

季風 MONSOON

自嚐一鍋海陸鮮味放題
Hot Pot Paradise

無限暢飲啤酒、汽水及清熱飲品
Free Flow of Beers, Soft Drinks and
Chinese Herbal Drinks



精選小食 Appetizer

- 陳醋青瓜拌海蜇
Chilled Cucumber and Jelly Fish with Black Vinegar Sauce
- 芝麻沙薑手撕雞
Chilled Shredded Chicken with Sands Ginger and Sesame
- 腐竹萵筍拌木耳
Chilled Tossed Lettuce Stem and Bean Curd Sheet with Wood Fungus
- 臺灣鹽酥雞
Taiwanese Fried Chicken
- 炸海鮮腐皮卷
Fried Seafood Bean Curd Sheet Roll

- 港式炸魚皮
Deep-fried Crispy Fish Skin
- 椒鹽鮮魷
Wok-fried Squid with Crispy Garlic and Spices
- 蒸鳳眼海鮮餃
Steamed Seafood Dumpling
- 台灣蒜味香腸串
Grilled Taiwan Garlic Sausage Skewer
- 日式免治雞軟骨棒
Grilled Japanese Chicken Cartilage Skewer

檯號 Table:	人數 Pax:
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養生滋補湯底 Tonic Soup Base

- 海南椰子清雞湯鍋
Hainan Coconut Chicken Soup
- 老重慶麻辣牛湯鍋
Traditional Chong Qing Spicy Beef Soup
- 泰式冬蔭龍蝦湯鍋
Thai Style Tom Yum Lobster Soup

- 天麻藥膳魚頭豆腐湯鍋
Tian Ma and Chinese Herbs with Fish Head Bean Curd Soup
- 松茸珍菌豚骨湯鍋
Matsutake Wild Mushrooms Pork Bone Soup

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時令推介 Seasonal Specialties

- 新鮮活鮑魚 (每位限1隻)
Fresh Abalone (1 EA per person)
- 玫瑰豉油皇乳鴿 (每位限半隻)
Poached Pigeon with Superior Soy Sauce and Chinese Wine (Half EA per person)

以上二選一 (Choice of 1 For Above)

檯號 Table:	人數 Pax:
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海鮮 Seafood

- 新鮮基圍蝦
Fresh Prawn
- 扇貝
Half-Shell Scallop
- 智利藍青口
Chilean Mussel
- 脆肉鯪
Carp Fish Fillet
- 新鮮蠔仔
Fresh Oyster
- 新鮮大魚頭
Fish Head
- 新鮮白貝
White Clam
- 紋甲魷魚
Fresh Squid
- 魚籽福袋
Fish Roe Lucky Bag Ball
- 芝心包
Fish Ball with Cheese
- 墨魚仔
Baby Octopus
- 墨魚丸
Cuttlefish Ball
- 魚皮餃
Cantonese Fish Dumpling
- 手打蝦滑
Handmade Prawn Paste
- 順德魚滑
Shunde Fish Fillet Stuffed with Fish Paste
- 手工潮州魚蛋
Chiu Chow Style Handmade Fish Ball
- 蟹黃芝士丸
Crab Roe Cheese Ball
- 龍蝦丸
Lobster Ball

檯號 Table:	人數 Pax:
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時令糖水 Seasonal Dessert

- 是日糖水
Daily Sweet Soup

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肉類 Meat

- 手切黃牛肉
Hand-cut Sliced Beef
- 美國雪花肥牛
Sliced U.S. Prime Beef
- 寧夏灘羊-羊肉片
Ningxia Lamb Shoulder Roll
- 寧夏灘羊-羊雜
Ningxia Lamb Offal
- 黑豚腩肉
Iberico Pork Belly
- 午餐肉
Luncheon Meat
- 牛肚
Beef Stomach
- 清遠麻雞件
Qing Yuan Chicken
- 黃沙豬潤
Pork Liver
- 潮汕牛筋丸
Chiu Chow Beef Ball
- 豬肚片
Pork Stomach
- 牛百葉
Beef Tripe
- 芝士腸
Cheese Sausage
- 蟹柳
Crab Meat Stick

檯號 Table:	人數 Pax:
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菇菌及豆製品 Mushroom & Bean Product

- 金針菇
Enoki Mushroom
- 鮮冬菇
Fresh Mushroom
- 雞腿菇
Eryngii Mushroom
- 蟹味菇
Shimeji Mushroom
- 秀珍菇
Baby Oyster Mushroom
- 黑龍江鼠耳
Heilongjiang Wood Fungus
- 鮮支竹
Fresh Bean Curd Skin
- 山水有機豆腐
Organic Bean Curd
- 豆腐卜
Curd Puff
- 綠豆粉皮
Mung Bean Starch Sheet
- 炸素鵝
Deep-fried Vegetarian Goose
- 鷹嘴豆皮
Dried Chick Pea Skin
- 素肉
Vegetarian Meat
- 鴨血
Duck Blood
- 炸腐竹
Deep-fried Bean Curd Sheet
- 脆口響鈴
Soy Bean Roll

檯號 Table:	人數 Pax:
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粉麵 Noodles

- 讚岐烏冬
Sanuki Udon
- 雲南米線
Yunnan Rice Vermicelli Noodles
- 公仔麵
Instant Noodles
- 辛辣麵
Shin Ramen
- 葛粉
Glass Noodles
- 河粉
Rice-flat Noodles
- 粉絲
Mung Bean Noodles
- 紅薯粉
Sweet Potato Noodles

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精選時蔬 Vegetable Selection

- 什錦時蔬籃
Seasonal Vegetables Basket
- 荷蒿菜
Chrysanthemum Vegetable
- 唐生菜
Chinese Lettuce
- 娃娃菜
Baby Chinese Cabbage
- 油麥菜
Indian Lettuce
- 鮮淮山
Chinese Yam
- 皇帝菜
Crown Daisy Vegetable
- 空心菜
Water Spinach
- 萵筍
Sliced Lettuce
- 海帶結
Kelp Ribbon
- 土豆片
Sliced Potato
- 南瓜片
Sliced Pumpkin
- 炸泰國芋頭
Deep-fried Thai Taro
- 冬瓜
Winter Melon
- 粟米
Sweet Corn
- 白蘿蔔
White Turnip
- 鮮馬蹄
Water Chestnut
- 菠菜苗
Baby Spinach

檯號 Table:	人數 Pax:
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精選生猛海鮮 Premium Seafood Selection

- 波士頓龍蝦 (約500克)
Boston Lobster (500gm)
- 珍珠龍躉 (約700克)
Live Grouper Fish (700gm)
- 游水筍殼魚 (約500克)
Live Marble Goby (500gm)
- 本地奄仔蟹 (約300克1隻)
Live Green Mud Crab (300gm 1EA)
- 海口大白鱔 (約600克)
Live Eel (600gm)
- 花竹蝦 (6隻)
Fresh Bamboo Prawn (6 Pcs)
- 台山蠔 (6隻)
Taishan Oyster (6Pcs)
- 十至十二頭大連活鮑魚 (2隻)
Fresh Abalone (2Pcs)

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澳門幣/MOP
時價/Market Price

精選頂級和牛肉及家禽 Premium Beef & Poultry Selection

- 鹿兒島A4和牛肉 (200克)
Kagoshima A4 Wagyu Beef (200gm)
- 玫瑰豉油皇乳鴿 (半隻)
Poached Pigeon with Superior Soy Sauce and Chinese Wine (Half)

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澳門幣/MOP
588

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酒 Wine

- 澳洲瑞威爾德葡萄酒
Rewild of Murray-Darling Australia
- 真澄信州青梅酒 - 長野縣
Sake Masumi Plum Liqueur 300 ML
- 精品古綿純52度
Ku Mien Chun 52% 100 ML
- 百年糊塗酒33度
Bai Nian Hu Tu 33% 125 ML

檯號 Table:	人數 Pax:
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澳門幣/MOP

188

150

68

68

啤酒 (僅限火鍋時段) Beer (Only available during Hot Pot period)

- 喜力
Heineken
- 嘉士伯
Carlsberg
- 青島
Tsingtao

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澳門幣/MOP

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鮮果杯盤 Fruit Cup

- 鮮果杯
Fruit Cup

檯號 Table:	人數 Pax:
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澳門幣/MOP

48

 新素肉 Plant-base Meat Alternative

 辣味 Spicy Dish

 可持續發展海產 Contains Sustainable Seafood

 蔬食 Vegetarian

— 所有食材請徹底煮熟後方可享用 Please enjoy the food after thoroughly cooked —

酒精飲品的酒精濃度達1.2%以上。請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。
The alcoholic beverages have an alcohol strength higher than 1.2% vol. Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.