



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、葡式龍蝦海鮮燴飯與紅酒燴牛腩等殿堂級佳餚。

Founded in 1989, Dragon Portuguese Cuisine is renowned for its culinary artistry blending Macanese and Portuguese cultures. The Chinese brand name carries a profound meaning: "Fortune" represents 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.

Executive Chef Wong Kam On, with over 25 years of expertise in Portuguese and Macanese cuisines, has earned widespread professional acclaim, including the Michelin Guide recommendations and numerous industry honors. Utilizing masterful techniques and time-honored family recipes, he blends Mediterranean philosophy with vibrant spices to redefine signature classics like Portuguese Suckling Pig, Lobster and Seafood Rice in Casserole and Stewed Ox Tongue in Red Wine.



10

福龍王牌系列：入座必點

DRAGON SIGNATURE DISHES: POPULAR MUST-TRIES



廚師推介 Chef's Recommendation



可改為無麩質 Gluten-free Option Available

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。

All prices are in MOP and are subject to a 10% service charge. Please inform the service team of any food allergy or dietary requirements prior to ordering. Photos are for reference only.



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 in
Red Wine

\$178



葡式龍蝦
海鮮燴飯
Lobster and Seafood Rice
in Casserole

二至三人份
(For 2-3 Persons)

\$388



廚師推介 Chef's Recommendation



可改為無麩質 Gluten-free Option Available

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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。

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 Prawns

\$158



廚師推介 Chef's Recommendation



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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 Olives)

\$138



小食拼盤(炸馬介休球、牛肉碌結、蝦多士)6件

Snack Platter (Salted Cod Fritters, Deep-fried Beef Roulade, Shrimp Toast) 6pcs

\$128

蝦多士(5件)

Shrimp Toast (5pcs)

\$88



可改為無麩質 Gluten-free Option Available

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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

炸馬介休球 (6件)

Salted Cod Fritters (6pcs)

\$98

牛肉碌結 (6件)

Deep-fried Beef Roulade (6pcs)

\$98



可改為素食 Vegetarian Option Available

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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



可改為無麩質 Gluten-free Option Available



可改為素食 Vegetarian Option Available

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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



廚師推介 Chef's Recommendation



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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 firm, succulent tiger prawns from the South China Sea that grow up to 13cm long. High-heat searing unleashes the robust umami flavor, while a housemade garlic butter topping imparts a deep, savory aroma.



廚師推介 Chef's Recommendation



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SEAFOOD

海鮮

鹹香柔嫩的馬介休魚肉需歷經2天的準備，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 Salted Cod with Potatoes and Eggs

\$238



廚師推介 Chef's Recommendation



可改為無麩質 Gluten-free Option Available



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SEAFOOD

海鮮

嚴選自葡萄牙直送優質沙甸魚，長達10公分，經白醋、蒜蓉及橄欖油浸漬入味。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。

Hailing from the nutrient-rich waters off Portugal, each sardine is about 10cm long. After being marinated in white wine, garlic, and olive oil, the fish is slowly seared for exactly 25 minutes until perfectly golden with a charred smokiness. A squeeze of fresh lemon highlights the oceanic essence.



鹽燒葡國沙甸魚

Grilled Portuguese Sardines

\$138



廚師推介 Chef's Recommendation



可改為無麩質 Gluten-free Option Available



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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 lobster)

\$388



葡式炒青口

Stir-fried Mussels with White Wine and Lemon

\$138



燒墨魚

Grilled Cuttlefish

\$198

忌廉焗馬介休

Baked Salted Cod with Cream

\$198



可改為無麩質 Gluten-free Option Available

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SEAFOOD

海鮮



咖喱汁中蝦

Pan-fried Shrimp with Curry Sauce

\$178



蒜蓉白酒中蝦

Pan-fried Shrimp with White Wine and Garlic

\$178



雜菜焗鱸魚柳

Baked Sea Bass Fillet with Mixed Vegetables

\$198



可改為無麩質 Gluten-free Option Available

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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 chargrilled over an open flame. Masterful control of heat ensures an incredibly crackling skin and succulent, tender meat.



葡式烤乳豬



Portuguese Suckling Pig

例 Regular

原隻 Whole

\$298

\$1,488



廚師推介 Chef's Recommendation



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MEAT

肉類

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

Premium 3A beef short ribs from Canada are marinated with Cajun spices and cracked black pepper, then seared over high heat to lock in their natural 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



廚師推介 Chef's Recommendation



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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。

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



非洲雞

African Chicken

\$168



廚師推介 Chef's Recommendation



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MEAT

肉類

嚴選南美牛脷，僅取最柔軟的2-3公分厚切牛脷芯。經紅酒低溫慢燴約5小時，酒香滲入纖維，呈現軟糯嫩滑、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。

For maximum flavor and melt-in-your-mouth tenderness, we select only the prized inner core of premium South American ox tongue. Cut into 2 to 3cm portions, the tongue is slow-braised for 5 hours in a rich red wine reduction until perfectly fork-tender—delivering a deeply satisfying dish with a robust, savory finish.



紅酒燴牛脷

Stewed Ox Tongue in Red Wine

\$178



廚師推介 Chef's Recommendation



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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 in Red Wine

\$178

秘製咖喱牛尾

Stewed Oxtail in Curry Sauce

\$178

咖喱牛腩

Stewed Ox Tongue in Curry Sauce

\$178



可改為無麩質 Gluten-free Option Available

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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 in Curry Sauce

\$178



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RICE & VEGETABLES

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 seafood extravaganza 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, imbuing the rice with layers of umami richness.



葡式龍蝦海鮮燴飯

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



廚師推介 Chef's Recommendation



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RICE & VEGETABLES

飯及蔬菜



焗鴨飯

Baked Duck Rice

\$268



馬介休炒飯

Salted Cod 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

VEGETABLES 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 Salted Cod

\$98



白烔椰菜

Poached Cabbage

\$98



香蒜炒雜菜

Stir-fried Assorted Vegetables with Garlic

\$78



可改為無麩質 Gluten-free Option Available



可改為素食 Vegetarian Option Available

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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

Lemon Cinnamon Pão de Ló

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



可改為無麩質 Gluten-free Option Available



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BEVERAGE

飲品

完美詮釋經典葡式甜點的層疊工藝。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 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
Caterpillar Cookie

\$38



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BEVERAGE

飲品

BEER 啤酒

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

MINERAL WATER & SPARKLING WATER 礦泉水及有氣礦泉水

 金馬輪天然礦泉水 (1,500毫升) Caramulo Still Water (1,500ml)	\$38
 艾拉天然礦泉水 (700毫升) Eira Still Water (700ml)	\$48
 艾拉有氣礦泉水 (700毫升) Eira Sparkling Water (700ml)	\$48



酒精濃度達1.2%以上。過量飲酒危害健康。禁止向未滿十八歲人士銷售或提供酒精飲料。

ABV 1.2% 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.

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。

All prices are in MOP and are subject to a 10% service charge. Please inform the service team of any food allergy or dietary requirements prior to ordering. Photos are for reference only.



BEVERAGE

飲品

SANGRIA 特色水果酒

 每杯 Glass	\$48
 小壺 Small Jug	\$88
 大壺 Big Jug	\$138

FRUIT PUNCH 特色水果賓治

 每杯 Glass	\$48
 小壺 Small Jug	\$88
 大壺 Big Jug	\$138



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BEVERAGE

飲品

SOFT DRINK, COFFEE AND TEA

汽水, 咖啡及茶

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



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