




**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 authentic taste 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 tongue and the meat 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

588 | 2位用 persons

### 開胃菜拼盤 APPETIZER PLATTER

- ☑ 蒜汁拍拌青瓜  
Cucumber baton, garlic sauce
- ☑ 經典芝麻菠菜  
Spinach, sesame paste, aged vinegar, mustard oil
- 川味口水辣雞  
Poached chicken in Sichuan style
- 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 condiment (half duck)

### 主菜 MAIN COURSE 任選一款 Select 1 Item

- ☉ 老北京乾炒大蝦 (2隻)  
Honey glazed sustainable tiger prawn, chili, ginger (2 pcs)
- 辛辣宮保雞丁  
Wok-fried diced chicken, dried chili, ginger, cashew nut, peanut
- 爆炒孜然羊肉  
Sizzling sliced lamb, cumin, coriander

### 蔬菜 VEGETABLE 任選一款 Select 1 Item

- 乾煸辣椒四季豆  
Fried French bean, minced pork, preserved vegetable, chili
- ☉ 三鮮燒麻婆豆腐  
Braised beancurd, minced pork, shrimp, chili, Sichuan peppercorn

### 北方餃子 DUMPLING

脆煎豬肉鍋貼 (4隻)  
Pan-fried pork dumpling, yellow chive (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

另加澳門幣294每位  
Additional MOP294 per person

☑ 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

1,188 | 2位用 persons

迎客茗茶  
WELCOME TEA

桂花烏龍  
Osmanthus Oolong

開胃菜拼盤  
APPETIZER  
PLATTER

- 🍷 蒜汁拍拌青瓜  
Cucumber baton, garlic sauce
- 🍷 經典芝麻菠菜  
Spinach, sesame paste, aged vinegar, mustard oil
- 🍷 大連螺片拌青筍  
Sliced Dalian sea whelk, lettuce stems, shallot 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 condiment (half duck)

主菜  
MAIN  
COURSE

- 🍷 京蔥燒法國銀鱈魚  
Braised blue cod fish, leek, chili bean paste sauce
- 黑椒牛柳粒  
Wok-fried beef sirloin, white beech mushroom, black pepper

精品茗茶  
PREMIUM TEA

小青柑普洱  
Tangerine Pu-erh

蔬菜  
VEGETABLE

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

麵食  
NOODLE

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

甜品  
DESSERT

「滿堂彩」甜點薈萃盤 (兩位用)  
Beijing Kitchen dessert platter (for 2 persons)

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  
Elevate your dining experience with our wine selection

88 杯 glass | 388 瓶 bottle

天塞酒莊 Tiansai "Skyline of Gobi"

珍藏 霞多麗、新疆  
Reserve Chardonnay, Xinjiang

天塞酒莊 精選、馬瑟蘭、新疆  
Selection Marselan, Xinjiang

克拉吉酒莊 Craggy Range

長相思 馬爾堡、新西蘭  
Sauvignon Blanc, Marlborough, New Zealand

黑皮諾 馬丁堡、新西蘭  
Pinot Noir, Martinborough, New Zealand

另加澳門幣594每位  
Additional MOP594 per person

🍷 素食 Vegetarian 🍷 海鮮 Seafood

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開胃菜

APPETIZERS



「滿堂彩」前菜盤

Beijing Kitchen appetizer platter

🍷 燉紅腰豆烤麩 78  
Braised “Kao Fu”, red kidney bean

⑤ 🍷 經典芝麻菠菜 78  
Spinach, sesame paste, aged vinegar, mustard oil

🍷 撈汁涼拌秋葵 78  
Okra, chili, aged vinegar, soy sauce

🍷 蒜汁拍拌青瓜 78  
Pickled cucumber baton, cherry radish,  
aged vinegar, garlic

🍷 話梅清酒車厘茄 78  
Marinated cherry tomato, preserved plum,  
sake, aloe vera

東北雞絲拉皮 108  
Green bean noodle, sliced chicken, sesame sauce

⑤ 川味口水辣雞 118  
Poached chicken, crushed peanut, sesame, chili oil

傳統香醬肘花 148  
Braised pork knuckle, garlic, aged vinegar, soy sauce

老四川夫妻肺片 168  
Sliced beef, offal, tongue, chili oil,  
sesame paste, Sichuan peppercorn

「滿堂彩」前菜盤 208  
Beijing Kitchen appetizer platter  
任選以上前菜四款（兩素及兩葷）  
Selection of four appetizers from above  
(2 vegetarian and 2 non-vegetarian)

⑤ 招牌菜 Signature Dish 🍷 素食 Vegetarian 🍷 純素 Vegan 🍷 海鮮 Seafood

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# 開胃菜

# APPETIZERS

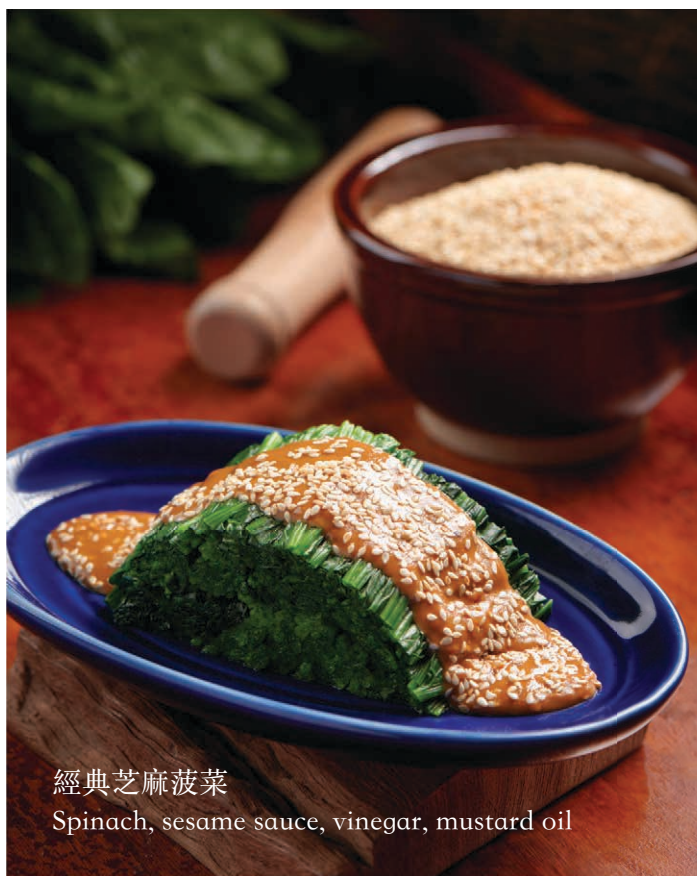
- ⑤ 伊比利亞黑毛豬酥脆玲瓏肉 178  
Marinated Iberico pork collar,  
sweet soy glaze, chili oil
- 🌊 清爽脆瓜蜆頭 208  
Jelly fish, sliced cucumber,  
grated garlic, aged vinegar, chili oil
- 🌊 椒香辣汁浸花螺 268  
Marinated whole sea whelk,  
seasonal vegetable, spicy sauce
- ⑤ 🌊 大連螺片拌青筍 328  
Sliced Dalian sea whelk, lettuce stems,  
shallot oil
- 🌊 老上海茉莉花鱈魚 488  
Crispy French cod fish, grapefruit,  
jasmine flower, vinegar, soy sauce

⑤ 招牌菜 Signature Dish    🌿 素食 Vegetarian    🌱 純素 Vegan    🌊 海鮮 Seafood

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經典芝麻菠菜

Spinach, sesame sauce, vinegar, mustard oil



伊比利亞黑毛豬酥脆玲瓏肉

Marinated Iberico pork collar, vinegar,  
soy sauce, chili oil

湯類 SOUP



	雜菌燉湯	128
	Double-boiled mushroom soup	
⑤	海鮮酸辣濃湯	128
	Hot and sour soup, seafood, egg	
	松茸燉烏雞湯	148
	Double-boiled soup, black chicken, matsutake mushroom	
	人蔘花膠鮑魚燉乳鴿	438
	Double boiled fish maw soup, abalone, pigeon, sea whelk, ginseng, lily bulb, wolfberry	
	野米養身燴花膠	488
	Fish maw soup, wild rice	

⑤ 招牌菜 Signature Dish   ④ 素食 Vegetarian   ③ 純素 Vegan   ② 海鮮 Scafood

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# 廚師推薦

# CHEF RECOMMENDATION

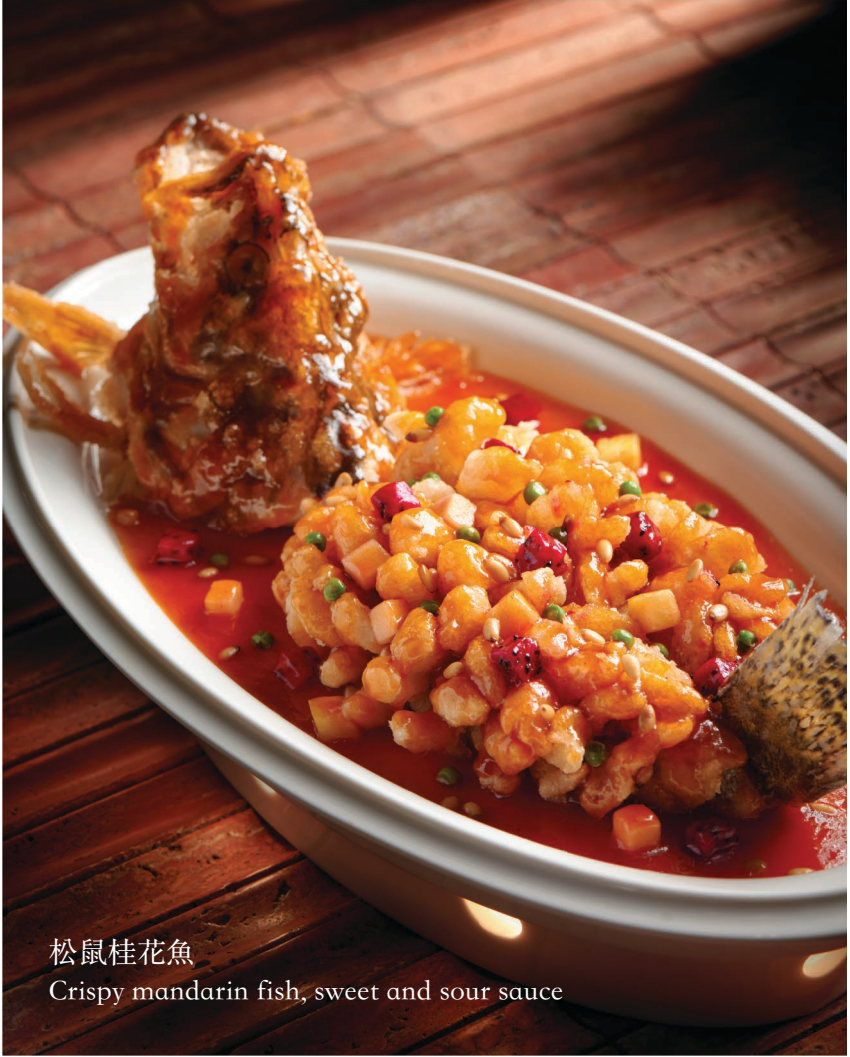
- |   |       |
|---|-------|
| ⑤ 蔥燒關東遼參  | 468   |
| Braised sea cucumber, bok choy, leek                              |       |
| ☉ 金湯小米燴遼參   | 488   |
| Liaoning sea cucumber, millet soup                                |       |
| ☉ 松茸元貝燉官燕   | 688   |
| Double-boiled superior bird's nest,<br>matsutake mushroom, conpoy |       |
| 紅棗蜜糖清燉官燕  | 688   |
| Double-boiled superior bird's nest, red date, honey               |       |
| ☉ 極品南非鮑魚（八頭）  | 1,888 |
| Braised South African abalone (8 head)                            |       |
| ☉ 極品南非鮑魚（三頭）  | 2,188 |
| Braised South African abalone (3 head)                            |       |
| ☉ 紅燒極品鮑魚（十六頭）   | 3,388 |
| Braised premium abalone (16 head)                                 |       |

⑤ 招牌菜 Signature Dish ☉ 素食 Vegetarian ☉ 純素 Vegan ☉ 海鮮 Seafood

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松鼠桂花魚

Crispy mandarin fish, sweet and sour sauce

海鮮 SEAFOOD



筍殼魚  
Deep-fried Soon hock fish

椒麻脆鱸魚	288
Deep-fried seabass fillet, pepper mint, chili peppercorn	
⑤ 老北京乾炒大蝦	398/ 5隻pcs
Honey glazed tiger prawn, chili, ginger	
炸烹大花蝦	398/ 6隻pcs
Deep-fried sustainable tiger prawn, chili, crispy fried garlic	
青椒醬炒蘆筍斑球	468
Wok-fried grouper fillet, asparagus, green chili sauce	
⑤ 筍殼魚	528
Soon Hock fish	
乾燒 / 油浸	
Selection of braised with pork belly, mushroom, bamboo shoot, chili sauce / deep-fried	
桂花魚	588
Mandarin fish	
水煮 / 酸菜	
Poached in chili oil / Preserved vegetable soup	

⑤ 招牌菜 Signature Dish   ④ 素食 Vegetarian   ③ 純素 Vegan   ② 海鮮 Seafood

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# 海鮮

## SEAFOOD

- ⑤ 松鼠桂花魚 588  
Crispy mandarin fish, sweet and sour sauce
- 京蔥燒法國銀鱈魚 688  
Braised blue cod fish, leek, chili bean paste sauce
- 大連海膽扒牡丹虎蝦球 998  
Braised pink prawn, green pea,  
superior Dalian sea urchin sauce
- 波士頓龍蝦 (約400克) 548/隻pc  
Boston lobster (Approx. 400g)  
京蔥醬爆 / 青椒醬爆  
Wok-fried, leek ginger / In green chili sauce
- 老虎斑 (約1,200克) 88/100克g  
Tiger garoupa (Approx. 1,200g)  
清蒸 / 炒球 / 剝椒蒸  
Steamed with spring onion / Wok-fried fillet / Steamed with chili
- 東星斑 (約800克) 188/100克g  
Coral garoupa (Approx. 800g)  
清蒸 / 炒球 / 剝椒蒸  
Steamed with spring onion / Wok-fried fillet / Steamed with chili

⑤ 招牌菜 Signature Dish   ④ 素食 Vegetarian   ③ 純素 Vegan   ② 海鮮 Scafood

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大連海膽扒牡丹虎蝦球

Braised pink Prawn, green pea , superia dalian  
sea urchin sauce

禽肉類

POULTRY & MEAT



富貴雞（叫花雞）  
The famous Beggar's Chicken

- |  |                                       |
|--|---------------------------------------|
| <p>⑤ 老式果木烤鴨<br/>Traditional Beijing style duck from the<br/>wood-fired oven with classic condiments<br/>需提前一小時預訂<br/>Pre-order one hour in advance</p>                         | <p>半隻Half / 全隻Whole<br/>508 / 768</p> |
| <p>⑤ 富貴雞（叫花雞）<br/>The famous Beggar's Chicken filled with mustard green<br/>and pork, wrapped in lotus leaf and baked in clay<br/>需提前一天預訂<br/>Pre-order one day in advance</p> | <p>568</p>                            |
| <p>⑤ 辛辣宮保雞丁<br/>Wok-fried diced chicken, dried chili, ginger,<br/>cashew nut, peanut</p>   | <p>168</p>                            |
| <p>山城辣子雞丁<br/>Deep-fried chicken, chili, peanut</p>  | <p>168</p>                            |
| <p>木烤秘製乳鴿<br/>Wood-fired crispy pigeon, homemade sauce</p>   | <p>188</p>                            |
| <p>木烤蜜汁叉燒<br/>Wood-fired honey Iberico pork</p>  | <p>208</p>                            |

⑤ 招牌菜 Signature Dish   ④ 素食 Vegetarian   ③ 純素 Vegan   ② 海鮮 Seafood

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# 禽肉類

# POULTRY & MEAT

- |     |  |     |
|-----|--|-----|
|     | 家常紅燒肉  | 208 |
|     | Braised pork belly, soy sauce, oyster sauce                  |     |
| Ⓢ   | 爆炒孜然羊肉   | 238 |
|     | Sliced lamb, cumin, coriander                                |     |
|     | 京蔥醬爆牛柳   | 238 |
|     | Wok-fried beef tenderloin, leek, bean paste sauce            |     |
| ☞   | 藤椒油燜鮑魚雞  | 268 |
|     | Wok-fried abalone, chicken, Sichuan pepper oil               |     |
|     | 鍋包肉 (伊比利亞黑毛豬)  | 268 |
|     | Deep-fried Iberico pork, sweet and sour sauce                |     |
|     | 黑椒牛柳粒  | 328 |
|     | Wok-fried beef sirloin, white beech mushroom, black pepper   |     |
|     | 椒香加拿大牛肋骨   | 398 |
|     | Grilled Canadian beef short rib, pepper                      |     |
|     | 需提前一天預訂<br>Pre-order one day in advance                      |     |
| Ⓢ ☞ | 南非鮮鮑魚紅燒肉   | 528 |
|     | Braised pork belly, South African live abalone, oyster sauce |     |

Ⓢ 招牌菜 Signature Dish    ♡ 素食 Vegetarian    ♡ 純素 Vegan    ☞ 海鮮 Scafood

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家常紅燒肉

Braised pork belly , soy sauce, oyster sauce



黑椒牛柳粒

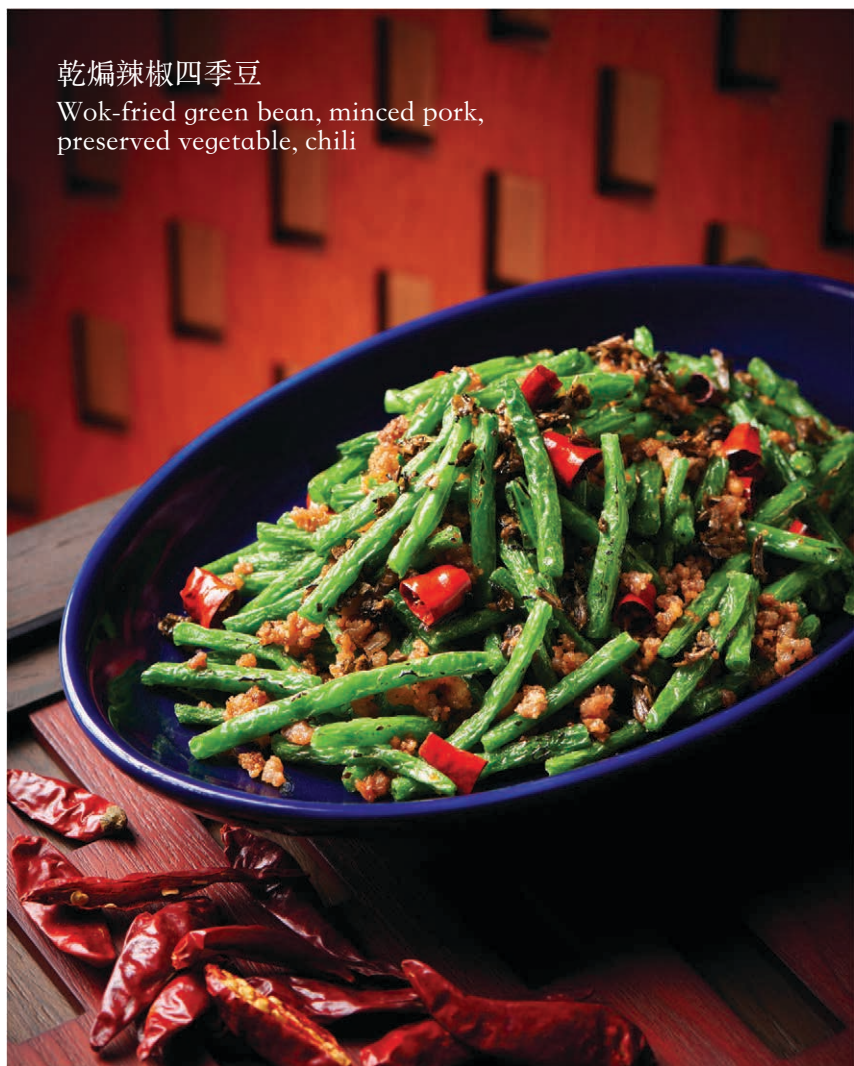
Wok fried beef sirloin, white beech mushroom,  
black pepper

蔬  
菜  
類

VEGETABLE

乾煸辣椒四季豆

Wok-fried green bean, minced pork,  
preserved vegetable, chili



- |   |  |     |
|---|--|-----|
|   | 田園綠色時令蔬<br>Seasonal Vegetable<br>清炒 / 蒜茸 / 蠔油 / 上湯<br>Plain fried / With garlic / With oyster sauce / In broth | 108 |
| 🍴 | 乾辣椒炒土豆絲<br>Shredded potato, dried chili, coriander   | 108 |
| 🐠 | 嗶椒手撕包心菜<br>Wok-fried cabbage, dried shrimp, chili  | 108 |
| 🍴 | 小炒花椰菜<br>Wok-fried cauliflower, garlic, Chinese chives   | 118 |
|   | 濃老鴨湯浸時蔬<br>Poached seasonal vegetable, duck bouillon   | 118 |
| 🍴 | 番茄淮山炒雞蛋<br>Stir-fried egg, Chinese yam, tomato   | 118 |
| 🍴 | 乾煸辣椒四季豆<br>Wok-fried green bean, minced pork,<br>preserved vegetable, chili                                    | 138 |
| 🐠 | 三鮮燒麻婆豆腐<br>Braised bean curd, minced pork, shrimp,<br>chili, Sichuan peppercorn                                | 138 |
| 🍴 | 京味薄餅炒合菜<br>Wok-fried mixed vegetable, egg, steamed pancake   | 138 |

🍴 招牌菜 Signature Dish    🍴 素食 Vegetarian    🍴 純素 Vegan    🐠 海鮮 Seafood

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# 飯類 RICE

- 🌿 菇粒粟米炒飯 118  
Fried rice, mushroom, sweet corn, egg
- 🌿 欖菜鮮蝦炒飯 138  
Fried rice, shrimp, French bean,  
preserved olive, egg
- 🌿 蛋白瑤柱炒飯 138  
Fried rice, egg white, conpoy
- 🍷 🌿 松露海鮮燴飯 238  
Braised rice, lobster, scallop, shrimp,  
black truffle, egg

🍷 招牌菜 Signature Dish 🌿 素食 Vegetarian 🌿 純素 Vegan 🌊 海鮮 Seafood

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# 麵食 NOODLE

- |   |   |     |
|---|---|-----|
|   | 四川擔擔細麵<br>Sichuan “Dan Dan” noodle, minced pork, chili  | 98  |
|   | 北京「疙瘩」湯麵<br>Traditional Beijing style flour noodle soup, tomato, egg  | 118 |
| 🐠 | 海鮮蔬菜湯麵<br>Seafood noodle soup, vegetable  | 118 |
| 🌿 | 陝西油潑辣麵<br>Handmade flat noodle, chili, garlic, aged vinegar   | 118 |
| 🍷 | 北京炸醬拉麵<br>Handmade noodle, braised pork, sliced vegetable   | 118 |
|   | 山西刀削麵糰<br>Shanxi hand shredded noodle, pork belly   | 118 |
|   | 蘭州手工和牛拉麵<br>Lanzhou wagyu beef noodle soup, white turnip,<br>garlic, chili oil, coriander<br>可選以下一款麵:<br>Choice of noodle:<br><br>毛細 #1、細麵 #2、韭葉 #3、大寬 #4<br>#1 is the thinnest, #4 is the thickest | 168 |

🍷 招牌菜 Signature Dish 🌿 素食 Vegetarian 🌱 純素 Vegan 🐠 海鮮 Seafood

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北方包點

DUMPING AND BUN



脆煎豬肉鍋貼  
Pan-fried pork dumpling

- ⑦ 手工蔥花煎餅 98  
 Pan-fried handmade pancake, spring onion
- ② 蟹黃灌湯包 98/1個pc  
 Steamed soup dumpling, crab roe, pork, pork jelly
- 傳統小籠包 98/4個pc  
 Steamed mince pork dumpling
- 湯汁鮮肉蒸包 108/4個pc  
 Steamed pork bun, spring onion
- ⑦ 煮上素北京餃 6/12隻pc  
 Boiled dumpling, bok choy, fungus, 58/98  
 vermicelli, egg
- 老麻紅油抄手 108/6隻pc  
 Boiled pork dumpling, Sichuan peppercorn oil,  
 aged vinegar, soy sauce
- ⑤ 手工製豬肉餃 6/12隻pc  
 Boiled handmade pork dumpling, 58/108  
 Chinese cabbage
- ⑤ 脆煎豬肉鍋貼 5/10隻pc  
 Pan-fried pork dumpling 68/118
- ② 手工海味三鮮餃 6/12隻pc  
 Boiled sea cucumber dumpling, shrimp, 68/118  
 mince pork, spring leek
- 脆煎羊肉餅 118  
 Crispy pan-fried pancake, minced lamb, chive

⑤ 招牌菜 Signature Dish ⑦ 素食 Vegetarian ⑦ 純素 Vegan ② 海鮮 Seafood

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甜品 DESSERT



「滿堂彩」甜點薈萃  
Beijing Kitchen dessert platter

<p>⑤ 「滿堂彩」甜點薈萃 Beijing Kitchen dessert platter</p>	<p>2 / 4 位persons 248 / 398</p>
<p>⑤ 楊枝甘露 Chilled sago, mango, pomelo cream</p>	<p>88</p>
<p>芝麻醬糖餅 Brown sugar sesame paste pancake</p>	<p>98</p>
<p>老北京驢打滾 Glutinous rice roll, red bean paste, soybean flour</p>	<p>98/6個pcs</p>
<p>芒果布甸 Mango pudding, fresh passion fruit</p>	<p>98</p>
<p>姜味焦糖燉蛋 Ginger crème brulee, blackberry compote, vanilla ice cream</p>	<p>98</p>
<p>朱古力拿破崙 Napoleon, crispy baked pastry sheet, Valrhona chocolate mousse, raspberry</p>	<p>98</p>
<p>黑芝麻酒釀小籠包 Black sesame dome, sweet fermented rice</p>	<p>98</p>
<p>陳皮里斯本朱古力蛋糕 Lisbon chocolate torte, dried tangerine peel</p>	<p>68</p>
<p>🍷 時令鮮果盤 Seasonal fruit platter</p>	<p>108</p>
<p>「滿堂彩」雪糕 Beijing Kitchen ice cream 雲呢拿、黑芝麻、抹茶、紅豆 Vanilla, black sesame, matcha, red bean</p>	<p>108</p>

⑤ 招牌菜 Signature Dish 🍷 素食 Vegetarian 🍷 純素 Vegan 🍷 海鮮 Seafood

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**BEIJING KITCHEN**