



# 季風 MONSOON

## 任食火鍋

All-You-Can-Eat Hot Pot

無限暢飲青島啤酒、  
汽水及清熱飲料

Free flow of Tsingtao,  
Soft Drinks and  
Heat Clearing Drinks

MOP **268**  
每位 per person

### 巧手時令點心 Seasonal Dim Sum Selection

檯號 Table:	人數 Pax:
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|--|--|
| <input type="checkbox"/> XO 醬蒸蘿蔔糕<br>Steamed Turnip Cake in XO Sauce       | <input type="checkbox"/> 素菜炸春卷<br>Deep-fried Vegetable Spring Rolls            |
| <input type="checkbox"/> 豉汁蒸鳳爪<br>Steamed Chicken Feet in Black Bean Sauce | <input type="checkbox"/> 北方蔥油餅<br>Pan-fried Chinese Pancake with Spring Onions |
| <input type="checkbox"/> 南瓜餅<br>Pumpkin Cakes                              | <input type="checkbox"/> 迷你葡撻<br>Mini Portuguese Egg Tarts                     |

### 養生滋補湯底 Tonic Soup Base

檯號 Table:	人數 Pax:
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|---|--|
| <input type="checkbox"/> 「沙巴」白胡椒豬肚湯<br>White Pepper Corn Soup with Pork Tripe | <input type="checkbox"/> 澳門滋補醉雞湯<br>Chinese Wine Tonic Soup with Chicken |
| <input type="checkbox"/> 川芎白芷天麻魚頭湯<br>Chinese Herbal Soup with Fish Head      | <input type="checkbox"/> 青一色麻辣湯<br>Sichuan Hot & Spicy Soup              |

### 海鮮 Seafood

檯號 Table:	人數 Pax:
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- |   |  |
|---|--|
| <input type="checkbox"/> 新鮮基圍蝦<br>Fresh Prawns            | <input type="checkbox"/> 手打蝦滑<br>Handmade Prawn Paste                        |
| <input type="checkbox"/> 八爪魚仔<br>Baby Octopus             | <input type="checkbox"/> 波菜墨魚丸<br>Cuttlefish and Spinach Balls               |
| <input type="checkbox"/> 夏威夷扇貝<br>Hawaiian Scallops       | <input type="checkbox"/> 順德釀魚滑<br>Shunde Fish Fillet Stuffed with Fish Paste |
| <input type="checkbox"/> 紐西蘭藍青口<br>New Zealand Mussels    | <input type="checkbox"/> 手打潮州魚蛋<br>Chiu Chow Style Handmade Fish Balls       |
| <input type="checkbox"/> 北美象拔蚌<br>North American Geoduck  | <input type="checkbox"/> 新鮮大魚頭<br>Fresh Fish Head                            |
| <input type="checkbox"/> 新鮮鯪魚柳<br>Fresh Grass Carp Fillet | <input type="checkbox"/> 潮汕鮮蠔仔<br>Fresh Baby Oysters                         |

### 肉類 Meat

- |   |  |
|---|--|
| <input type="checkbox"/> 澳洲雪花肥牛<br>Sliced Australian Angus Beef | <input type="checkbox"/> 黃沙豬潤<br>Pork Liver                            |
| <input type="checkbox"/> 手切蒙古羊肉片<br>Sliced Mongolian Lamb       | <input type="checkbox"/> 潮汕牛肉丸<br>Chiu Chow Beef Balls                 |
| <input type="checkbox"/> 生斬三黃雞件<br>Free Range Chicken           | <input type="checkbox"/> 潮州牛筋丸<br>Chiu Chow Beef Tendon Balls          |
| <input type="checkbox"/> 午餐肉<br>Luncheon Meat                   | <input type="checkbox"/> 手打南瓜雞肉丸<br>Homemade Chicken and Pumpkin Balls |
| <input type="checkbox"/> 新鮮黃牛肉<br>Fresh Beef                    | <input type="checkbox"/> 百里香豬肉丸<br>Homemade Pork and Thyme Balls       |
| <input type="checkbox"/> 伊比利黑豚肉<br>Iberico Pork                 | <input type="checkbox"/> 臘鴨腸<br>Preserved Duck Sausage                 |
| <input type="checkbox"/> 手切金錢腩<br>Sliced Beef Shank             | <input type="checkbox"/> 越南扎肉<br>Vietnamese Meat Roll                  |

### 菇菌及豆類 Mushrooms & Bean Products

檯號 Table:	人數 Pax:
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|--|--|
| <input type="checkbox"/> 金針菇<br>Enoki Mushrooms            | <input type="checkbox"/> 炸腐竹<br>Deep-fried Bean Curd Skin  |
| <input type="checkbox"/> 新鮮冬菇<br>Fresh Shiitake Mushrooms  | <input type="checkbox"/> 山水有機豆腐<br>Fresh Organic Bean Curd |
| <input type="checkbox"/> 雞腿菇<br>Eryngii Mushrooms          | <input type="checkbox"/> 凍豆腐<br>Cold Bean Curd             |
| <input type="checkbox"/> 蟹味菇<br>Shimeji Mushrooms          | <input type="checkbox"/> 綠豆粉皮<br>Mung Bean Starch Sheet    |
| <input type="checkbox"/> 鮑魚菇<br>Abalone Mushrooms          | <input type="checkbox"/> 生根<br>Fried Dough                 |
| <input type="checkbox"/> 黑龍江鼠耳<br>Heilongjiang Wood Fungus | <input type="checkbox"/> 鮮海帶結<br>Kelp Knots                |

### 精選時蔬 Selected Vegetables

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|---|--|--|
| <input type="checkbox"/> 是日蔬菜籃<br>Seasonal Vegetables | <input type="checkbox"/> 皇帝菜<br>Chrysanthemum Greens | <input type="checkbox"/> 泰國炸芋頭<br>Deep-fried Thai Taro |
| <input type="checkbox"/> 農家菜心<br>Choi Sum             | <input type="checkbox"/> 西洋菜<br>Watercress           | <input type="checkbox"/> 冬瓜<br>Winter Melon            |
| <input type="checkbox"/> 唐生菜<br>Chinese Lettuce       | <input type="checkbox"/> 大豆芽<br>Bean Sprouts         | <input type="checkbox"/> 粟米<br>Sweet Corn              |
| <input type="checkbox"/> 娃娃菜<br>Baby Chinese Cabbage  | <input type="checkbox"/> 蓮藕<br>Lotus Root            | <input type="checkbox"/> 白蘿蔔<br>Turnip                 |
| <input type="checkbox"/> 油麥菜<br>Indian Lettuce        | <input type="checkbox"/> 土豆片<br>Sliced Potato        | <input type="checkbox"/> 鮮馬蹄<br>Water Chestnut         |
| <input type="checkbox"/> 韭菜<br>Garlic Chives          | <input type="checkbox"/> 淮山<br>Wild Yam              | <input type="checkbox"/> 南瓜片<br>Sliced Pumpkin         |

### 粉麵飯類 Noodles and Rice

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|---|---|
| <input type="checkbox"/> 江門米粉<br>Rice Vermicelli    | <input type="checkbox"/> 上海白麵<br>Shanghainese White Noodles                               |
| <input type="checkbox"/> 沙河粉<br>Flat Rice Noodles   | <input type="checkbox"/> 陽春麵<br>Yang Chun Noodles   |
| <input type="checkbox"/> 雲南米線<br>Round Rice Noodles | <input type="checkbox"/> 攪菜肉碎炒飯<br>Fried Rice with Pork and Preserved Olive Vegetables    |
| <input type="checkbox"/> 日本烏冬<br>Japanese Udon      | <input type="checkbox"/> 芥蘭菜脯炒河<br>Stir-fried Rice Noodles with Kale and Preserved Radish |
| <input type="checkbox"/> 公仔麵<br>Instant Noodles     | <input type="checkbox"/> 銀芽肉絲炒麵<br>Fried Noodles with Shredded Pork and Bean Sprouts      |

### 秋冬暖胃菜 Seasonal Appetizer

檯號 Table:	人數 Pax:
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- 是日精選暖胃菜  
Appetizer of the Day

需加收 10% 服務費  
Subject to a 10% service charge

如閣下對海鮮或某類食物過敏，  
請提早通知服務人員，  
我們將另行安排適合食材。  
If you are allergic to seafood or any other ingredient,  
please notify our service personnel,  
and we will make the appropriate arrangements.