

喜公馆

THE CONSERVATORY

中午12时至午夜 12:00 NOON – LATE

前菜及沙拉 STARTERS & SALADS

DONEGAL生蚝 3只 海胆、甜虾、Yarra Valley虹鳟鱼籽 DONEGAL OYSTERS 3 pcs sea urchin, sweet prawn, Yarra Valley rainbow trout roe	208
芦笋及慢煮鸭蛋沙拉 黑松露脆面包、豌豆苗、荷兰酱 SALAD OF ASPARAGUS AND SLOW COOKED CODDLED DUCK EGG black truffle croutons, pea tendrils, hollandaise sauce	138
雅枝竹沙拉 冰菜、茴香、萝卜、番红花 GLOBE ARTICHOKE SALAD ice lettuce, fennel, carrots, saffron	138
香煎鹅肝多士 3件 枫糖芥末酱、烟肉、煎鹌鹑蛋 SEARED GOOSE FOIE GRAS TOAST 3 pcs maple mustard, bacon, fried quail egg	258
苏格兰酥炸非笼养鸡蛋 英国金百利肠、羊茼苣、黑松露酱汁 DEEP FRIED CAGE FREE SCOTCH EGG Cumberland pork sausage, lamb's lettuce, black truffle dressing	158
牛面肉酥皮批 3件 薯蓉、豌豆及肉汁 BEEF CHEEK PARTY PIES 3 pcs mashed potato, peas puree and gravy	174
香烤带子 3只 木薯脆饼、粉红胡椒、海藻牛油酱 GRIDDLED SEA SCALLOPS 3 pcs tapioca cracker, pink peppercorn, fragrant seaweed and coral roe butter sauce	248
腌八爪鱼、带子、虾、青口及蜆肉沙拉 香芹、樱桃茄、罗勒、烟熏薯仔 SALAD OF MARINATED OCTUPUS, SCALLOP, PRAWN, MUSSELS AND CLAMS celery, cherry tomatoes, basil, smoked potatoes	198

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汤 SOUPS

椰皇雪莲子菊花炖鹧鸪 BRAISED PARTRIDGE coconut snow lotus seed and chrysanthemum	175
原盅炖佛跳墙 🐷 花胶、海参、鲍鱼、瑶柱、冬菇、云南火腿、鸡肉、肉粒 DOUBLE BOILED SUPERIOR BROTH “BUDDHA JUMPS OVER THE WALL” fish maw, sea cucumber, abalone, conpoy, dried mushroom, Yunnan ham, chicken and pork fillet	398
欧洲西芹头奶油汤 🌿 英国蓝芝士碎、渍核桃、香芹盐 CREAM OF CELERIAC ROOT Stilton crumble, pickled walnut, celery salt sippets	108

配菜 SIDES

传统英式炸薯条 三重奏、Sarson’s麦芽黑醋、海盐 GOOD OLD-FASHIONED ENGLISH CHIPS triple cooked, Sarson’s malt vinegar, sea salt	78
传统英式椰菜薯仔煎饼 🌿 煎蛋 BUBBLE & SQUEAK cabbage, potato and a fried egg	78
西兰花苗 🌿 榛子、焦糖牛油、巴马臣芝士 SPROUTING BROCCOLINI hazelnuts, brown butter, parmesan cheese	88

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面食 NOODLES

澳门特色云吞虾子面 (汤 / 捞) 猪 ☆	141
SHRIMP ROE NOODLE WONTON	
Macanese signature (soup / dry)	
红烧牛筋腩面 (汤 / 捞)	141
BRAISED BEEF BRISKET AND TENDON NOODLE	
deep and dark spiced broth (soup / dry)	
「餐」滋味三式 猪 猪 ☆	152
一次过品尝3款精选面食	
SIGNATURE 3 TASTE BOWLS	
a taste of all 3 noodles selection	
广式烧鸭濠粉	138
CANTONESE STYLE ROAST DUCK LAI-FAN	
XO酱猪软骨拉面 猪 猪	152
XO SAUCE PORK CARTILAGE LA-MIAN	
酒香陈皮叉烧汤面 猪	138
BARBECUED PORK NOODLE	
rum wine and tangerine peel	
三头鲍鱼扣鹅掌捞面	328
3-HEAD ABALONE WITH	
SUPERIOR GOOSE WEB AND DRY NOODLE	
XO酱花胶捞面	258
FISH MAW DRY NOODLE WITH XO SAUCE	
麻辣海鲜配韩式粉丝 猪	208
SPICY MALA SEAFOOD WITH KOREAN VERMICELLI	

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三文治 SANDWICHES

英式蘸酱三文治 ☆ 141
烤鸡肉馅、墨西哥辣椒蛋黄酱、烧鸡蘸酱

THE ENGLISH DIP
roast chicken and sage stuffing, pickled jalapeño mayonnaise, roast gravy

路氹「午夜三文治」☆ 198
牛小排、瑞士软芝士、Branston英式腌菜酱

COTAI MIDNIGHT
beef short rib, raclette cheese, Branston pickle

波特菇卷 🍄 128
蒜头及番茜牛油、松子、奶油面包

PORTABELLO FIELD MUSHROOM ROLL
garlic and parsley butter, pine nuts, buttery brioche roll

粥 CONGEE

所有粥类皆配上油条 / all congee served with yiao tiow

澳门新鲜水蟹粥 ☆ 262
FRESH CRAB CONGEE

潮州蚝仔肉碎粥 🐚 138
CHIU CHOW MINCED PORK AND OYSTER CONGEE

姜丝鱼片粥 152
GINGER AND SESAME COD FILLET CONGEE

现炸原条油条 🍟 30
FRESH FRIED FOOT LONG YIAO TIOW

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饭类及意粉 RICE & PASTA

海南鸡饭 ☆	174
HAINANESE CHICKEN RICE	
摩啰鸡饭 𨋖	168
烤春鸡配姜黄酱汁、火鸡火腿及提子干、咖喱炒饭、时令蔬菜	
CHICKEN PILAU	
fried chicken with turmeric sauce served with turkey ham, raisins, curry fried rice and seasonal vegetables	
咸虾酸子猪肉饭 𨋖 𦍋	168
咸虾酸子烩猪腩肉及洋葱、丝苗白饭	
PORCO BALICHÃO TAMARINDO	
braised pork belly with tamarind and shrimp paste, onion, served with steamed rice	
干免治肉碎饭 𨋖 𦍋	158
炒干免治牛肉及猪肉碎配脆薯粒、洋葱及煎蛋、丝苗白饭	
MACANESE “MINCHI”	
sautéed beef and pork minchi with crispy potato, onion and fried egg, served with steamed rice	
牛肝菌烩饭 𦍋	185
巴馬臣芝士、炸葱、香草	
PORCINI MUSHROOM RISOTTO	
Parmesan cheese, fried shallots, aromatic herbs	
唐师傅海鲜虾汤泡饭	188
带子及鱿鱼、脆米、香葱	
CHEF TANG PRAWN SOUP WITH RICE	
sea scallop and squid, puffed rice, spring onion	
杨师傅波士顿龙虾扁意粉	318
车厘茄、罗勒、海鲜浓汁	
CHEF BILL BOSTON LOBSTER LINGUINE	
cherry tomatoes, basil, seafood bisque sauce	
MANCINI短管意粉、炒炖猪头肉 𦍋 𦍋 ☆	198
小葱、五香粉、粉红胡椒	
MANCINI TUBETTINI PASTA, BRAISED PIGS’ HEAD	
chives, five spices, pink peppercorn	

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主菜 MAINS

香脆煎茄子及水牛芝士 🍆	168
意大利San Marzano蕃茄、罗勒	
EGGPLANT SCHNITZEL AND BURRATA	
San Marzano tomato, basil	
英式啤酒炸鱼及薯条 ☆	228
豆蓉、他他酱、柠檬	
BEER BATTERED FISH AND CHIPS	
mushy peas, proper tartare sauce, lemon	
烟熏三文鱼	258
Granny Smith苹果、薯仔、三文鱼子、香草	
FILLET OF OAK SMOKED SALMON	
Granny smith apple, potato, salmon roe, aromatic herbs	
番茜百里香烤春鸡 ☆	258
英式面包酱、烤薯、黑松露多士、传统肉汁	
ROAST SPRING CHICKEN WITH PARSLEY AND THYME STUFFING	
English bread sauce, roasted potato, black truffle toast, traditional split gravy	
传统英式肉肠焗蛋布甸 🍷	208
英国金百利肠、约克郡布甸、洋葱及芥末香浓肉汁	
TOAD IN THE HOLE	
Cumberland pork sausage, Yorkshire pudding, rich onion and mustard gravy	
经典农家牛肉批	208
薯蓉、牛油萝卜、豌豆	
CLASSIC BEEF COTTAGE PIE	
mashed potato, buttered carrots, garden peas	
香煎牛扒及薯条	358
黑安格斯肉眼扒、薯条三重奏、香浓肉汁	
STEAK AND CHIPS	
Black Angus beef ribeye, triple cooked chips, split gravy	
传统兰开夏羊肉锅 2位用	378
薯仔、百里香、伍斯特酱	
TRADITIONAL LANCASHIRE LAMB HOTPOT for 2 persons	
glazed potatoes, thyme, Worcestershire sauce	
澳洲牛柳配鹅肝	458
番茜薯泥伴Melanosporum黑松露汁	
AUSTRALIAN BEEF TENDERLOIN WITH GOOSE FOIE GRAS	
parsley mashed potatoes and Melanosporum black truffle sauce	
黑安格斯M5斧头牛扒 ☆	1,308
烩牛尾约克郡布甸、烤薯、牛油萝卜、嫩茎西兰花、红酒骨髓浓汁	
BLACK ANGUS M5 BEEF TOMAHAWK	
braised oxtail Yorkshire pudding, roast potatoes, buttered carrots, tender stem broccolini, red wine bone marrow sauce	

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甜品 DESSERTS

英国伦敦NEAL'S YARD DAIRY芝士拼盘 ☆ Montgomery车打芝士、Tunworth金文毕芝士、Colston Bassett蓝纹芝士、木梨酱 CHEESE FROM NEAL'S YARD LONDON DAIRY Montgomery Cheddar, Tunworth Camembert, Colston Bassett Stilton, quince paste	185
椰汁炖燕窝 椰奶及桂花糖浆 DOUBLE BOILED BIRD'S NEST Coconut milk and Osmanthus syrup	398
雪糕及雪葩 欢迎向我们查询季节限定口味 ICE CREAMS AND SORBETS Our servers are delighted to introduce you to the homemade seasonal flavours	68
夏娃布甸 布拉姆利苹果、肉桂海绵蛋糕、香草雪糕 EVE'S PUDDING Bramley apple, cinnamon sponge, vanilla ice cream	78
梳乎厘奄列 意大利蛋白脆饼、火焰樱桃、香草及黑莓 OMELETTE SOUFFLÉ SURPRISE Italian meringue, king cherry flambé, vanilla and blackberry	108
约克郡大黄脆 干姜、香草奶油醬 YORKSHIRE RHUBARB CRUMBLE stem ginger, vanilla custard sauce	78
英式甜粟焦糖炖蛋 牛油酥饼 SWEETCORN TRINITY BURNT CREAM shortbread	98