

餐前小食

## APPETISERS **MOP** 澳門幣 鹵水拼盤 118 Simmered meat platter 特色蒜泥白肉 98 Sliced pork belly in garlic infused pickled papaya served with garlic dressing 燒味 BARBECUE MOP 澳門幣 燒味雙拼盤 自選兩款:海蜇、燻蹄、蜜味叉燒、燒肉、燒鴨 138 Barbecue platter with two choices: Your choice of - jellyfish, sliced pork knuckle, Sliced honey barbecued pork, crispy roasted pork, roasted duck 蜜味叉燒 108 Sliced honey-roasted barbecued pork 烤鴨 ROASTED DUCK 北京片皮鴨(原隻) 518 Beijing roasted duck (whole) 明爐烤鴨(例) 108 Traditional roasted duck (per portion) 素方烤鴨 Sliced roasted duck served with crispy bean curd skin and 98 charcoal pancakes

○ 金麗軒精選 Kam Lai Heen speciality



湯 SOUPS		MOP 澳門幣
海寶 腿 絲 魚 肚 羹 Crab meat, shredded Yunnan ham & fish maw in sea treasure stock		68
松露牛肉珍菌羹 Egg white, beef and mushroom soup infused with truffle		78
海 <mark>鮮</mark> SEAFOOD		MOP 澳門幣
籠仔金銀蒜蝦球(每位) Steamed prawns with mixed garlic in mini bamboo basket (per person)		58
魚香大蝦球 Sautéed prawns with garlic and chilli sauce		148
碧綠大地魚柳 Sautéed grouper with seasonal vegetables		108
雞 肉 CHICKEN		MOP 澳門幣
脆皮炸子雞-(半隻/一隻) Crispy deep-fried chicken (half/whole)	138	268
瑤柱貴妃雞-(半隻/一隻) Conpoy-simmered chicken (half/whole)	138	268
玫瑰豉油雞-(半隻/一隻) Simmered chicken in rose soya sauce (half/whole)	138	268



牛肉&羊肉 BEEF & LAMB	MOP 澳門幣
黑 椒 穀 飼 牛 肋 骨 Pan-fried Austrian grain fed beef ribs with black pepper	168
青 芥 蒜 片 和 牛 粒 Wok-fried diced Wagyu beef with crispy garlic and wasabi	148
豬 肉 PORK	
馬蹄香菇蒸肉餅 Steamed minced pork with water chestnuts and shiitake mushrooms	88
蘋果咕嚕肉 Sweet and sour pork with diced apple	98
魚香肉鬆茄子 Wok-fried minced pork with egg-plant and salted fish	98
素菜	
VEGETARIAN	MOP 澳門幣
松露黄耳紅燒豆腐 Simmered bean curd with yellow fungus, seasonal vegetable and truffle	98
煮 湯 雜 菜 煲 Assorted seasonal vegetables in vegetarian broth	98



## 飯、麵

## RICENOODLES

MICE NOODEES		MOP 澳門幣
福州 蝦 籽 燴 飯 Fried rice topped with prawns, scallops, conpoy, tobiko, barbecued duck and vegetables in Hokkien style		168
金菇 瑤柱 坟伊 麵 Braised E-fu noodles with conpoy, enoki mushroom and baby cabbages		148
X.O. 海 鮮 炒 麵 Wok-fried noodles with seafood in X.O. sauce		138
星 洲 炒 米 Singapore style wok-fried vermicelli with egg and onion		128
	每位 per person	
太子蛋白炒飯 Fried rice with scallops and tobiko	88	148
馬友鹹魚雞粒炒飯 Fried rice with diced chicken and salted fish	78	118
鮮 蝦 雲 吞 麵 Wonton noodles with vegetables in clear broth	88	148
甜品 DESSERTS		MOP 澳門幣
養 顔 紅 棗 糕 Red date layer cake with assorted fruits		38
楊 枝 甘 露 Chilled mango cream with pomelo and sago		38