頭盤小食

APPETIZERS

	價錢 price 每碟 per dish
京都魚粒 Deep-fried diced codfish in homemade spicy tomato sauce	$ 95
蒜香椒鹽豆腐粒 Deep-fried diced bean curd with garlic in spicy salt	$ 40
椒鹽龍脷仔 Deep-fried sole with spicy salt	$ 70
蜜餞燒雲腿 Glazed Yunnan ham slices	$ 80
西洋菜和牛卷 Pan-fried Kagoshima beef roll with watercress (168 grams)	$ 650
松花燻雞卷 Smoked chicken rolls with thousand year egg	$ 168
薯茸菊花雲腿片 Honey glazed Yunnan ham slices with mashed potato	$ 125
淮香脆皮鴨舌 Crispy duck's tongue in spicy salt	$ 56
浦東脆腐皮 Pan-fried dried bean curd skin mixed with minced ham	$ 50
手拍青瓜皮蛋 Chilled cucumber and thousand year egg	$ 38
鵝肝醬炸蝦丸 Deep-fried prawn balls with goose liver pâté	$ 100

All prices are subject to 10% service charge 以上價目需另加壹服務費

燒味冷熱盤

BARBECUE SPECIALTIES

	價錢 price 例 Regular
海蜇燻蹄 Marinated pork trotter slices with jelly fish	$ 88
明爐脆皮乳豬 Roasted suckling pig	$ 108
頭抽醬油雞 (半隻) Soy sauce chicken (Half)	$ 115
明爐蜜糖汁叉燒 “Char Siu” with honey	$ 88
明爐吊燒鵝 Roasted goose with plum sauce	$ 108
骨香白切雞 (半隻) Poached chicken with crispy bone (Half)	$ 125
明爐金牌燒火腩 Roasted pork belly	$ 90
明爐琵琶鴨 (每隻) Roasted duck “Pei Pa style” (Whole)	$ 300
湛江海蜇頭 Jelly fish tossed with spring onion and sesame oil	$ 56
芥末煎牛脷 Pan-fried ox-tongue with wasabi mustard	$ 75
潮州鹵水鵝掌翼 Marinated goose webs and wings “Chiu Chow style”	$ 60
白切東山羊 Sliced chilled marinated mutton	$ 95
法國鵝肝金錢雞(件) Charcoal grilled French goose liver with “Char Siu” and a thin-sliced of pork fat (Per piece)	$ 30
太白醉翁鴿 (每隻) Pigeon marinated in cold rice wine (Whole)	$ 75

乳豬燒味拼盤 Suckling pig platter with barbecued pork, soya chicken and jelly fish	$ 240
以上各式雙拼 Any two choices of the above	$ 125

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魚翅類

SHARK'S FIN

	價錢 price 每位 per person
紅燒鴿吞海虎翅 (例) Deep-fried pigeon stuffed with supreme shark's fin	$ 880
蟹肉乾撈海虎翅 Braised supreme shark's fin with crabmeat	$ 980
紅燒皇冠翅(足四兩) Braised Superior shark's fin in brown sauce (4 Taels)	$ 1080
紅燒大鮑翅 Braised shark's fin in brown sauce	$ 350
紅燒白青排翅 Braised Superior shark's fin in brown sauce	$ 520
肘子菜膽燉金山勾翅 Double-boiled imperial shark's fin soup with Yunnan ham and brassica	$ 330
雞絲或蟹肉燴生翅 Braised shark's fin soup with shredded chicken or crabmeat	$ 230
魚翅酸辣帶子羹 Shark's fin with scallops in hot and sour soup	$ 210
玉笛黃金鮑翅 Braised shark's fin with bamboo piths and asparagus in brown sauce	$ 380
鮑參翅肚羹(每位/例窩) Braised shredded abalone, sea cucumber and shark's fin in soup (Per person / Per tureen)	$ 170 / $650
濃湯砂窩排翅 (例) Double-boiled superior shark's fin in casserole (Regular)	$ 1,200
鮮蟹鉗紅燒鮑翅 Braised shark's fin soup with crab claws	$ 450
滑炒蟹肉桂花翅 (例) Stir-fried egg with shark's fin and crabmeat (Regular)	$ 680

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湯羹類

SOUP

	價錢 price 每位/例窩 per person / per tureen
蟹肉粟米羹 Crabmeat and sweetcorn soup	$ 60 / $ 220
瑤柱牛鬆羹 Braised minced beef and conpoy broth	$ 65 / $ 250
鮮菰蟹鉗湯 (每位) Mushroom consomme with crab claw (Per person)	$ 115
陳皮鴨絲羹 Braised shredded duck and tangerine peel broth	$ 60 / $ 220
花膠菜膽燉北菰 (每位) Double-boiled fish maw, cabbage and black mushroom in chicken broth (Per person)	$ 550
竹笙燉三寶湯 Double-boiled bamboo piths, sliced abalone, chicken and ham in chicken broth	$ 90 / $ 320
瑤柱竹笙沙魚骨湯 Double-boiled shark's cartilage soup with conpoy and bamboo piths	$ 65 / $ 250
雞茸燕窩羹 (每位) Braised superior bird's nest soup with minced chicken (Per person)	$ 560
蟹皇燕窩無皇蛋 (每位) Braised egg with bird's nest and crab roe (Per person)	$ 180

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燕窩竹笙類

BIRD'S NEST AND BAMBOO PITHS

	價錢 price 每位 per person
竹笙雲腿扒官燕(例) Braised superior bird's nest with bamboo piths and Yunnan ham (Regular)	$ 2,500
高湯雞燉官燕 Double-boiled superior bird's nest with chicken in supreme broth	$ 560
高湯竹笙燉官燕 Double-boiled superior bird's nest with bamboo piths in supreme broth	$ 560
蟹肉扒百花釀竹笙(例) Double-boiled superior bird's nest with bamboo piths in supreme broth (Regular)	$ 260
紅花汁玉官燕(例) Braised superior bird's nest in saffron chicken broth (Regular)	$ 1,890
冰花燉官燕 Double-boiled bird's nest in rock sugar	$ 520
蟹皇竹笙釀官燕(件) Braised bamboo piths wrapped with superior bird's nest topped with crab roe (Per piece)	$ 650

All prices are subject to 10% service charge 以上價目需另加壹服務費

鮑魚類

ABALONE

	價錢 price 例 Regular
金巢鮑魚帶子崧 Stir-fried minced abalone and scallops in rice nest, served with crispy lettuce	$ 380
金銀鮮鮑片 (每位) Braised sliced abalone with fish maw and seasonal vegetable (Per person)	$ 600
乾隆一品窩 Braised fish maw, whole conpoy and sliced abalone in clay pot	$ 1,050
原隻網鮑 – 5頭至12頭 (需提前24小時預訂) Braised whole Mouhou abalone – 50 grams-120 grams	每隻 時價 Per piece Market price
原隻禾麻鮑 – 16頭至22頭 (需提前24小時預訂) Braised whole Oma abalone – 27 grams-38 grams	每隻 時價 Per piece Market price
原隻吉品鮑 – 12頭至28頭 (需提前24小時預訂) Braised whole Yoshihama abalone – 21 grams-50 grams	每隻 時價 Per piece Market price
滋補古法扣中東乾鮑10頭至12頭 Braised whole Middle Eastern abalone – 50 grams-60 grams	每隻 時價 Per piece Market price
滋補古法扣南非網鮑(每隻)100克 Braised whole African abalone 100 grams	$ 1,200
露筍鮑魚卷 Braised abalone rolls with asparagus	$ 750

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游水海鮮

LIVE FISH AND SEAFOOD

生猛海鮮: 紅斑、青衣、老鼠斑、東星斑 （清蒸、古法炆、香煎） **Live fish**: Pink garoupa, green wrasse, Pacific garoupa and spotted garoupa (Steamed, braised or pan-fried)	每隻 Per piece	時價 Market price
廚師精選: 鹽焗老鼠斑、東星斑(需時四十分鐘) **Chef's Recommendation**: Baked whole Pacific garoupa or spotted garoupa in crushed salt	每隻 Per piece	時價 Market price
肉蟹: 花雕蒸、椒鹽焗、薑蔥焗、蒜茸蒸、粉絲炆、牛油焗、咸蛋炒 Live crab: steamed in Chinese wine, baked with spicy salt, baked with ginger and spring onion, steamed with minced garlic, braised with rice vermicelli, baked with butter sauce or sauteed with salted egg yolk	每隻 Per piece	時價 Market price
生海蝦: 醉翁蝦、蒜茸蝦、椒鹽焗、陳皮頭菜上湯浸 Fresh prawns: Marinated in Chinese wine, steamed with garlic, baked with spicy salt, poached with tangerine peel in bouillon		時價 Market price
龍蝦: 上湯焗、薑蔥焗、蒜茸蒸、粉絲炆、牛油焗、伊麵焗、泡飯 Live lobster: Baked in bouillon, baked with ginger and spring onion, steamed with minced garlic, braised with rice vermicelli, baked with butter sauce, E-fu noodles or crispy rice		時價 Market price
廣東式炒龍蝦 (900克) Stir-fried lobster with minced pork, egg and black beans (900 grams)		$ 1,380

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Portas do Sol
葡京日麗
Chinese Cuisine
粵菜點心

海鮮小炒類

FISH AND SEAFOOD FAVOURITES

	價錢 price 例 Regular
乾燒大明蝦 (每隻) Pan-fried king prawn in spicy vinegar (Per piece)	$ 85
山楂川汁脆蝦球 Sauteed prawns with hawthorn sauce	$ 145
香橙咕嚕蝦球 Deep-fried prawns with pepper served in orange sauce	$ 155
宮爆甜桃蝦球 Sauteed crystal prawns with glazed walnuts in “kung pao” sauce	$ 155
羊城百花脆皮遼參 Deep-fried sea cucumber with shrimp mousse and pineapple	$ 320
碧玉卷伴油泡蟹鉗 (每位) Sauteed crab claw with marrow rolls wrapped with shrimps mousse and Yunnan ham (Per person)	$ 155
XO醬金銀翠帶子 Deep-fried scallops and pan-fried scallops with broccoli in XO chili sauce	$ 188
崧子桂花魚 (每條) Deep-fried mandarin fish with pine nuts in vinegar sauce	$ 228
滕椒桂魚 Fried Mandarin fish with pepper corn “Szechuan style”	$ 228
香蔥烤海參 Braised sea cucumber with spring onion	$ 175
葡汁焗釀響螺 (每隻) Baked sea whelk stuffed with seafood in Portuguese sauce (per piece)	$ 80
蔥燒大龍脞 (每條) Fried sole with spring onion and ginger (Per piece)	Market price
薑茸米酒蒸鮮蟹鉗 (兩隻起) Steamed crab claw with minced ginger and rice wine (minimum order of 2 pieces) (Per piece)	$ 110

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清炒桂魚絲 (每條) $ 228

Stir-fried shredded Mandarin fish with broccoli (Per piece)

龍蝦兩食: (900克) $ 1,380

明太子芙蓉龍蝦球

龍蝦頭爪粉絲煲

Lobster in two flavours: (900 grams)

-Steamed fillet of lobster with egg white

-Braised lobster head and claws with vermicelli in casserole

海鮮小炒類

FISH AND SEAFOOD FAVOURITES

	價錢 price 例 Regular
蟹皇帶子炒鮮奶 Stir-fried shredded Mandarin fish with broccoli	$ 115
腿茸醬花菇爆九孔鮑魚仔 Stir-fried shredded Mandarin fish with broccoli	$ 320
XO醬小瓜鮮鮑魚 Sauteed abalone with cucumber in XO chili sauce	$ 260
肉蟹兩食 (每隻): 時價 些利酒蒸蟹鉗 粉絲蟹煲 Live crab 2 courses (Whole): Steamed crab claw with sherry liqueur Stewed crab with glass noodles	Per piece Market price

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家禽類

POULTRY

柚子脆皮手撕雞 (半隻/壹隻) Deep-fried shredded chicken with pomelo (half/whole)	$ 150 / $ 300
豉油皇浸乳鴿 (需時三十分鐘) (每隻) Poached pigeon in supreme soya sauce (Please allow 30 minutes for preparation) (Whole)	$ 80
金牌吊炸雞 (半隻/壹隻) Crispy fried chicken (Half / Whole)	$ 140 / $ 280
濃汁浸三黃雞 (半隻/壹隻) Poached chicken in yellow wine (Half / Whole)	$ 140 / $ 280
宮爆甜桃百合燒鴨粒 (例) Pan-fried diced roast duck with lily bulbs and glazed walnuts in “kung pao” sauce	Regular $ 92
燒雲腿伴鵝肝醬鴿甫 (例) Sauteed sliced pigeon with roasted Yunnan ham and goose liver	Regular $ 230
錦繡玉鴛鴦 (例) Shredded roast duck with cantaloupe, melon, mango and walnuts	Regular $ 175
玻璃香酥鴨 (例) Deep-fried duck fillet with minced prawn	Regular $ 150
脆皮糯米乳鴿 (每隻) Crispy roasted pigeon stuffed with glutinous rice (Whole)	$ 135
骨香海蜇炒手撕雞 (半隻/壹隻) Marinated shredded chicken with jelly fish (Half / Whole)	$ 130 / $ 260
香酥檸汁芝麻雞 (半隻/壹隻) Deep-fried chicken fillet with sesame in lemon sauce (Half / Whole)	$ 120 / $ 240
薑蔥海參爆雞球 (例) Braised chicken fillet with sea cucumber, ginger and spring onion	Regular $ 160
日麗片皮雞 (即席片、兩食) (每隻) Crispy fried chicken skin served with pancakes (2 Courses) (Whole)	$ 300
秘製陳皮脆炸雞 (每隻) Deep-fried chicken marinated with tangerine peels (Whole)	$ 280
醬燒脆香芝麻琵琶雞 (每隻) Deep-fried chicken with sesame (Whole)	$ 280
野菌脆燒雞 (半隻/壹隻) Roasted chicken with wild mushrooms (Half / Whole)	$ 150 / $ 300

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回味富貴雞 (每隻) Beggar's chicken (Whole)	Whole $ 380
西芹子薑炒燒鴨柳 (例) Stir-fried roast duck fillet with celery and young ginger	Regular $ 92
菜片乳鴿鬆 (例) Stir-fried minced pigeon and bamboo shoot served with crispy lettuce	Regular $ 125
黃耳鮮冬菇翠鴿片 (例) Stir-fried sliced pigeon with yellow fungus and black mushrooms	Regular $ 105
桂花醬燒皇子乳鴿 (每隻) Roasted pigeon with osmanthus sauce (Whole)	$ 85
北京片皮鴨 (即席片、兩食) (每隻) Peking duck (2courses) (Whole)	$ 380

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Portas do Sol
葡京日麗
Chinese Cuisine
粵菜點心

豬肉、牛肉類

PORK AND BEEF

	價錢 price 例 Regular
京都排骨 Roasted spare ribs in homemade spicy tomato sauce	$ 90
上海紅燒肉 Braised pork with black vinegar “Shanghai style”	$ 95
鳳梨果提咕嚕肉 Sweet and sour pork with pineapple and grapes	$ 85
梅菜扣肉 Stewed pork belly with preserved vegetables	$ 85
澳洲7級和牛配羊肚菌 (400克) Stir-fried Australian Wagyu beef cubes (Grade 7) with morel mushrooms (400 grams)	$ 780
京醬蹄香炒肉粒 Stir-fried diced pork with water chestnuts in spicy sauce	$ 80
梧州玉扣紙包骨 Deep-fried marinated spare ribs wrapped in paper pocket	$ 85
桂花烤肉排 Baked spare ribs flavoured with osmanthus sauce	$ 95
黃杏乾果東坡肉 Stewed pork belly with dried fruits “Dong Po style”	$ 148
中式杏片煎牛柳 Wok-fried beef fillet with sliced almonds “Chinese style”	$ 115
辣汁牛柳甫 Sauteed beef fillet in chili sauce	$ 100
紅棗鮮冬菇炒牛肉 Stir-fried sliced beef with black mushroom and red dates	$ 85
乾煎茶樹菇欖菜牛肉 Stir-fried beef fillet with mushrooms and preserved vegetable	$ 105
蒜香椒鹽牛柳甫 Pan-fried beef fillet with garlic in spicy salt	$ 95

十二金釵聚鵲橋 – 金華火腿叁食 ：　　每隻　時價

蒸豆腐、蜜餞腿片、腿粒蛋白炒飯　　Whole　Market price

Whole Yunnan ham in three flavours:

Steamed whole Yunnan ham stuffed with bean curd

Glazed Yunnan ham slices

Fried rice with egg white and Yunnan ham

健康素食、蔬菜及豆腐類

VEGETARIAN DISHES, VEGETABLES AND BEAN CURD

	價錢 price 例 Regular
竹笙榆耳羹 (位) Braised bamboo piths and elm fungus broth	Per person $ 55
竹笙羅漢上素 Braised Imperial fungus	$ 80
露影翠仙霞 – 清炒上素露筍 Stir-fried asparagus, fungus and fresh mushrooms	$ 90
瑤柱千層腐皮 Braised dried bean curd skin with conpoy	$ 100
竹笙如意炒蜜糖荳 Pan-fried honey peas with bamboo piths and Imperial fungus	$ 85
如來仙子 – 清炒馬蹄、鮮菇、崧子、白果 Sauteed diced water chestnuts with fresh mushrooms, pinenuts and gingko	$ 75
金沙玉液竹笙卷 Steamed bamboo piths stuffed with shrimp mousse and crabmeat coated with salted egg yolk	$ 150
蠔皇燴三寶菇 Stewed assorted mushrooms with seasonal vegetables	$ 80
田園果香白玉卷 Braised winter melon rolls with dried fruit, asparagus, Chinese celery and carrot in pumpkin sauce	$ 95
香煎琵琶豆腐 Pan-fried bean curd stuffed with shrimp mousse	$ 95
發菜銀杏扒雙蔬 Braised sea moss, gingko and two kinds of vegetables	$ 88
瑤柱金菇扒時蔬 Braised enoki mushrooms and seasonal vegetables with conpoy	$ 85
雪菜鮑魚菇炒蜜豆 Stir-fried abalone-shaped mushrooms with sweet beans and preserved vegetables	$ 65
佛海水芹香 – 炒西芹、雪耳、蓮藕片、豆腐乾 Stir-fried celery, snow fungus, sliced lotus root and dried bean curd in rice nest	$ 85

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佛海蒲團 – 豆腐片扒羅漢上素 $ 95

Braised mixed vegetables with thin-sliced bean curd

飯、麵類

RICE AND NOODLES

	價錢 price 例 Regular
廚師醬汁章魚雞粒飯 Fried rice with dried octopus and diced chicken in special homemade sauce	$ 100
日麗馬介休炒飯 Fried rice with shredded bacalhau and mixed meat	$ 125
日麗水晶炒飯 “Portas so Sol” fried rice with seafood and salted egg yolks	$ 110
一品皇朝炒飯 Fried rice with egg white and seafood	$ 105
梅菜皇揚州炒飯 Fried rice with barbecued pork, shrimps and preserved vegetables	$ 75
薑粒生炒牛肉鬆飯 Fried rice with minced beef and ginger	$ 75
崧子火鴨粒炒飯 Fried rice with diced roasted duck and pinenuts	$ 75
蟹肉燒伊麵 Braised E-fu noodles with crabmeat	$ 120
瑤柱金菇炆伊麵 Braised E-fu noodles with conpoy and enoki mushrooms	$ 90
竹笙蝦籽撈麵 Noodles tossed with bamboo piths, dried shrimp roe in special homemade sauce	$ 90
乾炒鮑魚雞絲河粉 Stir-fried rice noodles with shredded chicken and abalone	$ 90
瑤柱蛋白炒米粉 Fried rice vermicelli with egg white and conpoy	$ 95
四川擔擔麵 (每位) “Dan Dan” noodles with minced beef and peanut flavoured chili soup base	Per person $ 40
金腿瑤柱炒飯 Fried rice with bone ham, sea whelk and conpoy	$ 150
脆皮糯米雞 (每隻) Crispy roasted chicken with glutinous rice (Whole)	$ 380

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乳豬焗釀臘肉炒飯 (每隻) Suckling pig stuffed with fried rice and preserved meat (Whole)	$ 500
鮑魚絲雞柳扒煎麵 Pan-fried noodles with shredded abalone and chicken	$ 90

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飯、麵類

RICE AND NOODLES

	價錢 price 例 Regular
秘製乾炒牛肉河 Stir-fried rice noodles with beef and special homemade sauce	$ 90
明太子炒飯 Fried rice with crab roe	$ 90
自選煲仔飯 (兩位起) (每位) 油鴨臘味 瑤柱蝦乾雞粒 金針雲耳燒肉 梅菜皇吊片肉餅 Clay pot steamed rice (minimum for 2) (Per person) Choose your own ingredients: Preserved duck and meat Diced chicken with conpoy and dried shrimp Roasted pork with black fungus and dried lily roots Cuttlefish and preserved vegetable	$ 70
別不同荷香糯米飯 Fried glutinous rice with seafood and crab roe wrapped in lotus leaf	$ 180

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Portas do Sol
葡京日麗
Chinese Cuisine
粵菜點心

甜品

DESSERTS

	價錢 price 例 Regular
鴛鴦錦鯉凍 Chilled mango and coconut pudding in fish shape	$ 26
馬拉棗茸糕 Steamed sponge cake with red dates paste	$ 24
冰糖雪耳燉萬壽果 Double-boiled papaya with snow fungus in rock sugar	$ 26
咖啡千層凍 Chilled coffee pudding	$ 26
鳳梨椰汁馬荳糕 Chilled split pea pudding with pineapple and coconut cream	$ 24
蛋白杏仁茶 (每位) Almond sweet soup with egg white (Per person)	$ 28
首烏粉合桃露 (每位) Walnut sweet soup (Per person)	$ 28
燕液椰汁燉奶 (每位) Double-boiled fresh milk and bird's nest with coconut juice (Per person)	$ 40
擂沙湯圓 Glutinous rice dumplings coated with crushed peanuts with black sesame paste filling	$ 26
脆皮龍肉奶 Deep-fried sweet milk with longan	$ 26
馬蹄糕兩食 Deep-fried and pan-fried water chestnut pudding	$ 24
香芒凍布甸 (每位) Chilled mango pudding (Per person)	$ 30

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Portas do Sol

Set Menu

脆皮沙律乳豬件
Crispy Suckling Pig with Salad
Palacio da Brejoeira, Alvarinho, Portugal 2012

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雞油花雕蒸波士頓龍蝦
Steamed Boston Lobster with Chinese Wine
Wehlener Sonnenuhr Riesling Spätlese, Joh. Jos. Prüm, Mosel, Germany 2010

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脆皮柚子手撕雞
Deep-fried Shredded Chicken with Pomelo

* * *

蔥燒牛肋骨
Fried Prime Ribs with Spring Onion
Quinta de Pancas Touriga Nacional, Special Selection 1997

* * *

葡汁焗四蔬
Baked Mixed Vegetable in Portuguese Sauce

* * *

迷你鮮蝦荷葉飯
Steamed Fried Rice with Shrimps Wrapped in Lotus Leaf

* * *

香滑腰果露
Sweetened Cashew nuts Cream

Menu Price $880 per Two Person 每兩位 $880
With wine pairing $1,380 per Two Person 配搭餐酒每兩位 $1,380
All prices are subject to 10% service charge
所有價目均須加壹服務費