



茅台火焰脆皮雞

Crispy chicken, Moutai flambé

MOP 488



如有任何食物過敏，請在點餐前告知您的服務員

Before placing your order, please inform your server if a person in your party has a food allergy

所有價格須另加10%服務費 | All prices are subject to a 10% service charge



九鯤招牌菜
Drunken Fish Signature



九鯤木桶茅台酸湯東星斑

Red-spotted grouper, pickled tomato,
chili, Moutai

MOP 時價 Market Price



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九鯤招牌菜
Drunken Fish Signature



秘製黑椒斯里蘭卡大肉蟹

Sri Lanka mud crab, black pepper

MOP 時價 Market Price



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水煮黃皮老虎斑

Brown marble grouper, chili oil

MOP 時價 Market Price





咖喱飛蛋澳洲龍蝦
Australian lobster,
homemade curry, egg

MOP 時價 Market Price



魚昆

陳年花雕醉蟹

Marinated green crab, aged yellow wine

MOP 488





九鮑 · 脆蔥鮑魚

Slow-cooked abalone, crispy scallion

MOP 288





珍珠紅酒鵝肝

Foie gras, red wine sauce

MOP 228





茅台熟醉羅氏蝦

Roche shrimp, aged yellow wine, Moutai

MOP 128



豬蹄豆醬

Pork knuckle,
fermented bean paste

MOP 128

辣汁花螺

Sea snail,
chili sauce

MOP 168



潮州魚飯

Chilled seasonal fish, Chiu Chow style

MOP 168

魚 | 源自漁民在船上以魚當飯，即捕即煮。
味 | 以海水極致地保留了魚味的原鮮。
原 | This fresh fish is prepared with sea water
鮮 | to lock in its original flavors.



脆燻銀帶魚

Cutlass fish, smokey style

MOP 288

意大利黑醋銀鱈魚

Crispy cod fish, balsamic vinegar

MOP 288

蜜汁紅薯

Sweet potato, honey sauce

MOP 68



鳳尾白菜

Chinese cabbage,
black vinegar

MOP 68



木薑油山蘇葉

Shansu leaves, litsea oil

MOP 108



水洗蒜汁鮑芹

Celery, garlic sauce

MOP 88

清新脆嫩 通過水洗工藝，使蒜味更為溫和，從而更好地突出鮑芹的清新脆嫩。

The garlic is poached in water for a milder flavor to create the ultimate sauce which brings out the celery's fresh, crisp and tender texture.





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Crispy chicken, Moutai flambé

MOP 488





北京烤鴨片皮配魚子醬

Beijing roasted duck, caviar

MOP 988

需提前 24 小時預訂
please order 24 hours in advance





黃泥烤鴨

Roasted duck, yellow mud baked

MOP 688

需提前 24 小時預訂

please order 24 hours in advance





大紅袍乳鴿

Crispy pigeon, Dahongpao Sichuan pepper

MOP 138



辣子雞

Chili chicken, Sichuan style

MOP 388

三杯鳳翅

Chicken wings, Taiwan style

MOP 208



霜降牛肋骨

Beef rib, slow-cooked

MOP 1,088



三星蔥炒雪花牛肉

Beef sliced, wok-fried, spring onion
and shallot

MOP 588

肝腰合炒

Pork liver, pork kidney,
wok-fried

MOP 238



石燒一桶骨

Diced pork rib, aged yellow wine

MOP 268



炙子炒烤小羊肉

Sliced lamb, coriander,
scallion

MOP 288

石鍋鮮花椒炒和牛粒

Diced wagyu beef,
fresh peppercorn

MOP 588



九鯤木桶茅台酸湯東星斑

Red-spotted grouper, pickled tomato, chili,
bean sprouts, Moutai

MOP 時價 Market Price





宮保大蝦球

King prawn, Kungpao sauce

MOP 468



樟樹港辣椒炒海參

Sea cucumber, stir-fried, chili

MOP 538

雪映大蝦球

Crispy prawn, mayonnaise sauce

MOP 468



奇妙大蝦球

Crispy prawn, sweet mustard sauce

MOP 468





吊燒魷魚筒

Grilled whole squid

MOP 228





鐵窩蟹肉焗蛋

Baked egg, crab meat

MOP 428





時令蔬菜

Seasonal vegetables

MOP 108

烹飪方式

Cooking methods



蝦醬啫
Shrimp paste

炆炒
Chili and garlic

上湯
Supreme broth

生炒
Wok-fried

蒜蓉
Garlic

栗子扒白菜

Cabbage, chestnut braised

MOP 128

小炒口蘑

Mushroom, wok-fried,
garlic, chili

MOP 128





龍蝦湯貴妃泡飯

Crispy rice lobster soup, shrimp

MOP 328



席前老菜脯雜錦炒飯

Fried rice, preserved vegetables
and minced beef

MOP 208



鯉

魚凍煲仔飯

Clay pot rice, fish maw, fish broth

MOP 388





西紅柿雞蛋湯麵

Tomato and fried egg noodles in supreme soup

MOP 68

陝西油潑麵

Shaanxi style hand pulled noodles in chili oil

MOP 98



氣泡蔥油餅

Inflated spring onion cake

MOP 48



北方餃子

Northern dumplings

MOP 138

乾炒陳村粉

Wok-fried Chen Chun rice sheet

MOP 158