

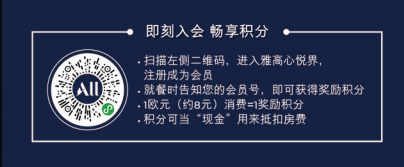
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粥點 CONGEE

- 滋補烏雞九粥 52 ○ ○
Black Chicken with Cuttlefish Ball and Angelica Congee
- 鮮淮山百合粥 48 ○ ○
Congee with Fresh Chinese Yam and Lily Bulbs
- 皮蛋瘦肉粥 48 ○ ○
Pork Congee with Century Egg

腸粉點 STEAMED RICE FLOUR ROLL

- 脆皮金沙鮮蝦腸 56 ○ ○
Crispy Shrimps Wrapped in Rice Roll
- 香茜叉燒腸 48 ○ ○
Coriander BBQ Pork Rice Roll
- 如意帶子腸 58 ○ ○
Scallops and Fungus in Rice Roll
- 蟲草花牛肉腸 48 ○ ○
Rice Roll with Cordyceps Flowers and Minced Beef
- 羅漢素齋腸 46 ○ ○
Vegetable Rice Roll

甜點 DESSERT DELIGHT

- 紅豆椰汁糕 38 ○ ○
Red Bean with Coconut Milk Cake
- 燕窩香芒凍布丁 42 ○ ○
Bird's Nest and Mango Pudding
- 蜂蜜龜苓膏 38 ○ ○
Herbal Jelly with Honey
- 桂花雞蛋散 38 ○ ○
Deep-fried Crispy Egg Pastry with Osmanthus Sugar
- 閃電泡芙 25 ○ ○
Sofitel Signature Éclair
- 椰皇楊枝甘露 58 ○ ○
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
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兒童點心 KIDS DIM SUM

- 香橙包 46 ○ ○
Orange Bun
- 刺猬包 46 ○ ○
Hedgehog Bun
- 公仔包 46 ○ ○
Cartoon Bun
- 老鼠包 56 ○ ○
Mouse Bun

茶藝 TEA ART

		壺Pot 1-4位persons	壺Pot 5-8位persons
正山小種	Lapsang Souchong	68 ○ ○	118 ○ ○
雲南紅茶	Yunnan Black Tea	68 ○ ○	118 ○ ○
小青柑	Dry Lime Pure Tea	68 ○ ○	118 ○ ○
老白茶	Old White Tea	68 ○ ○	118 ○ ○
羅漢果菊花茶	Momordica And Chrysanthemum Tea	78 ○ ○	128 ○ ○
西湖龍井	Long Jing Tea	78 ○ ○	128 ○ ○
清香鐵觀音	Tie Guan Yin Tea	78 ○ ○	128 ○ ○
碧潭飄雪	Jasmine	88 ○ ○	138 ○ ○
碧螺春	Spring Spiral	128 ○ ○	188 ○ ○
金駿眉	Premium Black Tea	138 ○ ○	198 ○ ○
30年六堡茶	Aged Liubao tea	158 ○ ○	218 ○ ○
大紅袍	Ta-Hung-Pao	168 ○ ○	218 ○ ○
東方美人	Oriental Beauty	188 ○ ○	268 ○ ○
陳年普洱	Aged Premium Pu'er	188 ○ ○	268 ○ ○



Le Chinois

Dim Sum Menu

粵式點心





檯號 _____ 人數 _____ 員工 _____

煎炸點 PAN-FRIED,DEEP-FRIED

香煎芋絲餅 Pan-fried Taro Cake	42	○	○
脆口鹹水角 Deep-fried Pork Dumpling	42	○	○
 瑤柱蘿蔔千絲酥 Dried Scallop and Shredded Radish Wrapped in Puff Pastry	48	○	○
七味炸魷魚須 Deep-fried Squid with Special Salt	48	○	○
酸甜炸雲吞 Deep-fried Wonton with Sweet and Sour Sauce	42	○	○
 鮮蝦韭菜餅 Deep-fried Shrimp Dumpling	52	○	○
XO醬炒腸粉 Fried Rice Roll with XO Chili Sauce	42	○	○
菠蘿奶黃包 Baked Creamy Custard Bun with Pineapple	36	○	○
迷你菜肉煎包 Pan-fried Mini Vegetable Pork Bun with Scallion	42	○	○
金沙墨魚角 Deep-fried Cuttlefish Dumpling	46	○	○
臘味蘿蔔糕 Pan-fried Turnip Cake with Preserved Pork	38	○	○
煎多幾面 Deep-fried Banana and Shrimp in Spring Roll Wrappers with Mayonnaise	42	○	○
 三文魚春卷 Deep-fried Salmon Spring Roll	78	○	○

蒸點 DAILY STEAMED

 富貴必贏點心精選 Assorted Dim Sum Platter	96	○	○
 原籠鮮蝦餃 Steamed Prawn Dumpling	52	○	○
 明蝦蟹子燒賣 Shaomai Pork with Prawn	46	○	○
 蛋黃千層糕 Steamed Egg Yolk Layered Cake	42	○	○
懷舊芝麻卷 Sesame Roll	36	○	○
迷你珍珠雞 Mini Glutinous Rice with Pork and Dried Scallop	46	○	○
蒜香蒸排骨 Pork Ribs with Fresh Garlic and Black Bean Sauce	46	○	○
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	○	○
香滑流沙包 Creamy Custard Bun	42	○	○
咖喱土魷魚 Steamed Squid with Curry Sauce	48	○	○
支竹牛肉球 Steamed Beef Ball with Water Chestnut	46	○	○
金沙核桃包 Custard Walnut Bun	48	○	○
 小籠包 Pork and Mushroom Xiao Long Bao	48	○	○
蠔皇叉燒包 BBQ Pork Bun	38	○	○
醬香雲蒸鳳爪 Steamed Chicken Feet with Mushroom and Soya Sauce	42	○	○
 鮑魚鳳眼餃 Steamed Abalone with Shrimp, Celery, Carrot and Water Chestnuts Dumpling	68	○	○
叉燒焗餐包 Baked BBQ Pork Bun	36	○	○




涼菜燒味 APPETIZER, BBQ & ROASTED

 五福拼盤 (燒鵝, 叉燒, 燒花腩, 海蜇, 雲耳) LC BBQ Platter (Goose, Charsiew, Pork Belly, Jelly Fish, Black Fungus)	288	○	○
香蒜拍青瓜 Cucumber and Garlic Salad	42	○	○
 夫妻肺片 Sliced Beef and Ox Tongue in Chili Sauce	78	○	○
泰式鳳爪 Chicken Feet with Thai Sauce	48	○	○
龍江豉油雞 Poached Chicken with Special Soy Sauce Long Jiang Style	128	○	○
川辣口水雞 Marinated Chicken with Chili Sauce	128	○	○
 地道澳門燒花腩 Traditional Macanese Roasted Pork Belly	128	○	○
蜜汁香叉燒 BBQ Pork with Honey Sauce	118	○	○
 古法明爐脆皮燒鵝 Traditional Crispy Roasted Goose	168	○	○

粉麵飯 RICE AND NOODLES

瑤柱蛋白炒飯 Fried Rice with Egg White, Dried Scallop and Vegetable	128	○	○
 蟹籽海鮮炒飯 Fried Rice with Seafood and Crab Roe	138	○	○
星洲炒河粉 Fried Rice Noodles with Charsiew, Shrimp, Onion, Bean Sprouts and Curry Sauce	118	○	○
肉絲炒麵 Fried Noodles with Pork	108	○	○
乾炒牛河 Wok-fried Noodles with Sliced Beef and Onion	118	○	○
 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	○	○

午市小炒 MAIN DISHES

 魚香茄子海參煲 Eggplant Clay Pot with Salted Fish and Sea Cucumber	158	○	○
豆豉乾蔥雞煲 Stewed Chicken with Ginger, Onion and Black Bean Sauce	118	○	○
XO醬蜜豆炒蝦球 Wok Fried Prawns with Honey Beans and XO Sauce	128	○	○
咖喱牛腩煲 Beef Brisket Clay Pot with Curry Sauce	108	○	○
三蔥牛仔骨 Wok Fried Beef Ribs with Chinese Leek and Shallot	128	○	○

 燒汁一口牛 Wok Fried Beef with Onion	118	○	○
黑松露雞縱菌炒雞球 Fried Chicken with Black Truffle and Mushroom	128	○	○
 魚香茄子班腩煲 Eggplant and Salty Fish with Minced Pork in Clay Pot	128	○	○
魚湯雜菌浸勝瓜 Fried Luffa with Fish Soup and Mixed Mushroom	108	○	○
瑤柱海味雜菜 Dry Scallop and Mixed Vegetables in Supreme Broth	108	○	○
 家鄉小炒皇 Wok Fried Leek , Dry Shrimp, Squid, Pork Belly and Cashew Nuts	128	○	○
咸菜胡椒浸豬肚 Poached Pickled Mustard Leaf with Pork Tripe and White Pepper	108	○	○
 金菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	138	○	○
白灼芥蘭 Poached Kale	42	○	○
白灼菜心 Poached Choy Sum	42	○	○
嗜嗜生菜煲 Sautéed Lettuce with Garlic in Clay Pot	52	○	○

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