廚師精選推介

CHEF RECOMMENDATIONS

觀海軒總廚陳師傅誠意為你推介春日限定菜 式,以各種時令食材配合巧手廚藝,炮製出 多款精緻美饌,將粵菜的烹調精髓發揮得淋 漓盡致, 定能令你垂涎!

Chef Joe is delighted to present you a wide selection of Cantonese specials with seasonal favorites.

饌享計劃及康體部會員可享有8折優惠 **Boa Vida and The Club members** eniov 20% discount



世 外 海 天 文 化 體 驗 Gateway to CULTURE in Coloane

細則及條款 Terms and conditions: 以上價目為澳門幣,另需附加 10% 服務費。

如閣下有任何食物過敏或特定膳食要求,請預先知會餐廳服務員。 Above prices are in MOP and subject to 10% service charge Please advise us of any food allergies or special dietary requirements.

1918 Estrada de Hac Sa, Coloane, Macau 澳門路環黑沙馬路 1918 號 +853 2887 1111 | grandcoloane.com

Managed by Artyzen Hospitality Group

•	話梅小番茄 Tomato with plum	\$48
٠	八珍甜醋撈有機雜菜 Mix vegetable with sweet vinegar	\$58
٠	涼拌牛展 Marinated beef shank	\$88
•		/半隻 68/隻
٠	農家豆角炒茄瓜 Fried sauteed long bean and eggplant	\$98 t
٠	鐵板農家釀豆腐 Pan-fried bean curd with pork	\$98
٠	無渣粉葛蒸鮮肉 \$98 Steamed pachyrhizua angulatus with pork	
٠	乾鍋貴妃肉椰菜花 Cauliflower and pork in spicy dried po	\$128 t
٠	大良煎釀青尖椒 Pan-fried dace with chili in Da Liang style	\$128 e
٠	風味沙薑豬手皇 Pork knuckle with ginger	\$128
٠	燒骨蝦乾豆腐春菜煲 Braised bean curd dried shrimp and barbecue pork bone with vegetable	\$138
٠	煎燜家常黃花魚 Braised pan-fried yellow croaker	\$138
٠	三色沙白蒸農家水蛋 Steamed 3 kind of eggs with seashells	\$138
•	韭菜花菜甫河蝦仔 Sauteed leek flower and small shrimp with dried turnip	\$138
•	香芋南瓜鮮蝦煲 Braised taro and pumpkin in casserole	\$168

山珍三蔥煎焗肉排 \$168 Stir fried pork spare ribs with spring onion and assorted mushrooms

皇牌順德前蝦餅 \$188 Pan-fried shrimp cake in Shun Tak style









鷺環海天度假酒店 **GRAND COLOANE** RESORT





