THE VENETIAN
澳门威尼斯人



海鲜 Seafood　素食 Vegetarian　辣 Spicy

厨师精选
CHEF SELECTIONS

	澳门币$ MOP
清汤松茸炖辽参 (每位) Doubled Boiled Soup with Sea Cucumber and Porcini Mushrooms (per person)	180
京葱烧辽参 (每条) Braised Sea Cucumber with Leek and Soya Sauce	380
御府金满坛 (每位) Braised Dried Seafood in Superior Yellow Broth with Multigrain Rice (per person)	380
黄焖大鲍翅 (每位) Braised Superior Shark's Fin in Yellow Broth (per person)	680
御府罐焖三头南非鲍 (每只) Braised "South African" Abalone with Rich Oyster Sauce (3 Head)	1080

汤
SOUP

家常白菜豆腐汤 Clear Cabbage and Bean Curd Soup	45
四川酸辣汤 Hot and Sour Soup	58
蟹肉番茄疙瘩汤 Crab Meat and Tomato Soup with Handmade Pasta	68





所有价目需另加10%服务费。
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凉菜
COLD DISH

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	澳门币$ MOP
麻酱油麦菜 Green Oat Leaves with Sesame Dressing	45
老醋木耳 Marinated “Dongbei” Wood Fungus with Aged Vinegar	45
鲜族泡菜 “Korean” style Preserved Vegetable	45
爽口脆萝卜 Northern Style Marinated White Turnip	45
剁椒花生拌秋葵 Marinated Okra and Peanut with “Hunan” Pickled Chilli Sauce	45
老干妈拌香干 Marinated Smoked Dried Bean Curd with Black Bean Chilli Sauce	45
芥末香麻菠菜 Marinated Poached Spinach with Mustard Oil, Crushed Peanuts and Sesame Seeds	45
桂花糯米藕 Slow Poached Caramelized Lotus Root Stuffed with Black Glutinous Rice in Osmanthus Sauce	45
东北大拉皮 Marinated Mung Bean Noodles, Shredded Pork and Vegetables with Spicy Sesame Dressing	58
石库门醉鸡 Poached Chicken in Chinese Yellow Wine	68





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	澳门币$ MOP
剁椒拌茄子豆腐 Marinated Eggplant and Bean Curd with Pickled Chilli Sauce	46
北方大拌菜 Northern Chinese Mixed Vegetable Salad with Peanuts	46
传统口水鸡 Poached Chicken Topped with Sesame and Spicy Sichuan Chilli Sauce	68
挂杆蒜泥白切肉 Poached Pork Belly with Cucumber, Leeks and Garlic Sauce	68
夫妻肺片 Marinated Beef Shank and Tripe with Spicy Sichuan Dressing	68
凉拌东北手撕鸡 “Dongbei” Style Chicken Salad with Wood Fungus and Cucumber	68
蛰头拍黄瓜 Marinated Jelly Fish Head and Cucumber	78



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热盘
HOT DISH

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农家小炒肉 Stir-fried Sliced Pork Belly with Red and Green Chilli	80
东北锅包肉 Stir-fried Crispy Pork with Black Vinegar	80
鲜蘑炒五花腩 Stir-fried Sliced Pork Belly with Mixed Mushroom	80
酸菜排骨炖粉条 Braised Pickled Vegetables and Pork Ribs with Glass Noodles	88
老四川冒菜 “Sichuan” Style Braised Vegetables, Beef Tripe and Sausage in Spicy Broth	88
重庆辣子鸡 “Chong Qing” Style Fried Chicken with Dried Chilli and Peanuts	98
宫保鸡丁 Kong Po” Style Chicken with Cashew Nuts	98
泡菜炒牛肉 Stir-fried Sliced Beef with Kimchi and Green Chive	98
新疆大盘鸡 “Xinjiang” Braised Farm Chicken with Dried Chilli, Noodles and Potato	108
碳烧孜然羊肉酸奶卷 Grilled Lamb with Chilli and Cumin, Condiments with: Plain Yogurt, Crepe and Green Chilli	118
自贡水煮牛肉 Slow Cooked Sliced Beef with Vegetable in Spicy Garlic Sauce	138
北京香酥鸭 “Beijing” Style Crispy Duck Served with Crepes and Condiments	148
秘制手抓羊排 Crispy Lamb Chops with Cumin	168





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	澳门币$ MOP
京城酥皮虾 Crispy “Beijing” Style Sweet and Sour Prawns	168
水煮鱼片 Slow Cooked Sliced Fish in Spicy Broth	168
东北炖大棒骨 “Dongbei” Style Braised Pork Bones in Soya Sauce	178
剁椒蒸桂鱼(清蒸) “Hunan” Steamed Mandarin Fish with Pickles Chilli Sauce (Steamed)	188
乾煸美国牛肉鹅肝 Wok-fried US Prime Rib Eye and Goose Liver with Dried Chilies and Mushrooms	288
四川香辣蟹 Stir-fried Mud Crab “Sichuan” Style with Chilli	290
爆炒椰菜 Stir-fried Chinese Cabbage with Dried Chilli	46
东北地三鲜 Stir-fried Potato, Eggplant and Green Peppers with Garlic	48
炝炒土豆丝 Stir-fried Shredded Potatoes with Dried Chilli and Vinegar	56
麻婆豆腐 “Ma Po” Tofu with Minced Pork	62
干煸腊肉四季豆 Stir-fried Green Beans with Cured Pork, Dried Chilli and Garlic	62
蒜茸炒茼蒿 Fried “Tonghao” Vegetable with Garlic	62
鱼香茄子 Braised Eggplant with Spicy Broad Bean Paste	68





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	澳门币$ MOP
番茄小瓜炒鸡蛋 Stir-fried Tomato with Marrow Beans and Eggs	68
山西肉酱烧老豆腐 “Shanxi” Braised Bean Curd with Minced Pork	68
牛肉松炒饭 Fried Rice with Minced Beef and Egg	68
五谷米炒饭 Fried Multigrain Rice with Egg, Vegetable and Pine Nuts	68
荷香牛肋骨 Grilled Beef Short Rib with Rice Crackers and Spicy Dip	228
丝苗米饭 Steamed White Rice	15
五谷饭 Steamed Multigrain Rice	18



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面
NOODLES

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	澳门币$ MOP
老北京炸酱面 Old “Beijing” Noodles with Condiments	72
鲜族冷面 Chilled Wheat Noodles with Sliced Beef and Pickled Vegetable in Apple Vinegar	72
四川担担面 Dan-dan Noodles	72
陕西凉皮拌鸡丝 Homemade “Shaanxi” Bean Noodles with Shredded Chicken and Aged Vinegar	72
北方面柜台 NORTHERN NOODLE BAR	72

面，可选以下一款：Choose one of the noodles:
传统拉面、刀削面、转盘剔尖、扯面
Traditional “La Mian” / Flying Dagger Noodles / “Tejin” Noodles / Pulled Noodles

汤底，可选以下一款：Choose one of the soup:
猪骨汤底、牛骨汤底、麻辣汤底
Pork Soup / Beef Soup / Spicy Soup

配料，可选以下一款：Choose one of the toppings:
山西老炸酱、烧肉鸡蛋打卤、西红柿鸡蛋卤、
山西红烧牛肉、肉丸雪菜卤、台蘑烧肉卤 、东北酸菜排骨
Old “Shanxi” Style Braised Minced Pork with Spicy Broad Bean Paste / Braised Pork Belly and Egg in Soya Sauce / Tomatoes and Egg Sauce/ “Shanxi” Braised Beef Brisket / Braised Preserved Vegetable and Pork Balls / Braised Wild Mushroom and Pork /“Northern” Style Braised Pork Rib with Pickled Vegetable

额外配料每款澳门币$38
MOP38 for extra topping





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水饺
DUMPLINGS

	澳门币$ MOP
韭菜鸡蛋饺 Egg and Chive Dumplings	50
什锦蔬菜饺 Mixed Vegetable Dumplings	50
鲜肉白菜饺 Pork and Cabbage Dumplings	50
鲜肉西芹饺 Pork and Celery Dumplings	50
红油龙抄手饺 “Sichuan” Style Boiled Pork Dumplings in Spicy Broth	50
鲜肉虾仁韭菜饺 Pork, Shrimp and Green Chive Dumplings	58

点心/煎饼
PAN FRIED BUNS AND STEAMED DUMPLINGS

芝麻鸡肉酥皮塔 Pan-fried Minced Chicken with Potato and Chilli Paste in Pastry	48
鲜肉小笼包 “Xiao Long Bao”	48
蟹粉小笼包 “Xiao Long Bao” with Crab Roe	66
老北京鲜肉锅贴 Old Beijing Pan-fried Pork Dumplings	58
鲜肉大葱馅饼 Pan-fried Minced Pork and Leek Bun	68





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甜品
DESSERT

	澳门币$ MOP
拔丝香蕉/红薯 Fried Banana or Sweet Potatoes with Pulled Sugar	48
抹茶锅饼 Pan-fried Sweetened Green Tea Pan Cake with Pistachio and Almond	48
椰汁紫米糕 Chilled Coconut Milk and Black Glutinous Rice Parfait	48
焦糖豆花 Bean Curd Crème Brulee with Caramel and Lychee	48
津梨银耳炖雪蛤 (每位) Doubled Boiled Hasma with Pear and White Fungus (per person)	88
冰花炖官燕 (每位) Doubled Boiled Bird’s Nest with Rock Sugar (per person)	580
鲜果拼盘 Seasonal Fruit Platter	68
冰淇淋 Ice Cream **自选一球冰淇淋** Choice of One Scoop Ice Cream **绿茶 / 芒果 / 草莓** Green Tea / Mango / Strawberry	38



