



崇尚自然·追求真味 NATURAL & REAL TASTE IS THE ART OF LIVING

開胃頭盤 APPETIZER

- 澳洲凍鮭三文魚拼花碟 Cold Australia Abalone with Salmon and Shrimp MOP 2,680
龍蝦刺身 Fresh Lobster Sashimi 時價
金槍魚刺身 Tuna Sashimi MOP 468/半份
大連鮑三文魚拼花碟 Abalone, Salmon, Shrimp and Mustard Green Platter MOP 1,088
金槍魚三文魚拼酒凍刺身 Tuna, Salmon & Goose's Liver with Sake Platter MOP 988/例
三叉魚刺身 Salmon Sashimi MOP 338/份 MOP 168/半份
香辣拌鴨舌 Duck Tongue with Spicy Sauce MOP 108
泡椒鳳爪 Chicken Feet with Sassy Red Pepper
椒鹽水浸蝦球 Braised Shrimp with Spicy Sauce MOP 128
大連鮑三文魚拼花碟 Abalone, Salmon and Shrimp Platter MOP 238/位
椒鹽水浸蝦球 Braised Shrimp with Spicy Sauce MOP 128
美國大薯條 American Cornish MOP 338/份 MOP 68/件

位上湯羹 SOUP

- 冬菇草雞鴨湯 Double-boiled Teal with Cordyceps Soup MOP 488/位
羊肚菌花膠燉雞湯 Double-boiled Chicken with Fish Maw & Mushroom MOP 285/位
雙生鮑魚翅參湯 Double-boiled Abalone with Sea-cucumber Soup MOP 238/位
鮑魚翅燉雞湯 Double-boiled Chicken with Black Mushroom and Woodstake MOP 108/位
鮮魚片炒雞片 Braised Chicken with Black Mushroom and Woodstake MOP 108/位
鮑魚翅燉雞湯 Double-boiled Chicken with Cordyceps Soup (6-12位用) MOP 368
川芎白芷魚翅羹 Braised Shark's Fin with Chinese Herbs Soup MOP 318
鮮人參花膠雞湯 Double-boiled Chicken with Fish Maw and Ginseng Soup MOP 288/位
避風塘炒蟹 Double-boiled Crab with Clives wrapped in Dried Tangerine Peel MOP 88/位
鮮蟹肉粟米羹 Fresh Crab Meat with Sweet-corn Soup MOP 88/位

海味珍品 DRIED SEAFOOD

- 鮑汁扣原隻10頭南非極品乾鮑 Braised South Africa Abalone with Abalone Sauce MOP 1,888/位
原隻12頭南非乾鮑扣蘭錦掌 Braised Goose's Web with Abalone Sauce MOP 698/位
桂枝炒魚翅 Stir-fried Shark's Fin with Egg (10位) MOP 798
金湯大龍蝦 Braised Shark's Fin in Pumpkin Soup (8位) MOP 568/位
鮑汁焗龍蝦 Braised Goose's Web & Sea-cucumber with Abalone Sauce MOP 388/位
清湯雞絲翅 Steamed Chicken with Murex and Ham MOP 298/位 (75%) MOP 1,788 (4-6位用) MOP 900 (10-12位用) MOP 4,500
鮑汁巴釐蝦球 Braised Shark's Fin with Abalone Sauce 時價
高湯海虎翅 Braised Shark's Fin with Superior Soup (8位) MOP 798/位
鮮蟹肉蟹黃龍蝦 Braised Shark's Fin with Crab Meat and Yolk (8位) MOP 668/位
金湯野米燻花膠 Braised Jumbo Fish Maw with Wild Rice in Pumpkin Soup MOP 538/位
紅燒竹筴海皇羹 Shark's Fin Soup with Bamboo Fungus and Seafood MOP 298/位

丹桂推薦 LAUREL RECOMMENDED

- 清蒸游水雞 Double-boiled Chicken in Superior Soup (4位) MOP 1,888
香煎A5日本和牛扒 Pan-fried A5 Wagyu MOP 538/位
椒鹽泰國清蝦 Deep-fried Giant Shrimp with Salt and Pepper 時價
香煎A5日本和牛粒 Pan-fried Cubed A5 Wagyu MOP 1,380
鮮露炒百花龍蝦 Stir-fried Mixed Shrimp Paste and Asparagus MOP 328
蔥油鴨掌翅 Braised Duck with Spring Onion MOP 268
澳門焗豬腩 Deep-fried Crispy Pork Flank MOP 168
五指毛桃雞翅 Salt-Baked Chicken with Ficus Kirta MOP 188/半隻, MOP 368/隻
鮮花椒龍蝦蒸蛋翅 Steamed Crab with Black Fungus in Spicy Sauce 時價
水煮星斑球 Boiled Sliced Grouper with Dried Red Pepper in Spicy Soup
勁蒜粉絲蟹肉 Braised Crab with Vermicelli and Garlic in Pot MOP 428
鮑魚龍蝦手 Braised Pig's Knuckles with Abalone MOP 168/位
芝士伊麵焗大蝦 Steamed Shrimp with E-fu Noodles and Cheese MOP 298/半份, MOP 588/份
檸檬煎菜膽 Boiled Fish with Pickled Cabbage and Lemon Sauce MOP 428
金湯羊肚菌燻花膠 Braised Fish Maw with Morel in Pumpkin Soup MOP 368
雙耳炒花膠 Stir-fried Shark's Fin with Black & White Fungus MOP 298
美茸炒大花膠 Stir-fried Shark's Fin with Maggie Sauce MOP 368
香煎手工墨魚餅 Pan-fried Cuttlefish Cake MOP 198

海美饌 SEAFOOD & POULTRY

- 金蒜蒜蓉蒸雙子皇 Steamed Lobster with Black Fungus and Vermicelli 時價
避風塘炒肉蟹 Deep-fried Crab with Garlic and Red Pepper MOP 428
火腩焗龍蝦 Drunken Prawns Flambe 時價
薑蔥米酒焗生蠔 Sauteed Oyster with Wine, Spring Onion and Ginger MOP 318
石斑海鮮麻婆豆腐 Steamed Sea-cucumber and Mixed Meat with Spicy Sauce in Stone Pot MOP 288
川香煎花螺 Braised Small with Spicy Sauce MOP 278
鮮花椒龍蝦 Stir-fried Shrimp with Rattan Pepper MOP 388
薑蔥焗龍蝦 Baked Bristle with Ginger, Spring Onion and Pepper MOP 368
清湯游水牛腩 Boiled Beef Brisket and Turnip with Clear Soup MOP 188
鮮百合蒸蒜泥龍蝦 Steamed Lily Buds and Pumpkin MOP 128
豉汁海蜆蒸豆腐 Deep-fried Bean-curd with Seaweed MOP 108
蒜茸炒肉片 Stir-fried Pork with Pineapple in Sweet & Sour Sauce MOP 148
鮮菇焗石斑腩牛粒 Stir-fried Cubed Beef with Rattan Pepper in Stone Pot MOP 268
龍蝦仔銀白炒蜆 Stir-fried Shark's Fin with Baby Lobster & Egg-white 時價
蒜茸焗貼小菜 Stir-fried Cabbage Mixed with Minced Shrimp and Almond MOP 238
精品毛血旺 Braised Beef and Haslet with Red Pepper Soup MOP 198
豉汁皇大吊桶 Braised Squid with Soy Sauce MOP 218

丹桂豬手煲 'Laurel' Pig's Knuckles in Pot MOP 198/例

- 碧綠炒帶子 Stir-fried Fresh Scallop with Vegetable MOP 258
豉椒炒蒜香龍蝦 Stir-fried Solen with Pepper and Black Bean Sauce 時價
魚子醬焗龍蝦片皮鴨 Foie Gras Style Sliced Peking Duck with Caviar MOP 388
豉水焗乳豬 Braised Boneless Goose's Web with Soy Sauce MOP 268
豉水焗鴨肝 Marinated Goose's Liver MOP 188
蜜汁半肥瘦叉燒 B.B.Q. Pork MOP 158
脆皮蒜香雞 Deep-fried Crispy Chicken with Garlic Sauce MOP 168/半隻, MOP 328/隻
北菇片皮鴨 Roasted Peking Duck (Sliced, 2 Courses) (2位) MOP 438/隻

上湯芝士焗澳洲龍蝦 Baked Lobster with Cheese and Superior Soup 時價

- 辣子肥牛煲 Fried Sliced Beef with Dried Red Pepper in Pot MOP 268
三鮮炒蜆球 Stir-fried Shrimp Ball with Asparagus, Bamboo Shoot & Baby Corn MOP 268
丹桂小炒皇 Stir-fried Chinese Kale with Preserved Meat, Salted Fish & Mixed Mushroom MOP 188
鑊仔煎豬羅肚腸 Boiled Pig's Intestine with Black Pepper in Pot MOP 168
法式煎鵝肝 Pan-fried Goose's Liver in "French" Style MOP 198/位
豉香滑桂魚 Boiled Mandarin Fish with Chives in Soup MOP 388
香茅咖喱大肉蟹 Braised Crab in Curry Sauce MOP 428

精美小炒 DELICIOUS DISHES

- 蒜香排骨排 Spare-rib with Garlic Sauce MOP 198
蒜茸炒時蔬 Stir-fried Seasonal Vegetables MOP 128
鮮粟米蝦扒龍球 Braised Fresh Shrimp Ball with Sweet-corn Sauce MOP 248
香芹黑木耳炒鮮淮山 Stir-fried Fresh Trichostema with Black Fungus & Celery MOP 118
椰汁香茅南瓜煲 Braised Pumpkin & Yaro with Coconut Cream in Pot MOP 98

主食 STAPLE FOOD

- 生滾肉蟹鮮蝦粥 Congee with Crab & Fresh Shrimp with Deep-fried Tasted Caklon MOP 488
瑤柱鮮魷紅米炒飯 Fried Red Rice with Lobster and Black Truffle MOP 388
瑤柱金蒜雞牛腩煲 Braised E-fu Noodles with Dried Scallop, Beef and Noodle MOP 168
豉汁焗龍蝦 Braised Boneless Goose's Web with Soy Sauce MOP 268
豉水焗鴨肝 Marinated Goose's Liver MOP 188
蜜汁半肥瘦叉燒 B.B.Q. Pork MOP 158
脆皮蒜香雞 Deep-fried Crispy Chicken with Garlic Sauce MOP 168/半隻, MOP 328/隻

精美甜品 DESSERT

- 印尼官燕 (冰花糖、杏汁麻或紅燒) Cold Steamed Bird-nest MOP 538/位 (12位用)
椰皇焗木瓜 Double-boiled Papaya with Almond Cream MOP 88/位
椰皇焗鮮奶 Coconut-broiled Fresh Milk in Coconut (8位) MOP 288/位
杏仁露白朥 Sweetened Egg-white and Almond Cream MOP 58/位
楊枝甘露 Syrupus with Sago and Grape Fruit MOP 45/位
鮮芒果布丁 Chilled Mango Pudding MOP 45/位
葡式蛋撻 Portuguese Egg Tart MOP 80/半打

丹桂軒飲食集團 Dan Gui Xuan Food Group

丹桂軒於1995年進入國內市場，是一家以經營粵菜為主的餐廳，憑著「挑戰自我，精益求精」的企業精神，不斷創新，追求真味，的理念，不僅打響了自己的品牌，目前在深圳、澳門地區開設有8間分店。
二十多年來，丹桂軒秉承三德（即禮雅理德、優質出品、優良服務）榮獲多項榮譽，如獲選米芝蓮精選食肆、老字號、國家級五酒家等，贏得一路掌聲。
丹桂軒承襲各界貴賓的支援，定當秉一貫宗旨，以「優雅的環境、優質的出品、優良的服務」服務於每一位顧客。

Laurel's Cantonese cuisine legend began in 1995 Shenzhen China. The brand name and trademark was established over persisting "Questing for the best" "True and natural ingredient portance" as our corporate culture. Laurel Restaurant and subsidiary Laurel Taste together it inherited the decent ambience, praised foods and beverage together with premium service, hundreds of award speak for itself as a quality assurance.
In Laurel, every one of the patronage deserves unsurpassed reception and respect to solicit your continuous support.



- 澳門丹桂軒星洲店 (MACAU STARWORLD BRANCH) TEL: (853) 8290-8628
澳門丹桂軒銀禧店 (MACAU GALAXY BRANCH) TEL: (853) 8383-2988
深圳天安店 (TIAN AN BRANCH) TEL: (86-755) 8339-5138
深圳華城店 (OCT PORTOFINO BRANCH) TEL: (86-755) 2600-3218
深圳萬科城店 (VANKE BRANCH) TEL: (86-755) 8950-6298
深圳華為商場店 (HUAWEI YANG MEI BRANCH) TEL: (86-755) 3352-9658
深圳皇崗店 (LUO HU BRANCH) TEL: (86-755) 8232-3668
深圳特約行店 (LAUREL TASTE) TEL: (86-755) 8386-8859

- 茶位 (Tea/Sauce) 大堂 Hall MOP 20.00/位 貴賓房 VIP Room MOP 25.00/位
綠苗白飯 Steamed Rice MOP 12.00/碗
濕紙巾 Wet Tissue MOP 1.00/包
明火白粥 Congee MOP 12.00/碗

酒牌、海鮮、合酒類酒水不享受折扣優惠，最終解釋權本店所有。
Alcohol, Seafood, Wine, Beer & Beverage do not enjoy any discounts. Our company reserves all the rights for final interpretation.
酒牌、海鮮、合酒類酒水不享受折扣優惠，最終解釋權本店所有。
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