




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

988 | 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
- Ⓢ 燒椒鮑片拌青筍
Marinated sliced abalone, lettuce stem, Sichuan green chili
- Ⓢ 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

- Ⓢ 油浸筍殼魚
Deep-fried Soon hock fish

黑椒牛柳粒
Wok-fried beef sirloin, white beech mushroom, black pepper

蔬菜 VEGETABLE

小炒花椰菜
Wok-fried cauliflower, garlic, Chinese chives

精美點心 DIM SUM

傳統小籠包 (4個)
Steamed minced pork dumpling (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

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	228
	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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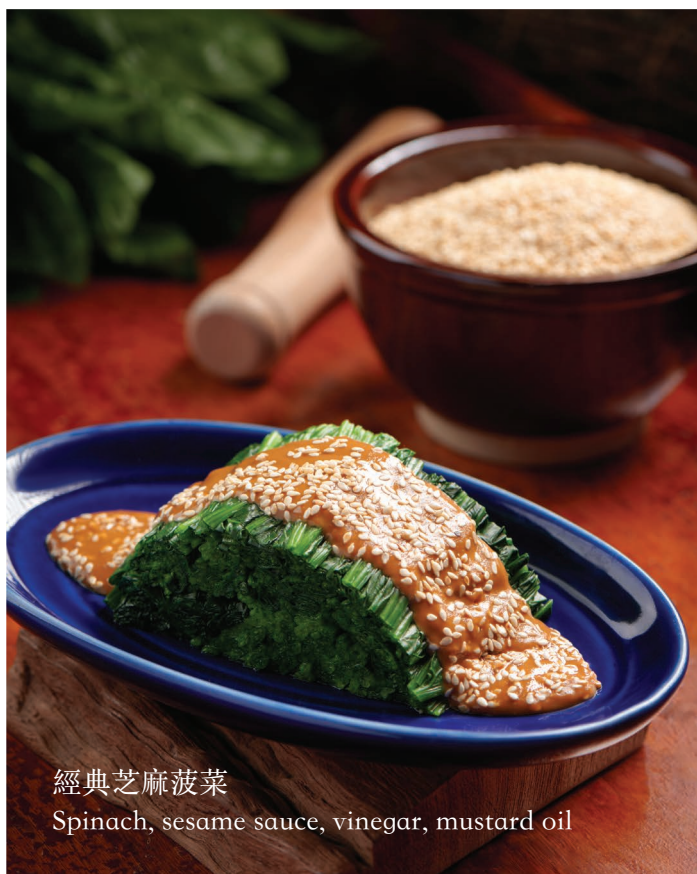
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開胃菜 APPETIZERS

- 🐠 燒椒鮑片拌青筍 168
Marinated sliced abalone, lettuce stem,
Sichuan green chili
- 🍷 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

🍷 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	

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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, 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 408/ 5隻pcs
Honey glazed tiger prawn, chili, ginger

炸烹大花蝦 408/ 6隻pcs
Deep-fried tiger prawn, chili, crispy fried garlic

青椒醬炒蘆筍斑球 488
Wok-fried grouper fillet, asparagus, green chili sauce

⑤ 筍殼魚 538
Soon Hock fish
乾燒 / 油浸
Selection of braised with pork belly, mushroom,
bamboo shoot, chili sauce / deep-fried

桂花魚 598
Mandarin fish
水煮 / 酸菜
Poached in chili oil / Preserved vegetable soup

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

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海鮮 SEAFOOD

- ⑤ 松鼠桂花魚 598
Crispy mandarin fish, sweet and sour sauce
- 薄荷脆椒鱈魚粒 598
Deep-fried blue cod fish, mint, chili, peppercorn, peanut
- 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) 568/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 / 剁椒蒸
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 / 剁椒蒸
Steamed with spring onion / Wok-fried fillet / Steamed with chili

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

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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</p> <p>Traditional Beijing style duck from the wood-fired oven with classic condiments</p> <p>需提前一小時預訂</p> <p>Pre-order one hour in advance</p> | <p>半隻Half / 全隻Whole</p> <p>528 / 788</p> |
| <p>⑤ 富貴雞（叫花雞）</p> <p>The famous Beggar's Chicken filled with mustard green and pork, wrapped in lotus leaf and baked in clay</p> <p>需提前一天預訂</p> <p>Pre-order one day in advance</p> | <p>568</p> |
| <p>⑤ 辛辣宮保雞丁</p> <p>Wok-fried diced chicken, dried chili, ginger, cashew nut, peanut</p> | <p>188</p> |
| <p>山城辣子雞丁</p> <p>Deep-fried chicken, chili, peanut</p> | <p>188</p> |
| <p>木烤秘製乳鴿</p> <p>Wood-fired crispy pigeon, homemade sauce</p> | <p>188</p> |
| <p>木烤蜜汁叉燒</p> <p>Wood-fired honey Iberico pork</p> | <p>208</p> |

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禽肉類

POULTRY & MEAT

	家常紅燒肉	208
	Braised pork belly, soy sauce, oyster sauce	
⑤	爆炒孜然羊肉	248
	Sliced lamb, cumin, coriander	
	京蔥醬爆牛柳	248
	Wok-fried beef tenderloin, leek, bean paste sauce	
	鍋包肉 (伊比利亞黑毛豬)	268
	Deep-fried Iberico pork, sweet and sour sauce	
	丘比特辣椒炒牛肉	318
	Stir-fried beef, Kewpie chili	
	黑椒牛柳粒	338
	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	
	Pre-order one day in advance	
⑤ ②	大連鮮鮑魚紅燒肉	418
	Braised pork belly, Dalian abalone, oyster sauce	

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

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家常紅燒肉

Braised pork belly , soy sauce, oyster sauce



黑椒牛柳粒

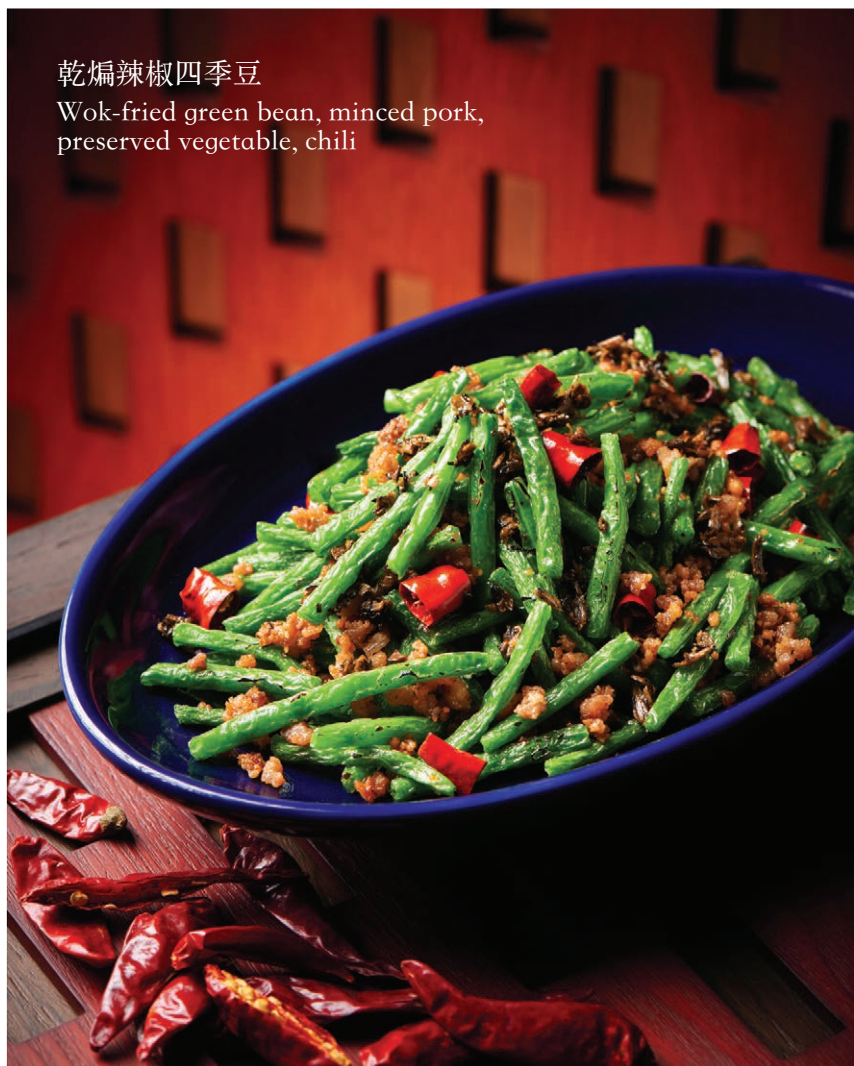
Wok fried beef sirloin, white beech mushroom,
black pepper

蔬菜類

VEGETABLE

乾煸辣椒四季豆

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



飯類 RICE

- | | | |
|-----|--|-----|
| 🌿 | 菇粒粟米炒飯 | 128 |
| | Fried rice, mushroom, sweet corn, egg | |
| 🌿 | 欖菜鮮蝦炒飯 | 148 |
| | Fried rice, shrimp, French bean, preserved olive, egg | |
| 🌿 | 蛋白瑤柱炒飯 | 148 |
| | Fried rice, egg white, conpoy | |
| 🍷 🌿 | 松露海鮮燴飯 | 248 |
| | 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 Sichuan "Dan Dan" noodle, minced pork, chili	98
	北京「疙瘩」湯麵 Traditional Beijing style flour noodle soup, tomato, egg	118
🌿	陝西油潑辣麵 Handmade flat noodle, chili, garlic, aged vinegar	118
🍷	北京炸醬拉麵 Handmade noodle, braised pork, sliced vegetable	118
	山西刀削麵糰 Shanxi hand shredded noodle, pork belly	118
🐠	海鮮蔬菜湯麵 Seafood noodle soup, vegetable	138
	蘭州手工和牛拉麵 Lanzhou wagyu beef noodle soup, white turnip, garlic, chili oil, coriander 可選以下一款麵: Choice of noodle:	168
	毛細 #1、細麵 #2、韭葉 #3、大寬 #4 #1 is the thinnest, #4 is the thickest	

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北方包點

DUMPING AND BUN



脆煎豬肉鍋貼
Pan-fried pork dumpling

	鴨絲脆炸春卷 Deep-fried duck spring roll, bean sprout, mushroom, carrot	48/3個pcs
	陝西鹵肉夾饅 Handmade pancake, minced pork	48/1個pc
🍷	手工蔥花煎餅 Pan-fried handmade pancake, spring onion	98
🍷	蟹黃灌湯包 Steamed soup dumpling, crab roe, pork, pork jelly	98/1個pc
	傳統小籠包 Steamed mince pork dumpling	98/4個pcs
	湯汁鮮肉蒸包 Steamed pork bun, spring onion	108/4個pcs
🍷	煮上素北京餃 Boiled dumpling, bok choy, fungus, vermicelli, egg	6/12隻pcs 58/98
	老麻紅油抄手 Boiled pork dumpling, Sichuan peppercorn oil, aged vinegar, soy sauce	108/6隻pcs
	手工製豬肉餃 Boiled handmade pork dumpling, Chinese cabbage	6/12隻pcs 68/118
⑤	脆煎豬肉鍋貼 Pan-fried pork dumpling	5/10隻pcs 78/128
⑤ 🍷	手工海味三鮮餃 Boiled sea cucumber dumpling, shrimp, mince pork, spring leek	6/12隻pcs 78/128
	脆煎羊肉餅 Crispy pan-fried pancake, minced lamb, chive	128

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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>山楂蜂蜜烏龍茶泡芙 Hawthorn Oolong tea sable profiterole</p>	<p>68</p>
<p>陳皮里斯本朱古力蛋糕 Lisbon chocolate torte, dried tangerine peel</p>	<p>68</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>無花果奶凍 Fig Panna Cotta</p>	<p>98</p>
<p>黑芝麻酒釀小籠包 Black sesame dome, sweet fermented rice</p>	<p>98</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、抹茶、薑撞奶、荔枝 Vanilla, matcha, ginger milk pudding, lychee</p>	<p>108</p>

⑤ 招牌菜 Signature Dish 🍃 素食 Vegetarian 🌱 純素 Vegan 🐠 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。
* All prices are in MOP and subject to 10% service charge.

Please advise our associates if you have any food allergies or special dietary requirements.



BEIJING KITCHEN