

A N *d* A Z | MACAU

澳門安達仕酒店

客房送餐服务

EAT-IN MENU



早餐 BREAKFAST

供应时间: 上午6时至11时 | Serving Hours: 6:00AM - 11:00AM

西式早餐 WESTERN BREAKFAST

298

新鲜丹麦酥及面包篮, 各式果酱, 黄油及蜜糖
Basket of Freshly Baked Danish and Bread, Assorted Jam,
Butter and Honey

自选鲜榨果汁: 苹果 / 鲜橙 / 胡萝卜 / 西瓜
Choice of Freshly Squeezed Juice: Apple / Orange /
Carrot / Watermelon

时令鲜果拼盘
Seasonal Fresh Fruit Platter

鸡蛋 (自选烹调法) 配猪肉培根, 小西兰花, 西红柿及炸薯饼
Eggs of Your Choice with Bacon,
Broccoli, Tomato and Hash Brown

半熟蛋 / 炒蛋 / 全熟水煮蛋 / 太阳蛋
Over Easy / Scrambled Egg / Hard Boiled Egg / Sunny Side Up

或
Or

煎蛋卷, 自选配料: 芝士 / 火腿 / 西红柿 / 洋葱 / 泰椒 / 蘑菇
Omelet with Your Choice of: Grated Cheese / Ham /
Tomato / Onion / Chili / Mushrooms

自选热或冻饮: 鲜磨咖啡 / 低因咖啡 / 英式早餐茶 / 热或冻鲜奶
Choice of Hot or Cold Drink: Freshly Brewed Coffee / Decaffeinated
Coffee / English Breakfast Tea / Hot or Cold Milk

 招牌菜式。
Signature Dishes.

所有价目以澳门元计算并需另加10%服务费及5%旅游税。
All prices are in MOP and subject to a 10% service charge and a 5% tourism tax.

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Please inform the service team of any food allergy or dietary requirement prior to ordering.

中式早餐 CHINESE BREAKFAST

268

油条配热豆浆

Hot Soy Milk with Deep-fried Dough

自家制点心(虾饺, 烧卖, 叉烧包)

Homemade Dim Sum (Shrimp Dumpling, Pork Dumpling, Barbecued Pork Bun)

生滚白粥, 自选配料:

Congee with Your Choice of:

鱼片 / 鸡肉 / 牛肉 / 皮蛋瘦肉

Fish / Chicken / Beef / Pork and Century Egg

时蔬火腿炒面 / 鲜虾云吞面

Wok-fried Noodles with Vegetables and Ham / Shrimp Wonton Noodles

时令鲜果拼盘

Seasonal Fresh Fruit Platter

自选热茶: 绿茶 / 红茶

Choice of Hot Tea: Green / Black

健怡早餐 HEALTHY BREAKFAST

228

自选鲜榨果汁: 鲜橙 / 鲜橙胡萝卜 / 香瓜西芹 / 姜汁苹果

Choice of Freshly Squeezed Juice: Orange / Orange & Carrot / Melon & Celery / Apple & Ginger

时令鲜果拼盘

Seasonal Fresh Fruit Platter

自制坚果谷物脆配希腊酸奶


Homemade Granola with Greek Yogurt

牛油果蘑菇芦笋煎蛋白卷

Egg White Omelet with Asparagus, Mushrooms and Avocado

自选热或冻饮: 豆浆 / 杏仁奶 / 红茶 / 绿茶

Choice of Hot or Cold Drink: Soy Milk / Almond Milk / Black Tea / Green Tea

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午餐及晚餐自选餐牌 LUNCH AND DINNER À LA CARTE

供应时间: 上午11时至晚上11时 | Serving Hours: 11:00AM - 11:00PM

环球風味 INTERNATIONAL

- ◆ 安达仕安格斯汉堡配自制小黄瓜, 比利比利蛋黄酱
Andaz Angus Burger with Homemade Pickles,
Piri Piri Mayonnaise 298
- 凯撒沙拉 - 小宝石生菜, 意式烟肉脆, 半熟水煮蛋,
帕尔马森芝士碎, 腌鲱鱼, 脆面包粒 188
Caesar Salad - Baby Gem Lettuce, Crispy Pancetta,
Soft Boiled Egg, Parmesan Shaving, Marinated Anchovies,
Croutons
- ◆ 辣椒蒜蓉香菜炒虾 188
“Camarão ao Alinho” Garlic Prawns with Coriander,
Chili and Garlic
- ◆ 葡式白酒柠檬香菜煮蚬 168
“Bulhão Pato” Clams with White Wine, Lemon and Coriander
- 法式洋葱汤配艾蒙塔尔芝士 128
French Onion Soup Gratinated with Emmental Cheese
- ◆ 公司三明治 - 松露蛋黄酱, 油封鸡肉, 水煮鸡蛋, 火腿 228
Club Sandwich - Truffle Mayonnaise, Confit Chicken,
Boiled Egg, Pink Ham
- 肉酱意面 - 西红柿牛肉酱, 帕尔马森芝士 188
“Pasta alla Bolognese” - Minced Beef, Tomato Sauce,
Parmesan Cheese

以下餐点均配两款蔬菜及一款主菜

Below items are served with 2 vegetables and 1 side

- 安格斯西冷牛排(8安士) 438
Angus Sirloin (8oz)
- 香煎大西洋三文鱼柳(8安士) 288
Pan-fried Atlantic Salmon Fillet (8oz)
- 慢煮走地鸡胸肉 228
Slow-cooked Free-range Chicken Breast
- 自选两款蔬菜: 樱桃番茄 / 烤芦笋 / 蘑菇 / 小西兰花
Choice of 2 Vegetables: Cherry Tomato / Grilled Asparagus /
Mushrooms / Broccolini
- 自选一款主菜: 薯蓉 / 薯条 / 黄油炒饭 / 白饭
Choice of 1 Side: Mashed Potato / French Fries /
Butter Sautéed Rice / Plain Rice

◆ 招牌菜式。
Signature Dishes.

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土生美饌 MACANESE

澳门猪排包配秘制芥末酱 "Tchu Pa Pao" Macanese Pork Chop Bun with Signature Mustard Sauce	168
 澳门家常免治牛肉饭 "Minchee" Macanese Wok-fried Minced Beef, Potato and Sunny-side-up Egg with Rice	188
 非洲鸡配地瓜片 "African" Chicken with Sweet Potato Chips	268

地方荟萃 NEIGHBORHOOD

樱花虾海鲜炒饭 Chef's Homestyle Fried Rice with Sakura Shrimp	188
海南鸡饭 Hainanese Chicken, Pandan Infused Rice	228
港式咕噜肉 (配白饭) Sweet and Sour Pork (with Rice)	198
 港式咖喱牛腩饭 Hong Kong Style Curry Beef Brisket on Rice	148
姜蒜炒时令杂菜 Stir-fried Seasonal Vegetables with Ginger and Garlic	118
蟹肉玉米羹 Sweet Corn Soup with Crab	118
粤式炒牛肉河粉 Cantonese Stir-fried Beef Rice Noodles	148

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Signature Dishes.

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香辣之选 SPICY DELICACIES

麻香棒棒鸡 Spicy Cold Chicken with Peanut Sauce	138
蟹肉酸辣汤 Hot and Sour Soup with Crab Meat	118
担担面 Handmade Noodles with Minced Pork and Spicy Peanut Sauce	148

甜品精选 DESSERT

 巧克力软蛋糕配海盐焦糖 “Bolo Tépedo Chocolate” Chocolate Soft Cake with Sea Salt Caramel	128
葡式西多士配波特酒酱, 柠檬蛋黄酱及柑橘塔塔 “Fatia Dourada” Deep-fried Brioche with Port Wine Reduction, Lemon Curd and Citrus Tartare	118
焦糖牛奶布丁配覆盆子 “Leite Creme” Caramelized Milk Pudding with Raspberry	128
时令鲜果拼盘 Seasonal Fresh Fruit Platter	108

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Signature Dishes.

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安达仕侍酒师精选
ANDAZ SOMMELIER'S SELECTION

香槟及气泡酒
CHAMPAGNE & SPARKLING

	杯 GLASS	瓶 BOTTLE
Quinta de Soalheiro Espumante Bruto, Vinho Verde <i>Portugal</i>	88	400
Bisol, Jeio Prosecco di Valdobbiadene Superiore Brut <i>Veneto, Italy</i>	98	435
G. H. Mumm, Cordon Rouge Brut <i>Reims, France</i>	138	680
G.H. Mumm RSRV Cuvee 4.5 Brut <i>Reims, France</i>		888
Larmandier-Bernier 'Latitude' Blanc de Blancs Extra Brut <i>Blancs, France</i>		1,150
Veuve Clicquot Ponsardin Yellow Label Brut <i>Reims, France</i>		1,388
Veuve Clicquot Ponsardin Brut Rose <i>Reims, France</i>		1,588
Billecart Salmon, Rose Brut <i>La Marne, France</i>		1,688

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酒精浓度达2.1%以上。过量饮酒危害健康。禁止向未满十八岁人士销售或提供酒精饮料。
ABV 2.1% or above. Excessive drinking of alcoholic beverages is harmful to health.
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited.

粉红葡萄酒 ROSE WINE

	杯 GLASS	瓶 BOTTLE
Domaine de Triennes <i>Provence, France</i>	98	368
Mateus Aragones Rose <i>Portugal</i>		368
Chateau d'Esclans, Whispering Angel Rose <i>Provence, France (370 ml)</i>		298
Chateau d'Esclans, Whispering Angel Rose <i>Provence, France (1,500 ml)</i>		1,088

白葡萄酒 WHITE WINE

	杯 GLASS	瓶 BOTTLE
Passadouro Branco, Viosinho Blend <i>Douro, Portugal</i>	88	380
Quinta de Soalheiro Alvarinho, Vinho Verde <i>Portugal</i>	98	400
Churton Sauvignon Blanc <i>Marlborough, New Zealand</i>	108	500
Donnhoff Kreuznacher Krottenpfuhl Riesling Kabinett <i>Nahe, Germany</i>	128	630
Arinto dos Acores Branco, Arinto <i>Acores Island, Portugal</i>		620
Domaine Sigalas Assyrtiko <i>Santorini, Greece</i>		800
Schloss Gobelsburg Ried Renner Gruner Veltliner <i>Kamptal, Austria</i>		990
Domaine Leflaive Macon-Verze <i>Burgundy, France</i>		1,188

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红葡萄酒 RED WINE

	杯 GLASS	瓶 BOTTLE
Quinta da Touriga Chã, Puro <i>Douro, Portugal</i>	108	500
Grace Vineyard Tasya's Reserve Marselan <i>Shanxi, China</i>	138	650
Casal Sta Maria, Pinot Noir Colares <i>Lisboa, Portugal</i>	148	730
John Duval Wines Entity Shiraz <i>Barossa Valley, Australia</i>	158	780
Casa da Passarella Abanico Reserva <i>Dao, Portugal</i>		400
Bodegas Muga Reserva <i>Rioja, Spain</i>		680
Kanonkop Estate Pinotage <i>Stellenbosch, South Africa</i>		860
Katnook Estate Amara Vineyard Cabernet Sauvignon <i>Coonawarra, Australia</i>		1060

甜酒 DESSERT WINE

	杯 GLASS	瓶 BOTTLE
Jose Maria da Fonseca 'Alambre' Moscatel Roxo de Setubal <i>Portugal</i>	68	350
Jose Maria da Fonseca Alambre 20 Anos Moscatel de Setubal <i>Portugal</i>	78	398

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啤酒 BEER

	瓶 BOTTLE
澳门啤酒 Macau Beer	58
喜力 Heineken	58
青岛 Tsingtao	58
朝日 Asahi	58

鲜榨果汁 FRESH JUICE

	杯 GLASS
苹果汁 Apple Juice	58
鲜橙汁 Orange Juice	58
西瓜汁 Watermelon Juice	58

瓶装果汁 BOTTLED JUICE

	杯 GLASS
西红柿汁 Tomato Juice	48
蔓越莓汁 Cranberry Juice	48

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汽水 SOFT DRINK

可口可乐/零度可乐/雪碧 Coca Cola /Coke Zero/Sprite	45
芬味树: 汤力水/苏打水/干姜水 Fever-Tree: Tonic Water / Soda Water / Ginger Ale	50
红牛 Red Bull	55

矿泉水 MINERAL WATER

依云矿泉水 Evian (500 ml)	58
巴黎气泡矿泉水 Perrier (330 ml)	58
普娜矿泉水 Acqua Panna (750ml)	68
圣沛黎洛气泡矿泉水 San Pellegrino (750ml)	68

咖啡 COFFEE

咖啡 /特浓咖啡/双份特浓咖啡 Coffee / Espresso / Double Espresso	50
意大利泡沫咖啡 /牛奶咖啡 Cappuccino / Latte	60

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茶
TEA

伯爵茶 Earl Grey	68
茉莉花茶 Jasmine	68
洋甘菊 Chamomile	68
英式早餐茶 English Breakfast	68

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宵夜菜单

NIGHT
SUPPER MENU

宵夜菜单 NIGHT SUPPER MENU

供应时间:晚上11时01分至凌晨5时59分 | Serving Hours: 11:01PM - 5:59AM

环球風味 INTERNATIONAL

- ◆ 安达仕安格斯汉堡配自制小黄瓜, 比利比利蛋黄酱 298
Andaz Angus Burger with Homemade Pickles,
Piri Piri Mayonnaise
- 凯撒沙拉 - 小宝石生菜, 意式烟肉脆, 半熟水煮蛋, 帕尔马森芝士碎, 腌鳀鱼, 脆面包粒 188
Caesar Salad - Baby Gem Lettuce, Crispy Pancetta,
Soft Boiled Egg, Parmesan Shaving,
Marinated Anchovies, Croutons
- ◆ 法式洋葱汤配艾蒙塔尔芝士 128
French Onion Soup Gratinated with Emmental Cheese
- ◆ 公司三明治 - 松露蛋黄酱, 油封鸡肉, 水煮鸡蛋, 火腿 228
Club Sandwich - Truffle Mayonnaise, Confit Chicken,
Boiled Egg, Pink Ham
- 肉酱意面 - 西红柿牛肉酱, 帕尔马森芝士 188
"Pasta alla Bolognese" Minced Beef,
Tomato Sauce, Parmesan Cheese

以下餐点均配两款蔬菜及一款主菜
Below items are served with 2 vegetables and 1 side

- 安格斯西冷牛排(8安士) 438
Angus Sirloin (8oz)
- 香煎大西洋三文鱼柳(8安士) 288
Pan-fried Atlantic Salmon Fillet (8oz)
- 慢煮走地鸡胸肉 228
Slow-cooked Free-range Chicken Breast
- 自选两款蔬菜: 樱桃番茄 / 烤芦笋 / 蘑菇 / 小西兰花
Choice of 2 Vegetables: Cherry Tomato / Grilled Asparagus /
Mushrooms / Broccolini
- 自选一款主菜: 薯蓉 / 薯条 / 黄油炒饭 / 白饭
Choice of 1 Side: Mashed Potato / French Fries /
Butter Sautéed Rice / Plain Rice

◆ 招牌菜式。
Signature Dishes.

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土生美饌
MACANESE

澳门猪排包配秘制芥末酱 168
“Tchu Pa Pao” Macanese Pork Chop Bun with
Signature Mustard Sauce

地方荟萃
NEIGHBORHOOD

樱花虾海鲜炒饭 188
Chef's Homestyle Fried Rice with Sakura Shrimp

海南鸡饭 228
Hainanese Chicken, Pandan Infused Rice

 姜蒜炒时令杂菜 118
Stir-fried Seasonal Vegetables with Ginger and Garlic

蟹肉玉米羹 118
Sweet Corn Soup with Crab

粤式炒牛肉河粉 148
Cantonese Stir-fried Beef Rice Noodles

香辣之选
SPICY DELICACIES

麻香棒棒鸡 138
Spicy Cold Chicken with Peanut Sauce

蟹肉酸辣汤 118
Hot and Sour Soup with Crab Meat

担担面 148
Handmade Noodles with Minced Pork and Spicy Peanut Sauce

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Signature Dishes.

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甜品精选 DESSERT

葡式西多士配波特酒酱, 柠檬蛋黄酱及柑橘塔塔 “Fatia Dourada” Deep-fried Brioche with Port Wine Reduction, Lemon Curd and Citrus Tartare	118
焦糖牛奶布丁配覆盆子 “Leite Creme” Caramelized Milk Pudding with Raspberry	128
时令鲜果拼盘 Seasonal Fresh Fruit Platter	108



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Signature Dishes.

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