丹桂軒

LAUREL®
RESTAURANT

深夜臻選
爭鮮賞味

LAUREL LATE-NIGHT MENU

Laurel Group

營業時間 BUSINESS HOURS **22:00-01:00**

崇尚自然·追求真味
NATURAL & REAL TASTE IS THE ART OF LIVING

*圖片僅供參考

· 頭盤刺身 APPETIZER

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

澳洲龍蝦刺身 時價
Fresh Australian Lobster Sashimi

加拿大象拔蚌（刺身或雞湯灼） 時價
Fresh Geoduck

青瓜海蜇頭 Jellyfish with Cucumber	MOP 148/份
清酒凍鵝肝 Goose's Liver with Sake	MOP 338/份 MOP 68/件
果醬鮮辣墨魚仔 Cuttlefish with Fruit Jam in Spicy Sauce	MOP 128/份

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

金槍魚刺身
Tuna Sashimi
MOP 468/半份

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

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

香辣鴨舌
Duck Tongue with Spicy Sauce
MOP 108

涼拌膠州白菜
Vegetable with Vinegar
MOP 98/份

洋蔥拌黑木耳
Black Fungus with Shredded Onion
MOP 78

松花口水雞 MOP 98
Chicken with Spicy Sauce

醬蘿卜皮 MOP 68
Crispy Radish Skin

美國大響螺(堂灼, 火鍋或醬爆) 時價
American Conch

泡椒鳳爪 Chicken Feet with Salty Red Pepper	MOP 98
沙薑白切豬手 Pig's Knuckles with Ginger	MOP 108

·位上湯羹 SOUP

羊肚菌花膠燉螺頭湯 MOP 288/位
Double-boiled Conch Meat with Fish Maw and Mushroom Soup

菜膽花膠三寶湯 MOP 138/位
Double-boiled Conpoy with Fish Maw and Vegetable Soup

鮮人參花膠燉雞湯 MOP 288/位
Double-boiled Chicken, Fish Maw & Ginseng Soup

養生鮑魚遼參湯 MOP 238/位
Double-boiled Abalone with Sea-cucumber Soup

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

· 丹桂推薦 LAUREL RECOMMENDED

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

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

碧綠炒澳洲帶子 MOP258
Stir-fried Fresh Scallop with Vegetable

上湯芝士焗澳洲龍蝦 時價
Baked Lobster with Cheese and Superior Soup

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

勁蒜粉絲肉蟹煲 MOP428
Braised Crab with Vermicelli and Garlic in Pot

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

美極煎大花蝦 MOP368
Pan-fried Shrimp with Maggie Sauce

蒜茸蒸阿拉斯加長腳蟹 時價
Steamed Alaska King Crab with Mashed Garlic

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

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

鹵水鵝肝
Marinated Goose's Liver
MOP 188

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

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

鹵水獅頭鵝拼盤 MOP368
Braised Goose Meat Platter

避風塘炒肉蟹 MOP 428
Deep-fried Crab with Garlic and Red Pepper

超級美國牛肋排 MOP298
Grilled Prime Rib

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· 海味珍品 DRIED SEAFOOD

鮑汁扣原只澳洲溏心干鮑 （16頭） MOP980/位
Braised Abalone with Abalone Sauce （12頭） MOP2,380/位

桂花炒魚翅 (100g) MOP798
Stir-fried Shark's Fin with Dried Egg

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

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

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

紅燒大鮑翅 (每位75g) MOP598/位
Braised Shark's Fin Soup

高湯燴海虎翅 MOP 888/位
Braised Shark's Fin with Superior Soup

鮑汁巴西花膠皇扣60頭關東遼參 時價
Braised Kanto Sea-cucumber and Brazil Fish Maw with Abalone Sauce

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

金湯燕麥扣60頭關東遼參 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

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· 特色美食 SIGNATURE DISHES

香茅咖喱大肉蟹 MOP428
Braised Crab in Curry Sauce

薑蔥米酒生蠔煲 MOP318
Sauteed Oyster with Wine, Spring Onion and Ginger

滋味羊腩煲 MOP428
Braised Mutton with Mushroom and Bamboo Shoot

川香煮花螺 MOP278
Boilded Snail with Spicy Sauce

鮮藤椒花蝦 MOP368
Stir-fried Shrimp with Pepper

金銀蒜粉絲蒸蘇格蘭聖子皇 時價
Steamed Solen with Mashed Garlic

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

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

七彩炒百合 MOP 138
Stir-fried Lily Buds with Mixed Vegetables

精品毛血旺 MOP 198
Boiled Pig's Blood and Haslet with Red Pepper Soup

石鍋海參麻婆豆腐 MOP 288
Fried Cubed Bean-curd, Sea Cucumber and Minced Meat with Spicy Sauce in Stone Pot

菠蘿咕嚕肉 Stir-fried Pork with Pineapple in Sweet & Sour Sauce	MOP 148
香芹黑木耳炒淮山 Stir-fried Fresh Chinese Yam with Black Fungus and Celery	MOP 118
鮮粟米粒扒蝦球 Braised Fresh Shrimp Ball with Sweet-corn Sauce	MOP 248
辣子肥牛煲 Fried Sliced Beef with Dried Red Pepper in Pot	MOP 268
荷塘月色 Stir-fried Healthy Vegetable	MOP 118
荷芹炒臘味 Stir-fried Preserved Meat with Green Bean and Celery	MOP 188

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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 and Fresh Shrimp (with Deep-fried Twisted Cruller)

砂鍋海鮮粥 (四位用) MOP368
Congee with Seafood in Casserole

生滾水蟹粥 MOP138/碗
Congee with Crab

瑤柱蛋白炒飯 MOP128
Fried Rice with Egg-white and Dried Scallop

和牛松菌皇野米炒飯 MOP238
Fried Rice with Wagyu and Fungus

臘味煲仔飯 (現煲約30分鐘) MOP188/2位
Steamed Rice with Preserved Meat in Pot

龍蝦湯雲吞	"Won-ton" Noodles in Lobster Soup	MOP 68/碗
豉油皇冬菇雞絲炒麵	Fried Noodles with Shredded Chicken & Mushroom in Soya Sauce	MOP 108

6頭-溏心鮑魚撈飯 MOP 168/位
Rice with Abalone with Sauce

波士頓龍蝦黑松露紅米炒飯 MOP 388
Fried Red Rice with Lobster and Black Truffle

東北肉夾餅 MOP 98
"North-East" Puff Patties (Beef or Pork)

瑤柱金菇肥牛燜伊麵 MOP 168
Braised E-fu Noodles with Dried Scallop, Beef and Needle Mushroom

紫薯甜薄撐 MOP 78/半打
Chinese Pan Cake with Purple Potato

星洲炒米粉 MOP 128
Fried Rice-noodles with Seafood in "Singapore" Style

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生煎菜肉包 Pan-fried Bun Stuffed with Minced Meat and Vegetable MOP 80/半打，MOP 158/打

香煎鮮蝦韭菜餃(六隻) MOP 68/半打
Pan-fried Dumpling with Shrimp and Chives

香煎鮮蝦韭菜餅 MOP 108
Pan-fried Cake with Shrimp and Chives

肥牛過橋米線 MOP 268/例 MOP 78/碗
Rice-noodles with Sliced Beef in Soup

上湯菜肉餃 Boiled Meat & Vegetable Dumpling in Superior Soup	MOP 68/6只
鮮菜肉煮餃子 Boiled Dumpling with Meat and Vegetable	MOP 68/6只
香菇素菜煮餃子 Boiled Dumpling with Mushroom and Vegetable	MOP 68/6只

·精美甜品 DESSERT

印尼官燕(冰花燉、杏汁燉或椰汁燉) 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

蛋白杏仁茶 MOP 58/位
Sweetened Egg-white and Almond Cream

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

陳皮紅豆沙湯圓 MOP 32/位
Glutinous Rice Dumpling with Sweetened Red Bean Cream

楊枝甘露 MOP 45/位
Syrups with Sago and Grape Fruit

鮮芒果布丁 Chilled Mango Pudding MOP 45/位

椰汁紅豆糕 Sweetened Red Bean with Coconut Milk Cake MOP 28/位

清香桂花糕 MOP 38/位
Sweetened Osmanthus Cake

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

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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)
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