





# Roasted Duck

228/ Half

398/ Whole



with Extra **MOP 60**  
One more Dish  
from the Selection of:

*\*Braised E-fu Noodle with Duck Meat*

*\*Sautéed Minced Duck Wrap with Lettuce*

*\*Duck Soup with Tofu and Preserved Vegetables*

All prices are in MOP  
and subject to 10% service charge



# CHEF'S SIGNATURE CREATIONS

Roasted Chicken with Brown Bean Sauce	138/Half	268/Whole
Traditional Crispy Roasted Goose		178/Set
Steamed Chicken with Jinhua Ham and Mushrooms		368
Pan-fried Foie Gras with Crispy Suckling Pig		248
Deep-fried Crispy Mandarin Fish with Pine Nuts, Sweet and Sour Sauce		368
Deep-fried Taro and Scallop Cake with Pumpkin Juice		88/Person
Wok-fried Japanese Scallops with Vegetables and XO Sauce		288

Braised Beef Rib with Cantonese Sauce 358

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## APPETIZERS

Sichuan Style Garlic Pork Belly Rolls	48
Marinated Cucumber with Garlic and Chili Oil	48
Marinated Black Fungus with Garlic and Vinegar	48
Marinated Jelly Fish with Sesame Dressing	68
Braised Beef Shanks with Five Spices and Soy Sauce	98
Chicken Topped with Sesame and Sichuan Chili Sauce	108
Chef's Selection of Appetizers	98

Foie Gras with Port Wine Jelly 158



Roasted Goose, Charsiew Pork, Macanese Pork Belly, Chicken Topped with Sesame and Spicy Sichuan Chili Sauce, Black Fungus



Le Chinois BBQ Platter 328



## BBQ & ROASTED MEAT



Roasted Crispy Suckling Pig	268 /Set
Braised Long-Jiang Chicken with Soy Sauce	148/Half 278 /Whole
Traditional Macanese Roasted Pork Belly	148
Spanish Black Charsiew with Honey and Osmanthus Sauce	148
Braised or Roasted Pigeon with Soy Sauce	98

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# ABALONE AND DRIED SEAFOOD

Braised 10 Head South African Abalone with Sea Cucumber in Abalone Sauce	588
Braised Sea Cucumber in Abalone Sauce	228
Braised Fish Maw and Goose Web in Abalone Sauce	198
Braised 5 Head Abalone with Sea Cucumber in Abalone Sauce	188

Braised 10 Head South African Abalone with Goose Web in Abalone Sauce 588



## BIRD'S NEST

Double Boiled Supreme Bird's Nest in Almond Cream or Clear Sweetened Broth	568
Supreme Bird's Nest in Supreme Broth and Crab Meat	568
Braised Bird's Nest (Minced Chicken / Seafood / Crab Meat in Pumpkin Soup)	78

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## **Seasonal Market Price**

### **Live Boston Lobster**

*Steamed with Minced Garlic, Simmered with Supreme Soup,  
Baked with Butter and Cheese, Sautéed with Crispy Garlic and Chili,  
Steamed or Wok-fried with Black Bean Sauce*

### **Giant Grouper**

**Perch Grouper / Soon Hock**

**Razor Clam / Sea Prawn**

### **Advance Order Required**

**East Spotted Grouper / West Spotted Grouper /**

**8 Head Dalian Abalone / Kuruma Prawn /**

**Thai Mantis Shrimp / Mud Crab /**

**Australian Lobster / King Crab**

### **Chef Recommended Cooking Method**

**Steamed with Soy Sauce**

**Steamed with Fresh Sichuan Pepper**

**Steamed with Preserved Vegetables**

**Stewed with Pork Belly and Garlic**

**Deep-fried with Sweet and Sour Sauce**

**+Mop 60 Fish Cooked in Two Ways**

*Wok-fried Fish Meat with Celery and Honey Bean*

**&**

*Steamed Fish Head and Bones with Shredded Pork and Shredded Mushrooms*



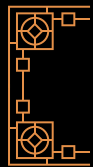
Wok-fried Scallops with Mushrooms and Pine Nuts	198
Stir-fried Scallops with Squid and Broccoli	238
Wok-fried Asparagus with Lily and Sliced Abalone in XO Sauce	248
Wok-fried Cod Fish and Bell Pepper “Taiwanese” Style	218
Wok-fried Clams with Honey Bean in XO Sauce	238
Sautéed Prawns Coated with Salted Egg and Crispy Mushrooms	198
Deep-fried Prawns with Wasabi Mayonnaise	168
Stir-fried Prawns and Asparagus with XO Sauce	198

## SEAFOOD FAVOURITES

Sautéed Boston Lobster with Egg White 398

Poached Grouper with Spinach Leaves 98/Person





## MEAT FAVOURITES



Fried Lotus Root Stuffed  
with Foie Gras and Minced Pork 128

Wok-fried Wagyu Beef Tenderloin  
with Eggplant and Honey Black Pepper Sauce 188

Wok-fried Beef Short Ribs with Onions,  
Shallot and Black Pepper Sauce 158

Braised Pig Feet with Black Garlic and Soy Sauce 138

Stir-fried Pork with Okra and Oyster Sauce 128

Steamed Minced Pork with Water Chestnut and Salty Fish 138

Steamed Pork Belly with Preserved Mui Choy in Soy Sauce 128

Stir-fried Pork Spare Ribs with Chili and Garlic 138

Sautéed Wagyu Beef Slice with Kale and Satay Sauce 158



Sweet and Sour Pork with Lychee 128

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# SOUP SELECTION

Double Boiled Sea Whelk Soup with Tricholoma Matsutake, Pork, Fish Maw and Chicken	108
Double Boiled Pork Soup with Green Olives and Chicken	68
Double Boiled Abalone Soup with Maca and Goji Berry	88
Double-Boiled Supreme Broth with Japanese Mushrooms, Bok-Choy and Bamboo	68
Shunde Rich Fish Broth	68
Dried Scallop Thick Soup with Sea Cucumber, Fish Maw and Black Mushrooms	98
Soup of the Day	48



*Buddha Jumps Over the Wall Braised Abalone and Sea Cucumber, Fish Maw and Mushrooms 268*

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# CASSEROLE

Braised Eggplant and Sea Cucumber with Salted Fish	148
Wok-fried Chicken with Shallots in Black Bean Garlic Sauce	138
Braised Assorted Seafood with Bean Curd in Hot Bean Sauce	188
Braised Grouper Belly and Bean Curd	118
Braised Chicken with Abalone in Clay Pot	188
Braised Bean Curd with Minced Beef Sichuan Flavor	108



*Cod Fish with Stir-fried Onions in Clay Pot* 198





Braised Winter Melon with Assorted Vegetables and Soy Sauce Broth 128

## SEASONAL VEGETABLES

**Chinese Spinach / Kale / Baby Cabbage / Choi Sum / Broccoli /  
Chinese Lettuce / Green Beans / Iceberg Lettuce** 88

Choose the Cooking Style:

*Stir-fried / Oyster Sauce / Minced Garlic / Poached Dried Shrimps / XO Sauce /  
Minced Ginger / Fermented Bean Curd with Chili / Supreme Broth*

Sautéed Honey Beans, Celery, Snow Fungus and Water Chestnut 98  
Poached Luffa Melon with Three Egg Broth 98  
Dried Seafood and Mixed Vegetables in Supreme Broth 138  
Braised Crab Meat or Conpoy with Broccoli 128

## VEGETABLES SUPREME

Braised Bean Curd in Vegetarian Oyster Sauce with Morel Mushrooms 118  
Sautéed Pumpkin with Lily and Water Chestnut 98  
Braised Assorted Vegetables in Casserole with Preserved Bean Curd Sauce 118  
Wok-fried Green Beans with Preserved Vegetables 98

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# RICE AND NOODLES

Fried Rice with Egg, Charsiew Pork and Preserved Vegetables	108
Fujian Style Braised Rice with Conpoy	148
Fried Rice With Oats, Corn, Carrots and Vegetables	108
Wok-fried Rice Noodles with Sliced Beef and XO Sauce	128
Wok-fried Noodles with Shredded Pork in Soy Sauce	118
Braised E-Fu Noodles with Cordyceps Flower and Daylily in Abalone Sauce	128
Singapore Wok-fried Rice Noodles with Charsiew Pork, Shrimps, Bell Pepper, Onions and Curry Power	128

*Fried Noodles with Seafood and Vegetables* 168





## DESSERTS

Chilled Mango and Sago Cream with Pomelo	42
Chilled Mango Pudding	42
Deep Fried Sesame Ball (3pcs)	38
Double Boiled Bird's Nest with Egg White (20-min Preparation)	88
Sweet Dumplings in Walnut Soup	42
Sweetened Red Bean Paste with Sweet Dumplings	38

Ginger Iced Milk Custard in Passion Fruits (3pcs) 48



Roasted Crispy Whole Suckling Pig  
(One Day Advance Order is Required)

1,088

Longevity Peach Bun  
(One Day Advance Order is Required)

98/Half Dozen 188 /Dozen

PRE-ORDER ITEM

Traditionally Braised Stuffed Duck 398 (Two Days Advance Order is Required)



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