



創立於1989年的「福龍葡國餐」以中葡文化共融的廚藝美學聞名。品牌名稱蘊含深厚寓意：

「福」字寄寓吉祥祝願，「龍」則承襲自創辦人龍小姐的土生葡人血統。餐廳完美呈現被列入國家級非物質文化遺產的「土生葡人美食烹飪技藝」。

這份跨越世紀的海洋風味由主廚黃錦安親自掌舵。黃主廚擁有逾25年葡國菜及土生葡菜大師資歷，多年來憑其精湛廚藝屢獲專業肯定，當中包括米芝蓮指南推薦及各項餐飲業界殊榮。他以爐火純青的手藝執掌家族傳承秘方，融合地中海飲食哲學與豐富香料，為您重新詮釋葡式烤乳豬、龍蝦葡式海鮮大燴飯與紅酒燴牛腩等殿堂級佳餚。

Founded in 1989, Dragon Portuguese Cuisine renowned for its culinary artistry blending Macanese and Portuguese cultures, the brand name carries profound meaning: "Fortune" brings wishes of good luck, while "Dragon" honors the Macanese lineage of its founder, Ms. Long. The restaurant perfectly showcases "Macanese Gastronomy," a culinary heritage recognized as a National Intangible Cultural Heritage. This century-old maritime legacy is led by Executive Chef Wong Kam On. With over 25 years of expertise in Portuguese and Macanese cuisine, Chef Wong has earned widespread professional acclaim, including prestigious Michelin Guide recommendations and numerous hospitality industry honors. Utilizing masterful techniques and time-honored family recipes, he blends Mediterranean philosophy with vibrant spices to redefine signature classics like Portuguese Roast Suckling Pig, Lobster Seafood Rice in Casserole and Stewed Ox Tongue with Red Wine.



10

福龍入座必點：王牌系列

DRAGON HIT LIST: UNMISSABLE SIGNATURES



葡式烤乳豬

Portuguese Suckling Pig

例 Regular

\$298



香燒牛肋骨

Pan-fried Beef Spare Ribs

\$278



薯絲馬介休

Fried Cod Fish with
Potatoes and Eggs

\$238



葡式中蝦

Chilled Shrimp

\$158



所有價目均以澳門元計算及需附加10%服務費。如對任何食物有過敏，請於點餐前通知服務團隊。圖片只供參考。

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非洲雞

African Chicken

\$168



鹽燒葡國沙甸魚

Grilled Portuguese Sardines

\$138



秘製咖喱蟹

Homemade Curry Crab

\$558



香草蒜蓉焗

魔鬼特大蝦

Grilled Super King Prawn
with Herbs and Garlic

\$198



紅酒燴牛脷

Stewed Ox Tongue with
Red Wine

\$178



龍蝦葡式

海鮮大燴飯

Lobster and Seafood Rice
in Casserole

二至三人份
(For 2-3 Persons)

\$388

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APPETIZERS

頭盤



燒葡國腸伴酸青瓜配紅波芝士黑水欖
Grilled Chorizo with Pickles (with Edam Cheese and black olive)

\$138



小食拼盤(馬介休球、牛肉碌結、蝦多士)6件
Snack Platter (Deep-fried Cod Fish Fritters, Beef Roulade, Shrimp Toast) 6pcs

\$128

🌸 蝦多士5件
Shrimp Toast 5pcs

\$88

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APPETIZERS

頭盤

特選越南虎蝦，肉質飽滿、脆口彈牙。美味關鍵在於主廚特調的開胃洋蔥汁，經慢火熬煮使其鮮爽入味，與鮮蝦的鮮甜完美交融。

Selected Vietnamese Tiger Prawns feature a firm, succulent, and bouncy texture. The dish centers around a slow-simmered onion gravy crafted by the chef, creating a savory and refreshing profile that highlights the natural sweetness of the prawns.



葡式中蝦

Chilled Shrimp

\$158



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APPETIZERS

頭盤

SALAD 沙律



豬耳沙律

Pig's Ear Salad

\$98

藜麥紅菜頭沙律

Quinoa and Beetroot Salad

\$98

雜菜沙律

Vegetable Salad

\$78

SOUP 湯

薯蓉青菜湯

Potato and Kale Soup with Chorizo

\$58

南瓜忌廉湯

Pumpkin Soup

\$58

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APPETIZERS

頭盤



厚切芝士包

Cheese Bread

\$68



芝士焗蟹蓋

Baked Crab Meat with Cheese

\$108



馬介休球6件

Deep-fried Cod Fish Fritters 6pcs

\$98



牛肉碌結6件

Beef Roulade 6pcs

\$98

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SEAFOOD

海鮮



香草蒜蓉焗魔鬼特大蝦

Grilled Super King Prawn with Herbs and Garlic

\$198

搜羅產自南中國海、長約13公分的特大虎蝦，肉質飽滿彈牙。表面鋪滿特製牛油蒜蓉醬，經高溫炙煎使香氣深層滲透蝦肉，散發極致濃郁的誘人芬芳。

Showcasing 13cm South China Sea Tiger Prawns known for their firm, bouncy texture. Topped with a house-crafted garlic butter reduction, high-heat searing allows the robust fragrance to deeply penetrate the meat for an irresistible finish.



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SEAFOOD

海鮮

臻選重達一斤的斯里蘭卡肉蟹，獨門咖喱醬採用超過 20 種香料調配，歷經 3 至 4 小時的繁複工序慢熬而成。微辣的醬汁完全滲透肥美厚實的蟹肉，彰顯極致的廚藝底蘊。

Featuring a premium Sri Lankan mud crab weighing approximately 1 catty. The signature curry sauce is meticulously crafted from over 20 distinct spices and slow-simmered for 3 to 4 hours, ensuring the bold spice profile thoroughly infuses the thick, succulent crab meat.



秘製咖喱蟹



Homemade Curry Crab

\$558



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SEAFOOD

海鮮

嚴選自葡萄牙直送約10公分優質沙甸魚，經白醋、蒜蓉及橄欖油長時間浸漬入味。主廚以慢火細心煎製25分鐘，成就表面金黃焦香的誘人質感，最後點綴檸檬汁提煉海洋鮮味。

Featuring 10cm sardines directly imported from Portugal, marinated in white wine, garlic, and olive oil. A precise 25-minute slow cook sear creates a perfect golden char, finished with fresh lemon juice to highlight its oceanic essence.



鹽燒葡國沙甸魚

Grilled Portuguese Sardines

\$138



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SEAFOOD

海鮮

鹹香柔嫩的馬介休魚肉需歷經2天的前置準備，並堅持純人手細心撕碎以保留最佳的魚肉纖維。隨後與金黃酥脆的手切薯絲細密交織，伴隨蒜末與橄欖油大火煸炒，層次分明。

The salted cod undergoes 2 days of meticulous preparation and is entirely hand-shredded to preserve its natural texture. It is then intricately tossed over high heat with crispy, golden hand-cut potato shreds, garlic, and premium olive oil to create a distinct contrast of textures.



薯絲馬介休

Fried Cod Fish with Potatoes and Eggs

\$238



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SEAFOOD

海鮮



咖喱汁中蝦

Pan-fried Shrimps with Curry Sauce

\$178



蒜蓉白酒中蝦

Pan-fried Shrimps with White Wine and Garlic

\$178



雜菜焗鱸魚柳

Baked Seabass Fillet with Mixed Vegetables

\$198

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SEAFOOD

海鮮



葡式炒蜆

Stir-fried Clams with White Wine and Lemon

\$138



香辣汁波士頓龍蝦 (1隻)

Boston Lobster in Chili Sauce (1 pc)

\$388



葡式炒青口

Stir-fried Mussels with White Wine and Lemon

\$138



燒墨魚

Grilled Squid

\$198



忌廉焗馬介休

Baked Cod Fish with Cream

\$198

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MEAT

肉類

採用優質加拿大3A牛肋骨佐以卡尊香料與黑椒醃製，大火快煎鎖住肉汁，使其外焦內嫩。隨後燴入紅酒提香，使其充分吸收黑椒汁醬與香醇牛油的厚實風味。

Premium 3A beef short ribs from Canada are marinated with Cajun spices and cracked black pepper, then seared over high heat to lock in juices. The meat is finished with a red wine deglaze and a rich black pepper reduction to build deep, layered flavors.



香燒牛肋骨

Pan-fried Beef Spare Ribs

\$278



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MEAT

肉類

精挑六個月大的乳豬，歷經20種香料醃製與24小時耐心風乾，再以明火炭烤。主廚憑藉豐厚經驗掌控火候，成就外皮極致金黃酥脆、內裡肉質鮮嫩多汁的標誌性工藝。

Exclusively selecting six-month-old piglets, the meat is marinated with 20 distinct spices and air-dried for 24 hours before being precisely chargrilled over an open flame. Masterful heat control achieves a dual texture of ultimate crispness and succulent tenderness.



葡式烤乳豬

Portuguese Suckling Pig

例 Regular

原隻 Whole

\$298

\$1,488



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MEAT

肉類

嚴選南美牛脷，僅取牛脷最柔軟的2-3cm厚切內芯。經紅酒低溫慢燴約5小時，酒香滲入纖維，呈現軟糯腴滑、豐盈多汁的極致口感，每一口都飽含濃郁醬香，盡顯西式燴燉的選材匠心。

Sourced from premium South American beef tongue, this dish features the tender 2-3cm thick-cut "inner core" of the ox tongue. Slow-braised 5 hours in a rich red wine reduction, the meat becomes a succulent, melt-in-the-mouth delicacy infused with deep aromatic notes and a robust, savory finish.



紅酒燴牛脷

Stewed Ox Tongue with Red Wine

\$178



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MEAT

肉類

挑選在地優質三黃雞，以其肉質鮮嫩、飽滿多汁著稱。秘製醬汁以香濃花生醬為基調，融合逾20種辛香料，經主廚精準控溫烤製，將濃郁的香氣完美鎖入雞肉紋理中。

Utilizing premium local "Sanhuang" chicken for its tender and juicy qualities. The chicken is roasted to perfection under precise temperature control, coated in a complex sauce led by rich peanut butter and blended with over 20 aromatic spices.



非洲雞

African Chicken

\$168



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MEAT

肉類



原條燒黑毛豬仔骨

Roasted Iberico Pork Ribs

\$238



葡國雞

Macanese Style Portuguese Chicken

\$168



黑椒忌廉汁豬扒

Pan-fried Pork Chop with Black Pepper and Cream Sauce

\$128



咖喱牛腩

Stewed beef brisket with Curry

\$178

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MEAT

肉類



葡式牛柳扒

Grilled Beef Tenderloin

\$298



香草燒羊架

Roasted Lamb Rack with Herbs

\$218



紅酒燂牛尾

Stewed Oxtail with Red Wine

\$178



秘製咖喱牛尾

Stewed Oxtail with Curry

\$178



咖喱牛脷

Stewed Ox Tongue with Curry

\$178

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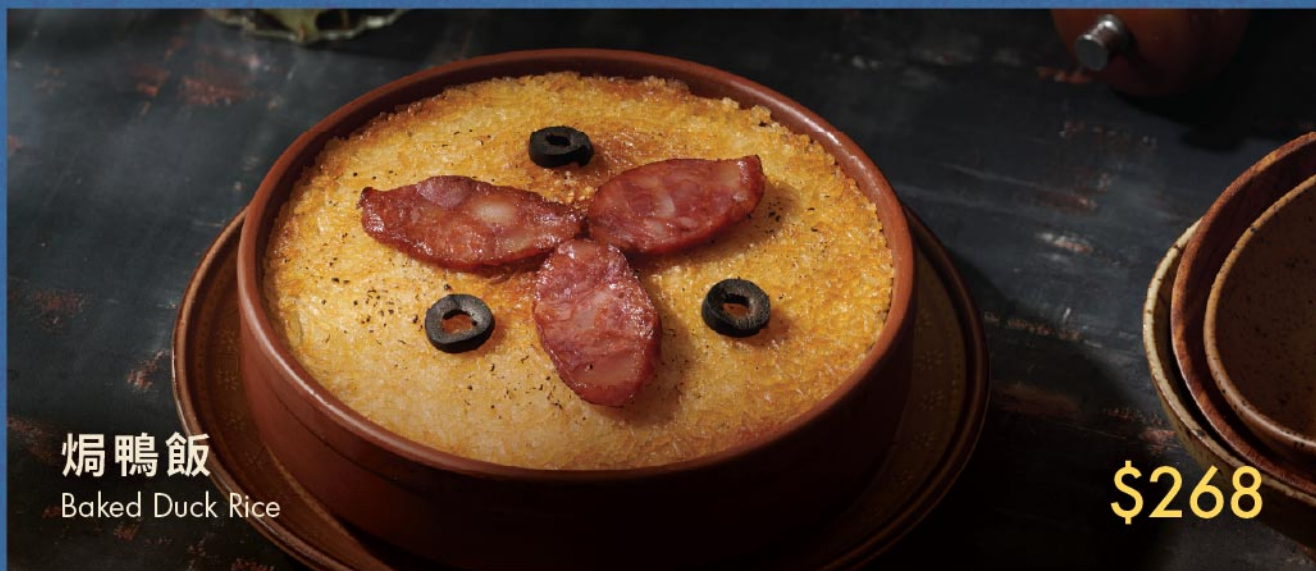
RICE & VEGETABLE

飯及蔬菜

VEGETABLE 蔬菜

-  **葡國腸炒雜菜**
Stir-fried Assorted Vegetables with Chorizo **\$98**
-  **馬介休炒雜菜**
Stir-fried Assorted Vegetables with Cod Fish **\$98**
-  **白焗椰菜**
Poached Cabbage **\$98**
-  **香蒜炒雜菜**
Stir-fried Assorted Vegetables with Garlic **\$78**

RICE 飯



焗鴨飯

Baked Duck Rice

\$268

-  **馬介休炒飯**
Cod Fish Fried Rice **\$138**
-  **西洋炒飯**
Portuguese Fried Rice **\$108**
-  **忌廉蘑菇焗意粉**
Spaghetti with Mushroom Cream Sauce **\$98**
-  **白飯**
Steamed Rice **\$18**

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RICE & VEGETABLE 飯及蔬菜

匯聚龍蝦、肉蟹、虎蝦、海螺、青口、蜆、魚柳及魷魚八種海洋鮮美精華。基底湯頭以番茄、茄膏、白酒及濃郁龍蝦湯組成，歷經3至4小時慢火燉煮，使每一粒米飯皆吸飽豐盈的湯汁精華。

A bountiful seafood gathering featuring lobster, mud crab, tiger prawns, conches, mussels, clams, fish fillet, and squid. The signature broth—a complex reduction of tomatoes, tomato paste, white wine, and rich lobster soup—is slow-simmered for 3 to 4 hours, allowing the rice to fully absorb the rich oceanic essence.



龍蝦葡式海鮮大燴飯

Lobster and Seafood Rice in Casserole

二至三人份
(For 2-3 Persons)

\$388

四至六人份
(For 4-6 Persons)

\$588



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BEVERAGE

飲品

經典葡式甜點的手工層疊工藝再現。底層鋪入濃醇香郁的咖啡風味，上方則是輕盈絲滑、充滿乳香的鮮奶油與極其細密酥脆的餅乾碎交替疊加。每一口都交織著咖啡的微苦與鮮奶油的甜美，冷藏後呈現入口即化的精緻層次。

A masterclass in traditional Portuguese layering, reimagined with a caffeine twist. This artisanal dessert features a bold, aromatic coffee base, topped with meticulous layers of light, whipped dairy cream and finely crushed, crispy biscuits. The result is a perfect harmony of deep coffee notes and delicate sweetness—chilled to achieve a flawless, melt-in-your-mouth texture.

木糠布甸咖啡 (配蟲仔餅)

Portuguese Sawdust Pudding Coffee with
Portuguese Caterpillar Cookie

\$38



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DESSERTS

甜品



黑朱古力砵酒慕絲蛋糕

Port Wine Dark Chocolate Mousse Cake

單件 Piece **\$48**



檸檬玉桂海綿蛋糕

Roasted Lamb Rack with Herbs 3pcs

單件 Piece **\$42**



迷你葡國蛋撻(4件)

Mini Portuguese Egg Tart (4pcs)

\$48



葡式焦糖雞蛋布甸

Caramel Custard Pudding

\$38



木糠布甸

Portuguese Sawdust Pudding

\$38

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BEVERAGE

飲品

SANGRIA 特色水果酒



每杯

Glass

\$48



小壺

Small Pot

\$88



大壺

Big Pot

\$138



特色水果賓治

Fruit Punch



每杯

Glass

\$48



小壺

Small Pot

\$88



大壺

Big Pot

\$138



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BEVERAGE

飲品

BEER 啤酒

 超級博克 Superbock	\$28
 超級博克黑啤 Superbock Stout	\$28
 沙路士 Sagres	\$28
 澳門啤酒 Macau Beer	\$28
 青島 Tsingtao	\$28

PORTUGUESE MINERAL WATER 葡萄牙礦泉水

 金馬輪 Caramulo	\$28
 盧素 Luso	\$28
 博瑞斯(有氣) Pedras Salgadas (Sparkling)	\$28



所有價目均以澳門元計算及需附加10%服務費。如對任何食物有過敏，請於點餐前通知服務團隊。圖片只供參考。

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BEVERAGE

飲品

SOFT DRINK, COFFEE AND TEA 軟飲, 咖啡及茶

 鮮榨橙汁	\$38
Fresh Orange Juice	
 可樂/雪碧/忌廉	\$28
Coca-Cola / Sprite / Cream Soda	
 葡國汽水 (橙/熱情果/菠蘿)	\$28
Sumol Sparkling Juice (Orange / Passion Fruit / Pineapple)	
 即磨咖啡	\$28
Freshly Brewed Coffee	
 意大利泡沫咖啡	\$28
Cappuccino	
 濃縮咖啡	\$28
Espresso	
 奶茶	\$28
Milk Tea	
 檸檬茶	\$28
Lemon Tea	
 檸檬蜜	\$28
Lemon Water with Honey	



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