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

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

龍蝦刺身 時價
Fresh Lobster Sashimi

象拔蚌(刺身或雞湯灼) 時價
Fresh Geoduck

金槍魚刺身 MOP 468/半份
Tuna Sashimi

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

大連鮑三文魚拼花螺 MOP 238/位
Abalone, Salmon and Snail Platter

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

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

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

美國大響螺(建議做法:堂灼、醬爆) 時價
American Conch

果醬鮮辣墨魚仔 MOP 128
Cuttlefish with Fruit Jam in Spicy Sauce

燒椒鮑魚仔 MOP 168
Abalone with Pepper

清酒凍鵝肝 Goose's Liver with Sake	MOP 338/份, MOP 68/件
涼拌鮮海螺片 Sliced Murex with Sauce	MOP 168
香辣拌鴨舌 Duck Tongue with Spicy Sauce	MOP 108
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

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

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

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

菌皇乳鴿湯 (4-6位用) MOP368
Double-boiled Pigeon and Fungus Soup

川芎白芷魚頭窩 MOP 318
Fresh Fish Head with Chinese Herbs 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
西洋參石斛燉老雞湯 Double-boiled Chicken with American Ginseng and Chinese Herbs Soup	MOP 98/位
鮮蟹肉粟米羹 Fresh Crab Meat with Sweet-corn Soup	MOP 88/位

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

·丹桂推薦 LAUREL RECOMMENDED

北京片皮鴨
Roasted Peking Duck (Sliced, 2 Courses)
(二食) MOP438/隻

香煎A5日本和牛扒
Pan-fried A5 Wagyu
MOP538/位

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

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

鮮露筍炒百花釀羊肚菌
Stir-fried Morel Stuffed with Minced Shrimp Paste and Asparagus
MOP328

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

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

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

勁蒜粉絲肉蟹煲 MOP 428
Braised Crab with Vermicelli and Garlic in Pot

藤椒蔥香肥牛粒 MOP 288
Stir-fried Cubed Beef with Rattan Pepper & Spring Onion

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

檸檬酸菜魚 MOP 428
Boiled Fish with Pickled Cabbage and Lemon Sauce

鮑魚燜豬手 MOP 168/位
Braised Pig's Knuckles with Abalone

五指毛桃鹽焗雞 Salt-Baked Chicken with Ficus Hirta	MOP 188/半隻, MOP 368/隻
金湯羊肚菌燴花膠筒 Braised Fish Maw with Morel in Pumpkin Soup	MOP 368
雙耳炒花膠筒 Stir-fried Fish Maw with Black & White Fungus	MOP 298
香煎手工墨魚餅 Pan-fried Cuttlefish Cake	MOP 198
澳門碳烤燒肉 Deep-fried Crispy Pork Flank	MOP 168

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

丹桂豬手煲 "Laurel" Pig's Knuckles in Pot

MOP 198/例
MOP 28/件

碧綠炒帶子 MOP 258
Stir-fried Fresh Scallop with Vegetable

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

魚子醬拿破崙片皮鴨 MOP 388
Mille-Feuille Style Sliced Peking Duck with Caviar

鹵水獅頭鵝拼盤 MOP 368
Braised Goose Meat Platter

超級美國牛肋排 MOP 298
Grilled Prime Rib

潮蓮靚燒鵝 MOP 188/例
Roasted Goose

粵式燒味拼盤 MOP 268
B.B.Q. Platter

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

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

鹵水拆骨大鵝翼 Boiled Boneless Goose's Wing with Soya Sauce	MOP 198
鹵水鵝肝 Marinated Goose's Liver	MOP 188
蜜汁半肥瘦叉燒 B.B.Q. Pork	MOP 158
脆皮蒜香雞 Deep-fried Crispy Chicken with Garlic Sauce	MOP 168/半隻，MOP 328/隻

菌皇肉餅蒸松葉蟹 MOP 1,388/隻
Steamed Minced Meat with Snow Crab and Fungus

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

· 海味珍品 DRIED SEAFOOD

鮑汁扣澳洲溏心乾鮑
Braised Abalone with Abalone Sauce
（12頭）MOP 2,380/位
（16頭）MOP 980/位

鮑汁扣原隻16頭南非極品乾鮑
Braised South Africa Abalone with Abalone Sauce
MOP 880/位

原隻12頭南非乾鮑扣波蘭鵝掌
Braised South Africa Abalone, Poland Goose's Web with Abalone Sauce
MOP 698/位

鮑汁波蘭鵝掌扣60頭關東參
Braised Poland Goose's Web and Kanto Sea-cucumber with Abalone Sauce
MOP 388/位

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

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）

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

高湯海虎翅 (每位75g) MOP 888/位
Braised Shark's Fin with 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
金湯大鮑翅 Braised Shark's Fin in Pumpkin Soup	(每位75g) MOP 598/位
金湯野米燴花膠皇 Braised Jumbo Fish Maw with Wild Rice in Pumpkin Soup	MOP 538/位
紅燒竹笙海皇翅 Shark's Fin Soup with Bamboo Fungus and Seafood	MOP 298/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

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

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

· 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 428
Deep-fried Crab with Garlic and Red Pepper

火焰醉翁蝦 時價
Drunken Prawns Flambe

薑葱米酒生蠔煲 MOP 318
Sauteed Oyster with Wine, Spring Onion and Ginger

滋味羊腩煲 MOP 428
Braised Mutton with Mushroom and Bamboo Shoot

川香煮花螺 MOP 278
Boilded Snail with Spicy Sauce

孜然羊排 (2件起) MOP 68/件
Deep-fried Lamb Rack with Cumin Seed

薑葱胡椒焗大蝦 Baked Shrimp with Ginger, Spring Onion and Pepper	MOP 368
清湯蘿蔔牛腩 Boiled Beef Brisket and Turnip with Clear Soup	MOP 188
鮮百合蒸板栗南瓜 Steamed Lily Buds and Pumpkin	MOP 128
一口海苔脆豆腐 Deep-fried Bean-curd with Seaweed	MOP 108

豉油皇煎豆腐 Pan-fried Bean-curd with Soya Sauce MOP 98

荷塘月色 MOP 118

Stir-fried Lotus Root, Green Bean and Fungus

石鍋海參麻婆豆腐 MOP 288

Fried Cubed Bean-curd, Sea Cucumber & Minced Meat with Spicy Sauce in Stone Pot

龍蝦仔蛋白炒魚翅 MOP 1,888

Stir-fried Shark's Fin with Baby Lobster & Egg-white

杏香鍋貼小棠菜 MOP 238

Pan-fried Cabbage Mixed with Minced Shrimp and Almond

精品毛血旺 MOP 198

Boiled Pig's Blood and Haslet with Red Pepper Soup

豉油皇大吊桶 MOP 218

Braised Squid with Soya Sauce

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

上湯芝士焗澳洲龍蝦 Baked Lobster with Cheese and Superior Soup	時價
辣子肥牛煲 Fried Sliced Beef with Dried Red Pepper in Pot	MOP 268
法式煎鵝肝 Pan-fried Goose's Liver in "French" Style	MOP 198/位
夏果蘭遠肥牛粒 Stir-fried Cubed Beef with Mustard Green and Nuts	MOP 268
荷芹炒臘味 Stir-fried Preserved Meat with Green Bean and Celery	MOP 188
丹桂小炒皇 Stir-fried Chinese Kale with Preserved Meat, Salted Fish & Mixed Mushroom	MOP 188
鍋仔胡椒豬肚腸 Boiled Pig's Intestine with Black Pepper in Pot	MOP 168
菠蘿咕嚕肉 Stir-fried Pork with Pineapple in Sweet & Sour Sauce	MOP 148

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 428
Braised Crab in Curry Sauce

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

蒜茸蒸阿拉斯加蟹 時價
Steamed Alaska King Crab with Mashed Garlic

·精美小炒 DELICIOUS DISHES

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

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

酸湯浸肥牛 MOP 268
Boiled Sliced Beef with Sour & Spicy Soup

香芹黑木耳炒鮮淮山 MOP 118
Stir-fried Fresh Chinses Yam Rhizoma with Black Fungus & Celery

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

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

· 主食 STAPLE FOOD

生滾肉蟹鮮蝦粥(配油條) (4位用) MOP 488
Congee with Crab & Fresh Shrimp (with Deep-fried Twisted Cruller)

瑤柱蛋白炒飯 MOP 128
Fried Rice with Egg-white and Dried Scallop

波士頓龍蝦松露紅米炒飯 MOP388
Fried Red Rice with Lobster and Black Truffle

瑤柱金菇肥牛燜伊麵 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

香煎鮮蝦韭菜餅 MOP108
Pan-fried Cake with Shrimp and Chives

臘味煲仔飯(現焗約20分鐘) MOP188/2位用
Steamed Rice with Preserved Meat in Pot (Baked about 20 minutes)

黑松露蝦球燴伊麵 Stewed Shrimp Ball with E-fu Noodles and Black Truffle	MOP238
和牛松菌皇野米炒飯 Fried Wild Rice with Wagyu and Fungus	MOP238
星州炒米粉 Fried Rice-noodles with Seafood in "Singapore" Style	MOP128
東北肉夾餅 "North-East" Puff Patties	MOP98
香煎蔥油餅 Pan-fried Onion Cake	MOP68
紫薯甜薄撐 Chinese Pan Cake with Purple Potato	MOP78/半打
香煎鮮蝦韭菜餃 Pan-fried Dumpling Stuffed with Shrimp and Leek	MOP68/半打
生煎菜肉包 Pan-fried Bun Stuffed with Minced Meat and Vegetable	MOP80/半打，MOP158/打

·精美甜品 DESSERT

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

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

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

椰皇燉鮮奶 MOP 78/位
Double-boiled Fresh Milk in Coconut

椰皇鮮奶燉官燕 Sweetened Bird-nest with Milk and Coconut	(38克) MOP 288/位
杏仁蛋白茶 Sweetened Egg-white and Almond Cream	MOP 58/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
葡式蛋撻 (現焗約20分鐘) Portuguese Egg Tart (Baked about 20 minutes)	MOP 80/半打

圖片僅供參考 Photo Just for Reference Only

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)
TEL: (86-755) 8389-5138
深圳市福田區・車公廟・天安數碼城・天安會所二至三樓
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

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 三裡 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-11/2024