



肉骨茶八大碗

Eight Classic Bak Kut Teh Bowls

肉骨茶源自南洋华人社群，以猪骨、药材及香料熬制浓汤，用以补充体力及暖胃养身。“肉骨茶八大碗”汇聚四款人气汤品及四款秘制卤味，以传统南洋风味为基础，呈现层次丰富的经典滋味。更可配以白饭、咸酸菜、油条及豆卜，重现地道肉骨茶的饮食文化，让您一次品尝最具代表性的南洋美馐。

Originating in Southeast Asia, Bak Kut Teh is a traditional, hearty herbal broth crafted to restore energy and warm the body. Our Eight Classic Bowls menu pairs four signature soups with four braised specialties, capturing the timeless depth of this dish. Served with steamed rice, pickled mustard greens, fried dough sticks, and tofu puffs, every bowl delivers an authentic Southeast Asian taste.

上等肉骨茶	Premium Bak Kut Teh	70
软骨排汤	Pork Cartilage Soup	60
猪肚汤	Pork Tripe Soup	60
猪润腰花汤	Pork Liver and Kidney Soup	60
猪尾汤	Pork Tail Soup	60
卤五花肉	Braised Pork Belly	60
卤猪脚	Braised Pork Knuckle	60
卤猪粉肠	Braised Pork Small Intestine	60

每位客人点餐附送：白饭、咸酸菜、油条、豆卜

Served with Rice, Pickled Mustard Greens, Deep-fried Dough Stick and Fried Tofu Puffs

加料：咸酸菜 15 油条 15 豆卜 15 唐生菜 25 茼蒿菜 25

Side Order: Pickled Mustard Greens 15, Deep-fried Dough Stick 15, Fried Tofu Puffs 15
Chinese Lettuce 25, Garland Chrysanthemum 25

供应期 Serving Period: 1 - 30 Sep

供应时段 Serving Hours: 11:00 - 23:00

请告知您的服务员关于任何食物过敏或餐饮限制

以上价格为澳门币并需加收10%服务费

Please inform our service staff if you have any food allergies or dietary requirements

All prices are in MOP and subject to a 10% service charge