

掃碼關注獲取更多優惠資訊  
Follow us for more information



Facebook



Wechat



鮑魚酥  
Abalone Barrel Tart

### 粥點 CONGEE

- 滋補烏雞丸粥 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
- NEW 擔擔醬陳村粉 58 ○ ○  
Chen Cun Rice Noodle with Tan Tan Pork Sauce
- 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
- NEW 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
- NEW 百香果薑汁鮮奶凍 48 ○ ○  
Ginger Iced Milk Custard with Passion Fruit
- 椰皇楊枝甘露 58 ○ ○  
Chilled Mango and Sago Cream with Pomelo in Whole Coconut



百香果薑汁鮮奶凍  
Ginger Iced Milk Custard  
with Passion Fruit



香橙包  
Orange Bun

### 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

	香Pot 1-4 persons	香Pot 3-8 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 ○ ○	138 ○ ○
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 ○ ○



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





家鄉薄撻  
Fried Glutinous Rice Roll Stuffed  
with Mixed Nuts and Sugar

樓號 \_\_\_\_\_ 人數 \_\_\_\_\_ 員工 \_\_\_\_\_

### 煎炸點 PAN-FRIED, DEEP-FRIED

香煎芋絲餅 Pan-fried Taro Cake	42	00
脆口鹹水角 Deep-fried Pork Dumpling	42	00
<b>NEW</b> 鮑魚酥 Abalone Barrel Tart	88	00
瑤柱蘿蔔干絲酥 Dried Scallop and Shredded Radish Wrapped in Puff Pastry	48	00
七味炸魷魚須 Deep-fried Squid with Special Salt	48	00
酸甜炸雲吞 Deep-fried Wonton with Sweet and Sour Sauce	42	00
鮮蝦韭菜餅 Deep-fried Shrimp Dumpling	52	00
XO醬炒腸粉 Fried Rice Roll with XO Chili Sauce	42	00
菠蘿奶黃包 Baked Creamy Custard Bun with Pineapple	36	00
金沙墨魚角 Deep-fried Cuttlefish Dumpling	46	00
臘味蘿蔔糕 Pan-fried Turnip Cake with Preserved Pork	38	00
<b>NEW</b> 芝士海鮮派 Seafood Cheesy Tart	98	00
<b>NEW</b> 家鄉薄撻 Fried Glutinous Rice Roll Stuffed with Mixed Nuts and Sugar	48	00
三文魚春卷 Deep-fried Salmon Spring Roll	78	00

### 蒸點 DAILY STEAMED

富貴必贏點心精選 Assorted Dim Sum Platter	96	00
原籠鮮蝦餃 Steamed Prawn Dumpling	52	00
明蝦蟹子燒賣 Shaomai Pork with Prawn	46	00
蛋黃千層糕 Steamed Egg Yolk Layered Cake	42	00
迷你珍珠雞 Mini Glutinous Rice with Pork and Dried Scallop	46	00
蒜香豉排骨 Pork Ribs with Fresh Garlic and Black Bean Sauce	46	00
上湯鮮竹卷 Pork and Chicken Wrap in Bean Curd with Supreme Soup	42	00
傳統馬拉糕 Chinese Sponge Cake	38	00
香滑流沙包 Creamy Custard Bun	42	00
支竹牛肉球 Steamed Beef Ball with Water Chestnut	46	00
金沙核桃包 Custard Walnut Bun	48	00
小籠包 Pork and Mushroom Xiao Long Bao	48	00
綠豆叉燒包 BBQ Pork Bun	38	00
醬香豉蒸鳳爪 Steamed Chicken Feet with Mushroom and Soya Sauce	42	00
鮑魚鳳眼餃 Steamed Abalone with Shrimp, Celery, Carrot and Water Chestnuts Dumpling	68	00
叉燒焗餐包 Baked BBQ Pork Bun	36	00
<b>NEW</b> 臘味珍珠糯米飯 Glutinous Rice with Preserved Pork and Fried Scallop	68	00



荷香古法龍鳳球蒸鮫麥飯  
Lotus Leaf Quinoa Steamed Rice  
with Sliced Grouper



沙薑脆皮雞  
Roasted Crispy Chicken  
with Ginger

### 涼菜燒味 APPETIZER, BBQ & ROASTED

五福拼盤 (燒鵝, 叉燒, 燒花腩, 海蜆, 雲耳) LC BBQ Platter (Goose, Charisew, Pork Belly, Jelly Fish, Black Fungus)	288	00
夫妻肺片 Sliced Beef and Ox Tongue in Chili Sauce	78	00
<b>NEW</b> 風味醬焗竹片 Marinated Beancurd Skin with Spicy Flavor Sauce	48	00
<b>NEW</b> 沙薑脆皮雞 Roasted Crispy Chicken with Ginger	128	00
川辣口水雞 Marinated Chicken with Chili Sauce	128	00
地道澳門燒花腩 Traditional Macanese Roasted Pork Belly	128	00
蜜汁香叉燒 BBQ Pork with Honey Sauce	118	00
古法明爐脆皮燒鵝 Traditional Crispy Roasted Goose	168	00

### 粉麵飯 RICE AND NOODLES

瑤柱蛋白炒飯 Fried Rice with Egg White, Dried Scallop and Vegetable	128	00
鮮籽海鮮炒飯 Fried Rice with Seafood and Crab Roe	138	00
<b>NEW</b> 太極鴛鴦炒飯 Fried Rice with Shrimp and Chicken in Red and White Sauce	128	00
肉絲炒麵 Fried Noodles with Pork	108	00
<b>NEW</b> 家鄉炒銀針粉 Wok Fried Silver Needle Noodles With Pork, Mushroom and Bean Sprouts	108	00
<b>NEW</b> 海皇蟹肉焗生面 Braised Noodles with Crab Meat, Scallop, Shrimp	148	00
乾炒海鮮烏冬 Wok-fried Udon with Seafood	138	00
XO什菌炆伊麵 Braised Noodles with Mushrooms and XO Sauce	118	00

### 午市小炒 MAIN DISHES

魚香茄子海參煲 Eggplant Clay Pot with Salted Fish and Sea Cucumber	158	00
豆豉乾蔥雞煲 Stewed Chicken with Ginger, Onion and Black Bean Sauce	118	00
XO醬蜜豆炒蜆球 Wok Fried Prawns with Honey Beans and XO Sauce	128	00
<b>NEW</b> 荷香古法龍鳳球蒸鮫麥飯 Lotus Leaf Quinoa Steamed Rice with Sliced Grouper	178	00
三蔥牛仔骨 Wok Fried Beef Ribs with Chinese Leek and Shallot	128	00
燒汁一口牛 Wok Fried Beef with Onion	118	00
黑松露豬窩焗炒雞球 Fried Chicken with Black Truffle and Mushroom	128	00
魚香茄子斑腩煲 Eggplant and Salty Fish with Minced Pork in Clay Pot	128	00
魚湯雞菌浸勝瓜 Fried Luffa with Fish Soup and Mixed Mushroom	108	00
瑤柱海味雜菜 Dry Scallop and Mixed Vegetables in Supreme Broth	108	00
家鄉小炒皇 Wok Fried Leek, Dry Shrimp, Squid, Pork Belly and Cashew Nuts	128	00
金菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	138	00
白灼芥蘭 Poached Kale	42	00
白灼菜心 Poached Choy Sum	42	00
嗜嗜生菜煲 Sautéed Lettuce with Garlic in Clay Pot	52	00

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



五福拼盤  
LC BBQ Platter