



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 fired 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

628 | 2 位用 persons

開胃菜拼盤 APPETIZER PLATTER

- 蒜汁拍拌青瓜
Pickled cucumber baton, cherry radish, aged vinegar, garlic
- 經典芝麻菠菜
Spinach, sesame paste, aged vinegar, mustard oil
- 川味口水辣雞
Poached chicken, crushed peanut, sesame, chili 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 condiments (half duck)

主菜 MAIN COURSE

- 松露海鮮燴飯
Braised rice, lobster, scallop, shrimp, black truffle, egg
- 小炒花椰菜
Wok-fried cauliflower, garlic, Chinese chives

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午市套餐 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 經典、赤霞珠/梅洛、新疆
Classic Cabernet Sauvignon/Merlot, Xinjiang

另加澳門幣314每位
Additional MOP314 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

- 青椒醬炒蘆筍斑球
Wok-fried grouper fillet, asparagus, green chili sauce
- 黑椒牛柳粒
Wok-fried beef sirloin, white beech mushroom, black pepper

蔬菜 VEGETABLE

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

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

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珍藏 霞多麗、新疆
Reserve Chardonnay, Xinjiang

天塞酒莊 經典、赤霞珠/梅洛、新疆
Classic Cabernet Sauvignon/Merlot, Xinjiang

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

⑤ ⑦	經典芝麻菠菜	88
	Spinach, sesame paste, aged vinegar, mustard oil	
⑦	蒜汁拍拌青瓜	88
	Pickled cucumber baton, cherry radish, aged vinegar, garlic	
⑦	擂辣椒茄子配山西石頭餅	88
	Mashed eggplant, chili, garlic, Shanxi cracker	
⑦	話梅清酒車厘茄	88
	Marinated cherry tomato, preserved plum, sake, aloe vera	
⑦	松露油野菌素鵝卷	88
	Stuffed bean curd roll, assorted mushroom, black truffle oil	
	東北雞絲拉皮	118
	Green bean noodle, sliced chicken, sesame sauce	
⑤	川味口水辣雞	128
	Poached chicken, crushed peanut, sesame, chili oil	
🐠	紅油蒜香鮮魷魚	158
	Poached squid, Sichuan peppercorn oil, garlic, pepper, spiral chili pepper	
	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 ⑦ 素食 Vegetarian ⑦ 純素 Vegan 🐠 海鮮 Seafood

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開胃菜

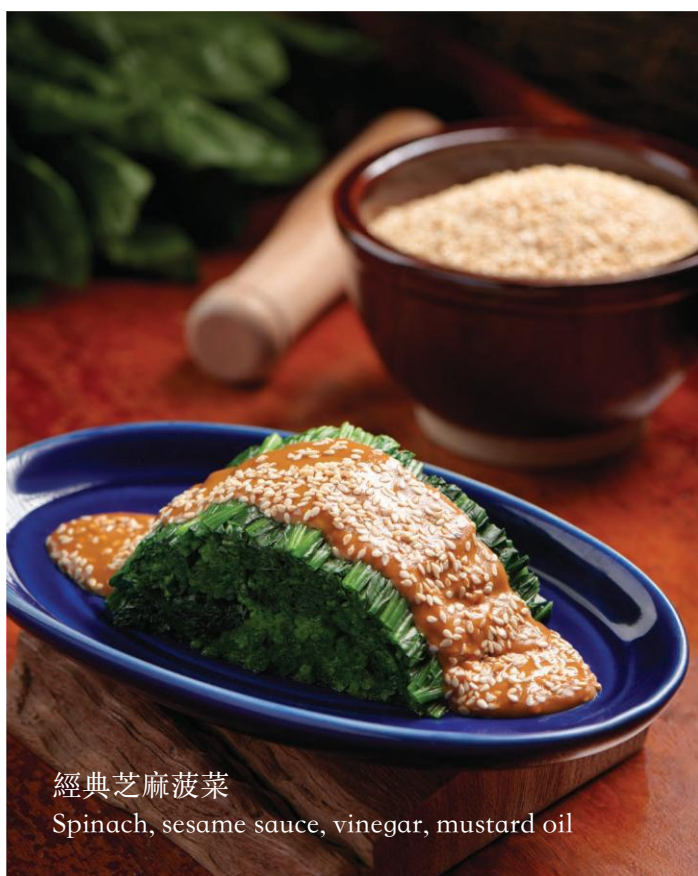
APPETIZERS

- | | | |
|---|--|-----|
| 🐠 | 燒椒鮑片拌青筍
Marinated sliced abalone, lettuce stem,
Sichuan green chili | 178 |
| 🍷 | 伊比利亞黑毛豬酥脆玲瓏肉
Marinated Iberico pork collar,
sweet soy glaze, chili oil | 188 |
| | 酥椒脆皮和牛腱
Deep-fried wagyu beef shank, chili | 198 |
| 🐠 | 椒香辣汁浸花螺
Marinated whole sea whelk,
seasonal vegetable, spicy sauce | 268 |

🍷 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	138
	Double-boiled mushroom soup	
⑤ 🌊	海鮮酸辣濃湯	138
	Hot and sour soup, seafood, egg	
	松茸燉烏雞湯	168
	Double-boiled soup, black chicken, matsutake mushroom	
🌊	人蔘花膠鮑魚燉乳鴿	448
	Double boiled fish maw soup, abalone, pigeon, sea whelk, ginseng, lily bulb, wolfberry	
🌊	手拆蟹粉花膠羹	488
	Braised fish maw soup, crab roe, superior broth	

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

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廚師推薦

CHEF RECOMMENDATION

- | | |
|--|-----------|
| ⑤ 蔥燒關東遼參 | 488 |
| Braised sea cucumber, bok choy, leek | |
| ➡ 松茸元貝燉官燕 | 698 |
| Double-boiled superior bird's nest, matsutake mushroom, conpoy | |
| 紅棗蜜糖清燉官燕 | 698 |
| Double-boiled superior bird's nest, red date, honey | |
| ➡ 極品南非鮑魚（八頭） | 2,088/隻pc |
| Braised South African abalone (8 head) | |
| ➡ 極品南非鮑魚（三頭） | 2,288/隻pc |
| Braised South African abalone (3 head) | |
| ➡ 紅燒極品鮑魚（十六頭） | 3,688/隻pc |
| Braised premium abalone (16 head) | |

⑤ 招牌菜 Signature Dish ➡ 素食 Vegetarian ⑦ 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	298
Deep-fried seabass fillet, pepper mint, chili peppercorn	
宮保蝦球	328
Wok-fried prawn, dried chili, ginger, cashew nut, peanut	
鐵鍋辣炒鮮鮑魚	328
Wok-fried abalone, chili, garlic, spiral chili pepper	
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	
⑤ 筍殼魚	568
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 ③ 純素 Vegan ② 海鮮 Seafood

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海鮮

SEAFOOD

- ⑤ 松鼠桂花魚 598
Crispy mandarin fish, sweet and sour sauce
- 京蔥燒法國銀鱈魚 698
Braised blue cod fish, leek, chili bean paste sauce
- 菜膽金湯牡丹蝦 368/位pc
Braised tiger prawn, Shanghai bok choy, shrimp broth
- 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) 98/100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) 198/100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 ② 素食 Vegetarian ③ 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
Traditional Beijing style duck from the
wood-fired oven with classic condiments
需提前一小時預訂
Pre-order one hour in advance</p> | <p>半隻Half / 全隻Whole
528/788</p> |
| <p>⑤ 富貴雞（叫花雞）
The famous Beggar's Chicken filled with mustard green
and pork, wrapped in lotus leaf and baked in clay
需提前一天預訂
Pre-order one day in advance</p> | <p>588</p> |
| <p>辣炒青蒜回鍋肉
Twice-cooked pork belly, garlic, ginger,
black bean, chili sauce</p> | <p>188</p> |
| <p>⑤ 辛辣宮保雞丁
Wok-fried diced chicken, dried chili, ginger,
cashew nut, peanut</p> | <p>188</p> |
| <p>山城辣子雞丁
Deep-fried chicken, chili, peanut</p> | <p>188</p> |
| <p>木烤秘製乳鴿
Wood-fired crispy pigeon, homemade sauce</p> | <p>198</p> |
| <p>木烤蜜汁叉燒
Wood-fired honey Iberico pork</p> | <p>218</p> |

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

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禽肉類

POULTRY & MEAT

⑤ 家常紅燒肉	248
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)	278
Deep-fried Iberico pork, sweet and sour sauce	
川味水煮和牛	318
Poached sliced wagyu beef, bean sprout, lettuce stem, chili oil	
黑椒牛柳粒	338
Wok-fried beef sirloin, white beech mushroom, black pepper	
椒香加拿大牛肋骨	408
Grilled Canadian beef short rib, pepper	

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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

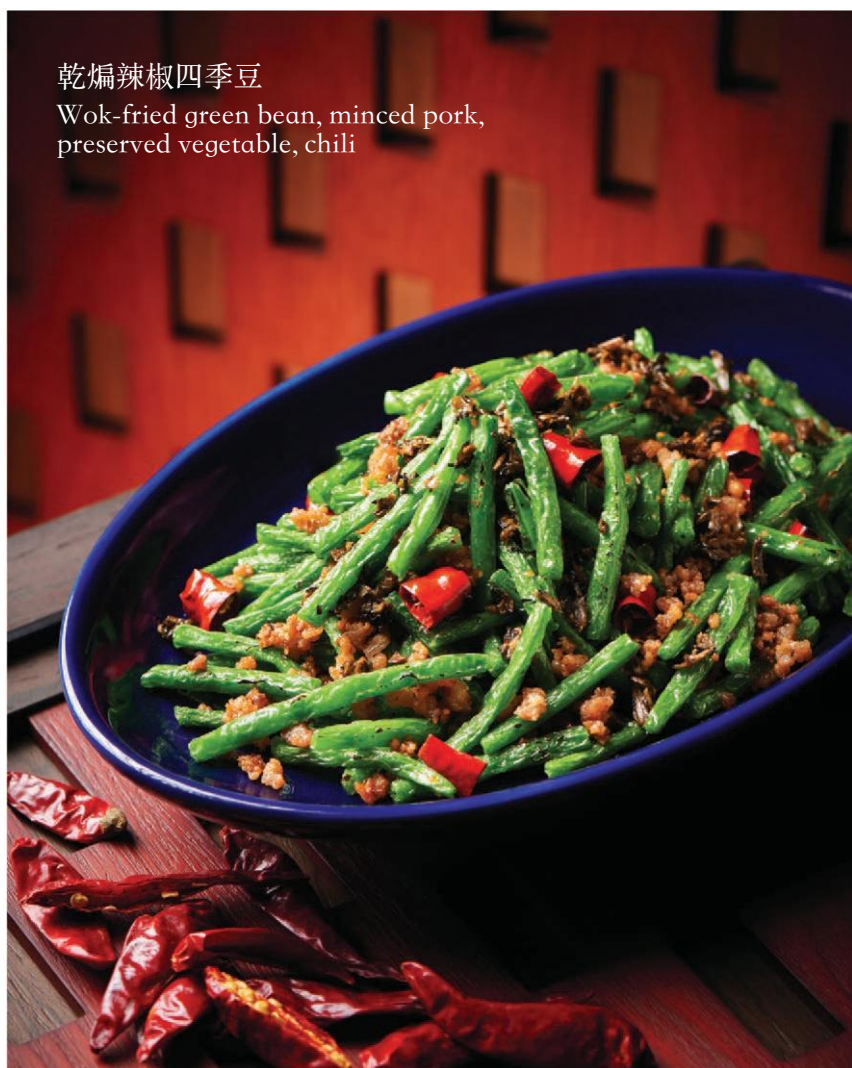


蔬菜類

VEGETABLE

乾煸辣椒四季豆

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



	拍蒜油渣生炒鳳尾菜	98
	Wok-fried Indian lettuce, pork lardon, garlic	
🍴	乾辣椒炒土豆絲	118
	Shredded potato, dried chili, coriander	
🍴	滷椒手撕包心菜	118
	Wok-fried cabbage, dried shrimp, chili	
	田園綠色時令蔬	118
	Seasonal Vegetable	
	清炒 / 蒜茸 / 蠔油 / 上湯	
	Plain fried / With garlic / With oyster sauce / In broth	
🍴	番茄淮山炒雞蛋	128
	Stir-fried egg, Chinese yam, tomato	
🍴	東北地三鮮	128
	Stir-fried eggplant, potato, chili	
🍴	小炒花椰菜	128
	Wok-fried cauliflower, garlic, Chinese chives	
🍴	乾煸辣椒四季豆	168
	Wok-fried green bean, minced pork, preserved vegetable, chili	
🍴	三鮮燒麻婆豆腐	148
	Braised bean curd, minced pork, shrimp, chili, Sichuan peppercorn	
🍴	魚湯八寶菜	168
	Poached mixed vegetable, mushroom, bean curd, vermicelli, supreme fish broth	

🍴 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 | 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 | 258 |
| | 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	108
	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	128
🐟	珍菌花膠魚湯麵 Fish noodle soup, fish maw, white beech mushroom, fungus, vegetable	168
	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: 毛細 #1、細麵 #2、韭葉 #3、大寬 #4 #1 is the thinnest, #4 is the thickest	178

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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	68/3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
	老北京門丁牛肉餅 Pan-fried beef pancake, leek, ginger, coriander	98/2個pcs
	傳統小籠包 Steamed mince pork dumpling	108/4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 78/118
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

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.

甜品 DESSERT



「滿堂彩」甜點薈萃
Beijing Kitchen dessert platter

⑤ 「滿堂彩」甜點薈萃 Beijing Kitchen dessert platter	2 / 4 位persons 258 / 398
蜜汁金桔陳皮奶油卷 Candied kumquat cream Swiss roll	68
陳皮里斯本朱古力蛋糕 Lisbon chocolate torte, dried tangerine peel	68
⑤ 楊枝甘露 Chilled sago, mango, pomelo cream	98
芝麻醬糖餅 Brown sugar sesame paste pancake	98
老北京驢打滾 Glutinous rice roll, red bean paste, soybean flour	98/6個pcs
芒果布甸 Mango pudding, fresh passion fruit	98
無花果奶凍 Fig Panna Cotta	98
黑芝麻酒釀小籠包 Black sesame dome, sweet fermented rice	98
⑤ 時令鮮果盤 Seasonal fruit platter	108
「滿堂彩」雪糕 Beijing Kitchen ice cream 抹茶、雲呢拿、黑芝麻、士多啤梨雪葩 Matcha, vanilla, black sesame, strawberry sorbet	108

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

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BEIJING KITCHEN