

早餐
Breakfast

午餐及晚餐
Lunch & Dinner

饮品
Beverage

宵夜
Supper

A N *d* A Z | MACAU

客房送餐服务 EAT-IN MENU



早餐套餐
BREAKFAST SET

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

两个走地鸡蛋 (自选烹调法) 配猪肉培根, 小西兰花, 西红柿及炸薯饼
Two Free Range Eggs of Your Choice with Bacon,
Broccolini, Tomato and Hash Brown

太阳蛋 / 双面煎蛋 / 水煮嫩蛋 / 全熟水煮蛋 / 炒蛋
Sunny Side Up / Over Easy / Poached / Hard Boiled / Scrambled

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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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 / 鲜虾云吞汤面

Wok-fried Noodles with Vegetables and Ham /

Shrimp Wonton Soup 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 / 蜜瓜青瓜薄荷 / 姜汁苹果

Choice of Freshly Squeezed Juice: Orange / Orange & Carrot /

Melon, Cucumber & Mint / 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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早餐自选餐牌
BREAKFAST À LA CARTE

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

西式佳肴
WESTERN FAVOURITES

烘焙糕点

From our Bakery

精选烘焙糕点伴牛油及有机果酱 98
(杂锦丹麦酥, 牛角包, 白吐司及全麦吐司)
Pastry Selection with Butter and Organic Jam
(Assorted Danish, Croissant, White Toast and Whole Wheat Toast)

麦皮 / 谷物 / 奶酪

Cereal / Grains / Yoghurt

自选谷物: 粟米片 / 朱古力脆片 / 水果燕麦片 / 脆米 98
Choice of Cereal: Corn Flakes / Coco Pops / Fruit Oatsy /
Rice Krispies
配自选奶类: 脱脂奶 / 全脂奶 / 杏仁奶 / 豆奶
with Choice of Milk: Skimmed Milk / Full Fat Milk /
Almond Milk / Soy Milk

希腊奶酪配红色水果, 果酱及自制坚果谷物脆 98
Greek Yoghurt with Red Fruits, Jam and Homemade Granola

自制杂锦果干麦片, 杂莓及蜂蜜 98
Homemade Bircher Muesli, Mixed Berries and Honey

走地鸡蛋

Free Range Eggs

配猪肉培根, 小西兰花, 西红柿及炸薯饼
served with Bacon, Broccolini, Tomato and Hash Brown
两个走地鸡蛋, 自选烹调法: 168
太阳蛋 / 双面煎蛋 / 水煮嫩蛋 / 全熟水煮蛋 / 炒蛋
Two Free Range Eggs of Your Choice:
Sunny Side Up / Over Easy / Poached / Hard Boiled / Scrambled

煎蛋卷或煎蛋白卷 188
Omelet or Egg White Omelet

自选配料: 芝士 / 火腿 / 西红柿 / 洋葱 / 泰椒 / 蘑菇 / 猪肉培根 / 烟熏鲑鱼
Choice of: Grated Cheese / Ham / Tomato / Onion / Chili /
Mushrooms / Bacon / Smoked Salmon

皇家班尼迪克蛋配荷兰酱 228
Royale Eggs Benedict with Hollandaise Sauce



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Signature Dishes.

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港式风味
CANTONESE FAVOURITES

生滚白粥, 自选配料：鱼片 / 鸡肉 / 牛肉 / 猪肉 Congee with Your Choice of: Fish / Chicken / Beef / Pork	138
额外添加佐料： Addition of Each Condiments:	18 /每款 Per Item
咸蛋/皮蛋/炸花生/腌菜/酸橄榄/油条 Salted Egg / Century Egg / Fried Peanut / Preserved Vegetables / Pickled Olives / Deep-fried Dough	
鮮虾云吞汤面 Shrimp Wonton Soup Noodles	98
时蔬火腿炒面 Wok-fried Noodles with Vegetables and Ham	98
油条配热豆浆 Hot Soy Milk with Deep-fried Dough	78
一盅三件自家制点心 (虾饺, 猪肉饺, 素饺) Assorted Homemade Dim Sum (Shrimp dumpling, Pork dumpling, Vegetable dumpling)	98



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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

环球风味 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 Caesar Salad - Baby Gem Lettuce, Crispy Pancetta, Soft Boiled Egg, Parmesan Shaving, Marinated Anchovies, Croutons	188
◆ 辣椒蒜蓉香菜炒虾 “Camarão ao Alinho” Garlic Prawns with Coriander, Chili and Garlic	188
◆ 葡式白酒柠檬香菜煮蚬 “Bulhão Pato” Clams with White Wine, Lemon and Coriander	168
法式洋葱汤配艾蒙塔尔芝士 French Onion Soup Gratinated with Emmental Cheese	128
公司三明治 - 松露蛋黄酱, 油封鸡肉, 水煮鸡蛋, 火腿 Club Sandwich - Truffle Mayonnaise, Confit Chicken, Boiled Egg, Pink Ham	228
肉酱意面 - 西红柿牛肉酱, 帕尔马森芝士 “Pasta alla Bolognese” Spaghetti with Minced Beef, Tomato Sauce and Parmesan Cheese	188
青酱通心粉 - 松子香菜青酱 “Pene al Pesto” Penne with Coriander Pesto	168

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) Angus Sirloin (8oz)	438
香煎大西洋三文鱼柳(8安士) Pan-fried Atlantic Salmon Fillet (8oz)	288
慢煮走地鸡胸肉 Slow-cooked Free-range Chicken Breast	228
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 / 米饭 Choice of 1 Side: Mashed Potato / French Fries / Butter Sautéed Rice / Steamed Rice	



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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

蟹肉玉米羹 Sweet Corn Soup with Crab	118
秘制脆皮大虾 Crispy Sweet and Sour Prawn with Sesame	228
砂窝香茅焗龙趸斑 Pot-braised Garoupa with Lemongrass	498
海南鸡饭 Hainanese Chicken, Pandan Infused Rice	228
樱花虾海鲜炒饭 Chef's Homestyle Fried Rice with Sakura Shrimp	188
港式咕嚕肉 Sweet and Sour Pork	198
◆ 港式咖喱牛腩饭 Hong Kong Style Curry Beef Brisket on Rice	148
粤式炒牛肉河粉 Cantonese Stir-fried Beef Rice Noodles	148
罗勒黑椒牛肉粒 Wok-fried Beef with Basil and Garlic	268
姜蒜炒时令杂菜 Stir-fried Seasonal Vegetables with Ginger and Garlic	118
米饭 Steamed Rice	38



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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
飘香辣子滩羊肉 Sichuan Spicy Lamb with Cumin	228
传统麻婆豆腐 Traditional Mapo Tofu	168

甜品精选
DESSERT

 巧克力软蛋糕配海盐焦糖 “Bolo Tépidio 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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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>	108	435
G. H. Mumm, Cordon Rouge Brut <i>Reims, France</i>	140	680
G.H. Mumm RSRV Cuvee 4.5 Brut <i>Reims, France</i>		880
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>		1,950

粉红葡萄酒
ROSE WINE

	杯 GLASS	瓶 BOTTLE
Chateau d'Esclans, Whispering Angel Rose <i>Provence, France</i>	158	298
Domaine de Triennes <i>Provence, France</i>		368
Mateus Aragones Rose <i>Portugal</i>		368

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酒精浓度达2.1%以上。过量饮酒危害健康。禁止向未滿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.

白葡萄酒

WHITE WINE

	杯 GLASS	瓶 BOTTLE
Passadouro Branco, Viosinho Blend Douro, Portugal	88	350
Quinta de Soalheiro Alvarinho, Vinho Verde Portugal	105	400
Churton Sauvignon Blanc Marlborough, New Zealand	130	500
Donnhoff Kreuznacher Krotenpfuhl Riesling Kabinett Nahe, Germany	138	630
Jim Barry Watervale Riesling Clare Valley, Australia		420
Casa da Passarella, O Oenologo Encruzado Dao, Portugal		550
Arinto dos Acores Branco, Arinto Acores Island, Portugal		620
Domaine Sigalas Assyrtiko Santorini, Greece		800
William Fevre Vaillons Chablis 1er Cru, France		980
Schloss Gobelsburg Ried Renner Gruner Veltliner Kamptal, Austria		990
Domaine Leflaive Macon-Verze Burgundy, France		1,180
Vincent Girardin Les Murgers des Dents de Chien Saint-Aubin 1er Cru, France		1,488
Vincent Girardin Puligny-Montrachet Vieilles Vignes Cote de Beaune, France		1,888
Antoine Jobard Meursault-Poruzots Burgundy, France		2,600
Nicolas Joly, Clos de la Coulee de Serrant Loire, France		3,400

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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
Fei Tswei Reserve Marselan <i>Ningxia, China</i>	138	680
Casal Sta Maria, Pinot Noir Colares <i>Lisboa, Portugal</i>	148	730
John Duval Wines Entity Shiraz <i>Barossa Valley, Australia</i>	200	780
Casa da Passarella Abanico Reserva <i>Dao, Portugal</i>		400
Fei Tswei Reserve Merlot <i>Ningxia, China</i>		560
Fei Tswei Cellared Cabernet Sauvignon <i>Ningxia, China</i>		580
Fei Tswei Reserve Syrah <i>Ningxia, China</i>		680
Bodegas Muga Reserva <i>Rioja, Spain</i>		688
Kanonkop Estate Pinotage <i>Stellenbosch, South Africa</i>		860
Lamborn Family Vineyards Zinfandel <i>Howell Mountain, USA</i>		1,480
Chateau Talbot <i>Saint-Julien, France</i>		2,080
Rotem & Mounir Saouma Chateauneuf-du-Pape 'Arioso' <i>Howell Mountain, USA</i>		3,188
M. Chapoutier, Le Meal, Hermitage <i>Rhone, France</i>		3,800
Meo-Camuzet Les Feusselottes <i>Chambolle-Musigny 1er Cru, France</i>		3,880

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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。
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甜酒
DESSERT WINE

	杯 GLASS	瓶 BOTTLE
Jose Maria da Fonseca 'Alambre' Moscatel Roxo de Setubal <i>Portugal</i>	68	380
Jose Maria da Fonseca Alambre 20 Anos Moscatel de Setubal <i>Portugal</i>	78	750

啤酒
BEER

	瓶 BOTTLE
澳门趣眼精酿淡色艾尔 Funny Eye Macau Local IPA	68
澳门啤酒 Macau Beer	58
超级博克 Super Bock	58
喜力 Heineken	58
朝日 Asahi	58
青岛 Tsingtao	58
青岛 (无酒精) Tsingtao (Alcohol Free)	58

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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
健康果汁 Detox Juice	68

瓶装果汁
BOTTLED JUICE

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

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

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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

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

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 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 Caesar Salad - Baby Gem Lettuce, Crispy Pancetta, Soft Boiled Egg, Parmesan Shaving, Marinated Anchovies, Croutons	188
法式洋葱汤配艾蒙塔尔芝士 French Onion Soup Gratinated with Emmental Cheese	128
公司三明治 — 松露蛋黄酱, 油封鸡肉, 水煮鸡蛋, 火腿 Club Sandwich - Truffle Mayonnaise, Confit Chicken, Boiled Egg, Pink Ham	228
肉酱意面 - 西红柿牛肉酱, 帕尔马森芝士 “Pasta alla Bolognese” Spaghetti with Minced Beef, Tomato Sauce and Parmesan Cheese	188
青酱通心粉 - 松子香菜青酱 “Pene al Pesto” Penne with Coriander Pesto	188

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) Angus Sirloin (8oz)	438
香煎大西洋三文鱼柳(8安士) Pan-fried Atlantic Salmon Fillet (8oz)	288
慢煮走地鸡胸肉 Slow-cooked Free-range Chicken Breast	228

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 / 米饭
Choice of 1 Side: Mashed Potato / French Fries /
Butter Sautéed Rice / Steamed Rice



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.

如对任何食物有过敏反应, 请于点餐前通知服务团队。
Please inform the service team of any food allergy or dietary requirement prior to ordering.

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

蟹肉玉米羹 118
Sweet Corn Soup with Crab

秘制脆皮大虾 228
Crispy Sweet and Sour Prawn with Sesame

砂窝香茅焗龙趸斑 498
Pot-braised Garoupa with Lemongrass

海南鸡饭 228
Hainanese Chicken, Pandan Infused Rice

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

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

罗勒黑椒牛肉粒 268
Wok-fried Beef with Basil and Garlic

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

米饭 38
Steamed Rice



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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
飘香辣子滩羊肉 Sichuan Spicy Lamb with Cumin	228
传统麻婆豆腐 Traditional Mapo Tofu	168

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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