







#### 澳洲龍蝦

時價 MARKET PRICE

#### 麻婆豆腐煮/雙椒豆豉蒸/香辣炒/薑蔥炒

Australian lobster
Braised with bean curd and chilli /
Steamed with sweet pepper and black bean /
Stir fried with Sichuan peppercorns and dried chilli /
Sautéed with ginger and spring onion

# 東星斑 / 石斑魚 / 桂花魚麻辣水煮 / 淸蒸 / 雙椒豆豉蒸 / 酸菜煮

Red spotted garoupa / Sea garoupa / Mandarin fish Poached in hot and spicy oil / Steamed in soy sauce / Steamed with sweet peppercorns and black bean / Poached with pickled vegetables

# 水蟹(垒隻起)香辣炒/薑蔥炒

Fresh water crab (3 pieces or above) Stir fried with Sichuan peppercorns and dried chilli / Sautéed with ginger and spring onion

# 草蝦

#### 香辣炒/白灼/蒜香炒

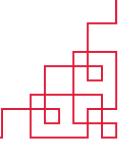
Grass shrimp Stir fried with Sichuan peppercorns and dried chilli / Poached / Stir fried with crispy garlic

#### 南非鮑魚 / 大連鮑魚 (叄隻起)

#### 剁椒蒸/蒜茸蒸/香辣炒

South Africa abalone / Dalian abalone (3 pieces or above)
Steamed with Hunanese fermented red chilli /
steamed with minced garlic /
Stir fried with Sichuan peppercorns and dried chilli

#### 加微辣 Mild 加小辣 Spicy 加中辣 Hot

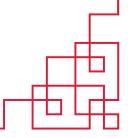




# 紅盤招牌菜式 RED BOWL SIGNATURE DISHES

⇔ 招牌花膠鷄煲 <i>伽</i> Braised fish maw and free range chicken in clay pot	498
⇔山城滋味酸菜桂花魚 <i>伽</i> Sliced mandarin fish poached with pickled cabbage and chilli	468
⇔四川麻辣水煮桂花魚 <i>Wi</i> Sichuanese sliced mandarin fish poached in hot and spicy oil	468
金湯雪花肥牛 /// Sliced beef poached in spicy sour broth	388
宮保脆皮大蝦球 <i>伽</i> "Kung Po" shrimp stir fried with dried chilli and peanutsl	288
眉山魚香東坡肘子 <i>伽</i> Pork hock with sweet and spicy sauce	238
⇔ 金牌毛血旺 <i>∭</i> Boiled beef tripe, luncheon meat and duck blood curd in spicy broth	238
⇔ 老四川水煮牛肉 <b>が</b> Sichuanese beef fillet poached in hot chilli oil	188
⇔重慶香麻辣子雞 <i>W</i> Chongqing crispy chicken wok fried with dried chilli and peanuts	138
巴蜀麻婆豆腐 <b>训</b> Bean curd braised with minced beef and chilli	108

⇔廚師推薦 Chef Recommendation →素食 Vegetarian ∭微辣 Mild ∭小辣 Spicy ∭中辣 Hot





# 廚師推薦-辛辣不沾 CHEF'S RECOMMENDATION - NON SPICY

小米海參什錦 Braised sea cucumber and pork stomach in pumpkin broth	498
雙菇醬爆牛肉粒 Beef cubes stir fried with duo mushroom	288
毛式鮮鮑紅燒肉 Slow braised abalone and pork belly with smoke bamboo shoot	278
農鷄湯明筍燜豬肚 Pork stomach and bamboo shoot simmered in chicken soup	188
蕓 <b>豆老媽蹄花</b> Braised pork knuckle and white bean with Chinese herb	188
<b>煙燻糖醋排骨</b> Smoke pork ribs with sweet and sour sauce	168
香茅蛋酥鴨舌 Crispy duck tongue with salty egg yolk and lemongrass	168
酥皮鹹蛋涼瓜 Sautéed bitter gourd with salty egg yolks	98
絲瓜番茄荷包蛋 tir fried luffa and tomato with pan fried eggs	88
時令蔬菜 清炒/蒜蓉炒/上湯 Seasonal vegetables Wok fried / Stir fried with minced garlic /	78
Simmered in superior broth	· · · · · ·

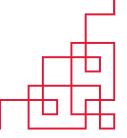
☆ 廚師推薦 Chef Recommendation → 素食 Vegetarian が微辣 Mild が小辣 Spicy が中辣 Hot





# 凉菜 APPETISERS

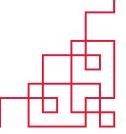
<b>(</b>	青椒鮮鮑魚 <i>伽</i> Sliced fresh abalone with roasted chilli and vinegar	188
<u>(</u>	老成都夫妻肺片 <i>训</i> Beef tripe and shank	118
	糊辣手撕雞 <i>伽</i> Shredded chicken and shallot with spicy sauce	98
<u>۵</u>	蒜泥白肉 <i>顺</i> Pork belly poached with cucumber and minced garlic	88
<b>(</b>	口水雞 <i>训</i> Chicken and cucumber with crushed peanut in spicy sesame sauce	88
	擂辣椒皮蛋 <i>顺</i> Muddled century egg with grilled green pepper and vinegar	78
	醬辣蕓豆 <i>顺</i> Marinated white bean in spicy	78
0	麻醬油麥菜 Raw lettuce tossed with sesame sauce	55







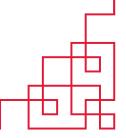
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富貴花膠羹 Fish maw soup with shredded black fungus, bamboo shoot and	238 leggs
会開水白菜 Chicken consommé double boiled with Yunnan ham and baby o	88 cabbage
<ul><li>⇔海皇酸辣羹 ∭</li><li>Hot and sour seafood soup</li></ul>	88
→ 天府野菌湯  Wild mushroom soup double boiled with bamboo fungus	68





# 傳統蒸菜 STEAMED DISHES

雙椒蒸桂花魚片 <b>》</b> Mandarin fish fillet steamed with Hunanese fermented red and green chilli	468
⇔ 鮮鮑扣香碗 Steamed abalone with fungus and taro in supreme broth	238
糯米醬香蒸排骨 Steamed spare ribs with glutinous rice	168
⇔ 傳統剁椒蒸腩內 ∭  Traditional steamed pork belly and potato with fermented chilli	138

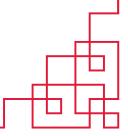




# 川湘地道菜 SICHUAN AND HUNAN SPECIALTIES

4	雙椒蒸大魚頭 <i>训</i> Fish head steamed with Hunanese fermented red and green chilli	328
	金沙椒鹽玉米蝦 <i>顺</i> "Kung Po"shrimp stir-fried with dried chilli and sweet corn	268
	豆筋大蒜鱔魚 <i>W</i> Braised eel and gluten bean curd in spicy sauce	188
	小炒黃牛內 <i>M</i> Sliced beef stir fried with coriander and pickle chilli	168
	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	168
	乾鍋香筍美蛙 <i>Wi</i> Frog leg wok fried with bamboo shoot and dried chilli in Sichuan peppercorns	168
	長沙口味肥腸煲 <i>III</i> Pork intestine wok fried with cowpea, bamboo shoot and green pepper	158
	會跳舞的魚香茄餅 <i>伽</i> Crispy eggplant stuffed minced pork with garlic sweet sauce in hot plate	158
	奇味小香骨 <i>伽</i> Crispy pork ribs stir fried with dried chilli and salty egg yolk	138
	長沙辣椒炒肉 <i>伽</i> Wok fried sliced pork with green peppers	138

☆ 廚師推薦 Chef Recommendation → 素食 Vegetarian が微辣 Mild が小辣 Spicy が中辣 Hot

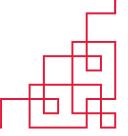




# 家常小炒 HOME COOKING DISHES

風味回鍋肉 <i>顺</i> Wok fried sliced pork belly with chilli and leek	138
⇔ 乾鍋臘肉花菜 ∭ Preserved meat stir fried with cauliflower and garlic	138
傳統魚香肉絲 <i>顺</i> Braised pork shredded with sweet and spicy sauce	128
⇔ 宮保雞丁 <i>顺</i> "Kung Po" diced chicken stir fried with dried chilli and peanuts	128
藤香脆皮乳鴿 Roasted pigeon with green peppercorns	118
四川乾煸四季豆 <i>顺</i> String beans stir fried with minced pork and dried chilli	88

◇ 廚師推薦 Chef Recommendation → 素食 Vegetarian が微辣 Mild が小辣 Spicy が中辣 Hot





# 米飯 RICE DISHES

➡四川風味和牛炒飯 Fried rice with minced Wagyu beef, salty egg yolk and garlic crisps	168
⇒農家臘肉薯仔焗飯 Preserved meat and potato fried with savory rice	158
<b>嬌椒飯</b> Steamed chilli rice	25
絲苗白飯 Steamed jasmine rice	18
手工麵及餃子 NOODLES AND DUMPLINGS	
樂山翹腳牛肚米綫 Rice noodles with braised beef stomach and big bean sprout	138
成都紅燒肥腸麵 <i>顺</i> Chengdu noodles braised with pork intestine	118
重慶牛肉小麵 <i>が</i> Chongqing soup noodles with spicy beef	118
擔擔麵 <i>III</i> Dan dan noodles tossed with braised minced pork in chilli sauce	98
老成都番茄鷄蛋滑肉面 Soup noodles with tomato, egg and sliced pork	98
三鮮海味抄手 Minced pork dumplings and dried shrimp in soup	98
P 老麻抄手 <i>训</i> Minced pork dumplings and vegetables with vinegar and chilli oil	88
鐘水餃炒 Minced pork dumplings with red chilli oil	88
京師推薦 Chef Recommendation 素食 Vegetarian 划分微辣 Mild 划分小辣 Spicy 划中辣 H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 requirem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.	

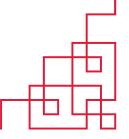


# 精美甜點 SWEET SELECTION

每位/PER PERSON

燕窩桂花酒釀 Bird's nest and osmanthus with fermented rice soup	588
⇔爆漿紅糖糍粑 (6粒) Molten brown sugar glutinous rice cakes (6 pieces)	58
⇔ 成都雜果冰粉 Jelly mixed fruits and raisins with brown sugar syrup	48
酒釀香梨冰銀耳羹 Chilled glutinous rice in Chinese sweet wine with pear and white fungus	48

◇ 厨師推薦 Chef Recommendation → 素食 Vegetarian ∭微辣 Mild ∭小辣 Spicy ∭中辣 Hot





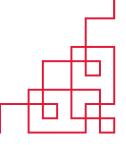
# 廚師推薦-火鍋湯底 CHEF'S RECOMMENDATION - HOT POT SOUP BASE

	毎鍋/PER POT
金湯花膠雞湯鍋 Chicken and fish maw soup	188
<b>豬肚胡椒雞湯鍋 媊</b> Pork stomach and chicken with pepper soup	168
<b>經典鴛鴦鍋(自選以下兩款湯底)</b> Duo hot pot (Two choices of soup base below)	138
番茄牛腩湯鍋 Beef brisket with tomato soup	138
重慶經典牛油紅湯鍋 Will Hot and spicy soup	138
傳統人參大骨白湯鍋 Fresh ginseng with pork bone soup	128
山珍菌香湯鍋 Assorted mushroom soup	108

# 火鍋調料 HOT POT CONDIMENT

麻油	生抽	<b>陳醋</b>	蠔油	芝麻醬
Sesame oil	Soy sauce	Black vinegar	Oyster sauce	Sesame sauce
花生醬	沙茶醬	香辣醬	蔥花	香菜末
Peanut sauce	Sha cha sauce	Chilli sauce	Spring onion	Coriander
蒜末 Minced garlic	炸蒜末 Crispy minced garlic	小米辣粒 Thai chilli	辣椒蘸碟 Chilli powder	

加微辣 Mild 加州中辣 Hot





時價 MARKET PRICE

# 澳洲龍蝦

Australian lobster

# 東星斑

Red spotted garoupa

#### 石斑魚

Sea garoupa

#### 桂花魚

Mandarin fish

### 本地水蟹

Fresh water crab

#### 草蝦

Grass shrimp

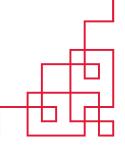
# 南非鮑魚/大連鮑魚(隻)

South Africa abalone / Dalian abalone (piece)

#### 白蜆

Clams

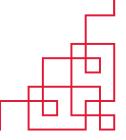
が微辣 Mild が小辣 Spicy が中辣 Hot



# 紅盤特色涮肉 RED BOWL RECOMMENDATION

# BEEF	
頂級鹿兒島A4和牛片 Kagoshima A4 Wagyu striploin	880
日本頂級宮崎和牛肉眼 Japanese Miyazaki rib eye Wagyu beef	488
澳洲和牛牛扒底尖 Australian M4 Wagyu beef rump	368
澳洲和牛頰肉 Australian Wagyu cheek	288
澳洲和牛池板 Australian Wagyu shin shank	268
牛筋腩 Beef brisket and tendon	138
極品毛肚 Beef tripe	138
千層肚 Thousand layered tripe	98

が微辣 Mild が小辣 Spicy が中辣 Hot



# 家禽・豬・羊 POULTRY · PORK · LAMB

家禽 POULTRY	
無骨雞腿 Boneless chicken Leg	138
無骨鴨掌 Boneless duck feet	128
鳥血 Duck blood curd	88
<b>猪 PORK</b>	
美國黑豚豬梅肉卷 Kurobuta pork	238
肩王排骨 <i>顺</i> picy pork ribs	88
昏鹵肥腸 Marinated soy sauce pork intestine	88
每林午餐肉 uncheon meat	88
É LAMB	
丑西蘭羊肉片 liced New Zealand lamb	188
为蒙古羊肉卷 Mongolian lamb roll	168
が微辣 Mild が小辣 Spicy が中辣 Hot	
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 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% ser	

# 特色串串香(3串) SKEWERS (3 skewers)

SKLWLKS (5 skewers)	
火箭魷魚串 Squid skewer	50
原味嫩牛肉串 Marinated soy sauce beef	36
香菜嫩牛肉串 <i>顺</i> Hot and spicy beef skewer	36
小郡肝 Duck gizzard skewer	36
虎皮鳳爪串 Chicken feet skewer	36
手打丸(6粒) HANDMADE BALLS (6 pie	ces)
特色蝦滑丸 Shrimp balls, handmade a la minute	98
特色墨魚滑丸 Cuttlefish balls, handmade a la minute	98
手打鮮豬肉丸 Pork ball, handmade a la minute	88
手打鮮牛肉丸 Beef ball, handmade a la minute	88
쀘微辣 Mild <b>圳</b> 小辣 Spícy <b>圳</b> 中辣 Hot	

# 豆腐·鮮菇 TOFU AND MUSHROOM

# 豆腐 BEAN CURD 豆筋 Gluten bean curd 凍豆腐 Frozen bean curd 炸腐竹 Fried dried bean curd sticks 金鈴卷 Soybean roll

#### 鮮菇 MUSHROOM

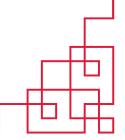
珍菌拼盤	98
Assorted mushroom platter	

# 鮮冬菇 45

Fresh mushroom



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58

48

48

45

# 時 蔬 VEGETABLES

竹笙 Bamboo Fungus	108
菜園拼盤 Seasonal vegetables platter	98
竹筍 Bamboo shoot	68
海帶結 Seaweed kelp knot	58
南瓜 Pumpkin	45
唐生菜 Chinese lettuce	45
娃娃菜 Baby cabbage	45
冬瓜片 Winter melon	45
5秒薯片 5 second potato sliced	45
<b>萵筍</b> Celtuce	45
白蘿蔔片 Turnip	45
香芋片 Taro	45
鮮淮山 Chinese yam	45

が微辣 Mild が小辣 Spicy が中辣 Hot

# 粉麵·餃子 NOODLES AND DUMPLINGS

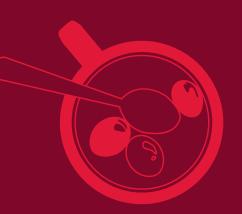
# 粉麵 NOODLES 武降寬苕粉 48 Flat sweet potato noodles 紅薯粉絲 48 Sweet potato vermicelli 烏冬麵 48 公仔麵 40 Instant noodles 手工餃子 HAND MADE DUMPLINGS (6粒, 6pieces) 鮮蝦雲吞 88 Shrimp wontons 香菇豬肉水餃 60 Mushroom and pork dumplings 豬肉白菜水餃 60 Pork and vegetables dumplings

# 火鍋·四川小吃 SICHUAN HOTPOT SNACKS

**食嘴小酥肉**Crispy pork stick

が微辣 Mild が小辣 Spicy が中辣 Hot

# 飲品 BEVERAGE







# 中國白酒 CHINESE WHITE WINE

每瓶/BOTTLE

	CHINESE WHILE WINE	母胞/BOTTLE
貴州茅臺飛天53度 Kwei Chow Moutai 53%		5,380
水井坊井臺裝52度 Shui Jing Fang Wellbay 52%		2,380
五糧液52度 Wu Liang Ye 52%		2,080
劍南春52度750毫升 Jian Nan Chun 52% 750ml		1,680
瀘州老窖7年特曲52度 Lu Zhou Lao Jiao 7YR 52%		780
古越龍山十年靑瓷陳年 Gu Yue Long Shan 10yr Hua		780
小郎酒45度100毫升 Xiao Lang Jiu 45% 100ml		98







# 

THE RESERVE	_		
加学		71	 
WAR	714		 

普娜礦泉水750毫升	78
Acqua Panna 750ml	

#### 氣泡水 SPARKLING

聖培	語雲氣泡礦泉水750毫升	78
San P	Pellegrino 750ml	







# 可樂/無糖可樂/雪碧/忌廉/芬達橙汁/梳打水

32

Coke / Coke No Suger / Sprite / Cream Soda / Orange Fanta / Soda Water

# 健康飲品 HEALTHY DRINK

#### 竹蔗茅根馬蹄水/王老吉涼茶/蘋果醋

38

Sugar Cane and Imperatae Drink / Wang Lao Ji Herbal Tea / Apple Vinegar

# 果 计 JUICE

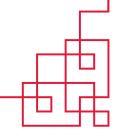
#### 鮮榨果汁 FRESH JUICE

#### 蘋果/橙/西瓜

60

Apple / Orange / Watermelon







# 檸檬茶 / 水 (熱/凍) Lemon Tea / Water (Hot/Cold) 檸檬蜜 (熱/凍) Honey with Lemon (Hot/Cold) 即磨咖啡 (熱/凍) Fresh brewed Coffee (Hot/Cold)

# 中國茶 CHINESE TEA

# 普洱/香片/鐵觀音/菊花

Pu'er / Jasmine / Tien Guan Yin / Chrysanthemum

38