



避風塘炒澳洲生猛大肉蟹  
Wok-fried Australian Fresh Crab with  
Chili and Garlic



金銀蒜粉絲蒸波士頓龍蝦  
Steamed Boston Lobster with Minced Garlic  
and Vermicelli



剁椒蒸生猛多寶魚  
Steamed Turbot Fish with Hunan Fermented Chili

# 特選生猛海鮮

Live Seafood

- |                                                                                                                                                                                                                                                                             |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <p>深海東星斑 (剁椒蒸 / 有機時蔬炒球)<br/>Leopard Coral Grouper<br/>(Steamed with Hunan Fermented Chili /<br/>Stir-fried with Organic Vegetables)<br/>廚師推介：原味清蒸<br/>Chef's Recommendation: Steamed with Premium Soy Sauce</p>                                                             | 1288 |
| <p>澳洲生猛大肉蟹 (薑米花雕蒸 / 川式香辣炒 / 薑蔥炒)<br/>Australian Fresh Crab<br/>(Steamed with Ginger and Chinese Wine /<br/>"Sichuan Style" Wok-fried with Chili /<br/>Wok-fried with Ginger and Spring Onions)<br/>廚師推介：避風塘炒<br/>Chef's Recommendation: Wok-fried with Chili and Garlic</p> | 688  |
| <p>野生筍殼魚 (原味清蒸 / 雪菜肉絲蒸 / 湘北紅燜)<br/>Goby Fish<br/>(Steamed with Premier Soy Sauce / Steamed with Pickled Vegetable<br/>and Shredded Pork / "Hunan Style" Stewed with Chili Sauce)<br/>廚師推介：油浸<br/>Chef's Recommendation: Deep-fried</p>                                      | 538  |
| <p>波士頓龍蝦 (剁椒蒸 / 瑤柱上湯焗 / 薑蔥炒)<br/>Boston Lobster<br/>(Steamed with Hunan Fermented Chili / Wok-baked in<br/>Superior Conpoy Broth / Wok-fried with Ginger and Spring Onions)<br/>廚師推介：金銀蒜粉絲蒸<br/>Chef's Recommendation: Steamed with Minced Garlic and Vermicelli</p>        | 398  |
| <p>花竹蝦 (金銀蒜蒸 / 白灼 / 豉油皇)<br/>Bamboo Prawn<br/>(Steamed with Minced Garlic / Poached /<br/>Wok-fried with Premium Soy Sauce)<br/>廚師推介：川式鮮椒炒<br/>Chef's Recommendation: "Sichuan Style" Wok-fried with Fresh Chili and Pepper</p>                                             | 298  |
| <p>生猛多寶魚 (原味清蒸 / 豉汁蒸)<br/>Turbot Fish<br/>(Steamed with Premium Soy Sauce / Steamed with Black Bean Sauce)<br/>廚師推介：剁椒蒸<br/>Chef's Recommendation: Steamed with Hunan Fermented Chili</p>                                                                                   | 298  |
| <p>荷塘鮮活桂花魚 (原味清蒸 / 湘北紅燜)<br/>Mandarin Fish<br/>(Steamed with Premium Soy Sauce /<br/>"Hunan Style" Stewed with Chili Sauce)<br/>廚師推介：潮式酸菜蒸<br/>Chef's Recommendation: "Chiu Chow Style" Steamed with Pickled Vegetables</p>                                                 | 288  |

價格以澳門幣計算並需加收10%服務費  
All prices are in MOP and are subject to 10% service charge

# 孫師傅八大名菜

Chef Sun Top 8 Signature Dishes



御品佛跳牆  
"Monk Jumps Over the Wall"



沸騰水煮魚  
"Sichuan Style" Poached Mandarin Fish  
in Hot and Spicy Oil



成吉思漢炭烤牛肋骨  
"Genghis Khan" Roasted US Beef Short Ribs with Cumin Spices

原隻貳頭湯鮑扒花膠 588  
Braised South African Abalone and Fish Maw with  
Superior Oyster Sauce (Two Head)

御品佛跳牆 588  
"Monk Jumps Over the Wall"

燕麥米煮關東刺參 368  
Braised Japanese Sea Cucumber with Oats in Superior Broth

成吉思漢炭烤牛肋骨 288  
"Genghis Khan" Roasted US Beef Short Ribs with Cumin Spices

沸騰水煮魚 228  
"Sichuan Style" Poached Mandarin Fish in Hot and Spicy Oil

四川麻辣香鍋 228  
Sichuan Spicy Prawns and Beef in Hot Pot

清一色毛紅旺 218  
Stewed Assorted Meats with Prawn and Duck Blood Curd  
in Spicy Green Broth

帝王蒸土雞 168  
Emperor Steamed Free Range Chicken

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新疆羊肉串  
"Xinjiang Style" Spicy Lamb Skewer with Cumin Spices



蜜味西班牙黑豚叉燒  
Barbecued Honey Glazed Iberico Pork

# 名廚王師傅燒味

Chef Wong's Barbecued Kitchen

- |                                                                          |     |
|--------------------------------------------------------------------------|-----|
| 蜜味西班牙黑豚叉燒<br>Barbecued Honey Glazed Iberico Pork                         | 228 |
| 古法醬燒琵琶鴨 (半隻)<br>Lychee Wood Roasted "Pipa" Duck (Half)                   | 198 |
| 新疆羊肉串<br>"Xinjiang Style" Spicy Lamb Skewer with Cumin Spices            | 188 |
| 玫瑰有機豉油雞<br>Free Range Chicken Poached in Rose Wine and Organic Soy Sauce | 128 |
| 酒釀桂花燒琵琶乳鴿<br>Cantonese Roasted Pigeon with Osmanthus Wine                | 128 |
| 澳門脆皮燒腩仔<br>Macanese Style Roasted Pork Belly                             | 98  |



古法醬燒琵琶鴨 (半隻)  
Lychee Wood Roasted  
"Pipa" Duck (Half)

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# 風味涼菜

Cold Dish



- |                                                                       |    |
|-----------------------------------------------------------------------|----|
| 醇香陳年花雕醉雞<br>Shanghainese Drunken Chicken with Rice Wine               | 68 |
| 蒜泥白肉<br>Pork Belly with Cucumber and Spicy Garlic Sauce               | 68 |
| 山楂烏梅小肉排<br>Pork Ribs with Hawthorn and Prunes Sauce                   | 68 |
| 川辣夫妻肺片<br>"Sichuan Style" Spicy Beef Offal                            | 58 |
| 雙椒糖心皮蛋<br>Roasted Peppers with Century Eggs                           | 48 |
| 剝椒花生拌秋葵<br>Marinated Okra and Peanut with "Hunan" Pickled Chili Sauce | 48 |

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# 四季養生湯

Chinese Seasonal Soup

- |                                                                                           |     |
|-------------------------------------------------------------------------------------------|-----|
| 濃湯黃燜魚翅<br>"Beijing Style" Braised Shark's Fin in Superior Duck Broth                      | 588 |
| 海龍海馬花膠燉鷓鴣<br>Double-boiled Chinese Francolinus Soup with Fish Maw, Pipefish and Sea Horse | 268 |
| 花旗參燉竹絲雞<br>Double-boiled Silkie Fowl Soup with American Ginseng                           | 138 |
| 五葉神豬腱燉明目魚<br>Double-boiled Pork Soup with Dried Fish and Chinese Herbs                    | 98  |
| 四川海鮮酸辣羹<br>"Sichuan Style" Hot and Sour Seafood Soup                                      | 78  |
| 紫菜鮮茄蛋花湯<br>Fresh Tomatoes and Eggs Soup with Seaweed                                      | 58  |
| 養生老火湯<br>Double-boiled Healthy Cantonese Soup                                             | 58  |



花旗參燉竹絲雞  
Double-boiled Silkie Fowl Soup with American Ginseng

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「碧迎居」點心拼盤  
"Bi Ying" Signature Dim Sum Platter



黑椒和牛煎包  
Pan-fried Peppered Wagyu Beef Buns



上海蟹肉小籠包  
Shanghainese Steamed  
Pork Dumplings with Crab Meat



# 南北點心

Cantonese and Northern Dim Sum

「碧迎居」點心拼盤 (原隻鮑魚菠菜燒賣、鳳眼帶子蟹肉餃、鮮露筍蝦餃) "Bi Ying" Signature Dim Sum Platter (Steamed Whole Abalone and Spinach Pork Dumpling, Steamed Scallop and Crab Meat Dumpling, Steamed Shrimp and Asparagus Dumplings)	68
原隻鮑魚菠菜燒賣 Steamed Whole Abalone and Spinach Pork Dumplings	68
鳳眼帶子蟹肉餃 Steamed Scallop and Crab Meat Dumplings	58
黑椒和牛煎包 Pan-fried Peppered Wagyu Beef Buns	58
鮮露筍蝦餃 Steamed Shrimp and Asparagus Dumplings	58
上海蟹肉小籠包 Shanghainese Steamed Pork Dumplings with Crab Meat	58
韮菜帶子角 Crispy Scallop and Green Chive Dumplings	52
梅菜王黑豚叉燒包 Steamed Barbecued Iberico Pork and Preserved Cabbage Buns	48

Northern Handmade Dumplings and Pancakes

# 北方手工餃子・煎餅

- 老北京鮮肉鍋貼  
Traditional "Beijing Style" Pan-fried Pork Dumplings 68
- 白菜鮮肉餃子  
Poached Pork and White Cabbage Dumplings 58
- 陝西肉夾饃  
"Shanxi Style" Braised Pork with Pancakes 58
- 四川紅油抄手  
"Sichuan Style" Shrimp Dumplings with Red Chili Oil 58
- 韭菜雞蛋餃子  
Poached Green Chives and Egg Dumplings 52
- 北方蔥油餅  
"Northern Style" Fried Scallion Pancakes 42



陝西肉夾饃  
"Shanxi Style" Braised Pork with Pancakes



四川紅油抄手  
"Sichuan Style" Shrimp Dumplings with Red Chili Oil



老北京鮮肉鍋貼  
Traditional "Beijing Style" Pan-fried Pork Dumplings

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鮮椒爆炒貴妃蚌  
Wok-fried Coral Clams with Fresh Chili  
and Sichuan Pepper

老四川水煮牛肉  
"Sichuan Style" Poached  
Beef Fillet in Chili Oil



香辣孜然寸骨  
Fried Pork Hock Bone with  
Cumin and Chili

# 川湘風味菜

Sichuan and Hunan Cuisine

鮮椒爆炒貴妃蚌 Wok-fried Coral Clams with Fresh Chili and Sichuan Pepper	218
老四川水煮牛肉 "Sichuan Style" Poached Beef Fillet in Chili Oil	188
小油條爆蝦球 Stir-fried Prawns with Dough Sticks in Sweet and Sour Sauce	188
鐵板京蔥爆炒維爾斯羊肉 Wor-fried Welsh Lamb with Chinese Leek and Chili	168
香辣孜然寸骨 Fried Pork Hock Bone with Cumin and Chili	138
香辣回鍋肉 Stir-fried Pork Belly with Leek and Chili Sauce	108
香麻辣子雞 Wok-fried Crispy Chicken Wings with Sichuan Dried Chili	108
麻婆豆腐 Braised Bean Curd with Minced Beef and Chili	98





醬皇蘆筍炒帶子  
Pan-fried Scallops with Asparagus and  
Homemade XO Sauce



牛肝菌彩椒炒和牛  
Wok-fried Wagyu Beef with Porcini Mushrooms and Oyster Sauce

# 巧手粵菜

Cantonese Cuisine

醬皇蘆筍炒帶子 228  
Pan-fried Scallops with Asparagus and Homemade XO Sauce

牛肝菌彩椒炒和牛 228  
Wok-fried Wagyu Beef with Porcini Mushrooms and Oyster Sauce

紅燒斑球豆腐煲 188  
Braised Grouper Fillet with Pork Belly and Bean Curd

香芋油鴨煲 148  
Braised Preserved Duck with Taro in Clay Pot

胡椒排骨豬肚浸芥菜 128  
Stewed Pork Ribs and Mustard Cabbage in White Peppercorn Broth

秘製三杯雞 118  
Wok-fried Free Range Chicken with Basil and Sweet Soy Sauce

大澳鹹魚蒸肉餅 118  
Steamed Minced Pork with Macanese Salty Fish and Water Chestnut

梅菜扣肉煲 108  
Stewed Pork Belly with Preserved Cabbage in Clay Pot

# 健康有機蔬菜

Healthy Organic Vegetables

- |                                                                                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| 小木耳淮山炒蘆筍<br>Stir-fried Asparagus with Chinese Yam and Baby Wood Fungus                                                                                                                    | 98 |
| 雞湯杞子浸豌豆苗<br>Poached Pea Shoots with Wolfberries in Chicken Broth                                                                                                                          | 98 |
| 乾煸四季豆<br>Stir-fried String Beans with Minced Pork and Dried Chili                                                                                                                         | 88 |
| 酸辣土豆絲<br>Stir-fried Shredded Potato with Chili and Vinegar                                                                                                                                | 88 |
| 菜心 / 芥蘭 / 生菜 / 西蘭花<br>(白灼 / 清炒 / 蒜蓉炒 / 薑汁炒 / 蠔油)<br>Choi Sum / Kale / Lettuce / Broccoli<br>(Poached / Stir-fried / Stir-fried with Garlic / Stir-fried with Ginger Juice / Oyster Sauce) | 88 |

小木耳淮山炒蘆筍  
Stir-fried Asparagus with Chinese Yam and Baby Wood Fungus



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# 生滾煲仔粥

Clay Pot Congee

- |                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 招牌龍蝦粥 (二人份)<br>Boston Lobster Congee with Ginger and Scallion (for two) | 398 |
| 馳名澳門水蟹粥<br>Macanese Fresh Water Crabs Congee                            | 198 |
| 綿香鮑魚滑雞粥<br>Abalones and Chicken Congee                                  | 188 |
| 荔灣鮮魚片粥<br>Fresh Fish Fillet Congee with Ginger and Scallion             | 78  |
| 皮蛋鹹瘦肉粥<br>Century Egg and Salty Pork Congee                             | 78  |
| 瑤柱白粥<br>Plain Congee with Conpoy                                        | 48  |
| 有機小米南瓜粥<br>Organic Millet Congee with Pumpkin                           | 38  |
| 自製炸油條<br>Homemade Deep-fried Dough Stick                                | 22  |

馳名澳門水蟹粥  
Macanese Fresh Water Crabs Congee



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金湯海鮮泡飯  
Seafood Rice in Golden Pumpkin Soup



福建海鮮燴飯  
"Fujian Style" Seafood Fried Rice



櫻花蝦海鮮紅米炒飯  
Organic Brown Fried Rice with Sakura Shrimp and Seafood

# 精選飯類

Selection Rice Dishes

蟹肉魚翅撈飯  
Braised Shark's Fin with Crab Meat and Steamed Rice 438

金湯海鮮泡飯  
Seafood Rice in Golden Pumpkin Soup 168

福建海鮮燴飯  
"Fujian Style" Seafood Fried Rice 138

櫻花蝦海鮮紅米炒飯  
Organic Brown Fried Rice with Sakura Shrimp and Seafood 128

豉椒排骨飯  
Braised Pork Ribs with Black Bean Sauce and Steamed Rice 98

梅菜扣肉飯  
Stewed Pork Belly with Preserved Cabbage and Steamed Rice 98

有機五穀米飯(位)  
Steamed Organic Multi Grains Rice (Per Person) 28



有機五穀米飯(位)  
Steamed Organic Multi Grains Rice (Per Person)

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鮑汁龍蝦燜伊麵 (二人份)  
Braised E-Fu Noodles with Boston Lobster in  
Abalone Gravy (for two)



廣東海皇炒麵  
Cantonese Crispy Egg Noodles with  
Seafood and Gravy



北方秘製肉燥刀削麵  
"Northern Style" Hand Shaved Noodle with  
Stewed Minced Pork Sauce

# 南北手工麵點

Cantonese and Northern Handmade Noodles

鮑汁龍蝦燜伊麵 (二人份) Braised E-Fu Noodles with Boston Lobster in Abalone Gravy (For Two)	398
廣東海皇炒麵 Cantonese Crispy Egg Noodles with Seafood and Gravy	188
頭抽乾炒和牛河粉 Wok-fried Wagyu Beef with Flat Rice Noodles and Premium Soy Sauce	168
廣東鮮肉雲吞湯麵 Cantonese Pork Wonton Noodle Soup	88
川式担担麵 Sichuan "Dan Dan" Noodles with Spicy Minced Pork Sauce	88
老山西炸醬麵 "Shansxi Style" Tossed Handmade Noodle with Spicy Minced Pork Sauce	88
清湯牛腩刀切麵 Handmade Noodles with Slow-boiled Beef Brisket Soup	88
北方秘製肉燥刀削麵 "Northern Style" Hand Shaved Noodles with Stewed Minced Pork Sauce	88

# 特制甜品

Desserts

棗皇冰糖燉官燕 	688
Double-boiled Bird's Nest with Imperial Red Dates and Rock Sugar	
杏汁葛仙米燉燕窩 	368
Double-boiled Bird's Nest with Nostoc Jelly and Almond Milk	
靈芝龜苓膏 	88
Chinese Herbal Jelly with Honey	
夏威夷木瓜川貝燉銀耳 	68
Double-boiled Snow Fungus with Hawaii Papaya and "Chuan Bei"	
時鮮果杯	58
Seasonal Fresh Fruit Cup	
「貓山王」榴槤糯米糍	58
Musang King® Durian Mochi	
陳皮紅豆沙	42
Sweet Red Bean Soup with Aged Mandarin Peels	



棗皇冰糖燉官燕  
Double-boiled Bird's Nest with Imperial Red Dates  
and Rock Sugar

靈芝龜苓膏  
Chinese Herbal Jelly with Honey

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# 各式飲品

Drinks

冷熱飲品 Hot and Cold Drinks	每杯 gls
靈芝花旗參羅漢果茶	58
American Ginseng with "Ling Zhi" and "Luo Han Guo" Tea	
烏梅山楂茶	40
Prune Hawthorn Tea	
港式奶茶 / 咖啡 / 鴛鴦 / 檸檬茶	40
Dai Pai Dong Milk Tea / Coffee / Milk Tea Mixed with Coffee / Lemon Tea	
檸檬利賓納	40
Ribena with Lemon	
蘆薈柚子蜜	40
Aloe Pomelo Tea	
涼粉椰子冰	40
Herb Jelly and Coconut	
紅豆冰	40
Red Bean Float	
鹹檸檬雪碧	40
Sprite with Preserved Lemon	
檸檬可樂	40
Lemon in Coke	
各式汽水 Soft Drinks	每杯 gls
可樂 / 健怡可樂 / 無糖可樂 / 雪碧	35
Coke / Coke Light / Coke Zero / Sprite	
礦泉水 Mineral Water	
聖培露有氣礦泉水	45
San Pellegrino Sparkling	
普娜無氣礦泉水	45
Acqua Panna Still	

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# 特級茗茶

## 烏龍 Oolong

粒粒香鐵觀音 (濃香) Li Li Xiang Tie Guan Yin (strong)	98
花香鐵觀音 (清香) Tie Guan Yin Flora Aroma (light)	68
傳統鐵觀音 (濃香) Traditional Tie Guan Yin (Strong)	38
武夷水仙 Wu Yi Shui Xian	98
台灣凍頂烏龍 Dong Ding Oolong	88

## 紅茶 Black Tea

金駿眉 Jin Jun Mei	168
正山小種 Lapsang Souchong	68
荔枝紅茶 Black Lychee	48



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## 普洱 Pu-erh

三十年熟普洱茶 30 - Year Pu-erh	168
二十年熟普洱茶 20 - Year Pu-erh	88
宮廷普洱熟茶 Ripe Royal Pu-erh	48

## 綠茶 Green Tea

明前獅峰龍井 Ming Qian Si Feng Long Jing	138
洞庭碧螺春 Dong Ting Bi Lou Chun	68

## 花茶 Scented Tea

碧潭飄雪 Jasmine Bi Tan Piao Xue	48
杭州胎菊 Floral Chrysanthemum	48
金桂花茶 Osmanthus Golden	48
玫瑰花茶 Rose Buds	48
碧迎飄香 Bi Ying Signature Tea	48

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# 果汁、啤酒及葡萄酒

Juice, Beer and Wine

## 鮮榨果汁 Freshly Squeezed Juice

鮮橙 / 西瓜 / 蘋果 / 芒果 / 五青汁  
Orange / Watermelon / Apple / Mango / Mixed Green Vegetables

每杯 gls

45

## 法國天然果汁 Juice by Alain Milliat

芒果 / 香梨 / 士多啤梨 / 番茄  
Mango / Summer Pear / Strawberry / Tomato

每瓶 gls

75

## 各式啤酒 Bottled Beer

朝日 / 嘉士伯 / 喜力  
Asahi / Carlsberg / Heineken

每瓶 btl

50

澳門啤酒 / 青島  
Macau Beer / Tsing Tao

45

## 白葡萄酒 White Wine

2014 Flor de Crasto, Douro, Portugal

每杯 gls 每瓶 btl

50 260

2014 Bouchard Père & Fils, Mâcon-Villages, Burgundy, France

70 350

## 紅葡萄酒 Red Wine

2015 Sendero, Cabernet Sauvignon, Central Valley, Chile

每杯 gls 每瓶 btl

50 260

2011 Clarendelle, Inspired by Haut-Brion, Bordeaux, France

75 375

2014 Cotes du Rhone 'Parallele 45', Paul Jaboulet Aine, Rhone, France

450

2012 Legacy Peak Cabernet Sauvignon, Ning Xia, China

118 680

2012 Quinta Vale D. Maria, Vinha da Francisca, Douro, Portugal

875

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# 中國酒

Chinese Spirit

貴州茅台  
Kwei Chow Moutai

每瓶 btl  
3,800

五糧液52度  
Wu Liang Ye 52%

2,400

文君白酒  
Wen Jun

1,800

劍南春52度  
Jian Nan Chun 52%

(500ml) 1,600

酒鬼酒  
Hunan Jin Gui

(540ml) 1,600

洋河海之藍52度  
Yanghe Classic Ocean Blue 52%

(480ml) 780

古越龍山陳年花雕十年  
Gu Yue Long Shan Chen Nian Hua Diao 10 Years

(750ml) 450

古越龍山紹興花雕五年  
Gu Yue Long Shan Chen Nian Hua Diao 5 Years

280

價格以澳門幣計算並需加收10%服務費  
All prices are in MOP and are subject to 10% service charge