





雅赏川味 细品湘渝

川湘渝菜以辣闻名于世，但金满楼和金满御苑迷倒饕客味蕾的远不止于辣。

辛麻咸鲜，酸爽甘香，以山上珍、水中鲜演绎丰富滋味，配合林林总总的地道香料，还有随四季变换的蔬果菌菇、市场直送的顶级肉类，一同化作一道道精致的凉菜、热荤、汤品与甜点。每一道菜式都炫耀着当地正宗厨艺传统，也糅合了最新的烹饪造诣，散发着在四川、湖南与重庆流传数百年的诱人香气。

An Elegant Feast of Three Cities

Jin Man and Jin Man Pavilion present an authentic Sichuan, Hunan and Chongqing gourmet experience infused with the spicy and distinctive flavors of these regions.

Treat your palate to a feast of land and sea full of exquisite spicy, savory, sour, mellow and sweet flavors. Explore a wide selection of appetizing cold and hot dishes, soups, desserts and more, with seasonal vegetables and premium meats fresh from the markets, enhanced with the signature herbs and spices of these regions. Each dish represents the centuries-old culinary traditions of its region and the quintessence of modern culinary artistry.

We are pleased to provide sustainable alternatives on our menu and committed to making environmentally- and socially-responsible decisions in the dining experience we offer.



Vegetarian

Contains no meat or seafood



Plant-based meat alternative

Does not contain meat.



Contains sustainable seafood

Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans.

我们致力于餐厅提供的用膳体验中作出对环境和社会负责任的决策，在餐厅菜式上以可持续的食材替代产品入饌。



蔬食

不含肉或海鲜



新素肉

新素肉是指由植物材料（即素食成分）制成的产品。



含可持续发展海产

以可持续方式捕捞或养殖的海鲜，维护海产物种多样性和生态系统，保护海洋福祉。



	红油夫妻肺片 Sichuan Style Beef Tripe in Chili Oil	148
	烧椒脆螺片 Tossed Sea Whelks with Roasted Chili	138
 	椒麻冻鹅肝 Chilled Marinated Goose Liver with Sichuan Pepper	138
	椒麻鲜鲍鱼 Chilled Abalone with Chili and Sichuan Peppercorn Oil	138
	菌香口水鸡 Chilled Chicken with Antler Mushrooms and Sesame in Chili Oil	138
 	蒜泥白肉 Sliced Pork with Cucumber, Garlic and Chili Sauce	98
	巧拌江湖九孔莲藕 Tossed Lotus Root with Scallion	78

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

请告知您的服务员关于任何食物过敏或餐饮限制。所有价格为澳门币并需加10%服务费。图片只供参考之用。
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椒麻鲜鲍鱼
Chilled Abalone with Chili and
Sichuan Peppercorn Oil



红油夫妻肺片
Sichuan Style
Beef Tripe in Chili Oil



菌香口水鸡
Chilled Chicken with
Antler Mushrooms and
Sesame in Chili Oil

👩‍🍳 青椒酱烤法国生蚝
Grilled French Oyster with
Green Chili Sauce



👩‍🍳 川式炭烤顶级西冷牛扒
Sichuan Style Char-grilled
Premium Striploin



汉源贡椒妙龄鸽
Grilled Pigeon with
Hanyuan Chili



 川式炭烤顶级西冷牛扒	498
Sichuan Style Char-grilled Premium Striploin	
 青椒酱烤法国生蚝 (3只)	318
Grilled French Oyster with Green Chili Sauce (3 pieces)	
 炭烤辣卤五头鲜鲍鱼 (2只)	298
Char-grilled Abalone with Chili and Sichuan Peppercorn (2 pieces)	
京葱炭烤猪蹄	198
Char-grilled Pork Trotters with Leeks	
 汉源贡椒妙龄鸽	158
Roasted Pigeon with Hanyuan Chili	

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

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	青橄榄美国螺头炖花胶 Double-boiled Fish Maw Soup with Sea Whelks and Green Olive	268
	二十年陈皮炖老鸽 Double-boiled Pigeon Soup with Aged Tangerine Peel	198
	金腿翡翠鸡豆花 Double-boiled Chicken Bean Curd with Sugar Snap Peas and Ham in Superior Broth	148
	海鲜酸辣汤 Hot and Sour Seafood Soup	108

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

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青橄榄美国螺头炖花胶
Double-boiled Fish Maw Soup with
Sea Whelks and Green Olive



二十年陈皮炖老鸽
Double-boiled Pigeon Soup
with Aged Tangerine Peel

澳洲龙虾 (约1,200克)
👩 (鱼香烧)
Australia Lobster (Approx. 1,200g)
(Braised with Ginger and
Garlic Sauce)



深海东星斑 (约600克)
👩 (茶树翡翠蒸)
Coral Grouper (Approx. 600g)
(Steamed with
Smoked Green Chili)



澳洲大肉蟹 (约1,300克)
👩 (香辣炒)
Australia Mud Crab
(Approx. 1,300g)
(Wok-fried with Chili)



澳洲龙虾 (约1,200克) 2,888

(自选: 🍳🔥 鱼香烧 / 宫保 / 🔥🔥🔥 沸腾水煮 / 绿豆面烧 / 🔥 川式椒麻)

Australia Lobster (Approx. 1,200g)

(Choice of: 🍳🔥 Braised with Ginger and Garlic Sauce / Wok-fried Kung Po Style /

🔥🔥🔥 Poached with Chili in Spicy Broth / Braised with Green Bean Noodles /

🔥 Wok-fried with Sichuan Chili and Peppercorn)

🐟 澳洲大肉蟹 (约1,300克) 1,488

(自选: 🍳🔥 香辣炒 / 🔥 砂锅黑椒焗 / 姜葱炒 / 🔥🔥 鸡米芽菜炒)

Australia Mud Crab (Approx. 1,300g)

(Choice of: 🍳🔥 Wok-fried with Chili / 🔥 Baked with Black Pepper /

Stir-fried with Ginger and Scallion / 🔥🔥 Wok-fried with Chicken and Bean Sprouts)

深海东星斑 (约600克) 1,388

(自选: 🍳🔥 茶树翡翠蒸 / 老陈皮清蒸 / 🔥 水煮 / 🔥 鲜椒爆炒)

Coral Grouper (Approx. 600g)

(Choice of: 🍳🔥 Steamed with Smoked Green Chili / Steamed with Aged Tangerine Peel /

🔥 Poached with Chili and Pepper in Broth / 🔥 Wok-fried with Chili and Peppercorn)

太湖鳗鱼 (约750克) 688

(自选: 红烧 / 🔥 青椒焖 / 🔥🔥 剁椒蒸)

Taihu Fresh Water Eel (Approx. 750g)

(Choice of: Braised with Soy Sauce / 🔥 Braised with Green Chili Sauce and Green Peas /

🔥🔥 Steamed with Preserved Chili)

🐟 波士顿龙虾 (约500克) 528

(自选: 🔥 泡椒炒 / 金银蒜粉丝蒸 / 金汤蒜香煮 / 🔥 川式椒盐炒 /

🔥🔥 鸡米芽菜炒)

Boston Lobster (Approx. 500g)

(Choice of: 🔥 Wok-fried with Pickled Chili / Steamed with Garlic Sauce /

Cooked with Garlic in Broth / 🔥 Deep-fried with Chili and Garlic /

🔥🔥 Wok-fried with Chicken and Bean Sprouts)

🍳 主厨推介 Chef's Recommendation

🐟 含可持续发展海产 Contains Sustainable Seafood

🔥 辣味 Spicy Dish

🔥🔥 中辣味 Medium Spicy

🔥🔥🔥 多辣味 Extra Spicy

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二滩火焰野生大鱼头

408



Steamed River Carp Fish Head with Yellow Chili and Basil



家常酸辣海参

368

Stir-fried Sea Cucumber with Pickled Radish and Chili



湘西牛杂钵

268

Hunan Style Braised Beef Tripe, Beef Cheek and Beef Tendon

石锅鲜虾手作黑豆腐

188

Stone Pot Braised Homemade Bean Curd with Green Peas and Shrimp



鱼香肉丝

168

Wok-fried Pork with Pickled Chili and Garlic



主厨推介 Chef's Recommendation



辣味 Spicy Dish



中辣味 Medium Spicy



多辣味 Extra Spicy

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👩‍🍳 二滩火焰野生大鱼头
Steamed River Carp Fish Head
with Yellow Chili and Basil





👤 青花椒炆螺片
Poached Sea Whelks with Sichuan Peppercorns



	青花椒炆螺片 Poached Sea Whelks with Sichuan Peppercorns	438
	天府飘香毛血旺 Stewed Assorted Meats with Duck Blood Curd in Red Chili Oil	268
	川式回锅肉 Sichuan Style Fried Pork Belly with Garlic Leaves	168
	歌乐山辣子鸡 Crispy Chicken with Chili and Pepper	168
	宫保鸡丁 "Kung Po" Style Wok-fried Chicken	158

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

  中辣味 Medium Spicy

   多辣味 Extra Spicy

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	红煨野生甲鱼	整只 Whole	988
	Hunan Style Braised Softshell Turtle with Homemade Sauce	半只 Half	498
	白辣椒炒双脆		398
	Wok-fried Sea Whelks and Abalone with White Chili and Garlic		
	渝都水煮沸腾鱼		368
	Braised Mandarin Fish Fillet in Hot Chili Broth		
	樟树港辣椒豚肉炒鲜鲍		288
	Wok-fried Pork with Abalone and Hunan Chili		
	椒麻大虾球		268
	Wok-fried Prawn with Sichuan Peppercorn and Chili		
	浏阳小炒鸡		228
	"Liu Yang" Style Wok-fried Chicken with Chili and Fungus		

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

  中辣味 Medium Spicy

   多辣味 Extra Spicy

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渝都水煮沸腾鱼
Braised Mandarin Fish Fillet in
Hot Chili Broth



樟树港辣椒豚肉炒鲜鲍
Wok-fried Pork with Abalone
and Hunan Chili

🏠 老成都水煮雪花牛肉
Chengdu Style Poached Sliced
Beef with Chili and Pepper





   老成都水煮雪花牛肉	318
Chengdu Style Poached Sliced Beef with Chili and Pepper	
 川式搓椒羊排	298
Wok-fried Lamb Chop with Sichuan Dried Chili	
 浏阳黄焖黄鳝	268
Liuyang Style Braised Eel with Chili and Cucumber	
 石锅菌香鹿筋	268
Wok-fried Deer Tendon with Mushrooms in Stone Pot	
 新宁血鸭	238
Xinning Style Braised Duck with Blood Curd and Chili	
   石锅和牛麻婆豆腐	128
Braised Tofu with Wagyu Beef and Chili in Stone Pot	

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

  中辣味 Medium Spicy

   多辣味 Extra Spicy

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	 紫苏爆美蛙	258
	Stir-fried Bull Frog with Chili and Basil	
	香煎洞庭大白鱼	258
	Hunan Style Pan-fried Topmouth Culter Fish with Chili and Scallion	
	干锅肥肠	198
	Wok-fried Pork Intestines with Chili and Onion	
	小炒黄牛肉	198
	Stir-fried Beef with Chili and Coriander	
	 河帮火爆腰花	198
	Wok-fried Pork Kidney with Chili	
	鱼香茄子煲	128
	Stir-fried Eggplant with Ginger and Garlic Sauce	

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

 中辣味 Medium Spicy

 多辣味 Extra Spicy

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紫苏爆美蛙
Stir-fried Bull Frog
with Chili and Basil



小炒黄牛肉
Stir-fried Beef with Chili
and Coriander



河帮火爆腰花
Wok-fried Pork Kidney
with Chili

☞ 宣威火腿炒有机菜花
Wok-fried Cauliflower with Smoked Ham



干煸白玉凉瓜
Wok-fried White Bitter Melon
with Chili and Pork



米汤浸菠菜苗
Poached Baby Spinach in Rice Broth



 野藜蒿炒腊肉	128
Wok-fried Cured Meat with Wild Crown Daisy	
 宣威火腿炒有机菜花	128
Wok-fried Cauliflower with Smoked Ham	
干煸白玉凉瓜	118
Wok-fried White Bitter Gourd with Chili and Pork	
 川式辣炆杭白菜	108
Sichuan Style Wok-fried Baby Bok Choy with Dried Chili and Garlic	
 米汤浸波菜苗	98
Poached Baby Spinach in Rice Broth	
川式虾酱炒空心菜	98
Wok-fried Water Spinach with Sichuan Shrimp Paste	

 主厨推介 Chef's Recommendation

 蔬食 Vegetarian

 辣味 Spicy Dish

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	和牛担担面 Wagyu Beef "Dan Dan" Noodles	188
	湖南酱油炒饭 Hunan Style Fried Rice with Shrimp and Egg in Soy Sauce	168
	桂花瑶柱腊味炒饭 Fried Rice with Cured Meat and Conpoy	168
	重庆酸辣粉 Chongqing Style Hot and Sour Noodle Soup	118
	樱花虾香葱草帽饼 Pan-fried Spring Onion Pancake with Sakura Shrimps	98
	汤皇金丝面 Handmade Egg Noodles with Shredded Ham in Superior Chicken Soup	88
	三色钟水饺 Sichuan Style Dumplings with Chili and Vinegar Sauce	68

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

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👩‍🍳 樱花虾香葱草帽饼
Pan-fried Spring Onion Pancake
with Sakura Shrimps



重庆酸辣粉
Chongqing Style Hot
and Sour Noodle Soup



冰糖炖官燕
Double-boiled Superior Bird's Nest
with Rock Sugar



☁ 老成都杂果冰粉
Ice Jelly with Mixed Fruits
"Old Chengdu" Style



☁ 酒酿熊猫燕窝汤圆
Glutinous Rice Balls with
Bird's Nest Stuffing in Soup



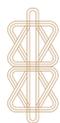


	冰糖炖官燕 Double-boiled Superior Bird's Nest with Rock Sugar	688
	椰皇雪莲子红枣炖雪蛤 Double-boiled Hasma with Snow Lotus Seed and Coconut	198
	酒酿熊猫燕窝汤圆 Glutinous Rice Balls with Bird's Nest Stuffing in Soup	188
	日本静岡蜜瓜 Japanese Shizuoka Melon	188
	老成都杂果冰粉 Ice Jelly with Mixed Fruits "Old Chengdu" Style	78
	辣椒草莓雪芭 Sichuan Chili Sorbet with Strawberry	68

 主厨推介 Chef's Recommendation

 辣味 Spicy Dish

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— 各式饮品 Drinks —

	热饮 Hot	冻饮 Cold
柠檬红茶 Lemon Tea	48	58
香滑奶茶 Milk Tea	48	58
即磨咖啡 Fresh Brewed Coffee	48	58
特浓咖啡 Espresso	48	
泡沫咖啡 Cappuccino	48	58
纯豆浆 Soy Milk	48	48
鲜牛奶 Fresh Milk	48	48
酸梅汤 Plum Juice	38	38



— 鲜榨果汁 Fresh Fruit Juice —

橙汁 Fresh Orange Juice	58
西瓜汁 Fresh Watermelon Juice	58
哈密瓜汁 Fresh Melon Juice	58

— 汽水 Soft Drinks —

可口可乐 Coke	48
无糖可乐 Coke Zero	48
雪碧 Sprite	48
梳打水 Soda Water	48



— 中国名酒 Chinese Spirits —

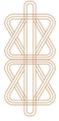
贵州茅台 Kwei Chow Moutai	5,200
五粮液10年陈 Wu Liang Ye 10 Years	4,988
泸州老窖 (国窖 1573) 500ml Luzhou Laojiao 1573	2,888
青花郎20年 Qing Hua Lang 20 Years	2,888
五粮液500ml Wu Liang Ye	2,688
五粮液50ml Wu Liang Ye	388
泸州老窖 (国窖 1573) 50ml Luzhou Laojiao 1573	288
酒鬼 (湘泉酒) 125ml Jiugui Xiang Quan	88

— 中国名茶 Chinese Tea —

30年熟普洱茶 30-Year Pu Erh	168
花香铁观音 Hua Xiang Tie Guan Yin	68
宫廷普洱熟茶 Royal Ripe Pu Erh	48
浙江龙井 Zhe Jiang Long Jing	48
杭州胎菊 Hang Zhou Feverfew	48
碧潭飘雪茉莉花茶 Jasmine Tea	48
欢迎茶 Welcome Tea	18

酒精饮品的酒精浓度达1.2%以上。请告知您的服务员关于任何食物过敏或餐饮限制。
所有价格为澳门币并需加10%服务费。

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 a 10% service charge.



— 矿泉水 Mineral Water —

依云水 Evian	58
巴黎水 Perrier	58

— 啤酒 Beers —

可伦堡1664 Kronenburg1664	98
青岛 Tsing Tao	68
澳门 Macao Beer	68
喜力 Heineken	68
百威 Budweiser	68

酒精饮品的酒精浓度达1.2%以上。请告知您的服务员关于任何食物过敏或餐饮限制。
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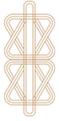


— 葡萄酒 Wine By The Glass —

气泡酒及香槟 SPARKLING & CHAMPAGNE		Glass (125ml)	Bottle (750ml)
NV	Moët & Chandon, 'Impérial', Brut, Épernay, France	238	1180
NV	Belstar, Prosecco, Brut, Veneto, Italy	65	325
白酒 WHITE WINE		Glass (125ml)	Bottle (750ml)
2024	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	135	678
2023	Riesling Kabinett, 'Wehlener Sonnenuhr', Dr. Loosen, Mosel, Germany	80	398
红酒 RED WINE		Glass (125ml)	Bottle (750ml)
2017	Echo de Lynch-Bages, Pauillac, Bordeaux, France	230	1,150
2022	Pinot Noir, Cloudy Bay, Marlborough, New Zealand	180	900

酒精饮品的酒精浓度达1.2%以上。请告知您的服务员关于任何食物过敏或餐饮限制。
所有价格为澳门币并需加10%服务费。

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 a 10% service charge.



— 侍酒师推介 Sommelier Recommendation —

香槟 CHAMPAGNE Bottle
(750ml)

2015 Dom Pérignon, Brut, Épernay, France 2,700

NV Veuve Clicquot Ponsardin, 'Yellow Label', Brut, Reims, France 1,288

白葡萄酒 WHITE WINE Bottle
(750ml)

2019 Chardonnay, 'Les Noisetiers', Kistler, Sonoma Coast, California, USA 2,380

2022 Sancerre, Domaine Vacheron, Loire Valley, France 675

2023 Alvarinho, 'Primeiras Vinhas', Soalheiro, Vinho Verde, Portugal 475

红葡萄酒 RED WINE Bottle
(750ml)

1996 Château Lynch-Bages, 5ème Cru Classé, Pauillac, Bordeaux, France 6,080

2014 Ornellaia, Tenuta dell'Ornellaia, Tuscany, Italy 3,400

2019 Shiraz, 'St. Henri', Penfolds, South Australia 2,250

2020 Gevrey-Chambertin, Domaine Arlaud, Burgundy, France 1,800

2016 Cabernet Sauvignon & Merlot, 'Kalavinka', Legacy Peak, Helan Mountain, Ningxia, China 1,250

2021 Reserva, 'Field Blend', Bota Velha, Douro, Portugal 450

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CHATEAU LASCOMBES
MARGAUX
2018

GRAND VIN
CHATEAU LYNCH BAGES
GRAND CRU CLASSE
PAUILLAC

CARRUADES de LAFITE
2017
PAUILLAC

Champagne
Dom Pérignon
Vintage 2013

CLOUDY BAY
SAUVIGNON BLANC 2022