laurel

丹桂軒

LAUREL®

RESTAURANT

崇尚自然·追求真味

NATURAL & REAL TASTE IS
THE ART OF LIVING

*圖片僅供參考

·開胃頭盤 APPETIZER

澳洲龍蝦刺身 時價
Fresh Lobster Sashimi

象拔蚌刺身 時價
Fresh Geoduck Sashimi

挪威三文魚刺身 MOP 158/半份, MOP 298/份
挪威三文魚腩 MOP 368/份
Salmon Sashimi

冰鎮澳洲大鮮鮑 時價
Cold Australia Abalone

凍鮮鮑三文魚拼百花球 MOP 148/位
Abalone, Salmon and Minced Shrimp Ball Combination

花雕酒大蝦拼清酒鵝肝 MOP 338
Drunken Prawns & Goose's Liver with Sake

燒椒鮑魚仔 MOP 168
Mini Abalone with Pepper and Spicy Sauce

風乾醬香鵝翼 MOP 138
Boiled Goose's Wing with Soya Sauce

熗椒拌海螺肉 MOP 138
Sliced Murex with Pepper and Spicy Sauce

黃金醬蘿蔔皮 MOP 78
Crispy Radish Skin

蔥香牛腱 MOP 98
Beef Shank with Spring Onion

湛江沙姜扇雞 MOP 138
Braised Chicken with Ginger

圖片僅供參考 Photo Just for Reference Only | 另收茶位費，10%服務費 10% Service Charge
澳門幣定價，港幣通用 Price in MOP, HKD Accepted

·位上湯羹 SOUP

川芎白芷魚頭窩 MOP 328
Fresh Fish Head with Chinese Herbs Soup

鮮人參花膠筒燉雞湯 MOP 148/位
Double-boiled Chicken with Fish Maw and Fresh Ginseng Soup

巴西花膠皇燉螺頭湯 MOP 368/位
Double-boiled Fish Maw with Conch Soup

淮杞水鴨湯 MOP 108/位
Double-boiled Garganey with Medlar Soup
冬蟲草水鴨湯 MOP 538/位
Double-boiled Garganey with Cordyceps Sinensis Soup

花雕醉雞窩 MOP 228/半隻，MOP 428/隻
"Hua Diao" Drunken Chicken in Casserole

螺頭菜膽燉三寶湯 MOP 108/位
Double-boiled Conch Meat with Black Mushroom & Vegetable Soup

鮮蟹肉粟米羹 MOP 88/位
Fresh Crab Meat with Sweet-corn Soup

金湯燕麥海皇羹 MOP 98/位
Boiled Seafood and Cereal in Pumpkin Soup

金湯菌皇羹 MOP 88/位
Boiled Fungus and Pumpkin Soup

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·丹桂推薦 LAUREL RECOMMENDED

北京片皮鴨 (二食) MOP 438/隻
Roasted Peking Duck (Sliced, 2 Courses)

丹桂豬手煲 MOP 188/例，MOP 25/件
"Laurel" Pig's Knuckles in Pot

超級美國牛肋排 MOP298
Grilled Prime Beef Rib

脆皮燒乳鴿 MOP 98/隻
Deep-fried Crispy Pigeon

咖喱大肉蟹 Braised Crab with Curry Sauce MOP 438

蟲草花古法蒸白鱔 Steamed White-eel with Cordyceps Flower MOP 298

勁蒜粉絲肉蟹煲 MOP438
Braised Crab with Vermicelli and Garlic in Pot

火焰醉翁蝦 MOP298
Drunken Prawns Flambe

蜜汁半肥瘦叉燒 MOP158
B.B.Q. Pork

澳門碳烤燒肉 MOP168
Deep-fried Crispy Pork Flank

鮮藤椒黑蒜肥牛粒 MOP248
Stir-fried Cubed Beef with Rattan Pepper and Black Garlic

豉椒炒蘇格蘭聖子皇 MOP288
Stir-fried Solen with Pepper and Black Bean Sauce

芝士伊麵焗大蝦 MOP 288/半份, MOP 568/份
Stewed Fresh Shrimp with E-fu Noodles and Cheese

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·粵精選 CANTONESE CUISINE CHOICE

椒鹽泰國瀨尿蝦 Deep-fried Mantis Shrimp with Salt and Pepper **時價**

6年鹵水澄海老鵝頭 MOP 1,198/半隻
4年鹵水澄海老鵝頭 MOP 698/半隻
Boiled Goose's Head with Soya Sauce

蝦球粉絲煲 MOP 228
Braised Shrimp Ball with Vermicelli and Garlic in Pot

碧綠炒帶子 MOP 258
Stir-fried Scallop with Vegetable

薑蔥米酒美國桶蠔煲 MOP 368
Sauteed Oyster with Wine, Spring Onion & Ginger

龍騰四海 時價
Boiled Lobster in Pumpkin Soup

剁椒蒸乳山生蚝 MOP 58/隻
Steamed Oyster with Salty Red Pepper

酸湯浸肥牛 MOP 258
Boiled Sliced Beef with Sour & Spicy Soup

拆骨澄海鹵水老鵝掌 Boiled Boneless Goose's Web with Soya Sauce	MOP 298/隻
蒜茸粉絲蒸大元貝 Steamed Scallop with Vermicelli and Mashed Garlic	MOP 268/半打
花膠海參燜雞煲 Braised Chicken with Sea Cucumber and Fish Maw in Pot	MOP 338
杏香鍋貼小棠菜 Pan-fried Cabbage Mixed with Minced Shrimp	MOP 198

上湯芝士焗波士頓龍蝦伊麵 **時價**
Baked Lobster with Cheese and E-fu Noodles in Superior Soup

脆皮芝麻雞 **MOP 168/半隻, MOP 318/隻**
Deep-fried Crispy Chicken with Sesame

五指毛桃鹽焗雞 **MOP 188/半隻, MOP 368/隻**
Salt Baked Chicken with Radix Fici Hirtae

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· 海味珍品 DRIED SEAFOOD

鮑汁扣澳洲溏心乾鮑 (12頭) MOP 1,888/位
Braised Australian Abalone with Abalone Sauce (16頭) MOP 888/位

原隻12頭南非乾鮑扣波蘭鵝掌 MOP 698/位
Braised South Africa Abalone, Poland Goose's Web with Abalone Sauce

瑤柱桂花炒魚翅 MOP 788
Stir-fried Shark's Fin with Dried Scallop & Egg

鮑汁扣巴西花膠皇 MOP 538/位
Braised Brazil Fish Maw with Abalone Sauce

紅燒大鮑翅 (每位75g) MOP 538/位
Braised Shark's Fin Soup

竹笙海皇生翅 (每位75g) MOP 288/位
Shark's Fin Soup with Bamboo Fungus and Seafood

菜膽肘子金錢翅 (每位75g) MOP 288/位
Double-boiled Shark's Fin with Vegetable & Ham

鮑汁波蘭鵝掌扣60頭關東參	Braised Poland Goose's Web & Kanto Sea-cucumber with Abalone Sauce	MOP 388/位
金湯燕麥6頭鮮鮑魚拼刺參	Braised Sea-cucumber with Abalone and Cereal in Pumpkin Soup	MOP 198/位
鮑汁丹東刺參拼鵝掌	Braised Goose's Web with Sea-cucumber in Abalone Sauce	MOP 198/位
鮑汁鮑魚扣豬手	Braised Abalone & Pig's Knuckles with Abalone Sauce	MOP 128/位

濃湯雞煲翅 (75g) MOP298/位，(450g) MOP1,788/4-6位用
濃雞湯煲大鮑翅 (75g) MOP538/位，(450g) MOP2,928/4-6位用
Shark's Fin Soup with Chicken, Murex and Ham

豪華金湯佛跳牆 MOP 298/位
Double-boiled Abalone with Shark's Fin and Fish Maw in Broth

金湯燕麥扣60頭遼參 MOP 328/位
Braised Sea-cucumber with Cereal in Pumpkin Soup

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·美味佳餚 DELICACIES

香煎日本A5和牛扒 MOP488/位
Pan-fried A5 Wagyu
黑椒香蒜A5和牛粒 MOP988
Pan-fried Cubed A5 Wagyu with Garlic and Black Pepper Sauce

蒜子火腩鵝掌豆腐煲 MOP268
Braised Goose's Web with Bean-curd
and Roasted Pork, Garlic in Pot

孜然羊排 （2件起）MOP 48/件
Deep-fried Lamb Rack with Cumin Seed

法式煎鵝肝 MOP 168/位
Pan-fried Goose's Liver in "French" Style

龍騰蒸東星斑 （1.2斤）MOP 1,288/條
Steamed Garoupa with Rattan Pepper （2斤）MOP 1,988/條

檸檬酸菜魚 MOP 398
Boiled Fish with Pickled Cabbage and Lemon Sauce

雙耳炒花膠筒 MOP 288
Stir-fried Fish Maw with Black & White Fungus

XO醬白玉菇炒鮑魚柳 MOP 268
Stir-fried Sliced Abalone with Mushroom in Spicy Sauce

菠蘿咕嚕肉 MOP 148
Stir-fried Pork with Pineapple in Sweet & Sour Sauce

美極煎海蝦	Pan-fried Shrimp with Maggie Sauce	MOP 228
蒜茸粉絲蒸鮑魚仔	Steamed Mini Abalone with Vermicelli and Mashed Garlic	MOP 268/半打

鍋仔雜菌勝瓜煮魚滑 Boiled Assorted Mushroom, Loofah and Minced Fish	MOP 168
粟米粒扒青衣斑球 Sauteed Fish Ball with Sweet-corn Sauce	MOP 198
客家釀涼瓜 Braised Bitter-melon Stuffed with Minced Meat	MOP 148

精品毛血旺 MOP 198
Boiled Pig's Blood and Haslet with Red Pepper Soup

砂鍋鮑魚燜雞煲 MOP 368
Braised Abalone, Chicken with Ginger & Spring Onion

豉油皇焗大花蝦 MOP 398
Baked Shrimp with Soya Sauce

洋蔥黑椒牛仔骨 MOP 198
Pan-fried Calf Rib with Onion & Black Pepper Sauce

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· 家常菜 HOMEMADE DISHES

鮮露筍炒百花羊肚菌	Stir-fried Morel Stuffed with Shrimp Paste and Asparagus	MOP 288
丹桂小炒皇	Stir-fried Chives and Dried Shrimp	MOP 188
金湯海皇燜自製黑豆腐	Stewed Black Bean-curd with Seafood in Pumpkin Soup	MOP 188
椒鹽九肚魚	Deep-fried Fishes with Salt & Pepper	MOP 168
黑松露雜菌扒豆腐	Bean-curd with Assorted Mushroom and Black Truffle	MOP 128
小炒黃牛肉	Stir-fried Beef with Spicy Sauce	MOP 198
椰汁淮山百合南瓜煲	Boiled Pumpkin with Chinese Yam, Lily Buds and Coconut Milk in Pot	MOP 108

荷塘月色 MOP 118
Stir-fried Lotus Root, Green Bean and Fungus

火紅辣子雞丁 MOP 168
Stir-fried Diced Chicken with Dried Red Pepper

麻辣豆花煮桂花魚 MOP 398
Boiled Mandarin Fish with Bean-curd in Spicy Sauce

脆茄拼蒜香骨 MOP 168
Deep-fried Crispy Spare-rib and Egg-plant

咖喱牛筋腩煲 MOP 168
Braised Beef Stringy in Curry Sauce

海參麻婆豆腐 MOP 198
Fried Cubed Bean-curd, Sea Cucumber and Minced Meat with Spicy Sauce

魚湯大芥菜 MOP 108
Boiled Green Mustard with Fresh Fish Soup

啫啫東山小管 MOP 188
Braised Squid with Spicy Berries in Casserole

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·主食 STAPLE FOOD

生滾肉蟹鮮蝦粥(配油條) (4位用) MOP 488
Congee with Crab and Fresh Shrimp (with Deep-fried Twisted Cruller)

XO醬海皇炒粉絲 MOP 148
Stir-fried Seafood and Vermicelli in Spicy Sauce

和牛松茸菌野米炒飯 MOP 198
Fried Wild Rice with Wagyu and Fungus

香煎鮮蝦韭菜餅 MOP 98
Pan-fried Cake with Shrimp and Chives

家鄉生煎包 MOP 78/半打
Pan-fried Bun Stuffed with Mushroom and Shrimp

肥牛過橋米線 MOP 258
Rice-noodles with Sliced Beef in Soup

北菇滑雞煲仔飯 Claypot Rice with Chicken and Mushroom (2位起) MOP 98/位

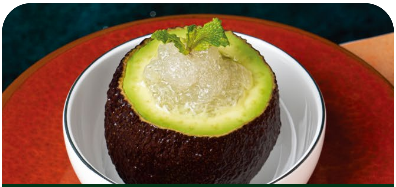
日式海鮮炒烏冬 Fried "Udon" with Seafood MOP 188

東北肉夾餅 "North-East" Puff Patties	MOP 98
灌湯小籠包 Steamed Bun Stuffed with Meat	MOP 68/半打

·精美甜品 DESSERT

印尼官燕(冰花燉、杏汁燉或紅燒) MOP 538/位 (每位75g)
Double-boiled Sweetened Bird-nest

原隻杏汁燉木瓜 MOP 88/位
Double-boiled Papaya with Almond Cream



牛油果燕窩甘露 MOP 188/位
Sweetened Bird-nest with Avocado

椰皇燉鮮奶(熱/冷) MOP 78/位
Double-boiled Fresh Milk in Coconut (Hot/Iced)

蛋白杏仁茶 Sweetened Egg-white and Almond Cream	MOP 48/位
楊枝甘露 Syrups with Sago and Grape Fruit	MOP 39/位
鮮芒果布丁 Chilled Mango Pudding	MOP 42/位
流沙紫薯球 Deep-fried Sweet-potato Ball with Milk Custard and Egg-yolk	MOP 30

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丹桂軒飲食集團

丹桂軒於 1995 年進入國內市場，是一家以經營粵菜為主的餐廳，憑著「挑戰自我，精益求精」的企業精神，「崇尚自然，追求真味」的理念，不僅打響了自己的品牌，目前在深圳、北京、澳門地區開設有 8 間分店。

三十年來，丹桂軒秉承三優（ 即優雅環境、優質出品、優良服務 ）榮獲多項殊榮，如獲選米芝蓮精選食肆、老字號、國家級五鑽酒家等等，贏得一路掌聲。

丹桂軒承蒙各界貴賓的支援，定當秉承一貫宗旨，以「優雅的環境、優質的出品、優良的服務」服務於每一位顧客。

Laurel entered Shenzhen, China in 1995 and is a restaurant primarily focusing on Cantonese cuisine. With the corporate spirit of "Challenging Myself, Striving for Excellence" and the philosophy of "Advocating Nature, Pursuing True Flavours", Laurel has not only established its own brand but also currently operates 8 branches in Shenzhen, Beijing, and Macau.

Over the past thirty years, Laurel, adhering to the three excellences (Elegant Environment, High-quality Products, Excellent Service), has received numerous awards and honors, such as being selected as a Michelin recommended restaurant, a Time-Honored Brand, and a National Five-Diamond Restaurant, earning applause along the way.

Laurel is grateful for the support of guests from all walks of life and will continue to uphold its consistent principle of providing "Elegant Environment, High-quality Products, and Excellent Service" to each and every valued customer.

澳門 丹桂軒星際店 (MACAU STARWORLD BRANCH) **TEL: (853) 8290-8628**	**澳門特別行政區・友誼大馬路星際酒店二樓** **2/Floor, StarWorld Hotel, Macau.**
澳門 丹桂軒銀河店 (MACAU GALAXY BRANCH) **TEL: (853) 8883-2298**	**澳門特別行政區・路氹填海區銀河綜合度假城** **Galaxy Macau Resort, Cotai.**
深圳 天安店 (TIAN’AN BRANCH) **TEL: (86-755) 8389-5138**	**深圳市福田區・車公廟・天安數碼城・天安會所二至三樓** **2-3/FL., Tian’ an Cyber Park Chamber Club, Che Gong Miao, Fu Tian, Shenzhen.**
深圳 華僑城店 (OCT PORTOFINO BRANCH) **TEL: (86-755) 2600-3218**	**深圳市南山區・華僑城香山街・波托菲諾會所一樓** **1/FL., Portofino Club House, OCT Xiang Shan Street, Nan Shan, Shenzhen.**
深圳 萬科城店 (VANKE BRANCH) **TEL: (86-755) 8950-6298**	**深圳市龍崗區・坂田雪崗・“萬科城”風情步行街 C 區 1 號** **Dream Town Phase 1, “C” Area, Ban Xue Gang Street,**

Ban Tian Village, Long Gang District

深圳 華為楊美店 (HUAWEI YANG MEI BRANCH)
TEL: (86-755) 3352-9658
深圳市龍崗區・坂田街道・發達路 6 號・安樸珀萊酒店 2 樓
2/FL., The Amber Prime Hotel, No.6 Fada Road, Ban Tian, Long Gang District, Shenzhen.

深圳 羅湖店 (LUO HU BRANCH)
TEL: (86-755) 8232-3668
深圳市羅湖區・南湖街道・羅湖橋社區・建設路 1001 號火車站綜合大樓 5B
5/B, Railway Station Complex Bldg., 1001 Jianshe Road, Luo Hu Bridge Community, Nanhu Sub-District, Luo Hu District, Shenzhen.

北京店 (BEIJING BRANCH)
TEL: (010) 6553-8868
北京工體西路 IN 三裡 3 樓
3/F, In Sanli Mansion, Gongti W Rd, Beijing.

茶位(Tea/Sauce)

大堂 Hall	MOP 20.00/位	貴賓房 VIP Room	MOP 25.00/位
絲苗白飯 Steamed Rice	MOP 12.00/碗	明火白粥 Congee	MOP 12.00/碗
濕紙巾 Wet Tissue	MOP 1.00/包		

燕鮑翅、海鮮、含酒精酒水不享受折扣優惠，最終解釋權本店所有。

Bird's Nest, Abalone, Shark's Fin, Seafood and Alcoholic Beverages do not enjoy any discounts. Our company reserves all the rights for final interpretation.

另收茶位費，10%服務費 10% Service Charge | 澳門幣定價，港幣通用 Price in MOP, HKD Accepted

關注丹桂軒公眾號
了解更多門店信息

#LRG-04/2025