

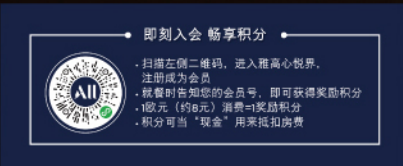
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鮑魚酥
Abalone Barrel Tart



天婦蘿九肚魚
Bombay Duck Tempura

午市小炒 MAIN DISHES

- | | | | | |
|------------|---|-----|---|---|
| NEW | 潮式涼瓜腩肉煲
Braised Pork with Bitter Melon in Chiu Chow Style | 78 | 〇 | 〇 |
| NEW | 天婦蘿九肚魚
Bombay Duck Tempura | 108 | 〇 | 〇 |
| | XO醬蜜豆炒蝦球
Wok Fried Prawn with Honey Beans and XO Sauce | 128 | 〇 | 〇 |
| NEW | 鮑汁鳳爪
Chicken Feet with Abalone Sauce | 58 | 〇 | 〇 |
| | 三蔥牛仔骨
Wok Fried Beef Rib with Leek and Shallot | 128 | 〇 | 〇 |
| NEW | 和味豬手
Braised Pork Knuckle with Peanut and Soy Sauce | 68 | 〇 | 〇 |
| | 黑松露雞枞菌炒雞球
Fried Chicken with Black Truffle and Mushroom | 128 | 〇 | 〇 |
| NEW | 清湯芽菜鯪魚滑
Fish Meat with Bean Sprouts in Soup | 68 | 〇 | 〇 |
| | 魚湯雜菌浸勝瓜
Fried Luffa with Fish Soup and Mixed Mushroom | 108 | 〇 | 〇 |
| | 瑤柱海味雜菜
Dried Scallop and Mixed Vegetables in Supreme Broth | 108 | 〇 | 〇 |
| NEW | 虎皮尖椒
Pan-seared Green Chili Pepper | 58 | 〇 | 〇 |
| | 酸甜荔枝咕嚕肉
Sweet & Sour Pork with Lychee and Bell Pepper | 148 | 〇 | 〇 |
| | 蝦仁牛肝菌炒滑蛋
Scrambled Egg with Prawn and Porcini | 88 | 〇 | 〇 |
| | 白灼芥蘭
Poached Kale | 42 | 〇 | 〇 |
| | 白灼菜心
Poached Choy Sum | 42 | 〇 | 〇 |
| | 啫啫生菜煲
Sautéed Lettuce with Garlic in Clay Pot | 52 | 〇 | 〇 |
| NEW | 砂窩雲吞雞
Wonton Chicken Soup | 188 | 〇 | 〇 |

粥點 CONGEE

- | | | | | |
|------------|---|----|---|---|
| | 滋補烏雞丸粥
Black Chicken with Cuttlefish Balls and Angelica Congee | 52 | 〇 | 〇 |
| | 鮮淮山百合粥
Congee with Fresh Chinese Yam and Lily Bulbs | 48 | 〇 | 〇 |
| | 皮蛋瘦肉粥
Pork Congee with Century Egg | 48 | 〇 | 〇 |
| NEW | 咸豬骨菜乾粥
Salted Pork Bone and Dried Vegetable Congee | 48 | 〇 | 〇 |

腸粉 RICE ROLLS

- | | | | | |
|--|--|----|---|---|
| | 脆皮金沙鮮蝦腸
Crispy Shrimp Wrapped in Rice Roll | 56 | 〇 | 〇 |
| | 擔擔醬陳村粉
Chen Cun Rice Noodles with Tan Tan Pork Sauce | 58 | 〇 | 〇 |
| | 香茜叉燒腸
Rice Roll with BBQ Pork and Coriander | 48 | 〇 | 〇 |
| | 如意帶子腸
Scallops and Fungus in Rice Roll | 58 | 〇 | 〇 |
| | 蟲草花牛肉腸
Rice Roll with Cordyceps Flowers and Minced Beef | 48 | 〇 | 〇 |
| | 羅漢素齋腸
Vegetable Rice Roll | 46 | 〇 | 〇 |

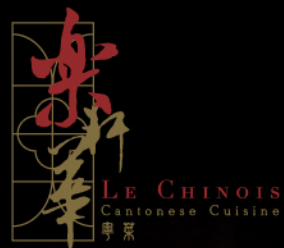
甜點 DESSERTS

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|--|---|----|---|---|
| | 抹茶椰汁桂花糕
Coconut Milk with Matcha and Osmanthus Cake | 52 | 〇 | 〇 |
| | 燕窩香芒凍布丁
Bird's Nest and Mango Pudding | 42 | 〇 | 〇 |
| | 百香果薑汁鮮奶凍
Ginger Iced Milk Custard with Passionfruit | 48 | 〇 | 〇 |
| | 椰皇楊枝甘露
Chilled Mango and Sago Cream with Pomelo in Whole Coconut | 42 | 〇 | 〇 |



椰皇楊枝甘露
Chilled Mango and
Sago Cream with Pomelo
in Whole Coconut

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



Le Chinois

Dim Sum Menu

粵式點心



砂窩雲吞雞
Wonton Chicken Soup



檯號 _____ 人數 _____ 員工 _____

煎炸點 FRIED DIM SUMS





香煎芋絲餅 Pan-fried Taro Cake	42	○	○
脆口鹹水角 Deep-fried Pork Dumpling	42	○	○
鮑魚酥 Abalone Barrel Tart	88	○	○
 瑤柱蘿蔔千絲酥 Dried Scallops and Shredded Radish Wrapped in Puff Pastry	48	○	○
 芝士香蕉酥 Crispy Cheesy Banana	58	○	○
酸甜炸雲吞 Deep-fried Wonton with Sweet and Sour Sauce	42	○	○
南瓜餅 Baked Pastry with Pumpkin	38	○	○
 酥皮叉燒包 Crispy Baked BBQ Pork Bun	48	○	○
鮮蝦韭菜餅 Deep-fried Shrimp Dumpling	52	○	○
XO醬炒腸粉 Fried Rice Roll with XO Chili Sauce	42	○	○
臘味蘿蔔糕 Pan-fried Turnip Cake with Preserved Pork	38	○	○
家鄉煎薄撐 Fried Glutinous Rice Roll Stuffed with Mixed Nuts and Sugar	48	○	○
芝士奶皇酥 Creamy Baked Cheese Custard Pastry	58	○	○
 九王雞絲春卷 Shredded Chicken Spring Roll with Chives	48	○	○
 杏片炸鮮奶 Fried Milk with Almond Slice	48	○	○
 薑葱牛肉餃 Deep-fried Beef and Scallion Dumpling	46	○	○

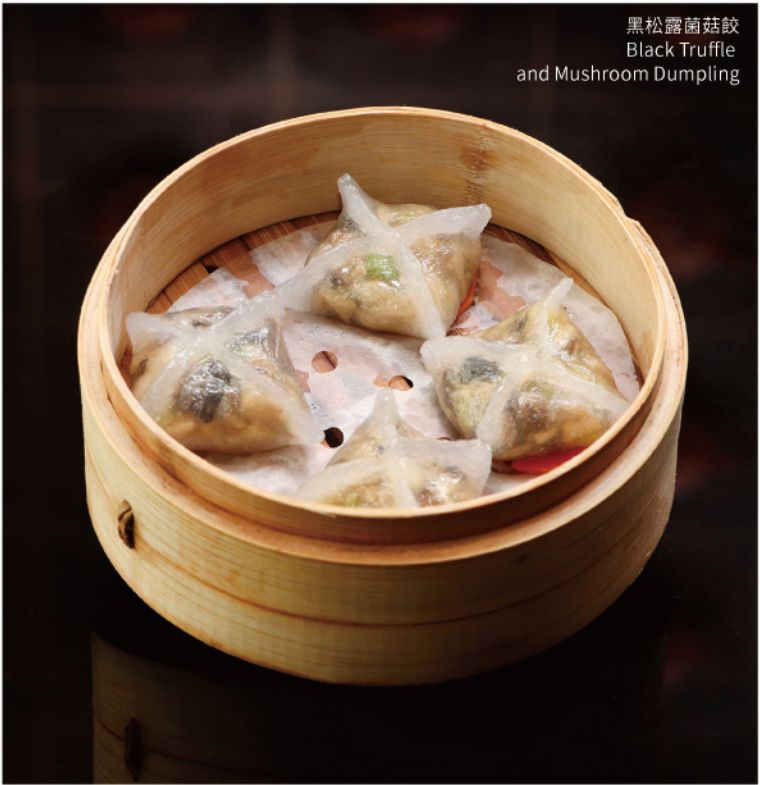
蒸點 STEAMED DIM SUMS

精選點心拼盤 Assorted Dim Sum Platter	108	○	○
 原籠鮮蝦餃 Steamed Prawn Dumpling	52	○	○
 明蝦蟹子燒賣 Shaomai Pork with Prawn	48	○	○
竹炭流沙包 Charcoal Baked Bun Stuffed with Creamy Custard and Butter	42	○	○
迷你珍珠糯米雞 Mini Glutinous Rice with Chicken Pork and Dried Scallop	46	○	○
蒜香蒸排骨 Pork Rib with Fresh Garlic and Black Bean Sauce	52	○	○
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	○	○
支竹牛肉球 Steamed Beef Ball with Water Chestnut	46	○	○
小籠包 Shanghainese Steamed Dumpling with Pork	48	○	○
 蠔皇叉燒包 BBQ Pork Bun	40	○	○
醬香雲耳蒸鳳爪 Steamed Chicken Feet with Black Fungus in Soya Sauce	42	○	○



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 鮮蝦菠菜餃 Spinach Shrimp Dumpling	52	○	○
沙爹金錢肚 Marinated Ox Tripe with Satay and Chili Sauce	42	○	○
 潮式糯米卷 Taro Glutinous Rice Roll	38	○	○
 黑松露菌菇餃 Black Truffle and Mushroom Dumpling	68	○	○
 欖角蒸鯪魚咀 Steamed Fish Mouth with Black Olive	68	○	○



粉麵飯 RICE & NOODLES

松子蛋白海鮮炒飯 Fried Rice with Egg White, Seafood and Pine Nuts	138	○	○
生炒牛鬆飯 Wok-fried Rice with Minced Beef and Vegetables	108	○	○
肉絲炒麵 Fried Noodles with Pork	108	○	○
家鄉炒米粉 Wok-fried Sliver Needle Noodles with Pork and Mushrooms	108	○	○
乾炒海鮮烏冬 Wok-fried Udon with Seafood	138	○	○
XO什菌炆伊麵 Braised Noodles with Mushrooms and XO Sauce	118	○	○
海皇粉絲煲 Vermicelli with Assorted Seafood in Claypot	138	○	○
叉燒蛋包飯 Rice Wapped in Egg with BBQ Pork	58	○	○



涼菜燒味 BBQ & ROASTED

 燒味雙拼 (燒花腩、燒鵝、叉燒、口水雞四選二) Assorted BBQ Plate (Choose 2: Roasted Goose, BBQ Pork, Pork Belly, Chicken with Chilli Sauce)	218	○	○
麻辣牛腩 Spicy Sliced Beef Shank	68	○	○
南乳脆皮雞 (半隻) Crispy Chicken with Fermented Beancurd (Half)	128	○	○
 地道澳門燒花腩 Traditional Macanese Roasted Pork Belly	128	○	○
蜜汁黑叉燒 Honey Glazed BBQ Pork	118	○	○
玫瑰龍江豉油雞 (半隻) Poached Chicken in Soya Sauce “Longjiang” Style (Half)	128	○	○
 古法明爐脆皮燒鵝 Traditional Crispy Roasted Goose	168	○	○
秘制BB鴨 Roasted Baby Duck	148	○	○

