



ROUND-THE-CLOCK
COFFEE SHOP
日夜咖啡室

Chinese Appetizer

前菜



Marinated Beef Tripe, Tendon, Tongue and Shank in Chilli Sauce
夫妻肺片



Chilled Marinated Black Fungus with
Black Vinegar
凉拌黑木耳

Pig's Ear Marinated in Spicy Chilled Sauce \$45
凉拌豬耳

Chilled Marinated Black Fungus with \$40
Black Vinegar
凉拌黑木耳

Marinated Beef Tripe, Tendon, \$70
Tongue and Shank in Chilli Sauce
夫妻肺片

Chilled Marinated Beef Shank \$80
五香牛展

Assorted Vegetables with Egg and \$70
Soybean Sauce
東北蘸醬菜

Appetizers Salad

頭盤沙律



Mango, Cucumber and Crab Stick Salad
with Crab Roe

芒果蟹柳沙律伴蟹子

Caesar Salad 凱撒沙律	\$90
Mango, Cucumber and Crab Stick Salad with Crab Roe 芒果蟹柳沙律伴蟹子	\$90
Thai Style Grilled Pork Neck and Green Mango Salad 泰式燒豬頸肉青芒沙律	\$110
Chef Salad 廚師沙律	\$115



Caesar Salad
凱撒沙律

Soup

湯類



Caldo Verde
葡國青菜湯

Shrimp Bisque 蝦濃湯	\$62
Caldo Verde 葡國青菜湯	\$55
Chinese Soup of The Day 是日中式老火湯	\$45



Shrimp Bisque
蝦濃湯

All prices are in MOP and subject to 10% service charge.
以上價目以澳門元結算，並需另加壹服務費。

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 焗肉醬意大利粉	\$105

Sandwich & Burger

三文治及漢堡包





Prime Beef Hamburger
牛肉漢堡包



Jumbo Hot Dog
珍寶熱狗

Grand Lisboa Club Sandwich \$140

新葡京公司三文治

Create Your Own Sandwich \$110

自選特色三文治

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

可選3款餡料：

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

Prime Beef Hamburger \$115
牛肉漢堡包

Jumbo Hot Dog \$70
珍寶熱狗

Special Recommendation

特別推介



Pan Fried Fish Meuniere with Lemon Butter Sauce
香煎魚柳配檸檬牛油汁



Roasted King Prawns
in Macanese Style
澳門特色燒海蝦



Fillet of Seabass Baked with
Olive and Tomato Sauce
in Macanese Style
澳門特色焗鱸魚



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

Roasted King Prawn
in Macanese Style
澳門特色燒海蝦 \$190

Fillet of Seabass Baked
with Olive and Tomato
Sauce in Macanese Style
澳門特色焗鱸魚 \$155

Macanese Pineapple
Fried Rice
澳門特色菠蘿炒飯 \$130

Pan Fried Fish
Meuniere with
Lemon Butter Sauce
香煎魚柳配檸檬牛油汁 \$140

Grilled Pork Chop
with Onion Sauce
豬扒配洋蔥汁 \$145

Grilled Sirloin Steak with
Arugula and Parmesan
on Hot Sizzling Plate
燒鐵板西冷牛扒配芝士及芝麻菜 \$310

Grilled Lamb Chop
with Roasted Garlic and
Rosemary Sauce
羊扒配香草蒜茸汁 \$310

Northern & Sichuan Delicacy

北方/川菜



Fried Sea Bass and Bean Sheet Pasta with Spicy Oil
水煮鱸魚片



Braised Bean Curd with Minced Pork
in Chilli Sauce
麻婆豆腐

Fried Sea Bass and Bean Sheet Pasta with Spicy Oil 水煮鱸魚片	\$130
Spicy Chicken with Sichuan Pepper 辣子雞	\$110
Braised Bean Curd with Minced Pork in Chilli Sauce 麻婆豆腐	\$80
Wok Fried Chicken Linyi Style 山東臨沂炒雞	\$110
Wok Fried Potato, Green Pepper and Eggplant 燒地三鮮	\$70
Fried Rice with Sea Cucumber, Shrimp and Soy Sauce Dongbei Style 東北醬油海參鮮蝦炒飯	\$100
Seasonal Vegetables 時令蔬菜	\$45

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
泰式酸辣扎肉雞絲湯米粉



Chicken Tikka Masala
印度咖喱雞肉配香飯

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| Rice Vermicelli in Hot and Sour Soup with
Chicken, Pork Roll and Fish Cake
泰式酸辣扎肉雞絲湯米粉 | \$95 |
| Thai Basil Stir Fried Minced Pork with
Steamed Rice
泰式紫蘇炒肉碎 | \$105 |
| Chicken Tikka Masala
印度咖喱雞 | \$110 |
| Korean Deep Fried Chicken Wing with
Spicy Sauce
韓式炸雞翼配香辣醬 | \$85 |
| Grilled Beef Galbi
韓式烤牛肋骨 | \$195 |
| Korean Sauteed Spicy Chicken with Rice Cake
春川香辣炒雞 | \$105 |

Rice & Noodles

飯麵



Fried Rice with Preserved Vegetables in Cantonese Style

梅菜皇廣東式炒飯



Double Boiled Minced Carp Balls with Turnip and Bean Curd in Casserole

濃湯鯪魚球豆腐煲



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

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| Fried Noodle with Chicken Ragout and
Bell Pepper in Black Bean Sauce
豉椒雞球炒麵 | \$90 |
| Stir Fried Chan Chuan Rice Noodles with
Seafood in X.O. Chilli Sauce
X.O. 醬海鮮炒陳村粉 | \$170 |
| Double Boiled Minced Carp Balls with
Turnip and Bean Curd in Casserole
濃湯鯪魚球豆腐煲 | \$95 |
| Fried Rice with Preserved Vegetables in
Cantonese Style
梅菜皇廣東式炒飯 | \$100 |
| Yeung Chau Fried Rice
揚州炒飯 | \$90 |
| Stir Fried Noodle Ho Fan, or Rice with Your Choice :
Beef, Pork, Chicken, Shrimp
自選各式炒粉麵飯：牛，豬，雞，蝦仁 | \$85 |

Noodle & Dumpling

麵 餃子



Dan Dan Noodles with Minced Pork and Peanuts Paste in Chilli Sauce
四川擔擔麵



Dumpling
餃子

Dumpling 8 Pieces \$70
Choice of: Pak Choi with Pork / Leek with Pork /
Shepherd with Pork

餃子八隻

可選：豬肉白菜 / 豬肉韭菜 / 薺菜豬肉

Lan Zhou La Mian with Pork Bone Soup \$55

蘭州拉麵配豬骨湯

Add Ingredient:

選擇配料:

Braised Minced Pork \$25

秘製肉燥

Braised Beef Tendon and Brisket \$35

紅燒牛筋腩

Dan Dan Noodles with Minced Pork and
Peanuts Paste in Chilli Sauce \$80

四川擔擔麵

Noodles in Soup with Your Choice of
Accompaniment

各式湯麵

Wonton / Shrimp / Sliced Beef / Shredded Pork / Shredded Chicken / Fish Balls /
Beef Balls / Cuttlefish Balls / Sliced Deep Fried Fish Rolls / Sliced Pork Rolls

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

With One Choice of Ingredient \$80

選擇任何一款配料

With Two Choice of Ingredients \$90

選擇任何二款配料

Chinese Barbecue

中式燒烤



Honey Glazed Barbecued Pork and Poached Chicken Marinated in Homemade Soy Sauce
玫瑰蜜汁叉燒及醬汁皇豉油雞



Roasted Pork Belly
金牌脆皮火腩

Roasted Pork Belly 金牌脆皮火腩	\$115
Honey Glazed Barbecued Pork 玫瑰蜜汁叉燒	\$95
Poached Chicken Marinated in Homemade Soy Sauce 醬汁皇豉油雞	\$90
Your Choice of Any Two of the Above 自選上列燒味雙拼	\$140

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

以上中式燒烤均可配搭湯生麵 / 米粉 / 瀨粉 / 河粉 / 絲苗白飯

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Congee

粥品





Fried Fritter
油條

Plain Congee with Conpoy 瑤柱白粥	\$35
Congee with Your Two Choice : Chicken, Sliced Beef, Shredded Pork, Century Egg, Fresh Egg 生滾粥可選兩款配料：雞肉，牛肉，豬肉，皮蛋，雞蛋	\$65
Fried Fritter 油條	\$20
Preserved Vegetable 炸菜	\$20

Dessert

甜品



Banana Split
熱浪快艇



Seasonal Fruit Platter
鮮果碟

Choice of Cakes and Pastries 各式自製蛋糕, 法式雜餅	\$45-60
Seasonal Fruit Platter 鮮果碟	\$65
Choice of Ice Cream or Sherbet 各式雪糕	\$50
Banana Split Strawberry, Vanilla and Chocolate Ice Cream Garnished with Banana Halves, Chocolate Sauce and Whipped Cream 熱浪快艇 士多啤梨, 雲呢拿及朱古力雪糕伴鮮香蕉, 朱古力汁及鮮忌廉	\$108
Berries Tres Leches Tres Leches Syrup, Vanilla Sponge, Berry Compote and White Chocolate Mousse 雲呢拿海綿蛋糕、莓果蜜餞和白朱古力慕斯	\$50
Rocher Roasted Hazelnut, Milk Chocolate Mousse, Hazelnut Dacquoise and Cremeux 烤榛果、牛奶朱古力慕斯	\$50
Tiramisu 意大利芝士甜餅	\$50
Boiled Peach Gum with Snow Fungus and Wolfberry 銀耳杞子冰糖燉桃膠	\$35
Double Boiled Milk with Bird Nest 燕窩燉奶	\$45
Double Boiled Egg 燉蛋	\$35
Double Boiled Milk in Ginger Juice 薑汁燉奶	\$35

