

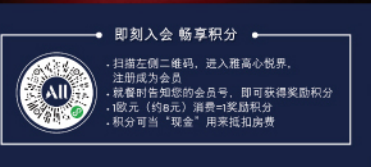
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雀巢芋角  
Deep-fried Taro Cloud



櫻花蝦炒淮山  
Stir-fried Sakura Shrimp with Yam

## 午市小炒 MAIN DISHES

- |   |         |
|---|---------|
| <b>NEW</b> 櫻花蝦炒淮山<br>Stir-fried Sakura Shrimp with Yam        | 108 〇 〇 |
| <b>NEW</b> 豆角豬爽肉<br>Long Beans and Pork Jowl Clay Pot         | 108 〇 〇 |
| XO醬蜜豆炒蝦球<br>Wok Fried Prawn with Honey Beans and XO Sauce     | 128 〇 〇 |
| <b>NEW</b> 陳醋浸鳳爪<br>Chicken Feet with Vinegar                 | 38 〇 〇  |
| 三蔥牛仔骨<br>Wok Fried Beef Rib with Leek and Shallot             | 128 〇 〇 |
| 和味豬手<br>Braised Pork Knuckle with Peanut and Soy Sauce        | 68 〇 〇  |
| 黑松露雞枞菌炒雞球<br>Fried Chicken with Black Truffle and Mushroom    | 128 〇 〇 |
| <b>NEW</b> 沙薑撈爽肚<br>Pig Stomach with Ginger Dip               | 98 〇 〇  |
| 魚湯雜菌浸勝瓜<br>Fried Luffa with Fish Soup and Mixed Mushroom      | 108 〇 〇 |
| 瑤柱海味雜菜<br>Dried Scallop and Mixed Vegetables in Supreme Broth | 108 〇 〇 |
| 虎皮尖椒<br>Pan-seared Green Chili Pepper                         | 58 〇 〇  |
| 酸甜荔枝咕嚕肉<br>Sweet & Sour Pork with Lychee and Bell Pepper      | 148 〇 〇 |
| 蝦仁牛肝菌炒滑蛋<br>Scrambled Egg with Prawn and Porcini              | 88 〇 〇  |
| 白灼芥蘭<br>Poached Kale  | 42 〇 〇  |
| 白灼菜心<br>Poached Choy Sum                                      | 42 〇 〇  |
| 啫啫生菜煲<br>Sautéed Lettuce with Garlic in Clay Pot              | 52 〇 〇  |
| 砂窩雲吞雞<br>Wonton Chicken Soup                                  | 188 〇 〇 |

## 粥點 CONGEE

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

## 腸粉 RICE ROLLS

- |  |        |
|--|--------|
| <b>NEW</b> 脆皮金沙鮮蝦腸<br>Crispy Shrimp Wrapped in Rice Roll   | 56 〇 〇 |
| 混醬蒸腸粉<br>Steamed Rice Roll with Two Sauces                 | 38 〇 〇 |
| 香茜叉燒腸<br>Rice Roll with BBQ Pork and Coriander             | 48 〇 〇 |
| <b>NEW</b> 如意帶子腸<br>Scallops and Fungus in Rice Roll       | 58 〇 〇 |
| 蟲草花牛肉腸<br>Rice Roll with Cordyceps Flowers and Minced Beef | 48 〇 〇 |
| 羅漢素齋腸<br>Vegetable Rice Roll                               | 46 〇 〇 |

## 甜點 DESSERTS

- |   |        |
|---|--------|
| <b>NEW</b> 白兔椰汁凍<br>Rabbit Coconut Pudding                          | 42 〇 〇 |
| 燕窩香芒凍布丁<br>Bird's Nest and Mango Pudding                            | 42 〇 〇 |
| 百香果薑汁鮮奶凍<br>Ginger Iced Milk Custard with Passionfruit              | 48 〇 〇 |
| 椰皇楊枝甘露<br>Chilled Mango and Sago Cream with Pomelo in Whole Coconut | 42 〇 〇 |



白兔椰汁凍  
Rabbit Coconut Pudding

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







檯號 \_\_\_\_\_ 人數 \_\_\_\_\_ 員工 \_\_\_\_\_

煎炸點 FRIED DIM SUMS

香煎芋絲餅	42	○	○
Pan-fried Taro Cake			
脆口鹹水角	42	○	○
Deep-fried Pork Dumpling			
鮑魚酥	88	○	○
Abalone Barrel Tart			
瑤柱蘿蔔千絲酥	48	○	○
Dried Scallops and Shredded Radish Wrapped in Puff Pastry			
芝士香蕉酥	58	○	○
Crispy Cheesy Banana			
酸甜炸雲吞	42	○	○
Deep-fried Wonton with Sweet and Sour Sauce			
鬼馬花枝卷	48	○	○
Dough Sticks with Squid Rolls			
酥皮叉燒包	48	○	○
Crispy Baked BBQ Pork Bun			
鮮蝦韭菜餅	52	○	○
Deep-fried Shrimp Dumpling			
XO醬炒腸粉	42	○	○
Fried Rice Roll with XO Chili Sauce			
臘味蘿蔔糕	38	○	○
Pan-fried Turnip Cake with Preserved Pork			
家鄉煎薄撐	48	○	○
Fried Glutinous Rice Roll Stuffed with Mixed Nuts and Sugar			
蠔皇紫菜卷	48	○	○
Fish Mince Seaweed Rolls			
九王雞絲春卷	48	○	○
Shredded Chicken Spring Roll with Chives			
杏片炸鮮奶	48	○	○
Fried Milk with Almond Slice			
雀巢芋角	42	○	○
Deep-fried Taro Cloud			

蒸點 STEAMED DIM SUMS

NEW 秋葵鮮蝦球	52	○	○
Shrimp Balls with Okra			
原籠鮮蝦餃	52	○	○
Steamed Prawn Dumpling			
明蝦蟹子燒賣	48	○	○
Shaomai Pork with Prawn			
竹炭流沙包	42	○	○
Charcoal Baked Bun Stuffed with Creamy Custard and Butter			
迷你珍珠糯米雞	46	○	○
Mini Glutinous Rice with Chicken Pork and Dried Scallop			
蒜香蒸排骨	52	○	○
Pork Rib with Fresh Garlic and Black Bean Sauce			
上湯鮮竹卷	42	○	○
Pork and Chicken Wrap in Bean Curd with Supreme Soup			
傳統馬拉糕	38	○	○
Chinese Sponge Cake			
支竹牛肉球	46	○	○
Steamed Beef Ball with Water Chestnut			
小籠包	48	○	○
Shanghainese Steamed Dumpling with Pork			
蠔皇叉燒包	40	○	○
BBQ Pork Bun			
醬香雲耳蒸鳳爪	42	○	○
Steamed Chicken Feet with Black Fungus in Soya Sauce			



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鮮蝦菠菜餃	52	○	○
Spinach Shrimp Dumpling			
沙爹金錢肚	42	○	○
Marinated Ox Tripe with Satay and Chili Sauce			
潮式糯米卷	38	○	○
Taro Glutinous Rice Roll			
豉汁牛肉釀涼瓜	42	○	○
Beef and Bitter Melon in Black Bean Sauce			
火鴨銀絲扎	42	○	○
Roast Duck Wrapped in Vermicelli			



粉麵飯 RICE & NOODLES

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



涼菜燒味 BBQ & ROASTED

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

