

大堂咖啡
LOBBY·CAFÉ



可持續菜式選擇

新濠肩負社會責任，推動環境可持續發展，並一一體現於旗下餐廳食府的用膳體驗中，以我們提供一系列以可持續食材入饌的菜式選擇，同時貫徹高質量美食及服務水平。我們的可持續海產選購優先考慮經過國際機構認證的海鮮，包括MSC 海洋管理委員會、ASC 水產養殖管理委員會、GAA全球水產養殖聯盟—BAP最佳水產養殖規範、GLOBAL G.A.P.水產養殖驗證及其他標準。

為了進一步減低對環境的影響，我們積極減少食物浪費，並以一次性塑料替代品為外帶包裝，以降低碳足跡。

我們致力於在 2025 年100% 全面使用自由放牧雞蛋。



素食
不含肉或海鮮



新素肉
新素肉是指由植物原料（100% 素食）製成的產品，旨在模仿肉類的味道和質地，但對環境的影響比肉類更低



可持續發展海鮮
選取可持續方式捕撈或養殖的海鮮，維護海洋生物多樣性及生態系統，守護海洋福祉，以及依賴漁業的小區生計

Sustainable Menu Options

We are committed to making environmentally-and socially-responsible decisions in the dining experience we offer and we are pleased to provide sustainable alternatives on our menu while simultaneously upholding high quality levels of food and service. Our sustainable sourcing guidelines for seafood prioritize seafood certified by international bodies such as the Marine Stewardship Council (MSC), Aquaculture Stewardship Council (ASC), Global Aquaculture Alliance – Best Aquaculture Practices (BAP), the GLOBAL G.A.P Aquaculture Certification and other standards.

To further minimize our environmental impact, we actively work to reduce our food waste and offer alternatives to single-use plastic for takeaway packaging.

We are committed to sourcing 100% cage-free eggs by 2025.



Vegetarian
Contains no meat or seafood



Plant-based meat alternative
Plant-based meat refers to products made from plants (100% vegetarian) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options






Sustainably-sourced seafood
Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities







前菜及沙律
APPETIZER AND SALAD

	凱撒沙律 自選配料：烤大蝦 / 煙三文魚 / 烤雞胸肉 Caesar Salad Choice of : Grilled Prawn / Smoked Salmon / Roasted Chicken Breast	168
	水牛芝士無花果火腿沙律 Buffalo Mozzarella with Ham and Figs Salad	138
	西瓜菲達芝士牛油果沙律 Watermelon with Feta Cheese and Avocado Salad	138
	番茄羅勒西柚沙律 Tomato with Basil and Grapefruit Salad	138
	青花椒滷南非鮑魚 Marinated South African Abalone with Sichuan Green Pepper	208
	冰梅爽脆小黃瓜 Tossed Baby Cucumber with Plum Wine Sauce	68

湯
SOUP

	石斛青欖螺頭燉花膠湯 Double-boiled Fish Maw Soup with Dendrobium, Sea Whelk and Green Olives	388
	花旗參燉竹絲雞湯 Double-boiled Silkie Fowl Soup with American Ginseng	168
	中式老火湯 Chinese Daily Soup	68
	龍蝦忌廉湯 Lobster Bisque	128
	番茄羅勒湯 Heirloom Tomato Soup with Basil	88




三文治及漢堡 SANDWICH AND BURGER

 	芝士和牛漢堡包 Wagyu Beef Cheeseburger	248
 	番茄龍蝦包 Tomato Lobster Bun	228
 	黑醋洋蔥素肉漢堡包 Impossible Burger with Onion and Balsamic Vinaigrette	188
	映星滙公司三文治 Epic Club Sandwich	168
	烤雞胸牛油果香草包 Grilled Chicken Breast and Avocado Focaccia	138
	澳門碳燒豬扒包 Macanese Pork Chop Bun	88

配薯條

All Served with Fries

 主廚推介 Chef's Recommendation

 新素肉 Plant-based Meat Alternative  素食 Vegetarian  辣 Spicy

請告知您的服務員任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。

Please inform our service staff if you have any food allergies or dietary requirements.
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主菜 MAIN COURSE

西式扒類 WESTERN GRILLED

-  韓牛西冷 (10 安士) 1,388
Hanwoo Beef Striploin (10 oz)
- 美國安格斯牛柳 (8 安士) 688
US Black Angus Prime Beef Tenderloin (8 oz)
- 美國頂級安格斯牛肉眼 (10 安士) 528
US Black Angus Prime Beef Rib Eye (10 oz)
- 煙燻匈牙利戰斧豬扒 (16 安士) 468
Smoked Hungarian Tomahawk Pork Chop (16oz)
-  香煎紅鯛魚配橄欖及車厘茄 388
Pan-fried Red Snapper with Olives and Cherry Tomatoes
- 香草燒羊架 368
Lamb Racks with Herbs
-  香烤海虎蝦配芫茜辣椒沙沙 328
Grilled King Prawns with Parsley Chili Salsa
- 迷迭香燒法國雞胸肉 248
Roasted French Chicken Breast with Rosemary
- 自選醬汁一款: 黑椒汁 / 蘑菇汁 / 燒汁 / 香草蒜蓉牛油
Choice of Sauce: Black Pepper Sauce / Mushroom Sauce / Veal Jus / Garlic Herb Butter

配菜 SIDE DISHES

-  烤蘆筍 68
Grilled Asparagus
-  田園沙律 58
Garden Green Salad
-  香滑薯蓉 58
Mashed Potato
-  薯條 58
Fries
-  香草炒蘑菇 58
Stir-fried Wild Mushrooms with Herbs

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中式美食
CHINESE SPECIALTIES

蠔皇二頭澳洲鮑魚扣鵝掌 888
Braised Australian Abalone with Goose Web in Superior Sauce

 金不換三杯銀鱈魚 428
Wok-fried Cod with Basil and Sweet Soy Sauce

 風沙炒羊架 368
Wok-fried Lamb Racks with Garlic Crisp and Chilies

  椒麻煎炒美國牛肉粒 338
Wok-fried US Beef Cubes with Sichuan Green Peppercorns




牛肝菌鮑魚燜走地雞 248
Braised Free Range Chicken and Abalone with Porcini Mushrooms

 湖南黃貢椒炒黑豚肉 188
Wok-fried Iberico Pork with Hunan Yellow Chilies

  麻婆豆腐 118
Sichuan Style Braised Bean Curd with Beyond Beef and Chilies

菜心苗 / 蘭花苔 / 生菜 / 娃娃菜 98
 清炒 / 上湯 /  蒜蓉炒 /  白灼
Baby Choi Sum / Broccolini / Lettuce / Baby Cabbage
 Stir-fried / Poached in Superior Broth /  Stir-fried with Garlic /  Poached

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明火粥品 CONGEE

	鮑魚海鮮粥 Abalone and Seafood Congee	198
	皮蛋瘦肉粥 Century Egg and Salted Pork Congee	128
	粟米雞茸粥 Sweet Corn and Minced Chicken Congee	88
	芡實淮山小米粥 Fox Nut Seeds, Chinese Yam and Millet Congee	88
	明火白粥 Plain Congee	68
	配自家製油條、榨菜及蔥花 All Served with Homemade Deep-fried Dough Stick, Preserved Cabbage and Spring Onions	
	另加每款配料 自家製油條 / 榨菜 / 鹹蛋 / 皮蛋 / 欖菜 / 腐乳 Selection of Condiment Homemade Deep-fried Dough Stick / Preserved Cabbage / Salted Egg / Century Egg / Preserved Mustard Plant / Preserved Bean Curd	28

麵類及意粉 NOODLE AND PASTA

		四川和牛擔擔面 Sichuan "Dan Dan" Noodles with Wagyu Beef	268
		椰汁喇沙海虎蝦湯麵 "Laksa" King Prawn Noodles with Spicy Coconut Soup	268
		照燒雞扒贊岐湯烏冬 Sanuki Udon Soup with Teriyaki Chicken	168
		廣東鮮蝦雲吞湯麵 Cantonese Shrimp Wonton Noodles Soup	118
		星洲炒米粉 Singapore Fried Vermicelli with Shrimps and Barbecued Iberico Pork	148
		頭抽乾炒牛肉河粉 Wok-fried Beef Noodles with Premium Soy Sauce	148
		番茄汁龍蝦扁意粉 Lobster Linguine with Tomato Sauce	268
		芝士肉醬意粉 Spaghetti Bolognese with Parmesan Cheese	148

 主廚推介 Chef's Recommendation

 含可持續發展海產 Contains Sustainable Seafood



 素食 Vegetarian

 辣 Spicy

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飯類 RICE

	鮑汁一品海味飯 Braised Premium Dried Seafood with Abalone Sauce and Steamed Rice	488
	韓式燒牛肉飯 Korean Bulgogi Beef Rice	268
	招牌海南雞飯 Signature Hainanese Chicken Rice	208
	煲仔肉骨茶 配油條及絲苗白飯 “Bak Kut Teh” Double-boiled Pork Rib Soup with Asian Herbs Served with Deep-fried Dough Stick and Steamed Rice	168
	印尼海鮮炒飯 “Nasi Goreng” Indonesian Seafood Fried Rice	168
	櫻花蝦揚州炒飯 Yangzhou Fried Rice with Sakura Shrimps	168

兒童餐牌 KIDS MENU

	迷你芝士和牛漢堡包配薯條 Mini Wagyu Beef Cheeseburger with Fries	98
	日式吉列豬扒飯 Japanese Pork Cutlet Rice	88
	香煎豬柳蛋番茄湯粉 Pan-fried Pork Patty and Egg with Alfabeto Pasta in Tomato Soup	78
	香脆炸雞配薯條 Crispy Chicken with Fries	78
	金絲鮮蝦芝士條 Shrimp and Cheese Stick	78
	萌趣流沙包 奶黃, 豆沙, 香芋 Chinese Steamed Buns Basket Egg Custard, Red Bean, Taro	68

 主廚推介 Chef's Recommendation



含可持續發展海產 Contains Sustainable Seafood



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甜品
DESSERT

- | | |
|---|-----|
|  棗皇燉官燕 (100克)
可選：冰糖 / 杏汁 / 蜂蜜
Double-boiled Bird's Nest with Imperial Red Date (100g)
Choices of : Rock Sugar / Almond Milk / Honey | 788 |
|  時鮮果盤
Seasonal Fresh Fruit Platter | 128 |
|  靈芝龜苓膏
Chinese Herbal Jelly with Honey | 108 |
|  陳皮紅豆沙
Sweet Red Bean Soup with Aged Tangerine Peel | 68 |
|  朱古力忌廉脆脆杯配紅桑子雪糕
Chocolate Creamy Crunch Verrine with Raspberry Ice Cream | 138 |
|  藍莓芝士蛋糕
Blueberry Cheesecake | 128 |

 素食 Vegetarian

葡萄酒

Wine Selection

香檳及氣泡酒

CHAMPAGNE AND SPARKLING

每杯

Glass

每瓶

Bottle

Ruinart Blanc de Blancs Brut, Reims, France

1,475

Gosset Brut Excellence, Aÿ, France

158

788

Belstar Prosecco Brut, Italy

65

325

白葡萄酒

WHITE WINE

Xavier Monnot Les Chevalieres Meursault, Burgundy, France

1,600

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand

135

675

Esporão Branco, Reserva, Alentejo, Portugal

100

500

Dr. Loosen, Dr. L Riesling, Mosel, Germany

60

300

紅葡萄酒

RED WINE

France Echo De Lynch-Bages

230

1,150

Bouchard Père & Fils, 'La Vignée', Bourgogne Pinot Noir,
Côte de Beaune, France

110

550

Vinhas Antigas, Bota Velha, Douro, Portugal

90

450

Chianti, Barone Ricasoli, Tuscany, Italy

60

300

根據第6/2023號法律的規定，禁止向未滿十八歲人士銷售或提供酒精飲料。

酒精飲品的酒精濃度達1.2%以上。請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。

THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED, IN ACCORDANCE WITH LAW NO. 6/2023
A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS A MENORES DE 18 ANOS É PROIBIDA, NOS TERMOS DA LEI N.º 6/2023

The alcoholic beverages have an alcohol strength higher than 1.2% vol.

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氈酒及伏特加 GIN AND VODKA	每杯 Glass	每瓶 Bottle
亨利爵士 氈酒 Hendrick's	120	1,800
添加利 / 孟買藍寶 氈酒 Tanqueray / Bombay Sapphire	60	880
哥頓 氈酒 Gordon's	45	720
雪樹 / 基度一號 / 灰鵝 Belvedere / Ketel One / Grey Goose	100	1,180
絕對 / 皇冠 Absolut / Smirnoff	45	720
秣酒及龍舌蘭酒 RUM AND TEQUILA		
金快活白金龍舌蘭酒 Jose Cuervo Platino	220	2,800
百家得白秣酒 Bacardi White	60	880
蘇格蘭威士忌 SCOTCH WHISKY		
尊尼獲加藍牌 Johnnie Walker Blue Label		3,200
尊尼獲加黑牌 Johnnie Walker Black Label	70	1,000
芝華士12年 Chivas Regal 12 Years	70	1,000
百齡壇特醇 Ballantine's Finest	60	880
純麥芽威士忌 SINGLE MALT WHISKY		
麥卡倫12年 Macallan Sherry Oak 12 Years	100	1,400
格蘭莫治10年 Glenmorangie Original 10 Years	90	1,150

波本及愛爾蘭威士忌
BOURBON AND IRISH WHISKY

每杯 每瓶
Glass Bottle

活福特級
Labrot & Graham "Woodford Reserve"

120 1,700

占邊 / 傑克丹尼 / 加拿大俱樂部
Jim Beam / Jack Daniel's / Canadian Club

60 880

雞尾酒
COCKTAILS

嫵媚的陽光
氈酒 / 柑橘果泥 / 菊花糖漿
Sunshine
Gin / Mandarin Puree / Chrysanthemum Syrup

128

火紅之心
威士忌 / 紅酒 / 辣椒油
Sunburn
Whiskey / Red Wine / Chili Oil

108

春暖花開
蜜瓜利口酒 / 中國白酒 / 氣泡酒 / 梳打水
Spring Blooming
Melon Liqueur / Chinese Spirits / Sparkling Wine / Soda Water

108

秋天的回憶
伏特加 / 康普薑茶 / 茉莉花糖漿
Autumn Breeze
Vodka / Ginger Kombucha / Jasmine Syrup

108

海王
伏特加 / 中國白酒 / 藍柑風味糖漿 / 椰子水
Discovery Cove
Vodka / Chinese Spirit / Blue Curacao Syrup / Coconut Water

108

無酒精雞尾酒
MOCKTAILS (NON-ALCOHOLIC)

大地之呼吸
柑橘果泥 / 菊花糖漿 / 梳打水
Yellow Bloom
Mandarin Puree / Chrysanthemum Syrup / Soda Water

88

一葉知秋
蘋果梳打水 / 接骨木花豆蔻糖漿
Beauty Fall
Appler Cider Soda / Elderflower-Cardamom syrup

88

夏至
豆蔻糖漿 / 西瓜汁 / 黑胡椒
Blissful Summer
Cardamon Syrup / Watermelon Juice / Black Pepper

88

木龍
奇異果汁 / 烏龍糖漿 / 椰子水
Green Meadow
Kiwi Juice / Onlong Syrup / Coconut Water

88

特色熱飲

SIGNATURE HOT BEVERAGE

薄荷熱朱古力 / 紅豆抹茶拿鐵 68
Mint Hot Chocolate / Red Bean Matcha Latte

啤酒

BEER

嘉士伯 / 喜力 / 澳門 / 朝日 / 青島 60
Carlsberg / Heineken / Macau Beer / Asahi / Tsingtao

果汁

JUICE

橙汁 / 蘋果汁 / 芒果汁 / 奇異果汁 / 西瓜汁 60
Orange / Apple / Mango / Kiwi / Watermelon

礦泉水

MINERAL WATER

依雲礦泉水 / 依雲有氣礦泉水 (750毫升) 90
Evian Still / Evian Sparkling (750ml)

汽水

SOFT DRINK

可樂 / 零度可樂 / 無糖可樂纖維+ / 雪碧 45
Coke / Coke Zero / Coca-Cola Plus / Sprite

咖啡

COFFEE

即磨咖啡 / 低因咖啡 / 意式特濃咖啡 / 泡沫咖啡 / 鮮奶咖啡 / 摩卡咖啡 45
Freshly Ground Coffee / Decaffeinated Coffee / Espresso / Cappuccino / Café Latte / Mocha

雙份特濃咖啡 55
Double Espresso

茶

TEA

薄荷茶 / 伯爵 / 英式早餐茶 / 茉莉花茶 / 菊花茶 / 普洱茶 45
Peppermint / Earl Grey / English Breakfast / Jasmine / Chrysanthemum / Pu-erh

欲點選其他美食或特飲請向服務員查詢

Check With Your Server for More Premium Selections

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