork Dumpling	88	○	○
鹵水牛肉 Sliced Marinated Beef	88	○	○
海斑球 Sliced Sea Grouper	108	○	○

選擇一款拉麵 Choose One Type of Noodles			
傳統拉麵 Traditional Noodle	○	○	
寬麵 Flat Noodle	○	○	
刀削麵 Knife Cut Noodle	○	○	
菠菜拉麵 Homemade Spinach Noodle	○	○	

選擇一款湯底 Choose One Type of Soup			
原味豚骨湯 Pork Bone Soup	○	○	
牛骨湯 Beef Bone Soup	○	○	
魚湯 Fish Soup	○	○	
酸辣湯 Hot and Sour Soup	○	○	



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Le Chinois





煎炸點 PAN-FRIED,DEEP-FRIED

香煎芋絲餅	42	○	○
Pan-Fried Taro Cake			
脆口鹹水角	42	○	○
Deep-Fried Pork Dumpling			
 瑤柱蘿蔔千絲酥	46	○	○
Dried Scallop and Shredded Radish Wrapped in Puff Pastry			
豉汁墨魚滑釀茄瓜	46	○	○
Braised Eggplant with Minced Cuttle Fish and Black Bean Sauce			
懷舊芝麻卷	38	○	○
Sesame Roll			
 鮮蝦韭菜餅	52	○	○
Deep-Fried Shrimp Dumpling			
XO醬炒腸粉	42	○	○
Fried Rice Roll with XO Chili Sauce			
 奶香雪山包	40	○	○
Cream Bun			
迷你菜肉煎包	42	○	○
Pan-Fried Mini Vegetable Pork Bun with Scallion			
 金沙墨魚角	42	○	○
Deep-Fried Cuttlefish Dumpling			
芝士海鮮撻	48	○	○
Seafood Cheese Tart			
臘味蘿蔔糕	42	○	○
Pan-Fried Turnip Cake with Preserved Pork			
香煎韭菜餃	42	○	○
Pan-Fried Pork and Chinese Chive Dumpling			
 蘋果叉燒酥	42	○	○
Baked BBQ Pork and Apple in Puff Pastry			
 鮑魚酥	78	○	○
Abalone Tart			
 三文魚春卷	78	○	○
Deep-Fried Salmon Spring Roll			



蒸點 DAILY STEAMED

 富貴逼人點心精選	88	○	○
Assorted Dim Sum Platter			
鹵水鳳爪	42	○	○
Marinated Chicken Feet			
 原籠鮮蝦餃	56	○	○
Steamed Prawn Dumpling			
 明蝦蟹子燒賣	56	○	○
Shaomai Pork with Prawn			
時菜蒸魚球	48	○	○
Steamed Fish Balls with Vegetables			
 蛋黃千層糕	46	○	○
Steamed Egg Yolk Layered Cake			
迷你珍珠雞	48	○	○
Mini Glutinous Rice with Pork and Dried Scallop			
蒜香蒸排骨	52	○	○
Pork Ribs with Fresh Garlic and Black Bean Sauce			
上湯鮮竹卷	48	○	○
Pork and Chicken Wrap in Beancurd with Supreme Soup			
傳統馬拉糕	42	○	○
Chinese Sponge Cake			
 香滑流沙包	42	○	○
Creamy Custard Bun			
鮮蝦芫茜餃	52	○	○
Steamed Prawn Dumpling with Coriander			
支竹牛肉球	48	○	○
Steamed Beef Ball with Water Chestnut			
 金沙核桃包	46	○	○
Custard Walnut Bun			
松露菌小籠包	48	○	○
Pork and Mushroom Xiao Long Bao			
蠔皇叉燒包	42	○	○
BBQ Pork Bun			
醬香雲蒸鳳爪	46	○	○
Streamed Chicken Feet with Mushroom and Soya Sauce			
雲英雞包仔	42	○	○
Steamed Chicken and Pork Bun			
柚皮鴨腳	46	○	○
Stream Duck Feet with Pomelo			
 叉燒焗餐包	68	○	○
Baked BBQ Pork Bun			

主菜小炒 MAIN DISHES

宮保雞丁	128	○	○
Stir-Fried Chicken with Dried Chili “Kung Pao” Style			
 黑松露雞縱菌炒雞球	128	○	○
Fried Chicken with Black Truffle and Mushroom			
魚香茄子班腩煲	128	○	○
Eggplant and Salty Fish with Minced Pork in Clay Pot			
 魚湯雜菌浸勝瓜	128	○	○
Fried Luffa with Fish Soup and Mixed Mushroom			
高湯海味雜菜	108	○	○
Seafood and Mixed Vegetables in Supreme Broth			
蜂蜜桂花骨	138	○	○
Pork Ribs with Honey and Osmanthus			
脆藕肉香	108	○	○
Stir-Fried Lotus Root with Pork			
香蒜拍青瓜	58	○	○
Cucumber and Garlic Salad			
 夫妻肺片	78	○	○
Sliced Beef and Ox Tongue in Chili Sauce			
香辣藕片	58	○	○
Sliced Spicy Lotus Root			
 沙姜蔥油三黃雞	128	○	○
Poached Chicken with Ginger and Scallion Oil Sauce			
川辣口水雞	128	○	○
Marinated Chicken with Chili Sauce			
 地道澳門燒花腩	128	○	○
Traditional Macanese Roasted Pork Belly			
蜜汁香叉燒	108	○	○
BBQ Pork with Honey Sauce			
 古法明爐脆皮燒鵝	168	○	○
Traditional Crispy Roasted Goose			
川式海鮮豆腐煲	168	○	○
Braised Assorted Seafood with Bean Curd			
 杏香蒜片爆牛仔肉	138	○	○
Stir-Fried Beef with Almond and Garlic			
豆豉乾蔥雞煲	128	○	○
Stewed Chicken with Ginger, Onion and Black Bean Sauce			
 文思豆腐湯	58	○	○
Tofu Flower in Chicken Consomme			



豉蒜味菜炒鮮魷	138	○	○
Stir-Fried Squid with Black Bean Sauce and Garlic			
 X.O醬秋葵炒蝦球	138	○	○
Fried Shrimp Balls with Okra in X.O Sauce			
柱侯蘿蔔燜牛腩	128	○	○
Braised Beef Brisket with Radish			
黑椒牛仔骨	148	○	○
Wok-Fried Short Ribs with Black Pepper Sauce			
 錦繡炒魚滑	138	○	○
Stir Fried Fish Fillet with Celery and Lily Bulbs			
中式牛柳	128	○	○
Pan-Fried Beef Tenderloin with Sweet and Sour Sauce			
 金菠咕嚕肉	138	○	○
Sweet and Sour Pork with Pineapple			
白灼芥蘭	68	○	○
Poached Kale			
白灼菜心	68	○	○
Poached Choy Sum			
 嗜嗜生菜煲	68	○	○
Sautéed Lettuce with Garlic in Clay Pot			
瑤柱蛋白炒飯	118	○	○
Fried Rice with Egg White, Dried Scallop and Vegetable			
 金沙海鮮炒飯	138	○	○
Fried Rice with Assorted Seafood and Salty Egg Yolk			
黑椒雞球河粉	108	○	○
Fried Rice Noodle with Chicken and Black Pepper Sauce			
肉絲炒麵	108	○	○
Fried Noodle with Pork			
豉油皇魷魚乾炒麵	118	○	○
Fried Noodle with Squid and Soy Sauce			
乾炒牛河	118	○	○
Wok-Fried Noodle with Sliced Beef and Onion			
 乾炒海鮮烏冬	138	○	○
Wok-Fried Udon with Seafood			
雪菜肉絲燜鴛鴦米	108	○	○
Vermicelli Soup Noodle with Pork and Pickle Cabbage			
茄子肉絲燜伊麵	108	○	○
Braised E-Fu Noodle with Pork and Eggplant			

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