




BEIJING KITCHEN



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 fired 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

🍴	搗辣椒茄子配山西石頭餅	88
	Mashed eggplant, chili, garlic, Shanxi cracker	
⑤ 🍴	經典芝麻菠菜	88
	Spinach, sesame paste, aged vinegar, mustard oil	
🍴	撈汁涼拌秋葵	88
	Okra, chili, aged vinegar, soy sauce	
🍴	蒜汁拍拌青瓜	88
	Pickled cucumber baton, cherry radish, aged vinegar, garlic	
🍴	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 🍴 素食 Vegetarian 🍴 純素 Vegan 🐠 海鮮 Seafood

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開胃菜

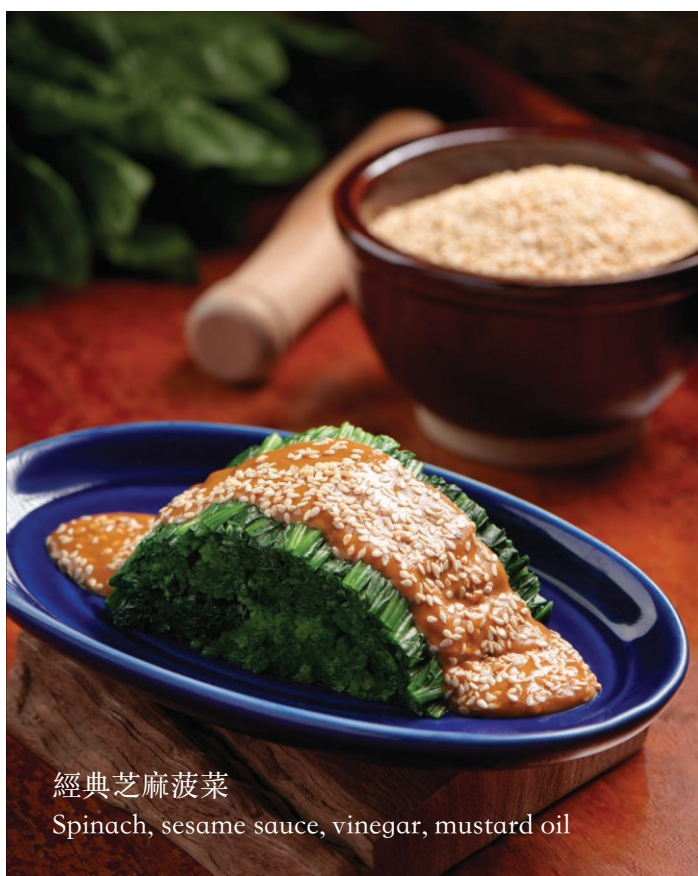
APPETIZERS

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

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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	
🍷 🌶️	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	
🌶️	人蔘花膠鮑魚燉乳鴿	448
	Double boiled fish maw soup, abalone, pigeon, sea whelk, ginseng, lily bulb, wolfberry	
🌶️	野米養身燴花膠	528
	Fish maw soup, wild rice	

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廚師推薦 CHEF RECOMMENDATION

⑤ 蔥燒關東遼參	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

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

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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

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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

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

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 ④ 素食 Vegetarian
 ④ 純素 Vegan
 ④ 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 大連鮮鮑魚紅燒肉 438
Braised pork belly, Dalian abalone, oyster sauce

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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

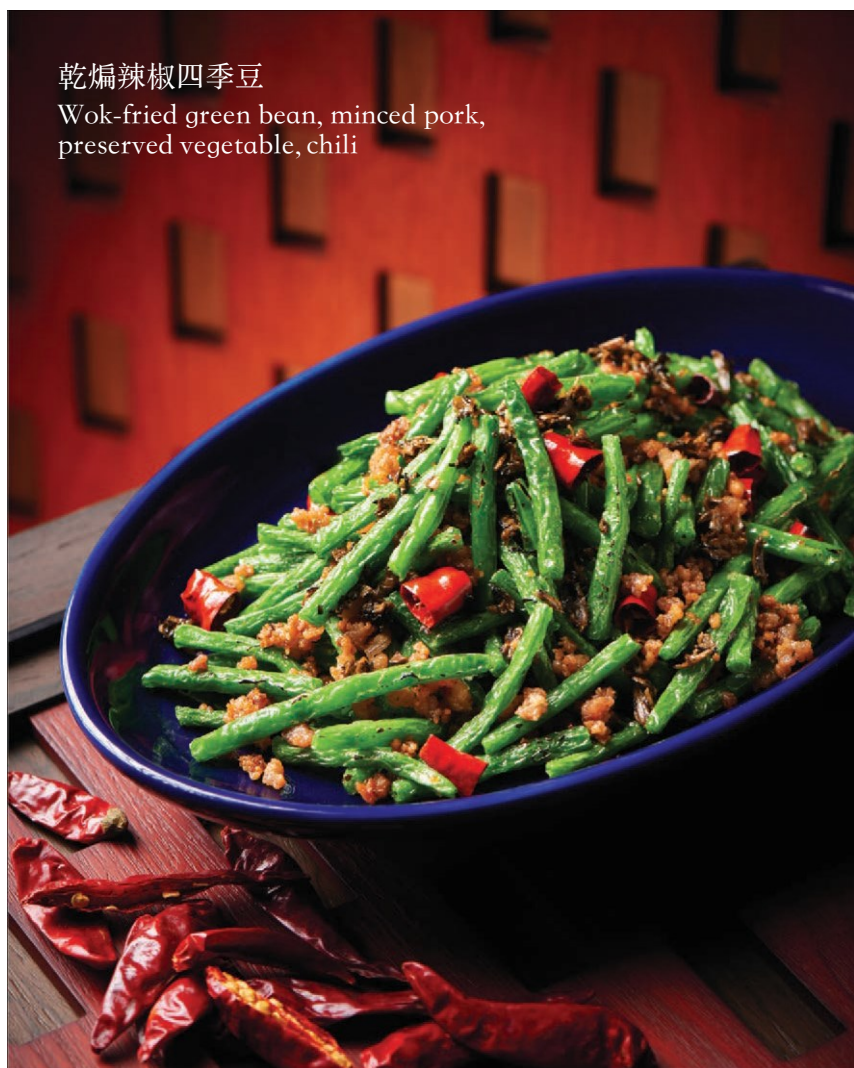


蔬菜類

VEGETABLE

乾煸辣椒四季豆

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



🍴 乾辣椒炒土豆絲	118
Shredded potato, dried chili, coriander	
噲椒手撕包心菜	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	
🍴 番茄淮山炒雞蛋	128
Stir-fried egg, Chinese yam, tomato	
🍴 東北地三鮮	128
Stir-fried eggplant, potato, chili	
🍴 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 乾煸辣椒四季豆	148
Wok-fried green bean, minced pork, preserved vegetable, chili	
🍴 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	

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飯類 RICE

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

🍷 招牌菜 Signature Dish
 🌿 素食 Vegetarian
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麵食 NOODLE

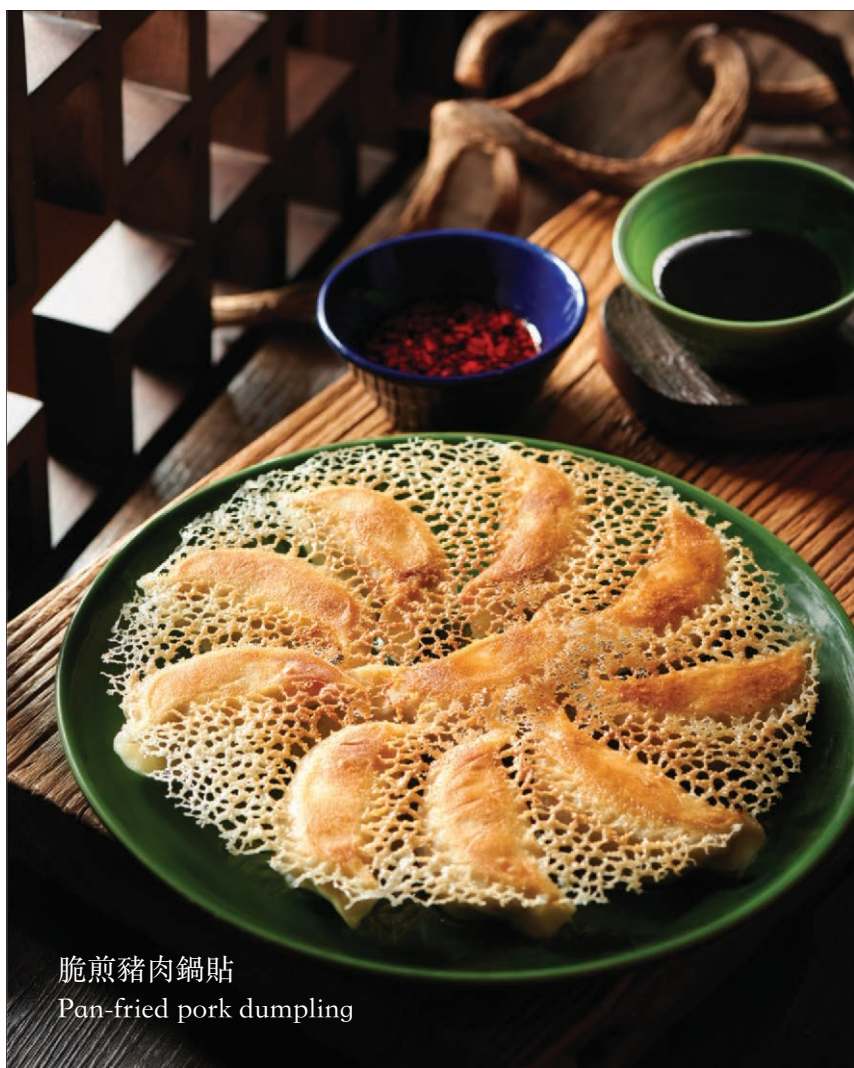
	四川擔擔細麵 Sichuan "Dan Dan" noodle, minced pork, chili	98
	北京「疙瘩」湯麵 Traditional Beijing style flour noodle soup, tomato, egg	118
🌿	陝西油潑辣麵 Handmade flat noodle, chili, garlic, aged vinegar	118
🍷	北京炸醬拉麵 Handmade noodle, braised pork, sliced vegetable	118
	山西刀削麵糰 Shanxi hand shredded noodle, pork belly	118
🐠	海鮮蔬菜湯麵 Seafood noodle soup, vegetable	138
	蘭州手工和牛拉麵 Lanzhou wagyu beef noodle soup, white turnip, garlic, chili oil, coriander	168
	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	

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

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甜品 DESSERT



「滿堂彩」甜點薈萃
Beijing Kitchen dessert platter

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

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