

玉蘭苑

JADE ORCHID

檯號
Table Number _____

人數
Pax _____

上海點心 SHANGHAINESE DIM SUM		MOP	數量 Qty	加單 Extra Order
玉蘭湯包 (4件)	Jade Orchid Pork Dumpling	\$58		
特色生煎包 (3件)	Pan-fried Pork Bun	\$48		
鮮肉鍋貼 (3件)	Pan-fried Dumplings	\$48		
紅油抄手	Wonton in Hot and Spicy Sauce	\$68		
玉蘭鹹湯丸	Jade Orchid Savory Glutinous Rice Ball	\$58		
銀絲卷蒸或炸 (1件)	Steamed or Deep-fried Silver Thread Roll	\$28		
三絲春卷 (3件)	Crispy Spring Roll	\$48		
鹹水角 (3件)	Deep-fried Pork and Dried Shrimp Dumpling	\$38		
小饅頭蒸或炸 (6件)	Steamed or Deep-fried Bun	\$48		
菜肉大餛飩 (碗)	Pork and Vegetable Wonton	\$88		
咸或甜豆浆配油條	Salty or Sweet Soybean milk with Youtiao	\$48		
白粥配油條	Congee and Youtiao	\$48		
粵式點心 CANTONESE DIM SUM		MOP	數量 Qty	加單 Extra Order
玉蘭蝦餃皇 (4件)	Jade Orchid Shrimp Dumpling	\$48		
瑤柱燒賣 (4件)	Pork Dumpling with Conpoy	\$48		
豉油皇浸雞腳	Chicken Feet with Soya Sauce	\$58		
蒸臘味蘿蔔糕	Steamed Turnip Cake with Cured Meat	\$48		
妙醬蒸鳳爪	Steamed Chicken Feet in Black Bean Sauce	\$38		
鮮竹牛肉球 (3件)	Steamed Minced Beef Ball	\$38		
蜜汁叉燒包 (3件)	Steamed BBQ Pork Bun	\$38		
奶皇流沙包 (3件)	Steamed Bun with Custard and Egg Yolk Filling	\$38		
香菇鮮竹卷 (3件)	Assorted Meat and Mushroom Wrap in Soup	\$38		
豉汁蒸鮮排骨	Steamed Spare Rib with Black Bean Sauce	\$38		
柱侯金錢肚	Braised Ox-tripe with Zhuhou Sauce	\$38		

發菜鮫魚球 (3件)	Steamed Minced Fish Ball with Sea Moss	\$38		
鮑汁糯米雞 (2件)	Steamed Glutinous Rice with Conpoy and Chicken	\$38		
魚肉釀尖椒 (4件)	Pepper Stuffed with Minced Fish	\$38		
香煎韭菜餅 (3件)	Pan-fried Minced Fish Cake with Chives	\$38		
迷你馬拉糕	Mini Steamed Sponge Cake	\$38		
鮮排骨蒸腸粉	Steamed Spare Rib with Rice Roll in Black Bean Sauce	\$68		
XO醬煎炸腸粉	Deep-fried Rice Roll with XO Sauce	\$58		
豉油皇煎腸粉	Pan-fried Rice Roll with Soya Sauce	\$48		
廚師推介 CHEF'S RECOMMENDATION		MOP	數量 Qty	加單 Extra Order
蜜汁火腩 (4件)	Honey Glazed Ham with Lotus Seed	\$188		
清炒蝦仁	Sautéed River Shrimp	\$188		
川香回鍋肉	Sautéed Sliced Pork with Pepper and Chili	\$88		
酸菜魚片	Boiled Sliced Fish with Pickled Cabbage and Chili	\$168		
韭王滑蛋炒蝦仁	Stir-fried Shrimp with Egg	\$128		
銀芽鱔糊	Stir-fried Eel with Mung Bean Sprout	\$168		
銀蕎生炒骨	Sweet and Sour Pork with Pickled Chinese Onion	\$88		
梅菜扣肉煲	Braised Pork with Dried Vegetable in Casserole	\$88		
漁香茄子煲	Sautéed Eggplant with Spicy Garlic and Salted Fish Sauce in Casserole	\$88		
椒絲腐乳通菜炒牛肉	Stir-fried Water Spinach with Beef and Chili in Fermented Bean Curd Sauce	\$88		
冬菜魚滑浸絲瓜	Angled Luffa with Minced Fish in Soup	\$88		
腰果西芹炒帶子	Sautéed Scallop with Cashew and Celery	\$188		
鹹魚雞粒豆腐煲	Sautéed Diced Chicken with Salted Fish and Tofu in Casserole	\$138		
瑤柱蒸水蛋	Conpoy Steamed Egg	\$108		
粟米斑塊	Fried Fish Fillet with Sweet Corn Sauce	\$88		
南乳菌皇粉絲煲	Sautéed Assorted Mushroom and Cellophane Noodles in Red Fermented Beancurd Sauce	\$88		

蔬菜 VEGETABLE		MOP	數量 Qty	加單 Extra Order
菜心 / 生菜 / 通菜 芥蘭 / 小塘菜 (白灼/蒜蓉/清炒)	Choy Sum / Lettuce / Water Spinach / Chinese Kale / Green Brassica (Boiled/Stir-fried with Garlic/Stir-fried)	\$58		
青椒土豆絲	Stir-fried Green Pepper and Shredded Potato	\$78		
椒絲腐乳炒通菜	Stir-fried Water Spinach with Chili in Fermented Bean Curd Sauce	\$78		
乾煸四季豆	Stir-fried Snap Bean	\$78		
金銀蛋冬瓜或絲瓜	Winter Melon or Angled Luffa with Century Egg and Salty Eggs in Soup	\$98		
冷菜 APPETIZER		MOP	數量 Qty	加單 Extra Order
紹興醉雞	Drunken Chicken with Shaoxing Wine	\$88		
上海小排	Sweet and Sour Spare Rib	\$98		
本幫燻魚	Smoked Fish in Sweet Soy Sauce	\$108		
醬香牛肉	Beef Seasoned in Soy Sauce	\$88		
蔥油蜆皮	Jellyfish with Scallion Sauce	\$98		
佛門素鴨	Bean Curd Roll	\$68		
醬蘿蔔	Sliced Radish with Soy Sauce	\$58		
涼拌雲耳	Stirred Black Fungus	\$58		
涼拌粉皮	Green Bean Jelly in Sesame Sauce	\$58		
五香鴨舌	Marinated Duck Tongue	\$108		
五香鵝珍	Marinated Goose Gizzard	\$68		
涼拌毛肚	Marinated Beef Tripe	\$58		
涼拌皮蛋	Stirred Century Egg	\$58		
湯 SOUP		MOP	數量 Qty	加單 Extra Order
上海酸辣湯 (位)	Shanghai Hot and Sour Soup	\$58		
太極牛肉粟米羹(位)	Thick Soup with Minced Beef and Sweet Corn	\$58		
鯪魚球豆腐湯 (位)	Minced Fish and Tofu Soup	\$48		
粉麵飯 NOODLES AND RICE		MOP	數量 Qty	加單 Extra Order
潮式瑤柱肉碎粥	Chiu Chow Style Congee with Conpoy and Minced Pork	\$78		
潮式生魚肉碎粥	Chiu Chow Style Congee with Sliced Fish	\$68		
瑤柱火鴨冬瓜粥	Chiu Chow Style Congee with Sliced Duck, Winter Melon and Conpoy	\$78		
星洲炒米粉	Singaporean Style Fried Rice Vermicelli	\$78		
魚香茄子燜米	Braised Rice Vermicelli with Eggplant and Salted Fish Sauce	\$98		
上素炒麵	Braised Deep-fried Noodles with Vegetable	\$98		

豉油皇炒麵	Fried Noodles and Rice Noodles with Soya Sauce	\$78		
韭王鱈糊拌麵	Noodles with Shredded Eel and Chives	\$118		
XO醬海鮮燜伊麵	Braised E-Fu Noodles with Seafood in XO Sauce	138		
乾燒伊麵	Braised E-Fu Noodles with Straw Mushroom	88		
乾炒牛河	Fried Rice Noodles with Beef	\$98		
雪菜火鴨絲燜米	Braised Rice Vermicelli with Sliced Duck and Preserved Vegetable	\$88		
榨菜火鴨絲燜米	Braised Noodles with Sliced Duck and Pickled Vegetables	\$98		
青菜煨麵	Braised Noodles with Green Vegetable	\$98		
上海粗炒	Sautéed Noodles with Shredded Pork and Green Brassica	\$88		
沙茶牛肉粗炒	Sautéed Noodles with Sliced Beef in Shacha Sauce	\$98		
金沙蛋白蝦仁炒飯	Fried Rice with Shrimp and Egg White in Garlic Pepper	\$108		
雞火炒飯	Fried Rice with Chicken and Ham	\$98		
鹹魚雞粒炒飯	Fried Rice with Sliced Chicken and Salted Fish	\$98		
生炒牛肉飯	Fried Rice with Minced Beef	\$88		
雜錦窩巴	Crispy Rice with Assorted Meat	\$128		
咖喱麵根雞球窩巴	Crispy Rice with Chicken and Gluten Ball in Curry Sauce	\$118		
甜品 DESSERT		MOP	數量 Qty	加單 Extra Order
桂花紅豆糕	Sweet Osmanthus and Red Bean Pudding	\$38		
酒釀丸子 (位)	Mini Glutinous Rice Ball in Rice Wine Soup	\$38		
寧波湯圓 (位)	Ningbo Style Sweet Dumpling Soup	\$38		
擂沙湯丸 (5件)	Peanut Coated Sweet Dumpling	\$38		
上海酥蔴球	Deep-fried Glutinous Rice Ball in Sesame	\$38		
香芒椰汁糕	Mango and Coconut Milk Pudding	\$38		

*所有價格以澳門幣計算，另加10%服務費。此優惠不可與其他推廣優惠或折扣同時使用。All prices are in MOP and subject to 10% service charge. Offers cannot be used in conjunction with other promotion or discount.