laurel

丹桂軒

LAUREL®

RESTAURANT

崇尚自然·追求真味

NATURAL & REAL TASTE IS
THE ART OF LIVING

*圖片僅供參考

·開胃頭盤 APPETIZER

澳洲龍蝦刺身 時價
Fresh Australian Lobster Sashimi

金槍魚刺身 MOP 468/半份
Tuna Sashimi

澳洲凍鮑三文魚拼花螺 MOP 2,680
Cold Australia Abalone with Salmon and Snail

加拿大象拔蚌（刺身或雞湯灼） 時價
Fresh Geoduck

潮式大凍蟹 時價
Fresh Crab in "Chaozhou" Style (Cold Plate)

大連鮑三文魚花螺芥蘭拼盤 MOP 1,088
Abalone, Salmon, Snail and Mustard Green Platter

金槍魚三文魚拼清酒凍鵝肝 MOP 988/例
Tuna, Salmon & Goose's Liver with Sake Platter

三文魚刺身 MOP 338/份
MOP 168/半份
Salmon Sashimi

伊比利亞黑毛豬火腿 MOP 388
Iberia Ham

美國大響螺(建議做法:堂灼、醬爆) 時價
American Conch

燒椒鮑魚仔 MOP 168
Abalone with Pepper

4年鹵水澄海老鵝頭 MOP 698/半隻, MOP 1,380/隻
6年鹵水澄海老鵝頭 MOP 1,198/半隻, MOP 2,380/隻
Boiled Goose's Head with Soya Sauce

拆骨澄海鹵水老鵝掌 MOP 298/隻
Boiled Boneless Goose's Web with Soya Sauce

清酒凍鵝肝 Goose's Liver with Sake MOP 338/份, MOP 68/件

玫瑰山楂鵝肝 Cold Dressed Goose Liver with Hawthorn Flavour MOP 128

牛油果生菜沙拉 Avocado and Lettuce Salad	MOP 108
香辣拌鴨舌 Duck Tongue with Spicy Sauce	MOP 118
松花口水雞 Chicken with Preserved Egg in Spicy Sauce	MOP 98
泡椒鳳爪 Chicken Feet with Salty Red Pepper	MOP 98

圖片僅供參考 Photo Just for Reference Only | 另收茶位費，10%服務費 10% Service Charge
澳門幣定價，港幣通用 Price in MOP, HKD Accepted

·位上湯羹 SOUP

冬蟲草燉水鴨湯 MOP488/位
Double-boiled Garganey with Cordyceps Soup

羊肚菌花膠燉螺頭湯 MOP288/位
Double-boiled Conch with Fish Maw & Mushroom Soup

迷你佛跳墻 MOP568/位
Mini Double-boiled Abalone with Shark's Fin & Fish Maw in Broth

養生鮑魚遼參湯 MOP238/位
Double-boiled Abalone with Sea-cucumber Soup

菌皇乳鴿湯 (4位用) MOP368/例
Double-boiled Pigeon and Fungus Soup

西洋參石斛燉老雞湯 MOP 98/位
Double-boiled Chicken with American Ginseng and Chinese Herbs Soup

鮮蟹肉粟米羹 MOP 88/位
Fresh Crab Meat with Sweet-corn Soup

菜膽清燉三寶湯 MOP 108/位
Double-boiled Conpoy with Black Mushroom and Vegetable Soup

松茸菌燉雞湯 MOP 88/位
Double-boiled Chicken and Fungus Soup

鮮人參花膠雞湯 Double-boiled Chicken with Fish Maw and Ginseng Soup	MOP 288/位
海皇豆腐羹 Boiled Seafood and Bean-curd Soup	MOP 78/位
西湖牛肉羹 Minced Beef and Egg-white Soup	MOP 68/位

·廚師精選 CHEF'S SPECIAL

美極煎大花蝦 MOP 368
Pan-fried Shrimp with Maggie Sauce

湛江沙薑扇雞 MOP 138/份, MOP 268/半隻
Braised Chicken with Ginger

酥炸獅頭魚 (3條) MOP 268
Deep-fried Lion Head Croaker

檸檬酸菜魚 MOP 438
Boiled Fish with Pickled Cabbage and Lemon Sauce

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·招牌推薦 SIGNATURE RECOMMENDED

北京片皮鴨 (二食) MOP468/隻
Roasted Peking Duck (Sliced, 2 Courses)

椒鹽泰國瀨尿蝦 時價
Deep-fried Mantis Shrimp with Salt and Pepper

川芎白芷魚頭窩 MOP 338
Fresh Fish Head with Chinese Herbs Soup

超級美國牛肋排 MOP 298
Grilled Prime Rib

脆皮燒乳鴿 MOP 98/隻
Deep-fried Crispy Pigeon

丹桂豬手煲 MOP 28/件, MOP 198/例
"Laurel" Pig's Knuckles in Pot

火焰醉翁蝦 時價
Drunken Prawns Flambe

濃湯雞煲翅
Shark's Fin Soup with Chicken, Murex and Ham
MOP 298/位(75g)，MOP 1,788/4-6位用 (450g)
MOP 3,388/10-12位用 (900g)

勁蒜粉絲肉蟹煲 MOP 438
Braised Crab with Vermicelli and Garlic in Pot

丹桂玉環雞 MOP 168/半隻, MOP 328/隻
Cold Steamed Chicken with Spring Onion & Ginger

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·廚師推薦 CHEF’S RECOMMENDED

鮮花椒龍騰蒸東星斑 時價
Steamed Garoupa with Black Fungus in Spicy Sauce

鮮百合炒澳洲帶子 MOP 288
Stir-fried Scallop with Lily

魚籽醬拿破崙片皮鴨 MOP428
Mille-Feuille Style Sliced Peking Duck with Caviar

豉椒炒蘇格蘭聖子皇 時價
Stir-fried Solen with Pepper and Black Bean Sauce

香煎A5日本和牛粒 MOP1,380
Pan-fried Cubed A5 Wagyu

香煎A5日本和牛扒 MOP538/位
Pan-fried A5 Wagyu

菌皇肉餅蒸松葉蟹 MOP1,388/隻
Steamed Minced Meat with Snow Crab and Fungus

藤椒蔥香肥牛粒 Stir-fried Cubed Beef with Rattan Pepper & Spring Onion	MOP 288
五指毛桃鹽焗雞 Salt-Baked Chicken with Ficus Hirta	MOP 198/半隻，MOP 388/隻
白切沙薑豬肚 Braised Pig's Stomach with Ginger	MOP238
金湯羊肚菌燴花膠筒 Braised Fish Maw with Morel in Pumpkin Soup	MOP 388
香煎手工墨魚餅 Pan-fried Cuttlefish Cake	MOP 198
菠蘿咕嚕肉 Stir-fried Pork with Pineapple in Sweet & Sour Sauce	MOP 148
法式煎鵝肝 Pan-fried Goose's Liver in "French" Style	MOP 198/位
鮑魚燜豬手 Braised Pig's Knuckles with Abalone	MOP 188/位

蜜汁半肥瘦叉燒 MOP168
B.B.Q.Pork

鹵水獅頭鵝拼盤 MOP368
Braised Goose Meat Platter

潮蓮靚燒鵝 MOP188/例
Roasted Goose

粵式燒味拼盤 MOP268
B.B.Q. Platter

脆皮蒜香雞 MOP188/半隻, MOP338/隻
Deep-fried Crispy Chicken with Garlic Sauce

澳門碳烤燒肉 MOP 188
Deep-fried Crispy Pork Flank

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· 海味珍品 DRIED SEAFOOD

鮑汁扣澳洲溏心乾鮑 (12頭) MOP2,380/位
Braised Abalone with Abalone Sauce (16頭) MOP980/位

鮑汁扣原隻16頭南非極品乾鮑 MOP880/位
Braised South Africa Abalone with Abalone Sauce

鮑汁燴金鉤鮑翅 MOP368/位
Braised Shark's Fin with Abalone Sauce

原隻12頭南非乾鮑扣波蘭鵝掌 MOP698/位
Braised South Africa Abalone, Poland Goose's Web with Abalone Sauce

鮑汁波蘭鵝掌扣60頭關東參 MOP388/位
Braised Poland Goose's Web and Kanto Sea-cucumber with Abalone Sauce

紅燒官燕 (每位75g) MOP 538/位
Braised Bird-nest

鮑汁巴西花膠皇扣關東遼參 時價
Braised Sea-cucumber & Fish Maw with Abalone Sauce

紅燒大鮑翅 (每位75g) MOP 598/位
Braised Shark's Fin Soup

濃湯花膠雞鍋 (4至6位用) MOP 1,888
Boiled Chicken, Fish Maw in Superior Soup

鮮蟹肉蟹黃燴鮑翅	Braised Shark's Fin with Crab Meat and Yolk	(每位75g) MOP 698/位
火熗翅	Double-boiled Shark's Fin Soup with Salty Pig's Elbow	(提前一天預訂) 時價
紅燒竹笙海皇翅	Shark's Fin Soup with Bamboo Fungus and Seafood	(每位75g) MOP 298/位
金湯野米燴花膠皇	Braised Jumbo Fish Maw with Wild Rice in Pumpkin Soup	MOP 538/位
鮑汁扣20頭南非吉品鮑拼波蘭鵝掌	Braised South Africa Abalone, Poland Goose's Web with Abalone Sauce	MOP 698/位
鮑汁扣6頭南非大網鮑	Braised Abalone with Abalone Sauce	MOP 1,380/位

桂花炒魚翅 (100g) MOP 798
Stir-fried Shark's Fin with Dried Egg

金湯燕麥扣60頭關東參 MOP 328/位
Braised Kanto Sea-cucumber with Cereal in Pumpkin Soup

濃湯雞煲大鮑翅 (每位75g) MOP 598/位
Shark's Fin Soup with Chicken, Murex and Ham

高湯海虎翅 (每位75g) MOP 888/位
Braised Shark's Fin with Superior Soup

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· 海禽美饌 SEAFOOD & POULTRY

金銀蒜粉絲蒸聖子皇 時價
Steamed Solen with Mashed Garlic and Vermicelli

避風塘炒肉蟹 MOP 438
Deep-fried Crab with Garlic and Red Pepper

芝士伊麵焗大蝦 MOP 298/半份, MOP 588/份
Stewed Fresh Shrimp with E-fu Noodles and Cheese

咖喱牛筋腩煲 MOP 208
Braised Beef Stringy in Curry Sauce

蒜茸粉絲蒸阿拉斯加蟹 時價
Steamed Alaska King Crab with Mashed Garlic and Vermicelli

薑蔥茸蒸黃腳立魚 (3條) MOP 398
Steamed Yellow-finned Seabream with
Ginger & Spring Onion

鹽油蒸馬來西亞忘不了魚 時價
Steamed Empurau with Salt and Oil

川香煮花螺 MOP 278
Boilded Snail with Spicy Sauce

薑蔥胡椒油焗肉蟹 Baked Crab with Spring Onion and Ginger in Pepper	MOP438
豉油皇煎豆腐 Pan-fried Bean-curd with Soya Sauce	MOP98
清湯蘿蔔牛腩 Boiled Beef Brisket and Turnip with Clear Soup	MOP188
鮮百合蒸板栗南瓜 Steamed Lily Buds and Pumpkin	MOP128
一口海苔脆豆腐 Deep-fried Bean-curd with Seaweed	MOP108
豉油皇大吊桶 Braised Squid with Soya Sauce	MOP218

孜然田雞腿 MOP 238
Deep-fried Frog's Leg with Herbs

鮮蘆筍百花釀羊肚菌 MOP328
Stir-fried Morel Stuffed with Shrimp Paste and Asparagus

石鍋海參麻婆豆腐 MOP288
Fried Cubed Bean-curd, Sea Cucumber & Minced Meat with Spicy Sauce in Stone Pot

水煮星斑球 時價
Boiled Sliced Garoupa with Dried Red Pepper in Spicy Soup

杏香鍋貼小棠菜 MOP238
Pan-fried Cabbage Mixed with Minced Shrimp and Almond

精品毛血旺 MOP198
Boiled Pig's Blood and Haslet with Red Pepper Soup

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上湯芝士焗澳洲龍蝦 Baked Lobster with Cheese and Superior Soup	時價
金湯燴澳洲龍蝦 Boiled Lobster in Pumpkin Soup	時價
夏果蘭遠肥牛粒 Stir-fried Cubed Beef with Mustard Green and Nuts	MOP 268
小炒黃牛肉 Stir-fried Beef with Spicy Sauce	MOP 188
丹桂小炒皇 Stir-fried Chinese Kale with Preserved Meat, Salted Fish & Mixed Mushroom	MOP 188
樟樹港辣椒小炒肉 Stir-fried Pork with Spicy Sauce	MOP 168
魚湯大芥菜 Boiled Green Mustard with Fresh Fish Soup	MOP 108
薑蔥炒海螺片 Stir-fried Murex with Spring Onion and Ginger	MOP 328

薑蔥茸砂鍋啫焗筍殼 時價

Baked Marbled Sand Goby with Ginger & Spring Onion

香茅咖喱大肉蟹 MOP 438

Braised Crab in Curry Sauce

韭香浸桂魚 MOP 388
Boiled Mandarin Fish with Chives in Soup

鮮藤椒大花蝦 MOP 368
Stir-fried Shrimp with Rattan Pepper

·精美小菜 DELICIOUS DISHES

蒜香排骨仔 MOP 198
Deep-fried Spare-rib with Garlic Sauce

酸湯浸肥牛 MOP 288
Boiled Sliced Beef with Sour & Spicy Soup

鮮粟米粒扒蝦球 MOP 248
Braised Fresh Shrimp Ball with Sweet-corn Sauce

七彩炒百合 MOP 128
Stir-fried Lily Buds with Mixed Vegetables

香芹雲耳炒鮮淮山 MOP 118
Stir-fried Fresh Chinese Yam Rhizoma
with Black Fungus & Celery

椰汁香芋南瓜煲 MOP 98
Braised Pumpkin & Taro with Coconut Cream in Pot

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· 主食 STAPLE FOOD

生滾肉蟹鮮蝦粥(配油條) (4位用) MOP488
Congee with Crab & Fresh Shrimp
(with Deep-fried Twisted Cruller)

王子炒飯 MOP128
Fried Rice with Shrimp, Dried Scallop, Cubed
Pork Flank, Mushroom & Egg-white

波士頓龍蝦松露紅米炒飯 MOP418
Fried Red Rice with Lobster and Black Truffle

瑤柱金菇肥牛伊麵 MOP168
Braised E-fu Noodles with Dried Scallop,
Beef and Needle Mushroom

肥牛過橋米線 MOP268
Rice-noodles with Sliced Beef in Soup

至尊食神炒飯	Fried Rice with Sea-cucumber and Shrimp	MOP238
和牛松菌皇野米炒飯	Fried Wild Rice with Wagyu and Fungus	MOP238
瑤柱蛋白炒飯	Fried Rice with Egg-white and Dried Scallop	MOP128
黑松露蝦球燴伊麵	Stewed Shrimp Ball with E-fu Noodles and Black Truffle	MOP238
星洲炒米粉	Fried Rice-noodles with Seafood in "Singapore" Style	MOP128
香煎鮮蝦韭菜餅	Pan-fried Cake with Shrimp and Chives	MOP108

東北肉夾餅 "North-East" Puff Patties	MOP 98
香煎蔥油餅 Pan-fried Onion Cake	MOP 68
紫薯甜薄撐 Chinese Pan Cake with Purple Potato	MOP 78/半打
香煎鮮蝦韮菜餃 Pan-fried Dumpling Stuffed with Shrimp and Leek	MOP 68/半打
生煎菜肉包 Pan-fried Bun Stuffed with Minced Meat and Vegetable	MOP 80/半打，MOP 158/打

·精美甜品 DESSERT

印尼官燕(冰花燉、杏汁燉或紅燒) MOP 538/位
Double-boiled Sweetened Bird-nest (每位75g)

夏威夷木瓜燉官燕 MOP 288/位
Double-boiled Papaya with Bird-nest (每位38g)

牛油果燕窩甘露 MOP 188/位
Sweetened Bird-nest with Avocado

杏汁燉木瓜 MOP 88/位
Double-boiled Papaya with Almond Cream

椰皇鮮奶燉官燕 Sweetened Bird-nest with Milk and Coconut	(38g) MOP 288/位
椰皇燉鮮奶 Double-boiled Fresh Milk in Coconut	MOP 78/位
蛋白杏仁茶 Sweetened Egg-white and Almond Cream	MOP 58/位
紅豆沙湯圓 Sweetened Red Bean Paste with Glutinous Rice Dumplings	MOP 33/位
楊枝甘露 Syrups with Sago and Grape Fruit	MOP 45/位
鮮芒果布丁 Chilled Mango Pudding	MOP 45/位
涼粉雙雪球 Two Flavours Ice Cream with Herbal Jelly	MOP 68/份
燕窩綠豆糕 Sweetened Green Bean and Bird-nest Cake	MOP 68/份
葡式蛋撻(現焗約20分鐘) Portuguese Egg Tart (Baked about 20 minutes)	MOP 80/半打

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丹桂軒飲食集團

丹桂軒於 1995 年進入國內市場，是一家以經營粵菜為主的餐廳，憑著「挑戰自我，精益求精」的企業精神，「崇尚自然，追求真味」的理念，不僅打響了自己的品牌，目前在深圳、北京、澳門地區開設有 8 間分店。

三十年來，丹桂軒秉承三優（ 即優雅環境、優質出品、優良服務 ）榮獲多項殊榮，如獲選米芝蓮精選食肆、老字號、國家級五鑽酒家等等，贏得一路掌聲。

丹桂軒承蒙各界貴賓的支援，定當秉承一貫宗旨，以「優雅的環境、優質的出品、優良的服務」服務於每一位顧客。

Laurel entered Shenzhen, China in 1995 and is a restaurant primarily focusing on Cantonese cuisine. With the corporate spirit of "Challenging Myself, Striving for Excellence" and the philosophy of "Advocating Nature, Pursuing True Flavours", Laurel has not only established its own brand but also currently operates 8 branches in Shenzhen, Beijing, and Macau.

Over the past thirty years, Laurel, adhering to the three excellences (Elegant Environment, High-quality Products, Excellent Service), has received numerous awards and honors, such as being selected as a Michelin recommended restaurant, a Time-Honored Brand, and a National Five-Diamond Restaurant, earning applause along the way.

Laurel is grateful for the support of guests from all walks of life and will continue to uphold its consistent principle of providing "Elegant Environment, High-quality Products, and Excellent Service" to each and every valued customer.

澳門 丹桂軒星際店 (MACAU STARWORLD BRANCH)
TEL: (853) 8290-8628

澳門特別行政區・友誼大馬路星際酒店二樓
2/Floor, StarWorld Hotel, Macau.

澳門 丹桂軒銀河店 (MACAU GALAXY BRANCH)
TEL: (853) 8883-2298

澳門特別行政區・路氹填海區銀河綜合度假城
Galaxy Macau Resort, Cotai.

深圳 天安店 (TIAN’AN BRANCH)

深圳市福田區・車公廟・天安數碼城・天安會所二至三樓

TEL: (86-755) 8389-5138
2-3/FL., Tian' an Cyber Park Chamber Club, Che Gong Miao, Fu Tian, Shenzhen.

深圳 華僑城店 (OCT PORTOFINO BRANCH)
TEL: (86-755) 2600-3218
深圳市南山區・華僑城香山街・波托菲諾會所一樓
1/FL., Portofino Club House, OCT Xiang Shan Street, Nan Shan, Shenzhen.

深圳 萬科城店 (VANKE BRANCH)
TEL: (86-755) 8950-6298
深圳市龍崗區・坂田雪崗・"萬科城"風情步行街 C 區 1 號
Dream Town Phase 1, "C" Area, Ban Xue Gang Street, Ban Tian Village, Long Gang District, Shenzhen.

深圳 華為楊美店 (HUAWEI YANG MEI BRANCH)
TEL: (86-755) 3352-9658
深圳市龍崗區・坂田街道・發達路 6 號・安樸珀萊酒店 2 樓
2/FL., The Amber Prime Hotel, No.6 Fada Road, Ban Tian, Long Gang District, Shenzhen.

深圳 羅湖店 (LUO HU BRANCH)
TEL: (86-755) 8232-3668
深圳市羅湖區・南湖街道・羅湖橋社區・建設路 1001 號火車站綜合大樓 5B
5/B, Railway Station Complex Bldg., 1001 Jianshe Road, Luo Hu Bridge Community, Nanhu Sub-District, Luo Hu District, Shenzhen.

北京店 (BEIJING BRANCH)
TEL: (010) 6553-8868
北京工體西路 IN 三里 3 樓
3/F, In Sanli Mansion, Gongti W Rd, Beijing.

茶位(Tea/Sauce)

大堂 Hall	MOP 20.00/位	**貴賓房 VIP Room**	MOP 25.00/位
絲苗白飯 Steamed Rice	MOP 12.00/碗	**明火白粥** Congee	MOP 12.00/碗
濕紙巾 Wet Tissue	MOP 1.00/包		

燕鮑翅、海鮮、含酒精酒水不享受折扣優惠，最終解釋權本店所有。

Bird's Nest, Abalone, Shark's Fin, Seafood and Alcoholic Beverages do not enjoy any discounts. Our company reserves all the rights for final interpretation.

另收茶位費，10%服務費 10% Service Charge | 澳門幣定價，港幣通用 Price in MOP, HKD Accepted

關注丹桂軒公眾號
了解更多門店信息

#LRQ-03/2026