精選行政套餐 A  
**EXECUTIVE MENU A**

糯米片皮豬  
Sliced barbecued suckling pig with glutinous rice

紅燒鮮蝦球玉帶  
Braised sea treasure dumpling with superior stock

碧綠海參鮮鮑片  
Braised sliced abalone and sea cucumbers with vegetables

籠仔黃耳蒸銀鱈魚  
Steamed silver cod served with yellow fungus

金沙脆蝦球  
Deep-fried prawns with salted eggs

香草燒乳鴿 (半隻)  
Deep-fried pigeon with herbs (half)

八爪魚鴨粒飯  
Fried rice with octopus and duck

每位 $618* per person

精選行政套餐 B  
**EXECUTIVE MENU B**

陳餅烤鴨件  
Sliced barbecued duck with steamed pancakes

茶壺鮑魚泡參湯  
Abalone and ginseng with clear stock served in a teapot

夏菜伴水芹百合  
Stir-fried celery with lotus roots & lily bulbs

漁家蒸鱈魚  
Steamed silver cod with crispy shrimps & superior soy sauce

芒沙牡丹蝦球  
Wok-fried prawns with mango & mixed vegetables

黃金火鴨炒飯  
Fried rice with diced roasted duck and pumpkin

鮮果拼盆  
Fresh fruit platter

每位 $488* per person

*Gold Card discount is not applicable to * items
以上價格另加10%服務費
All prices are subject to 10% service charge
### GOURMET MENU C

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supreme sea treasure dumplings</td>
<td>in clear stock</td>
</tr>
<tr>
<td>Braised whole king size abalone</td>
<td></td>
</tr>
<tr>
<td>Stir-fried seasonal vegetables with assorted fresh mushrooms</td>
<td></td>
</tr>
<tr>
<td>Fried rice with prawns and scallops</td>
<td></td>
</tr>
<tr>
<td>Sweetened superior bird’s nest with coconut milk</td>
<td></td>
</tr>
</tbody>
</table>

**每位 $1,688* per person**

### GOURMET MENU D

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised sea treasure with superior broth</td>
<td></td>
</tr>
<tr>
<td>Braised whole king size abalone with black truffles</td>
<td></td>
</tr>
<tr>
<td>Stir-fried beef cube with peppercorn sauce and asparagus</td>
<td></td>
</tr>
<tr>
<td>Stewed handmade noodles with shredded roasted duck</td>
<td></td>
</tr>
<tr>
<td>Double-boiled milk with bird’s nest</td>
<td></td>
</tr>
</tbody>
</table>

**每位 $1,748* per person**

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*Gold Card discount is not applicable to * Items

All prices are subject to 10% service charge.
### 餐前小食

**APPETIZERS**

<table>
<thead>
<tr>
<th>菜品</th>
<th>价格（MOP）</th>
</tr>
</thead>
</table>
| 酥水拼盆  
Simmered meat platter  | 148        |
| 手撕香酥鴨  
Beijing style fried aromatic duck served with pancake | 118        |
| 川式牛腱  
Beef shank in Sichuan style  | 108        |
| 蟹粉蒜泥白肉  
Sliced pork belly with asparagus and garlic dressing | 98         |
| 舟山凉拌海蜇  
Marinated cold shredded jelly fish | 98         |
| 脆皮素春卷  
Deep-fried vegetarian spring rolls | 98         |
| 酥水豆腐  
Simmered sliced bean curd in herbed soy sauce | 68         |
燒味
BARBECUE

燒味雙拼 盤
自選兩款：海蜇、煙燻、蜜味叉燒、燒肉、燒鴨
A Platter with Two choices:
Your choice of jelly fish, sliced pork knuckle,
Sliced honey barbecued pork, crispy roasted pork, roasted duck

明爐脆皮乳 豬
Barbecued suckling pig

蜜味叉燒
Sliced honey barbecued pork

海蜇燻 腱
Sliced pork knuckle with jelly fish

烤鴨
ROASTED DUCK

北京片皮 鴨
Beijing roasted duck (原隻 whole)

玉碟香 芒 鴨
Sliced roasted duck with mango and mayonnaise

素 方 烤鴨
Sliced roasted duck served with crispy bean curd skins
and pancakes
## SOUP

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Superior bird’s nest with shredded ham in supreme stock</em></td>
<td>880* MOP (100g)</td>
</tr>
<tr>
<td>Crab meat and bird’s nest with superior stock</td>
<td>268 MOP</td>
</tr>
<tr>
<td>Scallop and soft bean curd soup served in a tea pot</td>
<td>108 MOP</td>
</tr>
<tr>
<td>Sea treasure soup with bamboo piths</td>
<td>108 MOP</td>
</tr>
<tr>
<td>Crab meat shredded Yunan ham &amp; fish maw in sea treasure stock</td>
<td>88 MOP</td>
</tr>
<tr>
<td>Shredded chicken, ham, bean curd and vegetables soup</td>
<td>88 MOP</td>
</tr>
<tr>
<td>Double-boiled chicken with cordycep flowers</td>
<td>88 MOP</td>
</tr>
<tr>
<td>Egg white and beef soup</td>
<td>68 MOP</td>
</tr>
<tr>
<td>Conpoy and sweetcorn soup</td>
<td>68 MOP</td>
</tr>
<tr>
<td>Vegetables and sweetcorn soup</td>
<td>68 MOP</td>
</tr>
<tr>
<td>Double-boiled mushroom broth with bamboo pith and baby cabbages</td>
<td>68 MOP</td>
</tr>
<tr>
<td>Scallops and shrimps thick soup</td>
<td>63 MOP</td>
</tr>
</tbody>
</table>

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**ABALONE & SEA CUCUMBERS**

*Braised whole king size South Africa abalone*  
1,280*  
(250g)

*Sliced abalone and sea cucumbers with baby cabbages*  
718*

*Braised sliced abalone with goose webs*  
718*

*Braised sliced abalone with vegetables and black truffles*  
680*  
(90g)

*Steamed sliced abalone served with mushrooms, bean curd and vegetables*  
398*  
(50g)

*Stewed sea treasures with leeks and abalone sauce in a clay pot*  
368*

*Braised sea cucumbers, baling mushrooms and baby cabbages*  
268*

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**SEAFOOD**

### 百花煎釀帶子（四件）
Pan-fried stuffed scallops with prawn mousse, serve with crab meat in egg white sauce (4 pieces)

MOP 198

### 碧綠殼蒜玉帶桂花蚌
Wok-fried sea cucumber meat and scallops with seasonal vegetables in black bean garlic sauce

MOP 198

### 貝殼玉帶麒麟豆腐
Steamed sliced scallops and tofu in black bean garlic sauce

MOP 198

### 西檸芝麻蝦
Sesame crusted deep sea prawns with lemon sauce

MOP 188

### 魚香大蝦球
Sautéed prawns with garlic and chili sauce

MOP 168

### 蟬子金栗沙律蝦球
Sautéed prawns with sweetcorn, pine nut and mayonnaise

MOP 156

### 龍井炒蝦仁
Stir-fried shrimps with Long Jing tea

MOP 156

### 蜜豆醬爆蝦仁
Wok-fried prawns and sweet peas with X.O. sauce

MOP 156

### 避風塘蝦球
Stir-fried prawns with fried garlic, shallots and dried chilies

MOP 156

### 箘仔金銀蒜蝦球（每位）
Steamed prawns with mixed garlic in mini bamboo basket (per person)

MOP 68

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"金麗軒精選" Kam Lai Heen speciality

酒店金咭不適用於*之食品

Gold Card discount is not applicable to * Items

以上價目另加10%服務費

All prices are subject to 10% service charge
**SEAFOOD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (MOP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-fried fillet of silver cod in special soya sauce</td>
<td>238</td>
</tr>
<tr>
<td>Deep-fried stuffed crab claw with shrimp paste in homemade spicy sauce (4 pieces)</td>
<td>168</td>
</tr>
<tr>
<td>Wok-fried fish fillet with salted egg yolk and lemon juice</td>
<td>118</td>
</tr>
<tr>
<td>Stir-fried bean sprouts with salted fish paste</td>
<td>118</td>
</tr>
<tr>
<td>Deep-fried stuffed prawns with mango salsa</td>
<td>108</td>
</tr>
<tr>
<td>Pan-fried egg pancake filled with conpoy and scallop</td>
<td>108</td>
</tr>
<tr>
<td>Fish dumplings with ginger and scallion served in a clay pot</td>
<td>108</td>
</tr>
<tr>
<td>Steamed fillet of silver cod in mini bamboo basket (per serve)</td>
<td>78</td>
</tr>
<tr>
<td>Steamed fillet of silver cod in Oolong tea flavored soup (per person)</td>
<td>98</td>
</tr>
</tbody>
</table>

*Gold Card discount is not applicable to *ITEM 8.*

All prices are subject to 10% service charge.
禽鳥

POULTRY

金麗富貴雞 - 原隻 (廿四小時前預定)
Whole Beggar’s chicken (24 hours advance order)

MOP 680

江南百花雞 - 半隻
Steamed sliced chicken fillet stuffed with shrimps paste and seasonal vegetables - Half

168

脆皮炸子雞 - 半隻
Deep-fried crispy chicken - Half

156

瑤柱貴妃雞 - 半隻
Compoy simmered chicken - Half

156

玫瑰豉油雞 - 半隻
Simmered chicken in rose soya sauce - Half

156

野蜜黑椒雞翼
Wok-fried boneless chicken fillet in honey and black pepper sauce

118

羅定豆豉雞球
Braised chicken in black bean and scallion sauce

118

川椒雞球
Wok-fried chicken in Sichuan style

118

奶油金果雞球
Stir-fried chicken fillet with wild pumpkin and butter milk sauce

108

香草燒乳鴿
Deep-fried pigeon with herbs

108

金麗軒精選  Kam Lai Heen speciality

酒店金咭不適用於 * 之食
Gold Card discount is not applicable to * Items

以上餐喼仍加10%服務費
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牛肉、羊肉
BEEF & LAMB

<table>
<thead>
<tr>
<th>菜</th>
<th>描述</th>
<th>价格 (MOP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>蒜片花椒牛柳粒</td>
<td>Wok-fried diced beef tenderloin in peppercorn and sliced garlic</td>
<td>138</td>
</tr>
<tr>
<td>醃皇彩椒牛柳条</td>
<td>Stir-fried shredded beef tenderloin and mixed bell pepper in X.O. sauce</td>
<td>138</td>
</tr>
<tr>
<td>葡汁牛柳</td>
<td>Pan-fried fillet of beef with Portuguese sauce</td>
<td>138</td>
</tr>
<tr>
<td>沙嗲牛柳卷</td>
<td>Beef roulade with enoki mushroom and satay sauce</td>
<td>138</td>
</tr>
<tr>
<td>斧山辣爆牛仔肉</td>
<td>Wok-fried veal tenderloin in spicy chili sauce</td>
<td>108</td>
</tr>
</tbody>
</table>

猪肉
PORK

<table>
<thead>
<tr>
<th>菜</th>
<th>描述</th>
<th>价格 (MOP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>方鱼肉片津菜</td>
<td>Wok-fried slice pork, air-dried diced halibut and cabbages</td>
<td>148</td>
</tr>
<tr>
<td>淮山鲍汁炆猪手</td>
<td>Braised pork feet with yam</td>
<td>138</td>
</tr>
<tr>
<td>马友蒸烧肉</td>
<td>Steamed roasted pork with salty fish</td>
<td>118</td>
</tr>
<tr>
<td>酿油皇五花腩</td>
<td>Braised pork brisket with supreme soy sauce</td>
<td>108</td>
</tr>
<tr>
<td>鱼香肉酱茄子</td>
<td>Stewed eggplant and minced pork with spicy sauce</td>
<td>108</td>
</tr>
<tr>
<td>蘋果咕嚕肉</td>
<td>Sweet and sour pork with diced apple</td>
<td>108</td>
</tr>
<tr>
<td>蜜椒乾葱排骨</td>
<td>Stir-fried pork ribs in scallion and mixed bell pepper sauce</td>
<td>108</td>
</tr>
</tbody>
</table>
**VEGETARIAN DISH**

**竹笙鼎湖上素**
Simmered bamboo piths, mixed mushrooms and vegetables 118

**黃耳紅燒豆腐**
Simmered bean curd with yellow fungus, mushrooms and vegetables 108

**夏果伴水芹香**
Stir-fried celery, carrots, water chestnuts and mushrooms with macadamia nuts 108

**素湯雜菜**
Assorted seasonal vegetables in vegetarian broth 108

**粟米扒津菜**
Braised Chinese cabbages with sweet corn and mushroom 108

**鮮野菌小棠菜**
Braised assorted mushrooms and baby cabbages 98

**腰果蜜豆炒銀杏**
Stir-fried honey beans, cashew nuts and gingko nuts 98

**菠蘿素排骨**
Deep-fried lotus roots in sweet and sour sauce 98
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>文華創意海鮮炒面</td>
<td>188 MOP</td>
</tr>
<tr>
<td>Fried noodles with assorted seafood in homemade X.O. sauce</td>
<td></td>
</tr>
<tr>
<td>福州烩飯</td>
<td>188 MOP</td>
</tr>
<tr>
<td>Fried rice topped with prawns, scallops, conpoy, barbecued duck and vegetables in Hookien style</td>
<td></td>
</tr>
<tr>
<td>雪菜珍菌炆米</td>
<td>148 MOP</td>
</tr>
<tr>
<td>Stewed vermicelli with wild mushrooms and preserved vegetables</td>
<td></td>
</tr>
<tr>
<td>甫魚鳴伊麵</td>
<td>138 MOP</td>
</tr>
<tr>
<td>Stewed E-Fu noodles with dry sole fish meat</td>
<td></td>
</tr>
<tr>
<td>銀芽肉絲炒面</td>
<td>138 MOP</td>
</tr>
<tr>
<td>Fried noodles with shredded pork and bean sprouts</td>
<td></td>
</tr>
<tr>
<td>黃金火鴨炒飯</td>
<td>98 MOP</td>
</tr>
<tr>
<td>Fried rice with diced and roasted duck and pumpkin</td>
<td></td>
</tr>
<tr>
<td>帶子蛋白炒飯</td>
<td>98 MOP</td>
</tr>
<tr>
<td>Fried rice with scallops and egg white</td>
<td></td>
</tr>
<tr>
<td>中式泡菜炒飯</td>
<td>98 MOP</td>
</tr>
<tr>
<td>Chinese fried rice with kimchi</td>
<td></td>
</tr>
<tr>
<td>馬友鹹魚雞粒炒飯</td>
<td>88 MOP</td>
</tr>
<tr>
<td>Fried rice with diced chicken and salted fish</td>
<td></td>
</tr>
<tr>
<td>楊州炒飯</td>
<td>88 MOP</td>
</tr>
<tr>
<td>Fried rice in Yangzhou style</td>
<td></td>
</tr>
<tr>
<td>雲南辣米線</td>
<td>88 MOP</td>
</tr>
<tr>
<td>Scallop, chicken, vegetables and vermicelli with spicy soup</td>
<td></td>
</tr>
<tr>
<td>羊城雲吞面</td>
<td>98 MOP</td>
</tr>
<tr>
<td>Wontons noodles in Yang Cheng style</td>
<td></td>
</tr>
<tr>
<td>成都川聞麵</td>
<td>88 MOP</td>
</tr>
<tr>
<td>Spicy noodles in Sichuan style</td>
<td></td>
</tr>
</tbody>
</table>

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DESSERTS

*洋參燉官燕
Double-boiled superior bird’s nest with American ginseng
888*

*椰汁燉官燕
Double-boiled superior bird’s nest with coconut milk
888*

椰汁燉燕窩
Double-boiled bird’s nest with coconut milk
238

泡參紅棗燉雪蛤
Double-boiled Hamas with red dates and sliced ginseng
118

燕窩燉鮮奶（需時十五分鐘）
Double-boiled bird’s nest with milk (15 minutes required for preparation)
118

雪糕楊枝甘露
Pomelo & mango puree with vanilla ice-cream
48

薑汁燉鮮奶
Double-boiled milk with ginger juice
48

綠茶豆沙鍋餅
Green tea bean paste pancakes
48

香滑芒果布甸
Mango pudding with tangy mango sauce
48

金麗軒精選 Kam Lai Heen speciality

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