



Appetizers

頭盤





in "Macanese Style" 炸馬介休球 Mango, Cucumber and \$95 Crab Stick Salad with Crab Roe in "Japanese Style" 日式芒果蟹柳沙律伴蟹子 Fish' N Chips 酥炸魚柳配薯條	Smoked Salmon with Apple Salad 煙三文魚配蘋果沙律	\$120
Crab Stick Salad with Crab Roe in "Japanese Style" 日式芒果蟹柳沙律伴蟹子 Fish' N Chips \$85 酥炸魚柳配薯條 Chicken and Pork Satay "Thai Style"	in "Macanese Style"	\$90
酥炸魚柳配薯條 Chicken and Pork Satay \$80 "Thai Style"	Crab Stick Salad with Crab Roe in "Japanese Style"	\$95
"Thai Style"	'	\$85
	"Thai Style"	\$80

Salad

沙律





Chef Salad with Ham, Chicken, Roasted Beef and Cheese 廚師沙律

Chef Salad with Ham, Chicken, Roasted Beef and Cheese 廚師沙律	\$115
Caesar Salad 凱撒沙律	\$95
Thai Style Green Mango Salad with Sliced Charcoal Grilled Pork Neck 泰式青芒果沙律伴炭燒豬頸肉	\$110
Grilled Beef Salad "Thai Style" 泰式牛肉沙律	\$110

Soup 湯類



Caldo Verde 葡國青菜湯	\$55
Portuguese Seafood Soup 葡式海鮮湯	\$55
Shrimp Bisque 蝦濃湯	\$62
Chinese Soup of The Day 是日中式老火湯	\$50



Pasta

意大利粉





Spaghetti with Seafood Marinara Sauce 茄汁燴海鮮意大利粉

Spaghetti with Seafood Marinara Sauce	\$145
茄汁燴海鮮意大利粉	
Spaghetti Alfredo	\$110
羅馬白汁蘑菇火腿燴意大利粉	
	410 5
Spaghetti Bolognaise / Penne	\$105
焗肉醬意大利粉	

Sandwich & Burger

三文治及漢堡包





Prime Beef Hamburger 牛扒漢堡包



Grand Lisboa Club Sandwich	\$140
新葡京公司治	

Prime Beef Hamburger	\$115
牛扒漢堡包	

Jumbo Hot Dog	\$75
珍寶熱狗	

-	Addition	Chilli	Ground	Beef	\$20
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- 香辣牛肉醬

Create Your Own \$110 Sandwich

自選特色三文治

- Three Choices of Fillings: Bone Ham / Egg / Roasted Chicken / Tuna Fish / U.S. Bacon / Parma Ham / Roasted Beef / Swiss Cheese
- 餡料 (可選3款): 火腿 /雞蛋 / 燒雞肉 / 吞拿魚 / 美國煙肉 / 帕爾馬火腿 / 燒牛肉 / 瑞士芝士

The IMPOSSIBLE Burger \$135 素肉漢堡

Special Recommendation

特別推介





Grilled Spring Chicken with Vegetable and Gravy 法國春雞配時蔬及香濃燒汁



Grilled Lamb Chop with Roasted Garlic and Rosemary Sauce 羊扒配香草蒜茸汁

Roasted Crispy Salmon \$175 with Basil Salad

燒脆皮三文魚伴紫蘇香草沙律

Pan-fried Sole \$150 Meuniere with Lemon Butter Sauce 香煎龍脷魚配檸檬牛油汁

Grilled Spring Chicken \$175 with Vegetable and Gravy 法國春雞配時蔬及香濃燒汁

Grilled Pork Chop \$145 with Onion Sauce 豬扒配洋蔥汁

Grilled Lamb Chop \$300 with Roasted Garlic and Rosemary Sauce 羊扒配香草蒜茸汁

Grilled Sirloin of Beef \$310 扒西冷

- Served with Black Pepper Sauce / Mushroom Sauce / Roasted Garlic Gravy
- 配黑椒汁/蘑菇汁/蒜味燒汁

Grilled Sirloin Steak with \$310 Arugula and Parmesan on Hot Sizzling Plate 燒鐵板西冷牛扒配芝士及芝麻菜

Pork Schnitzel with \$135 Vegetables, French Fries and Mushroom Sauce 炸薄片豬排配白菌汁雜菜及炸薯條

Portuguese & Macanese

葡國及澳門特色







Grilled King Prawns in "Macanese Style" 澳門特色扒大蝦



Fillet of Seabass Baked with Olive and Tomato Sauce in "Portuguese Style" 葡式焗鱸魚

Grilled King Prawns in \$200 "Macanese Style" 澳門特色扒大蝦

Fillet of Seabass Baked \$155 with Olive and Tomato Sauce in "Portuguese Style" 葡式焗鱸魚

Braised Minced Beef \$110 Rice with Shrimp Paste and Basil Sauce 蝦醬紫蘇香草免治牛肉飯

Macanese Pineapple \$130 Fried Rice

澳門特色菠蘿炒飯

Singapore Fried \$100 Rice Vermicelli in "Macanese Style" 澳門式星洲炒米



Singapore Fried Rice Vermicelli in "Macanese Style" 澳門式星洲炒米

Chinese Delicacy

中國特色



Braised Garoupa Fillet with Fresh Bean Curd Sheet and Roasted Pork Belly 紅燒鮮竹火腩豆腐石班魚柳煲	\$185
Braised Bean Curd and Minced Pork with Chilli Sauce "Sichuan Style" 四川麻婆豆腐	\$80
Seasonal Vegetables with Oyster Sauce 蠔油時菜	\$45
Pan-fried Steamed Rice Flour Roll in Homemade X.O. Chilli Sauce 秘製X.O.醬煎腸粉	\$55
Double-boiled Minced Carp Balls with Turnip and Bean Curd in Casserole 濃湯鯪魚球豆腐煲	\$95
Steamed Fried Rice with Crab Meat, Shimp Diced Goose, Chicken and Pork Wrapped in Lotus Leaf with Dried Vegetable Soup 蒸蟹柳八寶荷葉飯配菜乾湯	\$135

Asian Special

亞洲特式





Chicken Tikka Masala
with Basmati Rice
印度咖哩雞肉配香飯

Baked Seafood Curry with Steamed Rice in "Thai Style"	\$145
泰式椰香焗海鮮咖哩飯	
Chicken Tikka Masala with Basmati Rice 印度咖哩雞肉配香飯	\$115
Thai Basil Stir-fried Minced Pork with steamed Rice and Fried Egg 泰式紫蘇炒肉碎配白飯及煎蛋	\$110



Baked Seafood Curry with Steamed Rice in "Thai Style" 泰式椰香焗海鮮咖哩飯

Rice Vermicelli in Hot and Sour Soup with Shredded Chicken and Pork Roll in "Thai Style" 泰式酸辣扎肉雞絲湯米粉	\$95
Thai Green Curry Chicken Served with Steamed Rice 泰式青咖哩雞配白飯	\$95
"Kamameshi Style" Beef Rice with	\$135

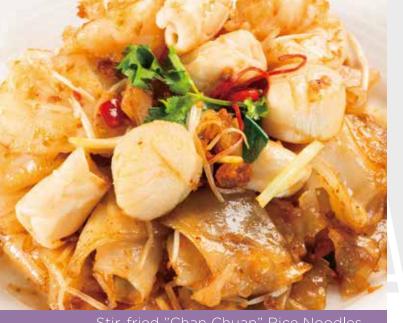
and Miso Soup 日式牛肉鍋飯配溫泉蛋及麵豉湯

Slow Cooked Egg

Rice & Noodles

飯麵





Stir-fried "Chan Chuan" Rice Noodles with Seafood in X.O. Chilli Sauce X.O.醬海鮮炒陳村粉

Stir-fried "Chan Chuan" Rice Noodles with Seafood in X.O. Chilli Sauce X.O.醬海鮮炒陳村粉	\$170
Fried Rice with Preserved Vegetables in "Cantonese Style" 梅菜皇廣東式炒飯	\$100
Fried Rice Vermicelli with Diced Chicken and Salted Fish 鹹魚雞粒炒米粉	\$100
Braised E-Fu Noodles with Assorted Mushrooms 乾燒伊麵	\$90



All prices are in MOP and subject to 10% service charge.

Rice & Noodles

飯麵



- Wontons / Shrimp / Sliced Beef /

Sliced Pork Rolls

墨魚丸 / 炸魚片 / 越南扎肉

Shredded Pork / Shredded Chicken / Fish Balls /

- 配雲吞 / 鮮蝦 / 牛肉 / 肉絲 / 雞絲 / 魚蛋 / 牛丸 /

Beef Balls / Cuttlefish Ball / Sliced Deep-fried Fish Rolls /

Chinese Barbecue

中式燒烤



\$110



Roasted Pork Belly

自選上列燒味雙拼

Shredded Chicken with Bean Sheet Pasta Tossed with Sichuan Sesame Sauce 麻香粉皮手撕雞

金牌脆皮火腩	4 3
Honey Glazed Barbecued Pork 玫瑰蜜汁叉燒	\$95
Poached Chicken Marinated in Homemade Soya Sauce 醬油皇豉油雞	\$90
Shredded Chicken with Bean Sheet Pasta Tossed with Sichuan Sesame Sauce 麻香粉皮手撕雞	\$85
Your Choice of Any Two of the above	\$155

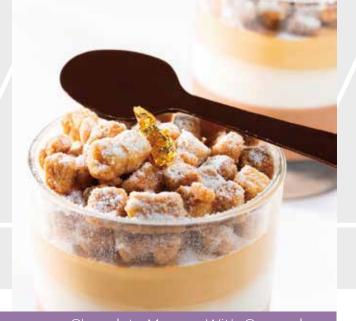
All Chinese Barbecued Item can be served with Noodle / Rice Vermicelli / Mung Bean Noodle / Rice Noodle or Steamed Rice

以上品種均可配搭湯生麵 / 米粉 / 瀬粉 / 河粉或絲苗白飯

Dessert

甜品





Chocolate Mousse With Caramel Vanilla Crumble 朱古力摩絲伴焦糖雲呢嗱碎

Choice of Cakes and Pastries 各式自製蛋糕,法式雜餅	\$45-60
Seasonal Fruit Platter 鮮果拼盤	\$65
Choice of "Haagen-Dazs" Ice-Cream or Sherbet 各式「哈根達斯」雪糕	\$50
Banana Split - Strawberry, Vanilla and Chocolate Ice-Cream Garnished with Banana Halves, Chocolate Sau and Whipped Cream 日夜香蕉船 - 草莓,雲呢拿及朱古力雪糕伴鮮香蕉,朱古力汁及鮮忌廉	\$98 ce
Chocolate Mousse With Caramel Vanilla Crumb 朱古力摩絲伴焦糖雲呢嗱碎	le \$45
Tiramisu 意大利芝士甜餅	\$50
Double-boiled Milk with Bird's Nest 燕窩燉奶	\$45
Double-boiled Egg 燉蛋	\$35
Double-boiled Milk in Ginger Juice 薑汁燉奶	\$35

