



啟航於竹味居

竹味居 — 靈感源自傳奇的海上絲綢之路。投入連綿數世紀的古老貿易線，串聯東西方文化、美食與風俗。我們以現代烹飪技藝手法，精心演繹絲路沿途的經典風味，從東南亞（新加坡、馬來西亞、泰國）的鮮香辛辣到土耳其的濃郁香料，每道菜式皆體現多元美食文化的精髓。

歡迎蒞臨竹味居，展開一段味蕾之旅，細味絲路風情。

EMBARK AT BAMBOO HUT

Bamboo Hut is inspired by the legendary Maritime Silk Road, a vibrant network of trade routes that connected cultures, flavours, and traditions across continents for centuries. Our menu is a celebration of this rich heritage, offering a contemporary interpretation of the timeless dishes that traveled from the bustling markets of Southeast Asia to the spice-laden shores of Turkey. From the bold flavours of Singapore, Malaysia, and Thailand to the aromatic influences of Turkish cuisine, each dish reflects the diverse culinary exchanges that shaped this historic journey.

At Bamboo Hut, we invite you to embark on a sensory voyage through the flavours, stories, and traditions of the world's most storied trade route.



竹味居推薦

BAMBOO HUT RECOMMENDATION

越南

VIETNAM

越南牛肉湯河 Pho Bo <i>Vietnamese beef noodles in soup</i>	148
魚露炸雞翼 Chicken wing deep-fried with fish sauce	88

馬來西亞 • 新加坡

MALAYSIA • SINGAPORE

馬來香辣燒海鱸魚 Ikan bakar <i>Sea bass grilled with spicy chilli sauce</i>	368
星洲海南雞飯 Hainanese chicken rice in Singapore style	168
馬拉盞蝦球炒秋葵 Prawn and okra stir fried with belacan paste	168

泰國

THAILAND

泰式咖喱炒大肉蟹 Pad pong karee <i>Mud crab stir fried with yellow curry</i>	時價 Market Price
青檸汁蒸桂花魚 Mandarin fish steamed with spicy lime sauce	368
酥脆軟殼蟹 Crispy soft shell crab	168
泰式辣肉碎沙律 Lab moo <i>Thai spicy minced pork salad</i>	88

土耳其

TURKEY

阿達納烤辣免治羊肉串配地中海薄餅 Adana kebab <i>Char-grilled spicy minced lamb kebab served with lavash bread</i>	148
土耳其三式烤餅 卡薩爾芝士、菠菜芝士及羊肉碎 Karisik pide <i>Turkish oval shaped flat bread topped with kasar cheese, spinach kasar cheese and minced lamb fillings</i>	138



廚師推薦 Chef recommendation



素食 Vegetarian



果仁類 Nut

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

Please inform our service staff of any food allergies or dietary requirements.

所有標價均以澳門元為單位，並需加收 10% 的服務費。All prices are in MOP, subject to 10% service charge.

航站 - 越南

VOYAGE DESTINATION - VIETNAM

前菜 • 沙律 • 湯

APPETIZER • SALAD • SOUP

 	越式牛肉沙律 Beef salad in Vietnam style	108
	魚露炸鷄翼 Chicken wing deep-fried with fish sauce	88
	香茅脆皮五花肉沙律 Crispy pork belly and lemongrass salad	88
 	越式香茅牛肉串 Lemongrass beef skewer in Vietnam style	88
	越式鮮蝦豬肉米紙卷 Shrimp and pork summer roll in Vietnam style	88
 	越式海鮮酸湯 (每位) Traditional Vietnamese sour seafood soup (Per Person)	78

主菜

MAIN

	鮮胡椒腩肉燜斑魚 Garoupa fillet braised with fresh peppercorn and pork belly	188
	炭燒香辣魷魚 Squid charcoal grilled with green and red chilli sauce	168

主食

RICE • NOODLES

	越南牛肉湯河 Pho Bo Vietnamese beef noodles in soup	148
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廚師推薦 Chef recommendation



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航站 - 馬來西亞 • 新加坡

VOYAGE DESTINATION – MALAYSIA • SINGAPORE

前菜 • 沙律 • 湯

APPETIZER • SALAD • SOUP

- | | | |
|---|--|-----|
|  | 馬來西亞沙爹
選：牛肉 / 雞肉 / 豬肉 / 混合
Satay in Malaysia style with spicy peanut sauce
Choice of: Beef / Chicken / Pork / Mixed | 138 |
|  | 羅惹熱帶水果沙律
Rojak buah
Tropical fruit salad tossed with spicy shrimp paste dressing | 68 |

主菜

MAIN

- | | | |
|---|--|-----|
|  | 馬來香辣燒海鱸魚
Ikan bakar
Sea bass grilled with spicy chilli sauce | 368 |
|  | 星洲胡椒肉骨茶
Bak kut teh
Pork rib braised white pepper broth in Singapore style | 188 |
| | 麥香脆蝦球
Crispy prawn topped with crunchy oatmeal and curry leaf | 168 |
|  | 馬拉盞蝦球炒秋葵
Prawn and okra stir fried with belacan paste | 168 |
| | 奶沙脆魚柳
Crispy fish fillet with crunchy butter milk dust | 108 |
| | 馬友鹹魚炒日本芽菜
Japanese beans sprout stir fried with salty fish | 88 |



廚師推薦 Chef recommendation



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主食

RICE • NOODLES

	星洲海南雞飯 Hainanese chicken rice in Singapore style	168
	馬來椰漿飯配炸雞及銀魚乾 Nasi lemak <i>Malaysian fragrant coconut rice served with crispy chicken leg, dried anchovy and peanut</i>	168
	檳城鴨蛋炒粿條 Char Kway Teow <i>Flat noodles stir fried with sausage, shrimp and duck egg</i>	148
	 星洲椰汁喇沙湯米粉 Laksa <i>Vermicelli with seafood spicy coconut broth in Singapore style</i>	148
	福建炒蝦麵 Yellow noodles stir fried with pork, shrimp and squid in Fujian style	148



廚師推薦 Chef recommendation



素食 Vegetarian



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航站 - 泰國

VOYAGE DESTINATION - THAILAND

前菜 • 沙律 • 湯

APPETIZER • SALAD • SOUP

	冬陰功蝦湯 Tum yum nom khon <i>Thai hot and sour creamy prawn soup</i>	138
	青木瓜沙律 Green papaya salad	88
	泰式辣肉碎沙律 Lab moo <i>Thai spicy minced pork salad</i>	88
	柚子蝦沙律 Pomelo and prawn salad	88
	泰式炸蝦餅 Thai crispy prawn cake	88
	泰式素春卷 Thai vegetables spring roll	88

主菜

MAIN

	泰式咖喱炒大肉蟹 Pad pong karee <i>Mud crab stir fried with yellow curry</i>	時價 Market Price
	青檸汁蒸桂花魚 Mandarin fish steamed with spicy lime sauce	368
	酥脆軟殼蟹 Crispy soft shell crab	168
	南方黃咖喱軟殼蟹 Soft shell crab stewed with yellow curry in Southern style	168
	泰式綠咖喱牛肉 Thai green curry beef	148
	泰式綠咖喱雞肉 Thai green curry chicken	148
	泰式紅咖喱雞 Thai red curry chicken	148
	泰式炒通菜 Morning glory sautéed with bean paste and chili	88



廚師推薦 Chef recommendation



素食 Vegetarian



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主食

RICE • NOODLES

 菠蘿炒飯	168
Pineapple fried rice with preserved sausage and cashew nut	
泰北雞肉咖喱湯麵	148
Thai Northern chicken curry noodles soup	



廚師推薦 Chef recommendation



素食 Vegetarian



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航站 - 土耳其

VOYAGE DESTINATION - TURKEY

前菜 • 沙律 • 湯

APPETIZER • SALAD • SOUP

	土耳其自選開胃前菜拼盤配土耳其烤麵包 選 3: 紅辣椒蒜香優酪乳醬 / 炭烤茄泥醬 / 薄荷黃瓜優酪乳醬 / 蒔蘿紅蘿蔔優酪乳醬 / 鷹嘴豆泥 Cold meze platter with Turkish bread Choice of 3: Atom / Babagannush / Cacik / Carrot tarator / Hummus	128
	地中海海鮮沙律 Mediterranean seafood salad with lemon dressing	118
	油煮章魚 Ahtapot sogus Octopus slow-cooked in olive oil	98
	番茄石榴沙律 Gavurdagi salad Tomato salad with onion and pomegranate and walnut	98
	菲達芝士蔬菜沙律 Aegean salad Cucumber, kalamata olive and feta cheese salad with fresh oregano olive oil	88
	鷹嘴豆泥配烤羊肉粒 Hummus topped with grilled lamb dice	88
	土耳其海鮮湯 (每位) Turkish seafood soup (Per Person)	78
	辣味扁豆湯 (每位) Ezogelin soup (Per Person) Spicy bulgur and red lentil soup	68
	紅辣椒蒜香優酪乳醬 Atom Turkish dried chilli, yoghurt and garlic puree	68
	炭烤茄泥醬 Babagannush Char-grilled eggplant and garlic puree	68



廚師推薦 Chef recommendation



素食 Vegetarian



果仁類 Nut

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	薄荷黃瓜優酪乳醬 Cacik <i>Cucumber, yoghurt and garlic puree with mint</i>	68
	蒔蘿紅蘿蔔優酪乳醬 Carrot tarator <i>Carrot, yoghurt and garlic puree with dill</i>	68
	鷹嘴豆泥 鷹嘴豆、中東白芝麻醬橄欖油 Hummus <i>Chick pea puree with tahini sauce and olive oil</i>	68
土耳其燒烤		
TURKISH GRILL		
	土耳其燒烤拼盤 塔武克炭烤雞肉串、達納·薩斯裡克牛裡脊及炭烤羊肉配地中海薄餅 Turkish grilled platter <i>Tavuk sis kebab, dana saslik kebab and lamb shish served with lavash bread</i>	298
	達納·薩斯裡克牛裡脊配地中海薄餅 Dana saslik kebab <i>Beef tenderloin marinated and grilled in chef's special sauce served with lavash bread</i>	248
	阿達納烤辣免治羊肉串配地中海薄餅 Adana kebab <i>Char-grilled spicy minced lamb kebab served with lavash bread</i>	148
	炭烤羊肉串配地中海薄餅 Kuzu sis kebab <i>Char-grilled lamb kebab served with lavash bread</i>	148
	塔武克炭烤雞肉串配地中海薄餅 Tavuk sis kebab <i>Char-grilled chicken shish kebab served with lavash bread</i>	138



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土耳其烤餅 TURKISH PIDE

- | | |
|---|---|
|  | <p>土耳其三式烤餅 138
 卡薩爾芝士、菠菜芝士及羊肉碎
 Karisik pide
 <i>Turkish oval shaped flat bread topped with kasar cheese, spinach kasar cheese and minced lamb fillings</i></p> |
| | <p>香腸卡薩爾芝士烤餅 128
 Kasarli sucuk pide
 <i>Turkish oval shaped flat bread topped with sausage and kasar cheese</i></p> |
|  | <p>菠菜卡薩爾芝士烤餅 118
 土耳其橢圓形扁麵包配菠菜、洋蔥、菲達芝士及卡薩爾芝士
 Ispanakli pide
 <i>Turkish oval shaped flat bread topped with spinach, onion, feta cheese and kasar cheese</i></p> |
| | <p>土耳其番茄免治羊肉烤餅 118
 Lahmacun
 <i>Turkish flat bread topped with minced lamb and tomato filling</i></p> |
|   | <p>土耳其芝士烤餅 118
 Peynirli pide
 <i>Turkish oval shaped flat bread topped with feta cheese and kasar cheese</i></p> |



廚師推薦 Chef recommendation



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甜蜜的終站

SWEET STOP

  	土耳其開心果千層酥配雪糕 Havuc dilim baklava <i>Turkish sweet pastry filled with pistachio and served with ice cream</i>	88
 	土耳其朱古力開心果牛奶蜜餅 Soguk baklava <i>Turkish sweet pastry filled with pistachio and chocolate</i>	88
  	土耳其烤米布丁 Sutlac <i>Turkish baked rice pudding with pistachio</i>	78
	馬來椰汁摩摩渣渣 Bubur cha cha <i>Sweetened coconut cream soup with sweet potato and taro in Malaysia style</i>	68
 	傳統土耳其巧克力布丁 Cikolatali pudding <i>Traditional Turkish chocolate pudding</i>	68
 	馬來西亞炸榴蓮 Crispy durian puff in Malaysia style	68
 	椰汁芒果糯米飯 Mango sticky rice with coconut sauce	68
	椰汁西米布丁 Thai Coconut Tapioca Pudding	68



廚師推薦 Chef recommendation



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我們深信每種香料都蘊藏其故鄉的靈魂，濃郁奔放的風味，正是文化的精髓。酒吧精心甄選上乘香料和草本植物，幻化成一杯杯呈現海上絲綢之路文化特色的雞尾酒，以獨特香氣與滋味，邀誠您踏上味蕾探索之旅，重溫遙遠國度的故事。

品嚐屢獲殊榮的度假村調酒師精心打造的亞洲草本風味雞尾酒、技藝精湛的咖啡師沖泡之香濃土耳其咖啡，或茶藝大師親手烹製的馬薩拉茶，每款飲品都流淌異域風情，向您訴說動人的文化篇章。

Our bar philosophy is rooted in the belief that bold flavours define the essence of a culture, with each spice carrying the identity and spirit of its place of origin. Their distinctive aromas and tastes evoke memories of distant lands, transforming each drink into a personal journey of discovery. Our cocktails are crafted using a variety of spices and herbs, carefully selected to create unique flavour combinations that reflect the cultural essence of the destinations along the Maritime Silk Road.

From Asian herb-infused cocktails expertly prepared by our award-winning resort mixologist to the indulgent richness of traditional Turkish coffee and the fragrant allure of Masala tea, masterfully brewed by our skilled barista and tea master—each sip tells a story of exploration and connection.

「竹味居」特色雞尾酒

“BAMBOO HUT” SIGNATURE COCKTAIL

<p>方舟 秘魯聖木煙燻威士卡、雪松、甜味美思酒及朱古力苦精 Ark Smoky palo santo whisky, pine, sweet vermouth and chocolate bitters</p>	128
<p>幸福之手 竹葉酒、白味美思酒、山楂、烏梅、蘋果及酸葡萄汁 Hand of happiness Bamboo wine, white vermouth, hawthorn, black plum, apple and verjuice</p>	128
<p>寶藏紅花 藏紅花蘭姆酒、香料蘭姆酒、橙汁、百香果及檸檬 Saffron treasure Saffron infused rum, spiced rum, orange juice, passionfruit and lemon</p>	128
<p>香料的靈魂 小麥威士卡、小豆蔻、丁香、肉桂、多香果、肉蔻衣、檸檬及楓樹糖漿 Soul of spices Rye whisky, cardamom, cloves, cinnamon, allspice, nutmeg, lemon and maple nectar</p>	128
<p>絲路帆遠 肉桂威士卡、乾咖喱葉、紅茶、檸檬馬鞭草、蘋果及肉桂 The long voyage Cinnamon infused whisky, dried curry leaf, black tea, lemon verbena, apple and cinnamon</p>	128

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「竹味居」無酒精特飲

“BAMBOO HUT” SPECIAL MOCKTAIL

絲路之花 桂圓、梔子花、綠茶及牛奶 Flower of silk road Longan, gardenia, green tea and milk	88
波斯的禮物 孜然、菠蘿、焦糖及青檸 Persia gift Cumin, pineapple, caramel and lime	88

地方特色飲品

REGIONAL SIGNATURE DRINK

南洋金獎六堡茶 Gold award liu pao tea	68
睡蓮花茶 Thai water lily tea	68
泰式龍眼冰 Thai longan iced drink	58
土耳其香料冰咖啡 土耳其咖啡、肉桂、丁香、薑黃及牛奶 Cold spiced Turkish coffee Turkish coffee, cinnamon, clove, turmeric and milk	58
馬來青桔酸梅水 Calamansi and sour plum drink in Malay style	48
土耳其紅茶 Çay Turkish black tea	48
土耳其咖啡 Turkish coffee	48
瑪莎奶茶 阿薩姆紅茶、肉桂、綠荳蔻、丁香、香葉、生薑、桂皮、八角、蜂蜜及牛奶 Masala Chai Arum black tea, cinnamon, mung bean, cloves, bay leaves, ginger, cinnamon, star anise, honey and milk	48

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香檳 • 氣泡酒

CHAMPAGNE • SPARKLING WINE

	每杯 GLASS	每瓶 BOTTLE
Henri Giraud 'Esprit Nature' Brut <i>Champagne, France</i>		850
Marco Capra 'Bricco delle Merende' Moscato d'Asti DOCG <i>Piedmont, Italy</i>		600
Murganheira Reserva Bruto <i>Távora-Varosa, Portugal</i>	100	480

白葡萄酒

WHITE WINE

	每杯 GLASS	每瓶 BOTTLE
Domaine Jean-Paul and Benoit Droïn Chablis <i>Burgundy, France</i>		600
Legacy Peak Estate Chardonnay <i>Ningxia, China</i>		550
Anselmo Mendes 'Muros de Melgaco' Alvarinho <i>Vinho Verde, Portugal</i>		460
Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	100	450
Künstler Riesling Trocken <i>Rheingau, Germany</i>	80	400

紅葡萄酒

RED WINE

	每杯 GLASS	每瓶 BOTTLE
Goulée by Cos d'Estournel <i>Bordeaux, France</i>		800
Legacy Peak Estate Cabernet Sauvignon <i>Ningxia, China</i>		720
Marqués de Murrieta Rioja Gran Reserva <i>Rioja, Spain</i>	130	650
Cloudy Bay Pinot Noir <i>Marlboroug, New Zealand</i>	120	520
Mullineux Syrah <i>Swartland, South Africa</i>		500

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烈酒
SPIRIT

	每杯 GLASS	每瓶 BOTTLE
中國白酒 BAIJU		
貴州茅臺 30 年 Kwiechow Moutai 30 Years		35,680
貴州茅臺 15 年 Kwiechow Moutai 15 Years		18,380
貴州飛天茅臺 Kwiechow Moutai Flying Fair		5,380
瀘州老窖 國窖 1573 Laojiao Guojiao – Natinal Cella 1573		2,680
水井坊 Shui Jing Fang		2,280
五糧液 Wu Liang Ye		1,980
澳門花酒 Macau Fazau		780
威士卡 WHISKY		
麥卡倫 18 年雙雪麗桶 The Macallan 18 Years Double Cask	588	6,480
高原騎士 12 年 Highland Park 12 Years	148	1,780
麥卡倫 12 年雙雪麗桶 The Macallan 12 Years Double Cask	128	1,480
幹邑 COGNAC		
馬爹利 X.O Martell X.O	428	4,780
軒尼詩 X.O Hennessy X.O	288	3,480
軒尼詩 V.S.O.P Hennessy V.S.O.P	118	1,180

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

Please inform our service staff of any food allergies or dietary requirements.

所有標價均以澳門元為單位元，並需要加收 10% 的服務費。All prices are in MOP, subject to 10% service charge. 所有酒精飲料的酒精濃度達百分之一點二以上。All alcoholic beverages contain an alcohol concentration of more than 1.2%

啤酒

BEER

泰象 Chang	68
澳門金麥 Macau Golden Ale	58

鮮果汁

FRESH JUICE

蘋果汁 Apple juice	58
橙汁 Orange juice	58
椰王 Coconut king	58

果汁

CHILLED JUICE

蔓越莓汁 Cranberry juice	48
菠蘿汁 Pineapple juice	48

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汽水

SOFT DRINKS

可樂 Coke	48
無糖可樂 Coke Zero	48
雪碧 Sprite	48
蘇打水 Soda water	48

汽泡茶 • 水

SPARKLING TEA • WATER

茉莉花汽泡茶 Saicho jasmine sparkling tea	88
焙茶汽泡茶 Saicho hojicha sparkling tea	88
普娜礦泉水 (750 毫升) Acqua Panna (750ml)	68
聖培露氣泡礦泉水 (750 毫升) San Pellegrino (750ml)	68

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