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粥點 CONGEE

滋補烏雞丸粥	48	○	○
Black Chicken with Cuttlefish Ball and Angelica Congee			
鮮淮山百合粥	48	○	○
Congee with Fresh Chinese Yam and Lily Bulbs			
皮蛋瘦肉粥	48	○	○
Pork Congee with Century Egg			
明火瑤柱白粥	42	○	○
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			
如意帶子腸	56	○	○
Scallops and Fungus in Rice Roll			
蟲草花牛肉腸	48	○	○
Rice Roll with Cordyceps Flowers and Minced Beef			
羅漢素齋腸	42	○	○
Vegetable Rice Roll			

甜點 DESSERT DELIGHT

紅豆椰汁糕	38	○	○
Red Bean with Coconut Milk Cake			
燕窩香芒凍布丁	42	○	○
Bird's Nest and Mango Pudding			
蜂蜜龜苓膏	38	○	○
Herbal Jelly with Honey			
薑汁奶凍	38	○	○
Ice Ginger Milk Custard			
桂花雞蛋散	38	○	○
Deep-fried Crispy Egg Pastry with Osmanthus Sugar			
閃電泡芙	25	○	○
Sofitel Signature Éclair			



以上價格均以澳門幣計算，另加收10%服務費
All prices in MOP and subject to 10% service charge



茶藝 TEA ART

		壺Pot 1-4位persons	壺Pot 5-8位persons
正山小種	Lapsang Souchong	68 ○ ○	118 ○ ○
雲南紅茶	Yunnan Black Tea	68 ○ ○	118 ○ ○
小青柑	Dry Lime Pure Tea	68 ○ ○	118 ○ ○
老白茶	Old White Tea	68 ○ ○	118 ○ ○
羅漢果菊花茶	Momordica And Chrysanthemum Tea	78 ○ ○	128 ○ ○
西湖龍井	Long Jing Tea	78 ○ ○	128 ○ ○
清香鐵觀音	Tie Guan Yin Tea	78 ○ ○	128 ○ ○
碧潭飄雪	Jasmine	88 ○ ○	138 ○ ○
碧螺春	Spring Spiral	128 ○ ○	188 ○ ○
金駿眉	Premium Black Tea	138 ○ ○	198 ○ ○
30年六堡茶	Aged Liubao tea	158 ○ ○	218 ○ ○
大紅袍	Ta-Hung-Pao	168 ○ ○	218 ○ ○
東方美人	Oriental Beauty	188 ○ ○	268 ○ ○
陳年普洱	Aged Premium Pu'er	188 ○ ○	268 ○ ○

傳統中式茶藝表演

TRADITIONAL CHINESE TEA ART PERFORMANCE

中式茶藝表演套餐 Tea Art Package
澳門幣 MOP 1088+ (2-4位/ Guests)

- 精選禮盒含 Tea package include (200克/罐 can)
2014年小青柑普茶 2014 Dry Lime Pure Tea
雲南紅茶 Yunnan Black Tea
特級西湖龍井 Long Jing Tea
特級碧潭飄雪香片茶 Premium Jasmine

*以上茶品請挑選兩款 Please select 2 kinds of your favorite Tea above

- 二小時茶藝表演服務 Two-hour Tea Service

*表演時段 Performance Time: 13:00-15:00 / 15:00-17:00

- 享受樂軒華精美茶具購買8折優惠
Enjoy 20% Discount for Teaware Set

*需提前三天預約 Please make reservation 3 days in advance.

*電話Tel: 63820708 / 88611001

Le Chinois

Dim Sum Menu

粵式點心



檯號 _____ 人數 _____ 員工 _____

煎炸點 PAN-FRIED, DEEP-FRIED

香煎芋絲餅	38	○	○
Pan-fried Taro Cake			
脆口鹹水角	38	○	○
Deep-fried Pork Dumpling			
瑤柱蘿蔔干絲酥	46	○	○
Dried Scallop and Shredded Radish Wrapped in Puff Pastry			
七味炸魷魚須	48	○	○
Deep-fried Squid with Special Salt			
酸甜炸雲吞	38	○	○
Deep-fried Wonton with Sweet and Sour Sauce			
家鄉咸煎堆	38	○	○
Deep-fried Shrimp, Pork and Pickled Radish			
鮮蝦韭菜餅	48	○	○
Deep-fried Shrimp Dumpling			
XO醬炒腸粉	42	○	○
Fried Rice Roll with XO Chili Sauce			
菠蘿奶黃包	36	○	○
Baked Creamy Custard Bun with Pineapple			
迷你菜肉煎包	38	○	○
Pan-fried Mini Vegetable Pork Bun with Scallion			
金沙墨魚角	42	○	○
Deep-fried Cuttlefish Dumpling			
臘味蘿蔔糕	38	○	○
Pan-fried Turnip Cake with Preserved Pork			
煎多幾面	42	○	○
Deep-fried Banana and Shrimp			
in Spring Roll Wrappers with Mayonnaise			
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

	富貴必贏點心精選 Assorted Dim Sum Platter	88	☐	☐
	原籠鮮蝦餃 Steamed Prawn Dumpling	46	☐	☐
	明蝦蟹子燒賣 Shaomai Pork with Prawn	42	☐	☐
	蛋黃千層糕 Steamed Egg Yolk Layered Cake	42	☐	☐
	懷舊芝麻卷 Sesame Roll	36	☐	☐
	迷你珍珠雞 Mini Glutinous Rice with Pork and Dried Scallop	46	☐	☐
	蒜香蒸排骨 Pork Ribs with Fresh Garlic and Black Bean Sauce	42	☐	☐
	上湯鮮竹卷 Pork and Chicken Wrap in Bean Curd with Supreme Soup	42	☐	☐
	傳統馬拉糕 Chinese Sponge Cake	38	☐	☐
	香滑流沙包 Creamy Custard Bun	42	☐	☐
	咖喱土魷魚 Steamed Squid with Curry Sauce	46	☐	☐
	支竹牛肉球 Steamed Beef Ball with Water Chestnut	42	☐	☐
	金沙核桃包 Custard Walnut Bun	42	☐	☐
	松露菌小籠包 Pork and Mushroom Xiao Long Bao	48	☐	☐
	蠔皇叉燒包 BBQ Pork Bun	36	☐	☐
	醬香雲蒸鳳爪 Steamed Chicken Feet with Mushroom and Soya Sauce	38	☐	☐
	掌上明珠 Steamed Duck Web with Cuttlefish Ball	48	☐	☐
	鮑魚鳳眼餃 Steamed Abalone with Shrimp, Celery, Carrot and Water Chestnuts Dumpling	68	☐	☐
	集北小燕子 Steamed Prawns with Sticky Rice	46	☐	☐
	叉燒焗餐包 Baked BBQ Pork Bun	36	☐	☐

涼菜燒味 APPETIZER, BBQ & ROASTED

 五福拼盤 (燒鵝, 叉燒, 燒花腩, 海蜆, 雲耳)	328	☐	☐
LC BBQ Platter (Goose, Charsiew, Pork Belly, Jelly Fish, Black Fungus)			
香蒜拍青瓜	42	☐	☐
Cucumber and Garlic Salad			
 夫妻肺片	78	☐	☐
Sliced Beef and Ox Tongue in Chili Sauce			
泰式鳳爪	48	☐	☐
Chicken Feet with Thai Sauce			
龍江豉油雞	128	☐	☐
Poached Chicken with Special Soy Sauce Long Jiang Style			
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			

粉麵飯 RICE AND NOODLES

瑤柱蛋白炒飯	128	○	○
Fried Rice with Egg White, Dried Scallop and Vegetable			
 蟹籽海鮮炒飯	138	○	○
Fried Rice with Seafood and Crab Roe			
星洲炒河粉	118	○	○
Fried Rice Noodles with Charsiew, Shrimp, Onion, Bean Sprouts and Curry Sauce			
肉絲炒麵	108	○	○
Fried Noodles with Pork			
榨菜肉絲湯米粉	118	○	○
Rice Noodles Soup with Pork and Pickled Vegetable			
乾炒牛河	118	○	○
Wok-fried Noodles with Sliced Beef and Onion			
 乾炒海鮮烏冬	138	○	○
Wok-fried Udon with Seafood			
XO什菌炆伊麵	108	○	○
Braised Noodles with Mushrooms and XO Sauce			

午市小炒 MAIN DISHES

	魚香茄子海參煲 Eggplant Clay Pot with Salted Fish and Sea Cucumber	158	☐	☐
	豆豉乾蔥雞煲 Stewed Chicken with Ginger, Onion and Black Bean Sauce	128	☐	☐
	XO醬蜜豆炒蝦球 Wok Fried Prawns with Honey Beans and XO Sauce	128	☐	☐
	咖喱牛腩煲 Beef Brisket Clay Pot with Curry Sauce	118	☐	☐

	三蔥牛仔骨 Wok Fried Beef Ribs with Chinese Leek and Shallot	128	☐	☐
	燒汁一口牛 Wok Fried Beef with Onion	118	☐	☐
	黑松露雞縱菌炒雞球 Fried Chicken with Black Truffle and Mushroom	128	☐	☐
	魚香茄子班腩煲 Eggplant and Salty Fish with Minced Pork in Clay Pot	128	☐	☐
	魚湯雜菌浸勝瓜 Fried Luffa with Fish Soup and Mixed Mushroom	108	☐	☐
	瑤柱海味雜菜 Dry Scallop and Mixed Vegetables in Supreme Broth	108	☐	☐
	家鄉小炒皇 Wok Fried Leek , Dry Shrimp, Squid, Pork Belly and Cashew Nuts	128	☐	☐
	咸菜胡椒浸豬肚 Poached Pickled Mustard Leaf with Pork Tripe and White Pepper	108	☐	☐
	金菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	138	☐	☐
	白灼芥蘭 Poached Kale	42	☐	☐
	白灼菜心 Poached Choy Sum	42	☐	☐
	嗜嗜生菜煲 Sautéed Lettuce with Garlic in Clay Pot	52	☐	☐

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