



B E I J I N G K I T C H E N



澳門君悅酒店的滿堂彩招牌菜—老式果木烤鴨，源自北京君悅酒店的長安壹號，承傳一絲不苟的做法，饗客可在澳門品嚐最正宗的烤鴨口味。

老式果木烤鴨原料精挑細選，必須用38天左右的填鴨，從北京空運到澳門。遵循傳統掛爐烤制，用精選棗木連續烤制60分鐘左右，為烤鴨增添醬香果味。廚師席切烤鴨，鴨皮入口即化，肉香而嫩，配以經典調料、薄餅、白糖、蔥絲、黃瓜、香蒜，以您的口味隨意搭配。誠邀您品嚐滿堂彩招牌菜「老式果木烤鴨」。

Originally from Grand Hyatt Beijing's Made in China restaurant, "Traditional Beijing Style Duck" is without doubt the highlight of Beijing Kitchen at Grand Hyatt Macau. Featuring home-style flavors created through traditional cooking methods, guests can savor the truly authentic taste of Beijing duck right here in Macau.

Prior to arrival, each duck which has matured over a period of 38 days, is carefully selected and then shipped directly to Macau. Roasted for around 60 minutes in a traditional Beijing jujube wood fried oven, the duck soaks up the special fruit flavors from the wood. The duck skin melts instantly on the tongue and the meat is full flavored and very tender. Carved tableside, the duck is served with pancakes, classic condiments of shallots, cucumber, sugar, sweet soybean paste and garlic paste. We invite you to enjoy our signature dish "Traditional Beijing Style Duck".



開胃菜

APPETIZERS



「滿堂彩」前菜盤
Beijing Kitchen appetizer platter

⑯ 擂辣椒茄子配山西石頭餅	88
Mashed eggplant, chili, garlic, Shanxi cracker	
⑤ ⑯ 經典芝麻菠菜	88
Spinach, sesame paste, aged vinegar, mustard oil	
⑯ 撈汁涼拌秋葵	88
Okra, chili, aged vinegar, soy sauce	
⑯ 蒜汁拍拌青瓜	88
Pickled cucumber baton, cherry radish, aged vinegar, garlic	
⑯ 話梅清酒車厘茄	88
Marinated cherry tomato, preserved plum, sake, aloe vera	
東北雞絲拉皮	118
Green bean noodle, sliced chicken, sesame sauce	
⑤ 川味口水辣雞	128
Poached chicken, crushed peanut, sesame, chili oil	
傳統香醬肘花	148
Braised pork knuckle, garlic, aged vinegar, soy sauce	
老四川夫妻肺片	168
Sliced beef, offal, tongue, chili oil, sesame paste, Sichuan peppercorn	
「滿堂彩」前菜盤	228
Beijing Kitchen appetizer platter	
任選以上前菜四款（兩素及兩葷）	
Selection of four appetizers from above (2 vegetarian and 2 non-vegetarian)	

⑤ 招牌菜 Signature Dish ⑯ 素食 Vegetarian ⑯ 純素 Vegan ⑩ 海鮮 Seafood

*所有價格均以澳門幣計算及另收10%服務費。如您有任何特殊需求或食物過敏，請告知我們。
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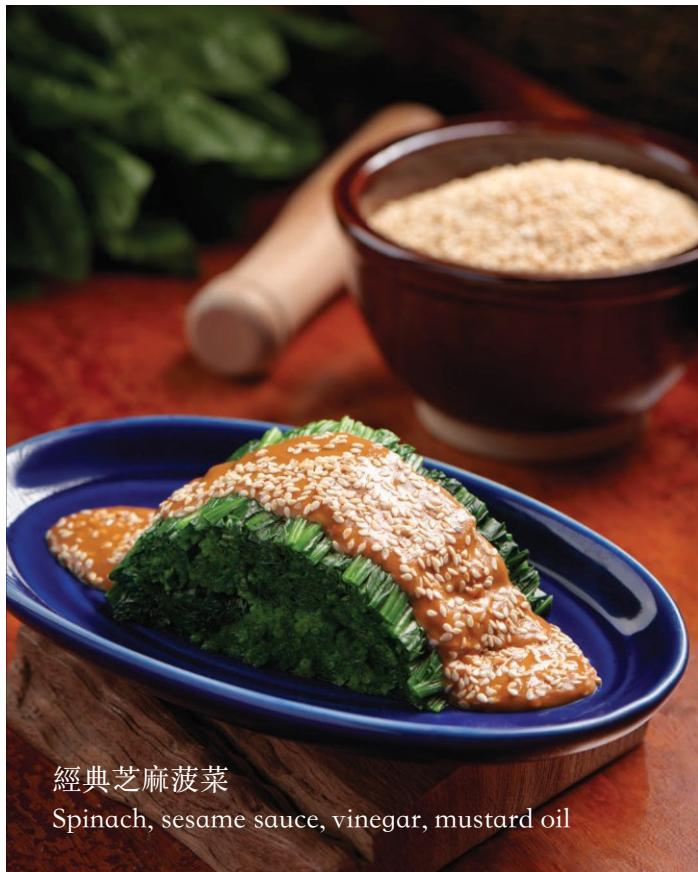
開胃菜

APPETIZERS

④ 燒椒鮑片拌青筍	178
Marinated sliced abalone, lettuce stem, Sichuan green chili	
⑤ 伊比利亞黑毛豬酥脆玲瓏肉	188
Marinated Iberico pork collar, sweet soy glaze, chili oil	
④ 清爽脆瓜蜇頭	218
Jelly fish, sliced cucumber, grated garlic, aged vinegar, chili oil	
④ 椒香辣汁浸花螺	268
Marinated whole sea whelk, seasonal vegetable, spicy sauce	

④ 招牌菜 Signature Dish ⑤ 素食 Vegetarian ⑥ 純素 Vegan ⑦ 海鮮 Seafood

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經典芝麻菠菜

Spinach, sesame sauce, vinegar, mustard oil



伊比利亞黑毛豬酥脆玲瓏肉

Marinated Iberico pork collar, vinegar,
soy sauce, chili oil

湯類

SOUP



雜菌燉湯	138
Double-boiled mushroom soup	
⑤ ⑥ 海鮮酸辣濃湯	138
Hot and sour soup, seafood, egg	
松茸燉烏雞湯	168
Double-boiled soup, black chicken, matsutake mushroom	
⑥ 人蔘花膠鮑魚燉乳鴿	448
Double boiled fish maw soup, abalone, pigeon, sea whelk, ginseng, lily bulb, wolfberry	
⑥ 野米養身燴花膠	528
Fish maw soup, wild rice	

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厨師推薦 CHEF RECOMMENDATION

⑤ 葱燒關東遼參	488
Braised sea cucumber, bok choy, leek	
◐ 金湯小米燴遼參	528
Liaoning sea cucumber, millet soup	
◐ 松茸元貝燉官燕	698
Double-boiled superior bird's nest, matsutake mushroom, conpoy	
紅棗蜜糖清燉官燕	698
Double-boiled superior bird's nest, red date, honey	
◐ 極品南非鮑魚 (八頭)	2,088
Braised South African abalone (8 head)	
◐ 極品南非鮑魚 (三頭)	2,288
Braised South African abalone (3 head)	
◐ 紅燒極品鮑魚 (十六頭)	3,688
Braised premium abalone (16 head)	

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松鼠桂花魚

Crispy mandarin fish, sweet and sour sauce

海鮮

SEAFOOD



筍殼魚

Deep-fried Soon hock fish

椒麻脆鱈魚	298
Deep-fried seabass fillet, pepper mint, chili peppercorn	
宮保蝦球	328
Wok-fried prawn, dried chili, ginger, cashew nut, peanut	
⑤ 老北京乾炒大蝦	408 / 6隻pcs
Honey glazed tiger prawn, chili, ginger	
炸烹大花蝦	408 / 6隻pcs
Deep-fried tiger prawn, chili, crispy fried garlic	
青椒醬炒蘆筍帶子	428
Wok-fried scallop, asparagus, green chili sauce	
⑤ 筒殼魚	568
Soon Hock fish	
乾燒 / 油浸	
Selection of braised with pork belly, mushroom, bamboo shoot, chili sauce / deep-fried	
桂花魚	598
Mandarin fish	
水煮 / 酸菜	
Poached in chili oil / Preserved vegetable soup	

⑤招牌菜 Signature Dish ⑥素食 Vegetarian ⑦純素 Vegan ⑧海鮮 Seafood

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海鮮

SEAFOOD

⑤ 松鼠桂花魚	598
Crispy mandarin fish, sweet and sour sauce	
四川椒麻脆皮鱈魚粒	598
Deep-fried blue cod fish, mint, chili, seaweed flakes, Sichuan pepper oil	
京蔥燒法國銀鱈魚	698
Braised blue cod fish, leek, chili bean paste sauce	
大連海膽扒牡丹虎蝦球	998
Braised pink prawn, green pea, superior Dalian sea urchin sauce	
波士頓龍蝦 (約400克)	568/隻pc
Boston lobster (Approx. 400g)	
京蔥醬爆 / 青椒醬爆	
Wok-fried, leek ginger / In green chili sauce	
老虎斑 (約1,200克)	98/100克g
Tiger garoupa (Approx. 1,200g)	
清蒸 / 炒球 / 剁椒蒸	
Steamed with spring onion / Wok-fried fillet / Steamed with chili	
東星斑 (約800克)	198/100克g
Coral garoupa (Approx. 800g)	
清蒸 / 炒球 / 剁椒蒸	
Steamed with spring onion / Wok-fried fillet / Steamed with chili	

⑤ 招牌菜 Signature Dish ⑥ 素食 Vegetarian ⑦ 純素 Vegan ⑧ 海鮮 Seafood

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大連海膽扒牡丹虎蝦球

Braised pink Prawn, green pea , superia dalian
sea urchin sauce

禽肉類 POULTRY & MEAT



富貴雞（叫花雞）
The famous Beggar's Chicken

⑤ 老式果木烤鴨	半隻Half / 全隻Whole
Traditional Beijing style duck from the wood-fired oven with classic condiments	528/788
需提前一小時預訂	
Pre-order one hour in advance	
⑤ 富貴雞 (叫花雞)	588
The famous Beggar's Chicken filled with mustard green and pork, wrapped in lotus leaf and baked in clay	
需提前一天預訂	
Pre-order one day in advance	
⑤ 辛辣宮保雞丁	188
Wok-fried diced chicken, dried chili, ginger, cashew nut, peanut	
山城辣子雞丁	188
Deep-fried chicken, chili, peanut	
木烤秘製乳鴿	198
Wood-fired crispy pigeon, homemade sauce	
木烤蜜汁叉燒	218
Wood-fired honey Iberico pork	

⑤ 招牌菜 Signature Dish ⑥ 素食 Vegetarian ⑦ 純素 Vegan ⑧ 海鮮 Seafood

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禽肉類

POULTRY & MEAT

家常紅燒肉	228
Braised pork belly, soy sauce, oyster sauce	
⑤ 爆炒孜然羊肉	248
Sliced lamb, cumin, coriander	
京蔥醬爆牛柳	248
Wok-fried beef tenderloin, leek, bean paste sauce	
鍋包肉 (伊比利亞黑毛豬)	278
Deep-fried Iberico pork, sweet and sour sauce	
黑椒牛柳粒	338
Wok-fried beef sirloin, white beech mushroom, black pepper	
椒香加拿大牛肋骨	408
Grilled Canadian beef short rib, pepper	
需提前一天預訂	
Pre-order one day in advance	
⑤ ⑥ 大連鮮鮑魚紅燒肉	438
Braised pork belly, Dalian abalone, oyster sauce	

⑤ 招牌菜 Signature Dish ⑥ 素食 Vegetarian ⑦ 純素 Vegan ⑧ 海鮮 Seafood

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家常紅燒肉

Braised pork belly, soy sauce, oyster sauce



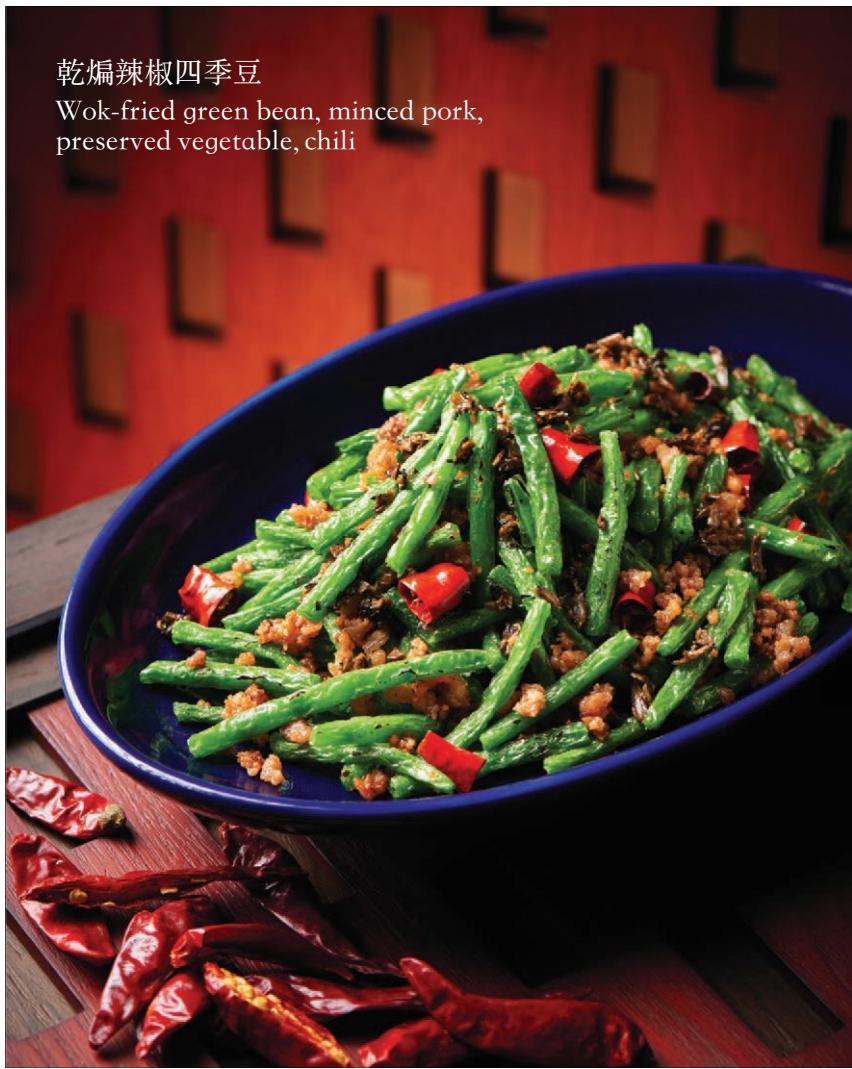
黑椒牛柳粒

Wok fried beef sirloin, white beech mushroom, black pepper

蔬菜類
VEGETABLE

乾煸辣椒四季豆

Wok-fried green bean, minced pork,
preserved vegetable, chili



⑩ 乾辣椒炒土豆絲	118
Shredded potato, dried chili, coriander	
嗆椒手撕包心菜	118
Wok-fried cabbage, dried shrimp, chili	
田園綠色時令蔬	118
Seasonal Vegetable	
清炒 / 蒜茸 / 蠔油 / 上湯	
Plain fried / With garlic / With oyster sauce / In broth	
⑩ 番茄淮山炒雞蛋	128
Stir-fried egg, Chinese yam, tomato	
⑩ 東北地三鮮	128
Stir-fried eggplant, potato, chili	
⑩ 小炒花椰菜	128
Wok-fried cauliflower, garlic, Chinese chives	
濃老鴨湯浸時蔬	128
Poached seasonal vegetable, duck bouillon	
⑤ 乾煽辣椒四季豆	148
Wok-fried green bean, minced pork, preserved vegetable, chili	
⑩ 三鮮燒麻婆豆腐	148
Braised bean curd, minced pork, shrimp, chili, Sichuan peppercorn	
魚湯八寶菜	168
Poached mixed vegetable, mushroom, bean curd, vermicelli, supreme fish broth	

⑤ 招牌菜 Signature Dish ⑩ 素食 Vegetarian ⑩ 純素 Vegan ⑩ 海鮮 Seafood

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飯類 RICE

⑤	菇粒粟米炒飯	128
	Fried rice, mushroom, sweet corn, egg	
⑥	欖菜鮮蝦炒飯	148
	Fried rice, shrimp, French bean, preserved olive, egg	
⑦	蛋白瑤柱炒飯	148
	Fried rice, egg white, conpoy	
⑤ ⑦	松露海鮮燴飯	248
	Braised rice, lobster, scallop, shrimp, black truffle, egg	

⑤ 招牌菜 Signature Dish ⑥ 素食 Vegetarian ⑦ 純素 Vegan ⑧ 海鮮 Seafood

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麵食 NOODLE

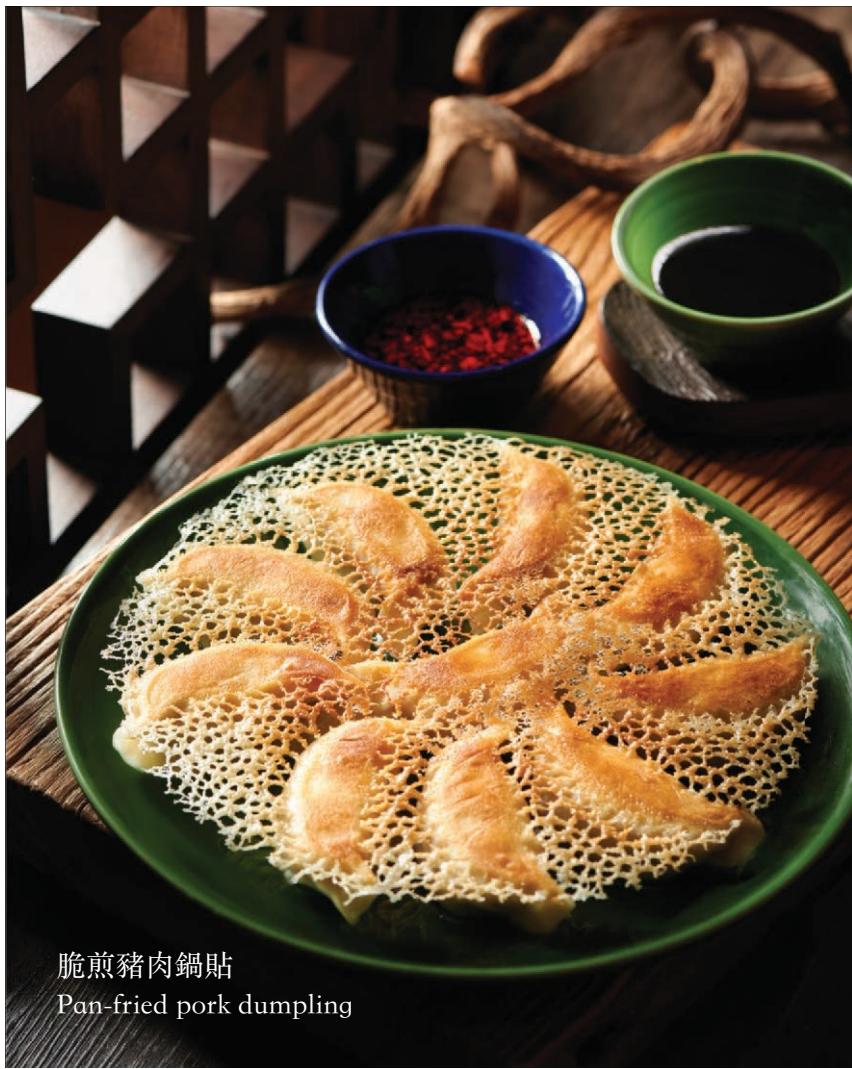
四川擔擔細麵	98
Sichuan "Dan Dan" noodle, minced pork, chili	
北京「疙瘩」湯麵	118
Traditional Beijing style flour noodle soup, tomato, egg	
⑯ 陝西油潑辣麵	118
Handmade flat noodle, chili, garlic, aged vinegar	
⑯ 北京炸醬拉麵	118
Handmade noodle, braised pork, sliced vegetable	
山西刀削麵糰	118
Shanxi hand shredded noodle, pork belly	
⑯ 海鮮蔬菜湯麵	138
Seafood noodle soup, vegetable	
蘭州手工和牛拉麵	168
Lanzhou wagyu beef noodle soup, white turnip, garlic, chili oil, coriander	
可選以下一款麵:	
Choice of noodle:	
毛細 #1、細麵 #2、韭葉 #3、大寬 #4	
#1 is the thinnest, #4 is the thickest	

⑤ 招牌菜 Signature Dish ⑯ 素食 Vegetarian ⑯ 純素 Vegan ⑯ 海鮮 Seafood

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北方包點

DUMPING AND BUN



脆煎豬肉鍋貼

Pan-fried pork dumpling

鴨絲脆炸春卷	48/3個pcs
Deep-fried duck spring roll, bean sprout, mushroom, carrot	
陝西鹵肉夾饃	48/1個pc
Handmade pancake, minced pork	
⑩ 手工蔥花煎餅	98
Pan-fried handmade pancake, spring onion	
⑪ 蟹黃灌湯包	98/1個pc
Steamed soup dumpling, crab roe, pork, pork jelly	
傳統小籠包	108/4個pcs
Steamed mince pork dumpling	
湯汁鮮肉蒸包	108/4個pcs
Steamed pork bun, spring onion	
⑫ 煮上素北京餃	6/12隻pcs
Boiled dumpling, bok choy, fungus, vermicelli, egg	58/98
老麻紅油抄手	108/6隻pcs
Boiled pork dumpling, Sichuan peppercorn oil, aged vinegar, soy sauce	
手工製豬肉餃	6/12隻pcs
Boiled handmade pork dumpling, Chinese cabbage	78/118
⑬ 脆煎豬肉鍋貼	5/10隻pcs
Pan-fried pork dumpling	78/128
⑭ ⑮ 手工海味三鮮餃	6/12隻pcs
Boiled sea cucumber dumpling, shrimp, mince pork, spring leek	78/128
脆煎羊肉餅	128
Crispy pan-fried pancake, minced lamb, chive	

⑮ 招牌菜 Signature Dish ⑯ 素食 Vegetarian ⑰ 純素 Vegan ⑱ 海鮮 Seafood

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甜品 DESSERT



⑤ 「滿堂彩」甜點薈萃	2 / 4 位persons
Beijing Kitchen dessert platter	258 / 398
蜜汁金桔陳皮奶油卷	68
Candied kumquat cream Swiss roll	
陳皮里斯本朱古力蛋糕	68
Lisbon chocolate torte, dried tangerine peel	
⑤ 楊枝甘露	98
Chilled sago, mango, pomelo cream	
芝麻醬糖餅	98
Brown sugar sesame paste pancake	
老北京驢打滾	98/6個pcs
Glutinous rice roll, red bean paste, soybean flour	
芒果布甸	98
Mango pudding, fresh passion fruit	
無花果奶凍	98
Fig Panna Cotta	
黑芝麻酒釀小籠包	98
Black sesame dome, sweet fermented rice	
⑥ 時令鮮果盤	108
Seasonal fruit platter	
「滿堂彩」雪糕	108
Beijing Kitchen ice cream	
抹茶、雲呢拿、黑芝麻、士多啤梨雪葩	
Matcha, vanilla, black sesame, strawberry sorbet	

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