

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 authentictaste 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 tongueandthemeat 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 ".

滿堂彩招牌菜午市套餐
Beijing Kitchen Signature Lunch Set

628 | 2 位用 persons

另加 澳門幣314 每位
Additional MOP 314 per person

開胃菜拼盘 Appetizer platter

蒜汁拍拌青瓜
Pickled cucumber baton, cherry radish, aged vinegar, garlic

經典芝麻菠菜
Spinach, sesame paste, aged vinegar, mustard oil

川味口水辣雞
Poached chicken, crushed peanut, sesame, chili oil

伊比利亞黑毛豬酥脆玲瓏肉
Marinated Iberico pork collar, sweet soy glaze, chili oil

烤鴨 DUCK

老式果木烤鴨（ 半隻 ）
Traditional Beijing style duck from the wood-fired oven with classic condiments (half duck)

主菜 Main Course

松露海鮮燴飯
Braised rice, lobster, scallop, shrimp, black truffle, egg

小炒花椰菜
Wok-fried cauliflower, garlic, Chinese chives

甜品 Dessert

「滿堂彩」楊枝甘露
Chilled sago, mango, pomelo cream

精品茗茶 Premium tea

桂花烏龍
Osmanthus Oolong

凡惠顧滿堂彩招牌菜午市套餐 均可以優惠價享用以下精選葡萄酒
Elevate your dining experience with our wine selection

天塞酒莊 Tiansai "Skyline of Gobi" — 88 / 杯 glass — 388 / 瓶 bottle

珍藏 霞多麗、新疆 Reserve Chardonnay, Xinjiang

天塞酒莊 經典、赤霞珠/梅洛、新疆 Classic Cabernet Sauvignon/Merlot, Xinjiang

素食 Vegetarian　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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滿堂彩招牌菜晚市套餐
Beijing Kitchen Signature Dinner Set

988 | 2 位用 persons

另加 澳門幣594 每位
Additional MOP 594 per person

開胃菜拼盘 Appetizer platter

蒜汁拍拌青瓜
Pickled cucumber baton, cherry radish, aged vinegar, garlic

經典芝麻菠菜
Spinach, sesame paste, aged vinegar, mustard oil

燒椒鮑片拌青筍
Marinated sliced abalone, lettuce stem, Sichuan green chili

伊比利亞黑毛豬酥脆玲瓏肉
Marinated Iberico pork collar, sweet soy glaze, chili oil

烤鴨 DUCK

老式果木烤鴨（ 半隻 ）
Traditional Beijing style duck from the wood-fired oven with classic condiments (half duck)

主菜 Main Course

青椒醬炒蘆筍斑球
Wok-fried grouper fillet, asparagus, green chili sauce

黑椒牛柳粒
Wok-fried beef sirloin, white beech mushroom, black pepper

蔬菜 VEGETABLE

乾煸辣椒四季豆
Fried French bean, minced pork, preserved vegetable, chili

精美點心 DIM SUM

傳統小籠包（ 4個 ）
Steamed minced pork dumpling (4 pcs)

甜品 Dessert

「滿堂彩」楊枝甘露
Chilled sago, mango, pomelo cream

精品茗茶 Premium tea

桂花烏龍
Osmanthus Oolong

凡惠顧滿堂彩招牌菜晚市套餐 均可以優惠價享用以下精選葡萄酒
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素食 Vegetarian　海鮮 Seafood

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北 North

老式果木烤鸭

Traditional Beijing style duck from the wood-fired oven with classic condiment





開胃菜 APPETIZERS

North

Ⓥ 擂辣椒茄子配山西石頭餅 88
Mashed eggplant, chili, garlic, Shanxi cracker

Ⓢ Ⓥ 經典芝麻菠菜 88
Spinach, sesame paste, aged vinegar, mustard oil

東北雞絲拉皮 118
Green bean noodle, sliced chicken, sesame sauce

垛子牛肉 158
Braised beef tendon, signature seasoning

鮑魚琥珀蹄凍 228
Abalone and pork trotter terrine, garlic, vinegar, soy sauce

West

Ⓢ 川味口水辣雞 128
Poached chicken, crushed peanut, sesame, chili oil

紅油蒜香鮮魷魚 158
Poached squid, Sichuan peppercorn oil, garlic, pepper, spiral chili pepper

Ⓢ 伊比利亞黑毛豬酥脆玲瓏肉 188
Marinated Iberico pork collar, sweet soy glaze, chili oil

酥椒脆皮和牛腱 198
Deep-fried wagyu beef shank, chili

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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South

Ⓥ 蒜汁拍拌青瓜 88
Pickled cucumber baton, cherry radish, aged vinegar, garlic

老虎菜拌海參 168
Tossed sea cucumber, green chili, coriander, spring onion

East

Ⓥ 松露油野菌素鵝卷 88
Stuffed bean curd roll, assorted mushroom, black truffle oil

Ⓥ 話梅清酒車厘茄 88
Marinated cherry tomato, preserved plum, sake, aloe vera

鐵觀音茶香煙燻桂花魚 258
Iron buddha tea smoked mandarin fish

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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西

West

山城辣子雞丁

Deep-fried chicken,
chili, peanut, Sichuan pepper





湯類 SOUP

West

Ⓢ 海鮮酸辣濃湯 138
Hot and sour soup, seafood, egg

South

人蔘花膠鮑魚燉乳鴿 448
Double boiled fish maw soup, abalone,
pigeon, sea whelk, ginseng, lily bulb, wolfberry

East

雜菌燉湯 138
Double-boiled mushroom soup

松茸燉烏雞湯 168
Double-boiled soup, black chicken,
matsutake mushroom

手拆蟹粉花膠羹 488
Braised fish maw soup, crab roe,
superior broth

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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海鮮 SEAFOOD

North 北

Ⓢ 老北京乾炒大蝦 408 / 5 隻 pcs
Honey glazed tiger prawn, chili, ginger

Ⓢ 蔥燒關東遼參 488
Braised sea cucumber, bok choy, leek

West 西

鐵棍山藥鮮鮑魚 238
Braised abalone, wild yam, superior broth

鐵鍋辣炒鮮鮑魚 328
Wok-fried abalone, chili, garlic, spiral chili pepper

宮保蝦球 328
Wok-fried prawn, dried chili, ginger,
cashew nut, peanut

鴛鴦蒜燒花錦鰻 598
Braised giant mottled eel, black garlic, oyster sauce

桂花魚 598
可選水煮、酸菜
Mandarin fish
Selection of poached in chili oil or preserved vegetable soup

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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South

菜膽金湯牡丹蝦 368 / 位 portion
Braised tiger prawn, Shanghai bok choy,
shrimp broth

East

筍殼魚 568
可選乾燒、油浸
Soon hock fish
Selection of braised, pork belly, mushroom, bamboo shoot,
chili sauce or deep-fried

Ⓢ 松鼠桂花魚 598
Crispy mandarin fish, sweet and sour sauce

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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禽肉 POULTRY & MEAT

North

Ⓢ 老式果木烤鴨 528 / 788
Traditional Beijing style duck from the wood-fired oven with classic condiments 半隻 half / 全隻 whole
需提前一小時預訂
Pre-order one hour in advance

酥脆蔥花燒豬蹄 198
Braised pork trotter, soy sauce, scallion

Ⓢ 爆炒孜然羊肉 248
Sizzling sliced lamb, cumin, coriander

京蔥醬爆牛柳 248
Wok-fried beef tenderloin, leek, bean paste sauce

八旗風味羊排 298
Wok-fried lamb rib, chili, onion

West

山城辣子雞丁 188
Deep-fried chicken, chili, peanut, Sichuan pepper

Ⓢ 辛辣宮保雞丁 188
Wok-fried diced chicken, dried chili, ginger, cashew nut, peanut

辣炒青蒜回鍋肉 188
Twice-cooked pork belly, garlic, ginger, black bean, chili sauce

川味水煮和牛 318
Poached sliced wagyu beef, bean sprout, lettuce stem, chili oil

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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南 South

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

黑椒牛柳粒 338
Wok-fried beef sirloin, white beech mushroom, black pepper

手指檸檬文火小牛肉 488
Glazed beef short rib, finger lime, yellow wine, soy sauce

東 East

Ⓢ 富貴雞（叫化雞） 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

Ⓢ 家常紅燒肉 228
Braised pork belly, soy sauce, oyster sauce

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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南

South

黑椒牛柳粒

Wok fried beef sirloin,
white beech mushroom,
black pepper





蔬菜 VEGETABLE & BEANCURDT

North

乾貝白菜燉豆腐 168
Braised bean curd, Chinese cabbage,
conpoy, superior broth

海捕大蝦燒黃心白菜 258
Braised king prawn, Chinese cabbage,
superior prawn broth

West

Ⓥ 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

Ⓢ 三鮮燒麻婆豆腐 148
Braised bean curd, minced pork, shrimp,
chili, Sichuan peppercorn

Ⓢ 乾煸辣椒四季豆 168
Fried French bean, minced pork, preserved vegetable, chili

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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南 South

拍蒜油渣生炒鳳尾菜 98
Wok-fried Indian lettuce, pork lardon, garlic

田園綠色時令蔬 118
清炒、蒜茸、蠔油、上湯
Seasonal vegetable
Selection of wok-fried, with garlic, with oyster sauce or in broth

Ⓥ 小炒花椰菜 128
Wok-fried cauliflower, garlic, Chinese chives

東 East

招牌翠綠燒茄子 128
Wok-fried green eggplant, green and red pepper

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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東 East

富貴雞（叫花雞）

The famous Beggar's Chicken
filled with mustard green and pork,
wrapped in lotus leaf and baked in clay





麵食 NOODLE

北 North

北京「疙瘩」湯麵 118
Traditional Beijing style flour noodle soup,
tomato, egg

Ⓢ 北京炸醬拉麵 118
Handmade noodle, braised pork, sliced vegetable

山西刀削麵糰 128
Shanxi hand shredded noodle, pork belly

蘭州手工和牛拉麵 178
Lanzhou wagyu beef noodle soup, white turnip,
garlic, chili oil, coriander
可選以下一款麵:毛細 #1、細麵 #2、韭葉 #3、大寬 #4
Choice of noodle: #1 is the thinnest, #4 is the thickest

西 West

四川擔擔細麵 108
Sichuan “Dan Dan” noodle, minced pork, chili

Ⓥ 陝西油潑辣麵 118
Handmade flat noodle, chili, garlic, aged vinegar

南 South

珍菌花膠魚湯麵 168
Fish noodle soup, fish maw, white beech mushroom,
fungus, vegetable

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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飯類 RICE

South

- 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 258
  Braised rice, lobster, scallop, shrimp, black truffle, egg

包點 DUMPLING & BUN

North

陝西鹵肉夾饃 — 48 / 1 個 pc
Handmade pancake, minced pork

Ⓥ 煮上素北京餃 — 58 / 98
Boiled dumpling, bak choy, fungus, vermicelli, egg — 6 個 pcs / 12 個 pcs

老北京門丁牛肉餅 — 98 / 2 件 pcs
Pan-fried beef pancake, leek, ginger, coriander

手工製豬肉餃 — 78 / 118
Boiled handmade pork dumpling, Chinese cabbage — 6 個 pcs / 12 個 pcs

Ⓢ 脆煎豬肉鍋貼 — 78 / 128
Pan-fried pork dumpling — 5 個 pcs / 10 個 pcs

West

脆煎羊肉餅 — 128
Crispy pan-fried pancake, minced lamb, chive

Ⓢ 招牌菜 Signature Dish　Ⓥ 素食 Vegetarian　Ⓥ 純素 Vegan　海鮮 Seafood

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South

鴨絲脆炸春卷 — 68 / 3 件 pcs
Deep-fried duck spring roll, bean sprout, mushroom, carrot

手工製墨魚餃 — 68 / 108
Boiled cuttlefish dumpling, pork lard, squid ink — 6 個 pcs / 12 個 pcs

黃瓜海螺水餃 — 78 / 118
Boiled sea whelk dumpling, pork lard, cucumber — 6 個 pcs / 12 個 pcs

East

Ⓥ 手工蔥花酥餅 — 98
Pan-fried handmade pancake, spring onion

傳統小籠包 — 108 / 4 個 pcs
Steamed minced pork dumpling

湯汁鮮肉蒸包 — 108 / 4 個 pcs
Steamed pork bun, spring onion

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鮑魚 ABALONE

極品南非鮑魚（ 八頭 ） 2,088 / 隻pc
Braised South African abalone (8 Head)

極品南非鮑魚（ 三頭 ） 2,288 / 隻pc
Braised South African abalone (3 Head)

日本吉品鮑魚（ 十六頭 ） 3,688 / 隻pc
Japanese Yoshihama abalone (16 Head)

燕窩 BIRD'S NEST

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

時價海鮮 DAILY PRICE SEAFOOD

波士頓龍蝦（ 約400克 ） 568 / 隻 pc
可選京蔥醬爆、青椒醬爆或芙蓉蒸
Lobster (Approx. 400g)
Selection of wok-fried, leek ginger or in green chili sauce or steamed with egg

老虎斑（ 約1200克 ） 98 / 100 克 g
可選清蒸、炒球、剁椒蒸
Tiger garoupa (Approx. 1200g)
Selection of steamed with spring onion, wok-fried fillet or steamed with chili

東星斑（ 約800克 ） 198 / 100 克 g
可選清蒸、炒球、剁椒蒸
Coral garoupa (Approx. 800g)
Selection of steamed with spring onion, wok-fried fillet or steamed with chili

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 海鮮 Seafood

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「滿堂彩」甜點薈萃

Beijing Kitchen dessert platter

甜品 DESSERT

Ⓢ 「滿堂彩」甜點薈萃 258 / 398
Beijing Kitchen dessert platter 2 / 4 位 persons

陳皮里斯本朱古力蛋糕 68
Lisbon chocolate torte, dried tangerine peel

陳皮普洱燉蛋、覆盆子山楂軟糖 68
Pu-erh tea egg custard, raspberry and hawthorn gummy

Ⓢ 「滿堂彩」楊枝甘露 88
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

Ⓥ 時令鮮果盤 108
Seasonal fruit platter

「滿堂彩」雪糕 108
黑芝麻、抹茶、士多啤梨雪葩、雲呢拿
Beijing Kitchen ice cream
Black sesame, Matcha, Strawberry sorbet, Vanilla

Ⓢ 招牌菜 Signature Dish Ⓥ 素食 Vegetarian Ⓥ 純素 Vegan 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。
* All prices are in MOP and subject to 10% service charge. Please advise our associates if you have any food allergies or special dietary requirements.