

精美点心 Dim Sum Selection

蒸点 Steamed Item	MOP
碧绿菜苗饺  Steamed Green Vegetable Dumpling	45
云裳玉兔饺  Steamed Pork Dumpling Rabbit Shape	45
带子黑椒牛肉球 Steamed Black Pepper Beef Dumpling Topped with Scallop	45
黑松露野菌石榴饺  Black Truffle Wild Mushroom Dumpling	48
蛋黄千层糕 Steamed Egg Yolk Layer Cake	38
白玉海参鲜淮山扎 Steamed Sea Cucumber Bundle with Yam and Winter Melon	48
虫草花上汤鲜竹卷 Poached Spring Roll with Cordyceps Flower in Broth	45
上汤云吞 Poached Wonton in Supreme Soup	48
鲍鱼汁炆凤爪 Braised Chicken Feet with Abalone Sauce	58
粟米花枝酿鱼肚 Steamed Squid with Fish Maw and Sweet Corn	48
时菜虾籽鲮鱼球 Steamed Dace Dumpling with Shrimp Roe	45
柱候金钱肚 Braised Beef Tripe in Black Bean Paste	42

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蒸点 Steamed Item	(每位 /Person)	MOP
花胶瑶柱灌汤饺 Steamed Fish Maw and Conpoy Dumpling in Broth		68
蚂蚁上树饺 Steamed Shanghainese Dumpling with Glass Noodles and Pork Floss		40
四色虾饺皇 Steamed Four Colors Shrimp Dumpling		48
富贵金鱼饺  Steamed Golden Fish Shape Pork Dumpling		48
松茸带子烧卖 Steamed Matsutake and Pork Dumpling with Scallop		48
菠菜汁素菜卷  Steamed Spanish Juiced Vegetarian Roll		40
黑金流沙包 Steamed Sweeten Egg Yolk Bun		48
蚝皇叉烧包 Steamed Barbecued Pork Buns		40
南翔小笼包 Steamed Minced Pork Dumpling Sichuan Style		45
卡通奶皇包 Steamed Milk Custard Bun Cartoon Shaped		40
香菇鹌鹑蛋烧卖 Steamed Pork Dumpling Topped with Quail Egg		45
榄仁马拉糕 Steamed Sponge Cake with Nuts		38

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蒸点 Steamed Item	MOP
客家酿豆腐 Braised Stuffed Bean Curd with Minced Pork and Dace	42
黑椒加拿大牛仔骨 Steamed Beef Ribs in Black Pepper Sauce	45
X.O. 酱蒸花枝片 Steamed Sliced Cuttlefish with X.O. Sauce	42
四宝滑鸡扎 Steamed Four Treasures Chicken Bundle with Yam	45
豉汁蒸排骨 Steamed Spare Rib with Black Bean Sauce	42
金银蒜竹笙蒸吊片 Steamed Cuttlefish and Bamboo Pith with Garlic	42
红油龙抄手  Poached Wonton with Red Chili Oil	45
京川灼饺子  Poached Pork Dumpling Sichuan Style	45
川芎炖鱼云 Double Boiled Fish Head with Chinese Herbs	45
原只鲍鱼珍珠糯米鸡  Steamed Glutinous Rice Dumpling Topped with Abalone	58
杞子北菇棉花鸡 Steamed Chicken with Wolfberry and Mushroom	45
潮式糯米卷 Glutinous Rice Roll Chiu Chow Style	40
先有鸡还是先有蛋 Deep-Fried Pork Dumpling in Chicken Shape	45

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精美点心 Dim Sum Selection

即煎炸酥食 Deep-Fried Item	MOP
鲍鱼鸡粒酥 Deep-Fried Crispy Abalone and Chicken Pie	68
瑶柱腊味萝卜糕 Pan-Fried Turnip Cake with Dried Assorted Meat and Conpoy	42
山葵三文鱼春卷  Deep-Fried Smoked Salmon Spring Rolled with Mayonnaise Mustard Sauce	52
米网沙律海鲜卷 Deep-Fried Seafood Roll	42
脆皮叉烧焗餐包 Baked Crispy Barbecued Pork Bun	40
家乡鲜肉莲藕饼 Pan-Fried Lotus Roots Stuffed with Minced Pork	42
香脆生煎包 Pan-Fried Pork Bun Shanghai Style	42
木鱼丝海鲜煎薄罉 Chinese Pancake with Muyu Fish	40
鸡肉人参酥 Chicken and Ginseng Pie	42
X.O. 酱炒肠粉 Sautéed Rice Pasta Rolls with X.O. Chili Sauce	42
百花脆炸韭菜盒 Deep-Fried Crispy Chive Dumpling	42
天鹅芋角 Deep-Fried Taro Cake Goose Shaped	42
凤梨苹果叉烧酥 Deep-Fried Apple and Pineapple Pie	38
脆皮甘笋仔 Deep-Fried Crispy Carrot	40

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餐前小食 Appetizers

	MOP
椒麻粉皮鸭丝 Marinated Shredded Duck with Rice Pasta and Spicy Sauce	78
红蜚花手撕鸡 Shredded Chicken Glazed with Jellyfish	78
四喜烤夫  Preserved Dried Bean Curd with Peanuts and Black Fungus	58
黑松露蟹肉烧茄子  Braised Eggplant with Crab Meat and Black Truffle	78
奇脆七味牛油果  Deep-Fried Funny Taste Avocado	58
野菜伴木耳仔  Marinated Black Fungus with Spring Onion and Parsley	58
茴香黄金豆腐砖  Fried Crispy Tofu with Fennel	58
蜜饯鸡中翼 Pan-Fried Chicken Wing with Honey	68
淮香椒盐吊片 Deep-Fried Squid with Spiced Salt	68
椒盐三文鱼头腩 Deep-Fried Salmon Head and Belly with Spiced Salt	68
杞子花雕蒸醉鸡 Steamed Chicken with Wolfberry and Chinese Yellow Wine	58
豉汁肉松煎虎皮青椒  Pan-Fried Green Pepper with Pork Floss	58
皮蛋酸姜 Preserved Egg with Sour Ginger	58

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餐前小食 Appetizers

	MOP
云南白肉红蜆头 	88
Marinated Sliced Pork Belly with Jellyfish Yunnan Style	
卤水鹅掌翼	88
Marinated Goose Wing and Web in Spice Sauce	
卤水滑猪仔脚	88
Marinated Baby Pig's Trotter in Spice Sauce	
海蜆三重奏(芹香海蜆头、醋香红海蜆、X.O.酱海蜆条)	88
Jellyfish Trio with (Celery, Vinegar and Homemade X.O. Sauce)	
四川口水鸡 	68
Chilled Spicy Chicken Sichuan Style	
麻酱有机鲜淮山 	68
Chilled Yam with Sesame Sauce	
鸡蛋猪脚姜醋	78
Poached Pork Knuckle with Ginger and Egg in Black Vinegar	
镇江水晶肴肉	68
Marinated Pork Loin with Homemade Sauce	
沪式熏鱼 	78
Smoked River Fish 'Shanghai Style'	
榨菜肾片红蜆花	78
Marinated Jellyfish with Preserved Vegetables and Gizzard	
香麻鸡丝海蜆	68
Marinated Shredded Chicken and Jellyfish with Sesame	
西湖桂花莲藕	58
Steamed Glutinous Rice Stuffed in Lotus Root Glazed with Honey	
蒜泥麻辣小黄瓜 	58
Marinated Cucumber with Garlic Chili Sauce	

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烧味 Barbecued Item

	MOP
食神靚叉烧 Barbecued Pork with Honey Sauce	138
脆皮碳烧鹅 Barbecued Crispy Goose	178
秘制贵妃鸡 Poached Marinated Chicken	168
澳门脆皮烧肉 Roasted Crispy Pork Macanese Style	138
烧味拼盆 Barbecued Combination	178
泰式烧猪颈肉 Roasted Sliced Pork Neck Slices with Spicy Lime Sauce	88

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Updated on 15 October, 2019

特色汤/羹类 Soup Selection

		MOP
冬虫草花胶淮杞炖螺头 Double-Boil Sea Whelk and Fish Maw Soup with Cordyceps and Yam with Wolfberry	每位/Portion	588
花胶北菇炖津白胆 Simmer-Boiled Fish Maw and Mushroom with Chinese Cabbage	每位/Portion	228
螺头瑶柱北菇炖菜胆 Double-Boiled Conpoy and Sea Whelk with Cabbage and Mushrooms	每位/Portion	78
花胶蟹肉牛崧羹 Minced Beef Broth with Crab Meat and Fish Maw	每位/Portion	78
四川酸辣羹 Spicy and Sour Bean Curd Soup Sichuan Style	每位/Portion	68
菠菜鲜虾豆腐羹 Bean Curd Soup with Shrimp and Spinach	每位/Portion	68
蛋白鸡粒粟米羹 Sweet Corn Soup with Diced Chicken and Egg White	每位/Portion	68
芫茜皮蛋鲜茄肉片汤 Sliced Pork and Tomato Soup with Parsley and Preserved Egg	每位/Portion	68
南瓜茸海鲜羹  Braised Pumpkin Soup with Assorted Seafood	每位/Portion	68

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精美小菜 A La Carte Selection

		MOP
夜榄美人鱼 (榄仁、榄菜桂花鱼) 	每条/Piece	398
Sautéed Chinese Perch with Olive Seeds and Preserve Vegetables		
X.O. 酱露笋榆耳炒带子	例/Portion	238
Stir-Fried Scallop with Asparagus and Fungus in X.O. Chili Sauce		
松露酱益菌带子	例/Portion	238
Wok Fried Scallops and Mushrooms in Truffle Sauce		
燕液千叶南瓜 	例/Portion	238
Braised Pumpkin and Tofu with Bird's Nest		
八星伴星斑球 	例/Portion	188
Deep-Fired Fillet of Garoupa with Bean Curd		
翡翠 X.O. 酱石斑球	例/Portion	188
Sautéed Fillet Garoupa with X.O. Sauce		
福禄虾球柚子汁带子 	例/Portion	188
Sautéed Prawns and Scallop in Pomelo Sauce		
马来石仔虾	例/Portion	168
Sautéed Shrimp with Peanut		
雪岭黄金虾球	例/Portion	168
Deep-Fried Prawns with Eggplant in Pumpkin Juice and Mayonnaise		
川汁牛柳条	例/Portion	168
Sautéed Beef Fillet in Sichuan Style		
陶醉三杯鸡	例/Portion	168
Baked Chicken Singapore Style in Casserole		
珍菌干焗海参煲	例/Portion	168
Stir-Fried Sea Cucumber with Mushroom in Casserole		

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		MOP
X.O. 酱西芹鸳鸯蚌 Sautéed Assorted Clams with X.O. Sauce	例/Portion	168
湖南辣子牛肉    Sautéed Sliced Beef with Dried Chili	例/Portion	138
宫爆腰果鲜虾仁   Sautéed Shrimps with Cashew Nuts and Bell Pepper in Chilin Sauce	例/Portion	168
美极姜葱爆牛仔肉 Stir-Fried Beef Sliced and Scallions in Gravy Sauce	例/Portion	138
铁板黑椒煎牛肋骨 Pan-Fried Beef Rib with Pepper Sauce	例/Portion	168
铁板冶味煎羊扒 Pan-Fried Lamb Chop	每件/Piece	58
罗定豆豉鸡球煲 Braised Chicken with Onions and Black Beans in Casserole	例/Portion	138
桂花炒瑶柱 Stir-Fried Vermicelli with Conpoy and Egg	例/Portion	138
杂菌 X.O. 酱爆黑豚肉 Wok-Fried Pork Meat with Mushrooms X.O. Chili Sauce	例/Portion	138
大澳虾酱蒸猪颈肉 Steamed Sliced Pork Shoulder with Home-Made Shrimps Sauce	例/Portion	138
桂林吊片蒸肉饼 Steamed Pork Meatloaf with Cuttlefish	例/Portion	138

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时蔬/素菜 Vegetables/Vegetarian




		MOP
上汤竹笙腿片蒜子浸时蔬 Poached Seasonal Vegetables with Bamboo Pith and Golden Garlic in Superior Broth	例/Portion	98
砂锅生啫虾干虾酱唐生菜 Seared Seasonal Lettuce with Dried Shrimps and Shrimp Paste in Casserole	例/Portion	98
金盏珍菌伴水芹香  Sautéed Assorted Mushrooms with Water Chestnuts, Celery and Lotus Roots	例/Portion	98
鼎湖上素 Braised Assorted Vegetables with Bamboo Pith	例/Portion	98
鲜露笋炒益菌  Stir-Fried Mixed Mushrooms and Asparagus	例/Portion	98
南乳温公斋煲 Braised Vegetarian with Bean Curd Paste in Casserole	例/Portion	118
姜汁炒芥兰 Wok-Fried Kale with Ginger Sauce	例/Portion	98
油盐水浸菜心 Poached Choy Sum with Consommé	例/Portion	98
椒丝腐乳通菜 Sautéed Water Spinach with Fresh Chili and Spicy Bean Curd Paste	例/Portion	98
北菇红烧豆腐 Braised Bean Curd with Dried Mushrooms	例/Portion	98
西芹木耳炒鲜淮山  Stir-Fried Yam with Celery and Black Fungus	例/Portion	98
夏威夷木瓜煮蕃茄 Stewed Hawaiian Papaya with Tomato	例/Portion	98

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精美小菜 A La Carte Selection

		MOP
麻婆海参粒豆腐 	例/Portion	138
Braised Tofu with Sea Cucumber in Sichuan Spicy Sauce		
金牌脆皮炸子鸡	半只/Half	168
Deep-Fried Crispy Chicken		
蜜椒汁一口牛	例/Portion	168
Sautéed Beef-Cubes in Honey Sauce		
法国鹅肝烧茄子	例/Portion	138
Braised Eggplant with Goose Liver		
蒜香露笋鸽甫 	例/Portion	138
Stir-Fried Sliced Pigeon with Asparagus and Garlic		
乾隆乳鸽松	例/Portion	138
Minced Pigeon with Bamboo Shoot in Lettuce Leaf		
红莲杏汁蛋白炒瑶柱 	例/Portion	138
Sautéed Conpoy with Egg White, Red Dates and Almond Cream		
酸甜菠萝咕嚕肉	例/Portion	138
Sweet and Sour Pork with Pineapple		
X.O. 酱肉碎四季豆	例/Portion	128
Stir-Fried Minced Pork and String Beans in Homemade X.O. Sauce		
面酱凉瓜焖三文鱼头腩煲	例/Portion	138
Braised Salmon Head and Belly with Bitter Melon and Bean Paste		
鱼香肉松茄子煲	例/Portion	128
Braised Eggplant with Minced Pork in Sichuan Sauce		

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官燕鲍鱼海味 Bird's Nest, Abalone and Dired Seafood

		MOP
瑶柱蟹皇太极官燕 Braised Superior Bird's Nest with Conpoy & Crab Roe	每位/Portion	568
带子蛋白扒官燕  Braised Bird's Nest with Scallop, Yunnan Ham and Egg White	每位/Portion	538
花胶海皇烩燕窝 Braised Bird's Nest with Seafood and Fish Maw	每位/Portion	328
高汤鸡茸烩燕窝 Braised Bird's Nest with Minced Chicken	每位/Portion	288
28 头日本吉品干鲍鱼 Braised Whole YOSHIHAMA Awabi (Japan28 Heads)	每只/Piece	2,888
2 头南非大网鲍鱼 Braised Premier Whole South-Africa Abalone (2Heads)	每只/Piece	1,688
3 头澳洲原只大鲍鱼 Braised Whole Premier Australia Abalone (3 Heads)	每只/Piece	538
6 头澳洲原只鲍鱼 Braised Whole Premier Australia Abalone (6 Heads)	每只/Piece	168
印度特级花胶 Braised Indian Fish Maw	每件/Piece	488
原条关东辽参 Braised Whole Japanese Sea Cucumber	每条/Piece	188
鲍鱼一品窝 Braised Abalone with Sea Cucumber, Fish Maw and Black Mushroom	例/Portion	288
虾籽扣海参花菇  Braised Sea Cucumber and Shrimp Roe with Mushrooms	例/Portion	288
澳门浓汤鸡煲翅 Braised Shark's Fin with Chicken Broth Macanese Style	4-6 位/Portion	1,888
蟹肉大生翅 Braised Shark's Fin Soup with Crab Meat	每位/Portion	328
红烧原只大鲍翅 Braised Thick Shark's Fin in Broth	每位/Portion	568

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特色粉面饭 Noodles and Rice

		MOP
古法乾炒牛河 Stir-Fried Flat Rice Noodles with Sliced Beef	每碟/Plate	108
榨菜烧鹅炆鸳鸯米粉 Stewed Vermicelli with Shredded Roasted Goose and Preserved Snow Vegetable	每碟/Plate	128
鲍汁花胶丝瑶柱炆伊面 Braised E-Fu Noodles with Conpoy and Shredded Fish Maw in Abalone Sauce	每碟/Plate	138
海参虾腰煎脆脆面  Pan-Fried Noodles with Sea Cucumber and Prawn	每碟/Plate	138
怀旧豉油皇吊片干炒面 Stir-Fried Noodle with Cuttlefish in Soya Sauce	每碟/ Plate	108
四川担担面  Sichuan TAN TAN Noodles	每碗/Bowl	58
嫩鸡煨面 Braised Noodle s with Shredded Chicken in Soup	每碗/Bowl	58
大澳虾酱虾干猪面青炒陈村粉 Stir-Fried Rice Pasta with Pork and Dry Shrimps in Shrimp Paste	每碟/Plate	108
上汤焗虾球伊府面 Baked E Fu Noodle with Prawn in Superior Broth	每窝/Casserole	168

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特色粉面饭 Noodles and Rice

		MOP
鲍鱼鲜虾荷叶饭 	每碟/Plate	138
Abalone and Shrimp Fried Rice Wrapped in Lotus Leaf		
黑松露瑶柱蛋白脆米炒饭	每碟/Plate	138
Black Truffle and Conpoy Fried Rice with Egg White		
三文鱼姜茸青苹果炒红米饭	每碟/Plate	128
Fried Red Rice with Salmon ,Green Apple and Ginger		
瑶柱蛋白炒饭	每碟/Plate	138
Fried Rice with Egg White and Conpoy		
瑶柱芥兰金银蛋炒饭 	每碟/Plate	138
Fried Rice with Egg White and Conpoy		
盛世鱼翅捞饭	每位/Portion	198
Shark's Fin Served with Rice in Brown Sauce		
蚝皇原只鲍鱼鹅掌捞饭	每位/Portion	198
Braised Whole Abalone and Goose Web in Oyster Sauce Served with Rice		
鲜虾冬瓜粒西施泡饭 	每窝/Casserole	138
Fresh Shrimps with Melon Cubes and Rice in Soup		
丝苗白饭	每碗/Bowl	20
Steamed Rice		
X.O. 酱	每碟/Plate	30
X.O. Sauce		

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精选甜品(每位) Dessert(Per person)

	MOP
炖顶级官燕窝 (可选配:姜糖,杏汁,椰汁,木瓜) Supreme Bird's Nest with Choice of (Ginger and Rock Sugar, Almond Cream, Papaya or Coconut)	538
杨枝甘露 Mango and Pomelo Cream	38
陈皮红豆沙 Sweetened Red Bean Cream	38
蛋白生磨杏仁茶 Egg White in Fresh Almond Cream	42
咖啡千层糕  Coffee Layers Cake	38
锦鲤香芒冻布甸 Golden Fish Shape Mango Pudding	38
芒果忌廉卷 Mango Rolled with Cream	38
金丝脆麻花 Deep-Fried Twists Egg Pasta in Honey Flavor	38
怀旧蕃薯糖水 Sweet Potato Soup	38
宫廷桂花糕 Crystal Pudding with Osmanthus	38
姜茶滑汤丸 Sweetened Ginger Juice with Sesame Dumplings	38
腐竹鹌鹑蛋糖水 Sweetened Bean Card Stick Soup with Quail Egg	38
趣致椰汁糕 Funny Coconut Pudding	38

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名茶 Premium Chinese Tea

云南普洱
Yunnan Puer Tea

宝珠香片茶
Jasmine Tea

潮州铁观音
Chaozhou Tieguanyin

龙井
Longjing Tea

乌龙
Oolong Tea

菊花普洱
Chrysanthemum & Puer

寿眉
Shoumei Tea

菊花
Chrysanthemum Tea

中国名茶 \$20 (每位)
Chinese Tea \$20 (Per person)

如有对任何食物过敏或其他需要, 请告知服务员
Please Inform Our Service Staff If You Have Any Food Allergies and/or Other Dietary Needs

须附加 10% 服务费 Subject to 10% service charge

大倉宴會室
OKURA BANQUET
ROOM

Address: 28th Floor, Hotel Okura Macau, Galaxy Macau™, COTAI, Macau
地址: 澳门大仓酒店 28 楼 • 澳门银河综合渡假城 • 澳门
Hotline: (853) 8883 5099
订座电话: (853) 8883 5099

Updated on 15 October, 2019

公司餐酒 House Wine

每杯 Per Glass
MOP

每瓶 Per Bottle
MOP

葡萄牙白酒
House White Wine

48

180

葡萄牙红酒
House Red Wine

48

180

啤酒 Beer

青岛/澳门啤
Tsing Tao/Macau

50

朝日
Asahi

55

汽水 Soft Drinks

可乐/健怡可乐/无糖可乐
雪碧/芬达橙 / 梳打水

50

Coca-Cola / Coke Light / Coke Zero
Sprite / Fanta Orange/Soda Water

矿泉水 Mineral Water

法国依云水/法国比利水
Evian/Perrier

68

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