



皇冠小館

米芝蓮推介





有關皇冠小館

About **WONG KUN SIO KUN**

皇冠小館於2000年由擁有三十多年傳統竹升製面經驗的師傅鄭冠文先生一手創立，其以精益求精的態度將超卓製麵及烹飪的技藝全數施展，使皇冠小館在澳門獨樹一幟，他堅持將特有的獨家秘方與傳統美食相結合，滿足食客獨特的味蕾，因而開業以來一直口碑載道、媒體報道不斷。就連食評家、名廚、博主、紅星均慕名前來品嚐，2014年，湖南衛視節目主持人李維嘉、世界名廚甄文達先生親臨皇冠小館品嚐招牌美食，皆讚不絕口。蔡瀾先生、梁文韜先生、莫樹錦醫生、阿蘇等各界名人亦為席上賓客，對皇冠小館青睞有加。2013年至今，皇冠小館入選「香港、澳門米芝蓮指南」，這亦與鄭冠文先生從創立皇冠小館之初即堅守「貨真價實，服務周到」的理念分不開，皇冠小館一直用材唯鮮并嚴格監控各項食品製作工序，務求精益求精。

Wong Kun Sio Kun was founded in 2000 by Chiang Kun Mun, a chef with over 30 years of experience in the traditional techniques of bamboo noodle-pressing. His passion for cooking and desire for culinary perfection has helped hone and refine his unique recipe, the result of combining traditional Cantonese cuisine with Mr Chiang's very own flavors. Over the years through word of mouth, the restaurant has had the honor of serving countless guests from all over the world, garnering praises from numerous media outlets and celebrities — world-renowned chef Martin Yan, Hunan TV's host Li Weijia, food critic Chua Lam, celebrity chef Hugo Leung Man To, and Dr. Tony Mok Shu Kam to name a few — for its delicious shrimp roe noodles and curry sea crab. Since 2013, Wong Kun Sio Kun has been recommended by the famous Michelin guide. With determination, Mr Chiang continues to strive in serving his guests the most fresh and authentic traditional Cantonese food and providing the best dining experience the restaurant has to offer.



竹升蝦子撈麵

\$80

爽口彈牙的傳統古方竹升幼麵，配以精製極品大頭蝦子，再佐以由大地魚、大頭蝦子及豬筒骨熬製而成的鮮味清湯，讓人回味無窮。

Shrimp Roe Stir Noodles

\$80

Adhering to the traditional bamboo noodle pressing techniques and melded with fresh duck eggs to create a fine and crispy texture, Wong Kun's noodles are sprinkled with sautéed shrimp roe and stirred in pork brewed broth to add a sophisticated touch.



花膏海蟹粥

加入瑤柱及腐竹精心熬製3-4小時的粥底香綿軟滑，配以新鮮原隻極品鹹淡水海蟹，調製出鮮味無窮的海蟹粥。更會因應時令而加入水蟹、花膏海蟹或奄仔海蟹等，讓粥底更為鮮味。

(一碗) \$165

(半窩) \$280

(一窩) \$480

Sea Crab Congee

Simmered with scallops and yuba for over three hours, and melded with the meat of the finest brackish seawater crabs in smooth congee.

(Bowl) \$165

(Half Pot) \$280

(One Pot) \$480



必食

咖喱海蟹

(一兩) \$30

精挑原隻特級海蟹，配以秘製特色咖哩汁，熬製出清香滿溢而肉質鮮厚的咖喱海蟹。

Curry Sea Crab

(per 37g) \$30

The finest fresh seawater crabs overflowed with Wong Kun's acclaimed curry sauce, cooked to perfection with a subtle spicy sensation.



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椒鹽白飯魚

\$155

選用正宗上乘白飯魚，以椒鹽炮製，金黃香脆，回味無窮。

Deep-fried Whitebait with Spicy Salt

\$155

Selected from the best whitebait and fried to perfection with salt and pepper to create a crispy texture and golden rich taste.

小食

Appetizers

A 鮮蝦雲吞 Shrimp wonton	90
鮮蝦水餃 Shrimp & mushroom dumplings	90
柱侯牛腩 Stewed beef brisket	90
咖喱牛腩 Curry beef brisket	90
柱侯豬手 Stewed pork knuckles	80
發菜魚球 Fishballs with fat choy	80
舟山海蜇 Jellyfish	80
炸雲吞 Deep-fried wonton	90
日本花菇 Japanese mushrooms	80
效外油菜 Boiled vegetables	48
七彩皮蛋 Boiled preserved egg	20

菜類

Vegetables

上湯時菜 Seasonal vegetables in supreme stock	85
雞油豆苗 Sautéed pea sprouts with chicken oil	98
馬拉盞炒通菜 Sautéed water spinach with Thai hot sauce	92
蒜泥時菜 Sautéed green vegetables with garlic	65

必食

A





必食

B

小炒

Entrées

B 椒鹽白飯魚 Deep-fried whitebait with spicy salt	1 5 5
爆炒豬肝 Sautéed pig liver with spicy paste	1 4 8
D 醬爆炒田雞煲 Stir-fried edible frog with chili sauce in casserole	1 4 2
野山三杯田雞煲 Braised frog with ginger in casserole	1 4 2
薑蔥魚頭煲 Sautéed sliced fish head with ginger and shallots in casserole	8 8



必食

D

三杯雞 Chicken in ginger & wine sauce	9 8
C 煎蠔餅 Pan-fried oyster pancake	9 8
滑蛋蝦仁 Wok-fried shrimp with eggs	7 8
辣椒炒牛肉 Sautéed sliced beef with chili	8 8
魚香茄子煲 Chili eggplant in casserole	6 8

必食

C



炒粉麵

Fried Noodles

干炒牛河 Stir-fried rice noodles with beef	78
干炒肉絲河 Stir-fried rice noodles with shredded pork	78
牛腩炒河 Fried rice noodles with beef brisket	78
肉絲炒麵 Fried noodles with shredded pork	78
星洲炒米 Fried vermicelli with BBQ pork and shrimp	78
豉油皇炒麵 Wok-fried egg noodles with soya sauce	63

麵

Noodles



雲吞蝦子撈麵 Shrimp roe noodles with wonton	98
鮮蝦雲吞撈麵 Tossed egg noodles with wonton	55
水餃撈麵 Tossed noodles with shrimp & vegetable dumplings	55
柱侯牛腩撈麵 Tossed noodles with beef brisket	55
薑蔥撈麵 Tossed noodles with ginger and scallion	42
蠔油撈麵 Tossed noodles with oyster paste	42
豉油皇撈麵 Fried noodles with black bean paste	42
鮮蝦雲吞麵 Noodle soup with shrimp dumplings	48
上湯水餃麵 Noodle soup with shrimp & vegetables dumplings	48
柱侯牛腩麵 Noodle soup with beef brisket	48
豬手麵 Noodle soup with pork knuckle	48
咖喱牛腩麵 Noodle soup with curry beef brisket	48
冬菇麵 Noodles in soup with japanese mushrooms	48
全蛋淨麵 Plain noodle soup	38

粥

Congee

馳名海奄仔粥	(碗 Bowl)	165
Green crab congee	(半窩 Half pot)	280
	(一窩 One pot)	480
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馳名海蟹粥	(碗 Bowl)	165
Sea crab congee	(半窩 Half pot)	280
	(一窩 One pot)	480
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生滾田雞粥		108
Congee with edible frog		
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蠔仔肉碎粥		98
Congee with oyster and minced pork		
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清遠滑雞粥		88
Congee with chicken		
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生滾魚雲粥		88
Congee with fish head		
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生菜魚球粥		48
Congee with fish balls and lettuce		
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白粥		28
Plain congee		
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白飯		15
Steamed rice		

飲料

Beverages

藍妹 (小/大)		25 / 38
Blue Girl (Small / Large)		
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青島 (小/大)		20 / 28
Tsing Tao (Small / Large)		
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生力啤		30
San Miguel		
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喜力啤		28
Heineken Beer		
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澳門啤		25
Macau Beer		
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健怡可樂		23
Coke Light (Can)		
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可樂		18
Coca Cola (Bottle)		
.....		
雪碧		18
Sprite (Bottle)		
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忌廉梳打		18
Cream Soda (Bottle)		
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加多寶		18
JDB Herbal Drink		
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橘子檸檬汁		16
Kumquat Lemon Juice		
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酸梅湯		16
Iced Plum Juice		
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維他奶		15
Vitasoy		
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紅牛		15
Energy Drink Red Bull		
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屈臣氏蒸餾水		15
Watson's Water		
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陽光檸檬茶		15
Hi-C Lemon Tea		
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陽光柑香茶		15
Hi-C Mandarin Tea		
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陽光菊花茶		15
Hi-C Chrysanthemum Tea		
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中國茶 (普洱、鐵觀音)		8
Chinese Tea		



極品大頭蝦子

嚴選正宗淡水極品大頭蝦子，味道鮮而不腥，配合各式菜餚食用，鮮味無比，讓人齒頰留香，回味無窮。

(大瓶) \$298
(一包 8斤) \$3800

Shrimp Roe

Carefully selected from fresh waters in Asia, Wong Kun shrimp roe's rich smell and a crunchy texture is an ideal complement for a great variety of dishes.

(LARGE JAR) \$298
(4.7 KG PACK) \$3800



泰香辣椒油

嚴選頂級泰國辣椒，配以獨門秘方，調製出香辣兼備而辣味適中的頂級泰式辣椒油，切合大眾口味。

(大瓶) \$148

Thai Style Chili Oil

Made with carefully selected fresh chili peppers from Thailand and using a timeless recipe to produce a piquant and exotic aroma while retaining a moderately spicy taste, Wong Kun's chili oil is the perfect condiment for a variety of dishes.

(LARGE JAR) \$148



竹升生麵

\$18

秉承古方竹升麵技法，鹼水少，配以優質全鴨蛋，打造出銀絲幼麵，口感特別爽脆而彈牙。

Bamboo-pressed Noodles

\$18

Adhering to the traditional bamboo noodle pressing techniques and melded with fresh duck eggs to create a fine and crispy texture, Wong Kun's bamboo pressed noodles are a perfect compliment to a great variety of dishes.

澳門百老匯

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