# MENU



#### HOME-MADE DIM SUM 自家製點心





點心拼盤 6.8€ **Dim Sum Taster Platter** Har Gau, Siu Mai, Pork Dumpling









煎餃子 6.8€ Pan-fried Pork Dumpling (4 Pieces)



素春卷 5€ Vegetarian Spring Rolls (4 Pieces)

即叫即做,需要等候15至20分鐘 Made to order, please wait 15 to 20 minutes

「即叫即做 雪山叉燒包 1.8€ Snow Mountain Char Siu Bao (1piece)



Please be advised that food prepared here may contain these ingredients:

milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish







## **MENU**



#### STARTERS 頭盤





酥炸大蝦 12€ **Crispy Fried Prawns** (6 pieces)





椒鹽豆腐 10€ Salt & Pepper Tofu





籠仔荷葉蒸海蝦 10€ **Bamboo Basket Steamed** Wild Prawns (120g)





泰式豬頸肉 10€ Thai-Style Pork Neck





廣東叉燒 12€ Chinese Style Roasted Iberico Pork (Char Siu)







廣東燒腩仔 10€ Guangdong Crispy Pork Belly









亞洲芝士多士 Asian Style Cheese Toast (2 pieces)

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蔥油餅 3€ Spring Onion Bao (2 pieces)

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#### MAINS SEAFOOD 海鮮





籠仔荷葉蒸海蝦 28€ Bamboo Basket Steamed Wild Prawns (300g)



蝦仁炒蛋 12€ Chinese Style Egg Fu Yoong with Prawns



雜菜粉絲蝦煲 18€ Vermicelli and Dried Shrimp Pot







薑蔥炒蟹 28€ Guangdong Ginger and Scallion Crab Claw Stir-



泰式明爐鱸魚 22€ Thai-Style Steamed Sea Bass





粉絲蒸蝦 22€ Garlic Steamed Prawns w Angel Hair







何紹傑主廚,來自中國順德,在葡萄牙擁有超過22年的烹飪經驗,專注於粵菜及亞洲獨特風味。 CHEF HE SHAOJIE, HAILING FROM SHUNDE, CHINA, BOASTS OVER 22 YEARS OF CULINARY EXPERIENCE IN PORTUGAL, SPECIALIZING IN CANTONESE CUISINE AND UNIQUE ASIAN FLAVORS.

在御龍館亞洲風味餐廳,他致力於提升菜餚的品質,讓客人真正品嘗到原材料的精髓。 AT DRAGON INN ASIAN FOOD RESTAURANTE, HE IS DEDICATED TO ENHANCE THE QUALITY OF THE DISHES ALLOWING GUESTS TO TRULY SAVOR THE ESSENCE OF THE INGREDIENTS.

深得客人欣賞與追捧,何主廚的創新菜式不斷引領餐飲潮流,為每位食客帶來難忘的用餐體驗。 HIGHLY APPRECIATED AND SOUGHT AFTER BY PATRONS, CHEF HE'S INNOVATIVE DISHES CONTINUOUSLY LEAD DINING TRENDS, PROVIDING EVERY DINER WITH AN UNFORGETTABLE CULINARY EXPERIENCE.

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#### MAINS MEAT 肉類





客家炆豬肉 14€ Hakka Style Braised Pork Belly



脆皮菠蘿咕嚕肉 16€ Crispy Sweet & Sour Pork w Pineapple





澳門免治飯 12€ Macanese Minchee Beef Rice w Egg







海南雞飯 配湯 14
Hainanese Chicken Rice
with Soup



(©)



高湯牛骨腩煲 24€ Slow Cooked Beef Brisket in Clear Broth





咖喱牛坑腩 16€ Asian Curry with Beef Brisket



#### **Additional Side Dishes:**

Steamed White Rice 白飯 €2

Rice Noodles 河粉 €2

Broth 高湯

€2



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#### NOODLES.RICE.VEGETABLES 麵飯蔬菜 💥





泰式炒河 13€ Pad Thai w Chicken & Prawns





特色蝦炒米粉 **Prawns Fried Rice Noodles** 





楊州炒飯 Yangzhou Fried Rice w Eggs, Shrimps & BBQ Pork





高湯杞子西蘭花 10€ Broccoli in Goji Berry Broth



高湯杞子大白菜煲 10€ Chinese Cabbage in Goji **Berry Broth** 



高湯杞子西洋菜 **Bak Choy or Watercress in** Goji Berry Broth







星洲炒米 14€ Singapore Fried Rice Noodles w Prawns & BBQ pork







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#### DESSERT 甜品





特色西多士 Mike's Toast

3.5€





椰子芝士蛋糕1件 2.8€ Coconut Cheesecake





香橙雪芳蛋糕1片 1.5€ Orange Chiffon Cake



自家製咖啡雪糕 2.5€ Coffee Ice cream



自家製檸檬雪糕 2.5€ Lemon Ice cream



自家製紅酒雪糕 2.5€ Porto Wine Ice cream



Chocolate Fudge Brownies
3.5€
Add Ice cream
+0.5€





