

咖啡室必食推介

CAFÉ MUST EAT RECOMMENDATION









頭抽乾炒牛河

Flat rice noodles fried with beef in premium soy sauce

\$128



\$128

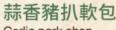




茶室牛肉炒通心粉

Café stir fried macaroni with beef

\$98



Garlic pork chop soft bun



SNACK



\$98 酥炸雲吞 Crispy pork wonton



脆炸雞中翼配椰圈 Crispy chicken wing with coconut ring



\$68 芝麻手撕雞 Shredded chicken with sesame oil



\$68 紅油皮蛋 Century egg with chilli oil



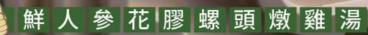
\$88 蝦多士配炸椰條 Shrimp toast with crispy coconut stick



\$68 陳醋泡椒雞腳 Chicken feet marinated in aged vinegar and pickled chilli



\$48 陳醋手拍青瓜 Cucumber tossed with minced garlic and aged vinegar



Chicken soup double boiled with sea whelk, fish maw and fresh ginseng

\$188

羊肚菌蟲草花淮杞燉鴿子

Double boiled pigeon soup with morel and cordyceps

\$188

(準備時間:約25分鐘 Preparation time: around 25 minutes)

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蟹肉瑤柱玉米羹

Sweet corn soup with crabmeat and conpoy

\$128



西湖牛肉羹

Minced beef soup with egg white

\$118



蝦球番茄蛋花湯

Tomato soup with shrimp and egg drop

\$88



是日老火例湯

Cantonese soup of the day



兒童事區

KID'S CORNER



茄汁大蝦意粉 Spaghetti with prawns in tomato sauce

\$108



菠菜芝士白汁焗龍脷柳 Baked sole fish with spinach and cheese in cream sauce

\$108



葡式焗雜菜

Baked assorted vegetables with Portuguese style

\$88

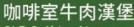


腸仔蛋通心粉 Macaroni with sausage and egg in soup

特色花生醬西多士 French toast with peanut butter and maple syrup \$68 咖啡室公司三文治 GLP Café club sandwich \$128

三文治·麵包類

SANDWICHES · BREADS



GLP Café beef burger

\$128

芝蛋漢堡配黑椒洋葱

Cheese scamble egg burger with black pepper onion

\$98

餐肉蛋軟包

Luncheon meat and scramble egg soft bun

\$68

豬扒包

"Macanese" pork chop bun

\$68

酥脆奶油豬仔包

Crispy Macanese bun with condensed milk and butter

\$42

菠蘿油

Pineapple bun with butter



叉燒炒蛋飯 Scramble egg with barbecued pork served with steamed rice \$98 松山焗豬扒飯 Baked pork chop rice \$108

澳門特 色 美 食

MACANESE SPECIALTIES



黑椒牛柳絲炒意粉 Spaghetti stir fried with black pepper and shredded beef in HK style

\$128



፟ 鳥介休炒飯

Fried rice with Portuguese sausage, bacalhau and black olives

\$128



沙丹雞扒飯

Saddam chicken chop with steamed rice

\$128



烏帽國雞飯

Portuguese style baked chicken with steamed rice

\$128



黑椒汁牛肉蓋飯

Sliced beef in black pepper sauce with steamed rice

\$128



乾免治牛肉飯/豬肉飯

Macanese stir fried minced beef / pork with fried egg and steamed rice

蜜汁玫瑰叉燒

Honey glazed barbecued pork

脆皮燒腩肉

Crispy roasted pork belly

\$138

\$138

金抽豉油雞

Chicken simmered in supreme soy sauce

\$138

明爐燒鴨 Roasted duck **\$138**

紅蔥頭沙薑雞

Free range chicken with shallot and sand ginger



CHINESE BARBECUE

中午12時至晚上10時 12 noon - 10:00 p.m.

例牌 Standard Portion

例牌 Standard Portion

精選雙拼

(蜜汁玫瑰叉燒/明爐燒鴨/ 脆皮燒腩肉/紅蔥頭沙薑雞/ 金抽豉油雞/白切清遠雞)

Two combination selection (Honey glazed barbecued pork / roasted duck / crispy roasted pork belly / free range chicken with shallot and sand ginger / chicken simmered in supreme soy sauce / poached chicken served with chopped ginger oil)

轉脾,另加 Change to thigh

明爐燒鴨飯 Roasted duck with rice \$198

\$30

絲苗白飯 Steamed jasmine rice \$18

白切清遠雞

\$138

Poached chicken served with ginger oil



燒哧飯 BARBECUED MEAT WITHRICE

中午12時至晚上10時 12 noon - 10:00 p.m.

燒味雙拼飯 (蜜汁玫瑰叉燒/明爐燒鴨/	\$128	脆皮燒腩肉飯 Crispy roasted pork belly with rice	\$88
脆皮燒腩肉/金抽豉油雞/白切清遠雞) Two combination selection with rice (Honey glazed barbecued pork / roasted duck / crispy roasted pork belly / chicken simmered in supreme soy sauce / poached chicken served with chopped ginger oil)		金抽豉油雞飯 Chicken simmered in supreme soy sauce with rice	\$88
		白切清遠雞飯 Poached chicken with rice	\$88
特色四寶飯 Special four treasure rice	\$118	轉牌,另加 Change to thigh	\$30
蜜汁玫瑰叉燒飯 Honey glazed barbecued pork with rice	\$88	鹹蛋 Salted egg	\$18



SEAFOOD



頭抽豉油皇虎蝦 Tiger prawns pan fried with ginger in premium soy sauce

\$298



X.O. 醬山菌爆炒帶子 Scallops and mushrooms wok fried with X.O. sauce

\$298



醬爆西蘭花鮮魷 Squid and broccoli wok fried with homemade sauce

\$198



番茄蝦仁炒蛋 Scrambled egg with shrimp and tomato

豬肉/牛肉/家禽

PORK / BEEF / POULTRY



梅菜扣肉煲

Braised pork belly with preserved vegetable in clay pot

\$148



京薑爆牛肉

Beef sliced stir fried with ginger and scallions

\$148



\$138



糖醋咕嚕肉

Sweet and sour pork

\$138



西檸脆雞 Lemon chicken



蔬菜/豆腐

VEGETABLES / BEAN CURD

魚香茄子煲

Eggplant braised with minced pork and salted fish in clay pot

\$108





馬拉盞炒通菜

Water spinach stir fried with belacan shrimp sauce

\$98



Green chilli stir fried with premium soy sauce

\$78



豆豉鯪魚炒油麥菜

Lettuce stir fried with dace fish and black bean sauce

\$98



Choi sum / Lettuce / Kale / Broccoli (Poached / Stir fried / Stir fried with garlic / Stir fried with ginger extract / Superior broth / Preserved bean curd sauce)



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特色獎仔飯/蒸飯

SPECIAL CLAYPOT RICE / STEAMED RICE



蟲草花杞子紅棗田雞

Frog with cordyceps, wolfberry and red dates

\$108

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田雞潤腸

Frog with preserved liver sausage

\$108



臘味蝦乾清遠雞

Chicken with dried shrimp, preserved sausage and air dried meat

\$108

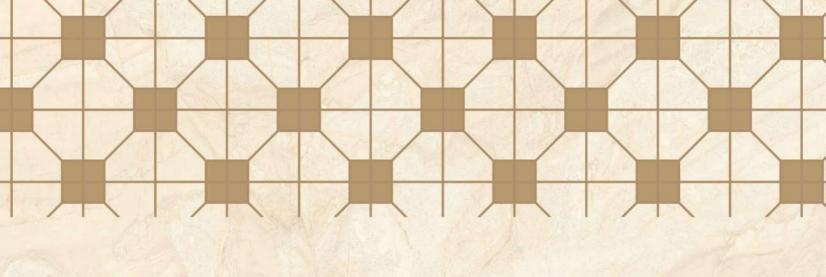


杞子紅棗南瓜田雞

Frog with pumpkin, wolfberry and red dates

\$108

(準備時間:約25分鐘 Preparation time: around 25 minutes)





馬友鹹魚蒸肉餅 Minced pork patty and salted fish \$108



豉汁排骨南瓜
Spare ribs and pumpkin in black bean sauce
\$98



榨菜牛肉 Beef and pickled mustard tuber

\$98

高蛋牛肉

窩蛋牛肉 Minced beef and Japanese egg

\$98

(準備時間:約25分鐘 Preparation time: around 25 minutes)

揚州炒飯 "Yangzhou" fried rice with shrimp and barbecued pork \$108 金瑤蛋白海鮮炒飯 Fried rice with assorted seafood, conpoy and egg white \$138

i 廚師推薦 Chef Recommendation 素食 Vegetarian ┛辣 Spicy 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 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.

飯類 RICE DISHES

鹹魚雞粒炒飯

Fried rice with salted fish and diced chicken

\$128



魚香茄子飯

Braised eggplant, minced pork and salted fish with steamed rice

\$98



\$128



雞蛋炒飯 Fried rice with egg

\$88







潮式蠔仔肉碎泡飯 Baby oyster and minced pork with rice in soup "Chao Zhou" style



廣原淵雅

CANTONESE CONGEE DISHES



皮蛋瘦肉粥 Shredded pork and century egg

\$68



明火瑤柱白粥 Pain congee with conpoy

\$45



榨菜 Pickled mustard tuber

\$20



香脆炸油條 Deep fried Chinese dough stick



地道紛麵

NOODLES



潮式蠔仔肉碎湯米粉

Baby oyster and minced pork with rice vermicelli in soup "Chao Zhou" style

\$88



餐肉蛋湯公仔麵

Instant soup noodles with luncheon meat and fried egg

\$88



五香肉丁湯公仔麵

Instant soup noodles with spiced pork cubes

\$88



豬扒湯公仔麵

Instant soup noodles with pork chop

\$88



咖哩牛腩湯公仔麵

Instant soup noodles with curry beef brisket

■ 星 州 炒 米 粉

Rice vermicelli fried with shrimp and barbecued pork in Singapore style

\$128

海鮮燴脆竹升麵

Braised assorted seafood with crispy egg noodles

炒粉麵 FRIED NOODLES

艇家海鮮燴板麵

Assorted seafood braised with ban mian

\$138



大澳漁村炒河粉

Flat rice noodles with pork belly and shrimp paste

\$128





₩ 羅漢齋濕炒麵

Assorted vegetables with crispy egg noodles

\$128

牛肉菜濕炒河粉

with flat rice noodles

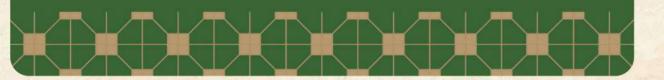
\$128

Stir fried beef and vegetables



X.O.醬銀芽豉油皇炒麵

Fried noodles with bean sprout in XO sauce







DESSERT

燕窩椰汁西米露

Bird's nest with coconut milk and sago

\$108



蜂蜜靈芝龜苓膏(凍)

Chinese herbal jelly with honey (cold)

\$78



香芒楊枝甘露(凍)

Sago cream with mango and pomelo (cold)

\$58



葡式蛋撻 (每件)

Portuguese egg tart (per piece)

\$15



時鮮水果杯 Seasonal fresh fruit cup



香濃紅豆冰 Sweetened red beans with milk

\$48

檸檬蜜 Honey with lemon

\$45

紅棗桂圓茶 Longan and jujube tea

\$45

柚子蜜 Pomelo with honey



DELICIOUS DRINK

奶茶紅豆冰 Iced milk tea with	\$48	好立克 Horlicks	\$45
sweetened red beans 鹹檸七 7up with preserved salted lin	\$45	蜂蜜百香果茶 Honey passionfruit tea	\$45
阿華田	\$45		

水 WATER



Ovaltine

礦泉水 Still

普娜礦泉水 (750毫升) Acqua Panna (750 ml)

\$78

氣泡水 Sparkling

聖培露氣泡礦泉水 (750毫升) San Pellegrino (750 ml)

\$78



○ **咖啡/茶** COFFEE/TEA

	熱/凍 Hot / Cold
奶茶 Milk tea	\$45
咖啡 Coffee with milk	\$45
鴛鴦 Mixed coffee with milk tea	\$45
檸檬茶 Lemon tea	\$45
檸檬水 Lemon water	\$45
泡沫咖啡 Cappuccino	\$45
拿鐵咖啡 Latte	\$45
特濃咖啡 Espresso	\$45

\$40

鮮牛奶 Fresh Milk



CO	NA
30	υH

每	罐
per	can

\$32

\$32

\$32

\$32

可樂 Coke

零度可樂 Coke Zero

七喜 7up

梳打水

Soda water

鮮榨果汁

FRESH JUICE



橙汁 Orange

\$60



澳門啤酒

Macau beer

\$58

青島啤酒 Tsingtao beer

\$58

藍妹 Blue girl

\$58

中國白酒

CHINESE WHITE WINE

	每瓶 Bottle		每瓶 Bottle
貴州茅台飛天53度 Kwei Chow Moutai 53%	\$5,380	劍南春52度 Jian Nan Chun 52%	\$1,780
瀘州老窖 國窖1573 Luzhou Laojiao - Natinal Cella 1573	\$2,680	瀘州老窖 紫砂大麯 Luzhou Laojiao Antique Edition	\$908
水井坊井台裝52度 Shui Jing Fang Wellbay 52%	\$2,380	瀘州老窖7年特曲52度 Luzhou Laojiao 7yr 52%	\$780
五糧液52度 Wu Liang Ye 52%	\$2,180	古越龍山十年青瓷陳年花剛 Gu Yue Long Shan 10yr Hua Diao	惟 \$780