



ROUND-THE-CLOCK  
COFFEE SHOP  
日夜咖啡室

# Appetizers

頭盤



Mango, Cucumber and Crab Stick Salad  
with Crab Roe in "Japanese Style"

日式芒果蟹柳沙律伴蟹子



Fish ' N Chips  
酥炸魚柳配薯條

Smoked Salmon with Apple Salad \$120

煙三文魚配蘋果沙律

Deep-fried Bacalhau Ball in "Macanese Style" \$90

炸馬介休球

Mango, Cucumber and Crab Stick Salad with Crab Roe in "Japanese Style" \$95

日式芒果蟹柳沙律伴蟹子

Fish' N Chips \$85

酥炸魚柳配薯條

Chicken and Pork Satay "Thai Style" \$80

泰式香辣雞及豬肉沙爹



# Salad

沙律



Thai Style Green Mango Salad with Sliced Charcoal Grilled Pork Neck  
泰式青芒果沙律伴炭燒豬頸肉



Chef Salad with Ham, Chicken,  
Roasted Beef and Cheese  
廚師沙律

Chef Salad with Ham, Chicken, Roasted Beef and Cheese 廚師沙律	\$115
Caesar Salad 凱撒沙律	\$95
Thai Style Green Mango Salad with Sliced Charcoal Grilled Pork Neck 泰式青芒果沙律伴炭燒豬頸肉	\$110
Grilled Beef Salad "Thai Style" 泰式牛肉沙律	\$110



# Soup

湯類



Caldo Verde 葡國青菜湯

Caldo Verde 葡國青菜湯	\$55
Portuguese Seafood Soup 葡式海鮮湯	\$55
Shrimp Bisque 蝦濃湯	\$62
Chinese Soup of The Day 是日中式老火湯	\$50



Shrimp Bisque  
蝦濃湯



# Pasta

## 意大利粉



Spaghetti Alfredo 羅馬白汁蘑菇火腿燴意大利粉





Spaghetti with Seafood Marinara Sauce  
茄汁燴海鮮意大利粉

Spaghetti with Seafood Marinara Sauce 茄汁燴海鮮意大利粉	\$145
Spaghetti Alfredo 羅馬白汁蘑菇火腿燴意大利粉	\$110
Spaghetti Bolognese / Penne 焗肉醬意大利粉	\$105

# Sandwich & Burger

三文治及漢堡包







Prime Beef Hamburger  
牛扒漢堡包

Grand Lisboa Club Sandwich \$140  
新葡京公司治

Prime Beef Hamburger \$115  
牛扒漢堡包

Jumbo Hot Dog \$75  
珍寶熱狗

- Addition Chilli Ground Beef \$20  
- 香辣牛肉醬

Create Your Own Sandwich \$110  
自選特色三文治

- Three Choices of Fillings:  
Bone Ham / Egg /  
Roasted Chicken / Tuna Fish /  
U.S. Bacon / Parma Ham /  
Roasted Beef / Swiss Cheese

- 餡料 (可選3款) :  
火腿 / 雞蛋 / 燒雞肉 / 吞拿魚 /  
美國煙肉 / 帕爾馬火腿 /  
燒牛肉 / 瑞士芝士

The IMPOSSIBLE Burger \$135  
素肉漢堡



Jumbo Hot Dog  
珍寶熱狗



# Special Recommendation

特別推介



Pan-fried Sole Meuniere with Lemon Butter Sauce 香煎龍脷魚配檸檬牛油汁



Grilled Spring Chicken with  
Vegetable and Gravy  
法國春雞配時蔬及香濃燒汁



Grilled Lamb Chop with  
Roasted Garlic and  
Rosemary Sauce  
羊扒配香草蒜茸汁

Roasted Crispy Salmon \$175  
with Basil Salad

燒脆皮三文魚伴紫蘇香草沙律

Pan-fried Sole \$150  
Meuniere with  
Lemon Butter Sauce

香煎龍脷魚配檸檬牛油汁

Grilled Spring Chicken \$175  
with Vegetable and Gravy

法國春雞配時蔬及香濃燒汁

Grilled Pork Chop \$145  
with Onion Sauce

豬扒配洋蔥汁

Grilled Lamb Chop \$300  
with Roasted Garlic and  
Rosemary Sauce

羊扒配香草蒜茸汁

Grilled Sirloin of Beef \$310  
扒西冷

- Served with Black Pepper Sauce /  
Mushroom Sauce /  
Roasted Garlic Gravy

- 配黑椒汁 / 蘑菇汁 / 蒜味燒汁

Grilled Sirloin Steak with \$310  
Arugula and Parmesan  
on Hot Sizzling Plate

燒鐵板西冷牛扒配芝士及芝麻菜

Pork Schnitzel with \$135  
Vegetables, French Fries  
and Mushroom Sauce

炸薄片豬排配白菌汁雜菜及炸薯條



# Portuguese & Macanese

葡國及澳門特色



Macanese Pineapple Fried Rice

澳門特色菠蘿炒飯





Braised Minced Beef  
Rice with Shrimp Paste  
and Basil Sauce  
蝦醬紫蘇香草免治牛肉飯



Grilled King Prawns  
in "Macanese Style"  
澳門特色扒大蝦



Fillet of Seabass Baked with  
Olive and Tomato Sauce in  
"Portuguese Style"  
葡式焗鱸魚

Grilled King Prawns in  
"Macanese Style" \$200

澳門特色扒大蝦

Fillet of Seabass Baked  
with Olive and Tomato  
Sauce in "Portuguese Style" \$155

葡式焗鱸魚

Braised Minced Beef  
Rice with Shrimp Paste  
and Basil Sauce \$110

蝦醬紫蘇香草免治牛肉飯

Macanese Pineapple  
Fried Rice \$130

澳門特色菠蘿炒飯

Singapore Fried  
Rice Vermicelli in  
"Macanese Style" \$100

澳門式星洲炒米



Singapore Fried  
Rice Vermicelli in  
"Macanese Style"  
澳門式星洲炒米

# Chinese Delicacy

中國特色



Double-boiled Minced Carp Balls with Turnip and Bean Curd in Casserole

濃湯鯪魚球豆腐煲



Pan-fried Steamed Rice Flour Roll in Homemade X.O. Chilli Sauce

秘製X.O.醬煎腸粉



Braised Garoupa Fillet with Fresh Bean Curd Sheet and Roasted Pork Belly 紅燒鮮竹火腩豆腐石班魚柳煲	\$185
Braised Bean Curd and Minced Pork with Chilli Sauce “Sichuan Style” 四川麻婆豆腐	\$80
Seasonal Vegetables with Oyster Sauce 蠔油時菜	\$45
Pan-fried Steamed Rice Flour Roll in Homemade X.O. Chilli Sauce 秘製X.O.醬煎腸粉	\$55
Double-boiled Minced Carp Balls with Turnip and Bean Curd in Casserole 濃湯鯪魚球豆腐煲	\$95
Steamed Fried Rice with Crab Meat, Shrimp Diced Goose, Chicken and Pork Wrapped in Lotus Leaf with Dried Vegetable Soup 蒸蟹柳八寶荷葉飯配菜乾湯	\$135



# Asian Special

亞洲特式



Thai Basil Stir-fried Minced Pork with steamed Rice and Fried Egg  
泰式紫蘇炒肉碎配白飯及煎蛋



Rice Vermicelli in Hot and Sour Soup with Shredded Chicken and Pork Roll in "Thai Style"  
泰式酸辣扎肉雞絲湯米粉



Chicken Tikka Masala  
with Basmati Rice  
印度咖哩雞肉配香飯

Baked Seafood Curry  
with Steamed Rice in  
“Thai Style”

泰式椰香焗海鮮咖哩飯

\$145

Chicken Tikka Masala  
with Basmati Rice

印度咖哩雞肉配香飯

\$115

Thai Basil Stir-fried  
Minced Pork with  
steamed Rice  
and Fried Egg

泰式紫蘇炒肉碎配白飯及煎蛋

\$110



Baked Seafood Curry  
with Steamed Rice in “Thai Style”  
泰式椰香焗海鮮咖哩飯

Rice Vermicelli in Hot  
and Sour Soup with  
Shredded Chicken and  
Pork Roll in “Thai Style”

泰式酸辣扎肉雞絲湯米粉

\$95

Thai Green Curry Chicken  
Served with Steamed Rice

泰式青咖哩雞配白飯

\$95

“Kamameshi Style”

Beef Rice with  
Slow Cooked Egg  
and Miso Soup

日式牛肉鍋飯配溫泉蛋及麵豉湯

\$135



# Rice & Noodles

## 飯麵



Fried Rice with Preserved Vegetables in  
"Cantonese Style"

梅菜皇廣東式炒飯



Braised E-Fu Noodles with Assorted Mushrooms

乾燒伊麵



Stir-fried "Chan Chuan" Rice Noodles with Seafood in X.O. Chilli Sauce  
X.O. 醬海鮮炒陳村粉

Stir-fried "Chan Chuan" Rice Noodles with Seafood in X.O. Chilli Sauce \$170

X.O. 醬海鮮炒陳村粉

Fried Rice with Preserved Vegetables in "Cantonese Style" \$100

梅菜皇廣東式炒飯

Fried Rice Vermicelli with Diced Chicken and Salted Fish \$100

鹹魚雞粒炒米粉

Braised E-Fu Noodles with Assorted Mushrooms \$90

乾燒伊麵



Fried Rice Vermicelli with Diced Chicken and Salted Fish

鹹魚雞粒炒米粉



# Rice & Noodles

飯麵



Stir-fried Mung Bean Noodles with Barbecued Pork and Shrimp Paste in Casserole  
砂鍋馬拉盞叉燒炒瀨粉

Stir-fried Mung Bean Noodles with Barbecued Pork and Shrimp Paste in Casserole \$95

砂鍋馬拉盞叉燒炒瀨粉

Stir-fried Ho Fan, Noodles, "Udon", Rice Vermicelli or Rice with Your Choice of Beef, Pork, Shredded Chicken or Vegetables \$85

各色牛肉、肉絲、雞絲或雜菜 配 炒河粉、麵、烏冬、米粉或飯

Pork Knuckle in Preserved Red Bean Curd Sauce \$75

南乳豬手

Beef Brisket with Chu Hou Sauce \$80

柱候牛腩

Noodles in Soup with Your Choice of Accompaniment

各式湯麵

With One Choice of Ingredient \$75

選擇任何一款配料

With Two Choice of Ingredients \$85

選擇任何二款配料

- Wontons / Shrimp / Sliced Beef / Shredded Pork / Shredded Chicken / Fish Balls / Beef Balls / Cuttlefish Ball / Sliced Deep-fried Fish Rolls / Sliced Pork Rolls

- 配雲吞 / 鮮蝦 / 牛肉 / 肉絲 / 雞絲 / 魚蛋 / 牛丸 / 墨魚丸 / 炸魚片 / 越南扎肉



# Chinese Barbecue

中式燒烤



Chinese Barbecued Items  
燒味雙拼



Shredded Chicken with Bean Sheet Pasta  
Tossed with Sichuan Sesame Sauce

麻香粉皮手撕雞

Roasted Pork Belly 金牌脆皮火腩	\$110
Honey Glazed Barbecued Pork 玫瑰蜜汁叉燒	\$95
Poached Chicken Marinated in Homemade Soya Sauce 醬油皇豉油雞	\$90
Shredded Chicken with Bean Sheet Pasta Tossed with Sichuan Sesame Sauce 麻香粉皮手撕雞	\$85
Your Choice of Any Two of the above 自選上列燒味雙拼	\$155

All Chinese Barbecued Item can be served with  
Noodle / Rice Vermicelli / Mung Bean Noodle /  
Rice Noodle or Steamed Rice

以上品種均可配搭湯生麵 / 米粉 / 瀨粉 / 河粉或絲苗白飯



# Dessert

甜品



Banana Split  
日夜香蕉船



Chocolate Mousse With Caramel  
Vanilla Crumble

朱古力摩絲伴焦糖雲呢噏碎

Choice of Cakes and Pastries 各式自製蛋糕，法式雜餅	\$45-60
Seasonal Fruit Platter 鮮果拼盤	\$65
Choice of “Haagen-Dazs” Ice-Cream or Sherbet 各式「哈根達斯」雪糕	\$50
Banana Split - Strawberry, Vanilla and Chocolate Ice-Cream Garnished with Banana Halves, Chocolate Sauce and Whipped Cream 日夜香蕉船 - 草莓,雲呢拿及朱古力雪糕伴鮮香蕉,朱古力汁及鮮忌廉	\$98
Chocolate Mousse With Caramel Vanilla Crumble 朱古力摩絲伴焦糖雲呢噏碎	\$45
Tiramisu 意大利芝士甜餅	\$50
Double-boiled Milk with Bird’s Nest 燕窩燉奶	\$45
Double-boiled Egg 燉蛋	\$35
Double-boiled Milk in Ginger Juice 薑汁燉奶	\$35



