

# 環球特飲

Beverages



**盆滿杯滿奶茶**  
Milk Tea  
熱 \$25 凍 \$28



**I ♥ 冰桶奶茶**  
Milk Tea in Ice Bucket  
\$35



**金裝柑桔蜜**  
Tangerine with Lemon Honey  
熱 \$30 凍 \$30

# 甜品

DESSERT

**升呢西多士伴雪糕\*** \$56  
French Toast Bites topped with Ice-cream

**心太軟伴雪糕\*** \$56  
Molten Chocolate Cake with Ice cream

**NEW 木糠布丁** \$38  
Serradura



\* 製作需時15分鐘  
Preparation time needed 15 minutes

• 免收加一服務費 • 圖片只供參考，出品請以實物為準  
• No 10% Service Charge • Photos are for reference only



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網址 Website: www.tsuiwah.com

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(852) 2868 3322

Tsui Wah Restaurant 翠華餐廳

澳門百老匯分店  
Broadway Macau Branch

澳門路氹城蓮花海濱大馬路  
「百老匯美食街」E-G009-15

Shop E-G009-15, Broadway Food Street, Avenida  
Marginal Flor de Lótus, Avenida de COTAI.

(853) 8883 1828

澳門銀河™分店  
Galaxy Macau™ Branch

澳門路氹城「澳門銀河」™  
綜合渡假城地下G024

Shop G024, Galaxy Macau™,  
Avenida de Cotai, Cotai City.

(853) 8883 2268

澳門星際分店  
StarWorld Macau Branch

澳門仙德麗街338號  
星際酒店3樓

No. 338, Rua Cidade de Sintra,  
Macau, StarWorld Hotel 3rd Floor.

(853) 8290 8686



**翠華餐廳**  
Tsui Wah Restaurant



**NEW 極致豬軟骨炒蛋飯**  
Steamed Rice with Pork Cartilage on  
Scrambled Egg and Black Truffle Paste  
\$98

# 歐陸風情

Continental Delights

## 鐵板餐系列

Sizzling Plate Set

鐵板西冷牛扒餐 (配蒜蓉汁) \$152  
Beef Chunk Steak (Teriyaki Sauce)

**NEW** 慢煮牛腩配薯蓉 \$86  
Slow Cook Ox Tongue served with Mash Potato

鐵板里昂洋蔥豬扒餐 \$126  
Grilled Pork Chop in Lion Style



鐵板牛肩扒餐 (配照燒汁) \$160  
Beef Chunk Steak (Teriyaki Sauce)

所有精選鐵板餐配 All Sizzling Plate Sets Served with

羅宋湯或忌廉湯 招牌牛油豬仔  
Borsch or Cream Soup of the Day Buttered Crispy Bun

咖啡或香滑奶茶 (凍飲加\$3)  
Coffee or Milk Tea (Additional \$3 for Iced Drink)



**NEW** 鐵板美式雜扒餐 (配紅酒燒汁) \$140  
Mixed Grill (Red Wine Gravy)

鐵板烤雞扒配帆立貝 \$128  
Grilled Chicken Fillet and Scallop

**NEW** 鐵板鮎魚柳餐 (配燒汁) \$118  
Pan Fried Channel Catfish

鮮茄茸肉醬焗扁意粉 \$86  
Linguine Bolognese

西西里式大蝦意粉 \$118  
Spaghetti with Prawns and Tomato Sicilian Style

黑松露帶子扁意粉 \$112  
Linguine with Scallop and Black Truffle Paste

葡式焗海蝦球飯 \$116  
Baked Prawns Rice in Portugese Style

寶雲蘇烤羊扒 \$198  
(晚上18:00pm 後供應, 制作需時 20分鐘)  
Lamb Provencal (Available daily after 18:00pm. Preparation time needed 20 mins)

鮮茄焗豬扒飯 \$90  
Baked Pork Chop Rice with Tomato Puree



# 湯·小食

Soup and Appetizer

羅宋湯 \$38  
配招牌鮮牛油豬仔  
Borsch with Crispy Bun

粟米野菌忌廉湯 \$38  
配招牌鮮牛油豬仔  
Cream of Mushroom Soup with Crispy Bun

中式例湯 \$32  
Chinese Soup of the day

**NEW** 川味麻香雞 \$92  
Sichuan Style Chicken



當紅鮮蝦抄手 \$70  
Spicy Shrimp Dumplings



皇牌 \$78  
皇牌瑞士雞翼  
Chicken Wings with Supreme Sauce

# 蔬菜

健營素食

Vegetables and Healthy Choices

蒜茸/薑汁炒時蔬 \$60  
(芥蘭苗/菜心/西蘭花/唐生菜)  
Sautéed Vegetables with Garlic or Ginger Extract

時令油菜 \$35  
(芥蘭/菜心/唐生菜)  
\*可配蠔油或膾汁/腐乳  
Boiled Vegetables (Kale/Choi Sum/Chinese Lettuce) served with Oyster Sauce, Beef Brisket Sauce or Preserved Beancurd

凱撒沙律 配煙肉 (豬肉) \$76  
Caesar Salad

**NEW** 意大利節日紅茄粒粒粉 \$90  
Braised Orzo Pasta with Tomato and Beans



**NEW** 金粒雜菌粒粒粉 \$77  
Orzo Pasta with Sweet Corn and Assorted Mushroom



欖油田園炒雜菜 \$73  
Sautéed Mixed Vegetables in Olive Oil

翠華推介 Recommendation

**NEW** 新產品

豬肉 Pork 牛肉 Beef 雞肉 Chicken 海鮮 Seafood 素菜 veggie 小辣 Mild Spicy 中辣 Medium Spicy 大辣 Very Spicy

# 翠華味道

## Taste of Tsui Wah



神之叉燒飯 \$88  
Steamed Rice with Barbeque Pork and Scrambled Egg

富貴蝦球豬軟骨炒飯 \$98  
Fried Rice with Pork Cartilage and Prawns

鮮茄炒蛋牛肉飯 \$98  
Beef, Tomato and Scrambled Egg with Steamed Rice

香港炒飯 \$88  
Fried Rice "Hong Kong Style"



有贏玉蘭雞粒燴飯  
Braised Rice with Diced Chicken and Kale

\$92



NEW 瑤柱鮑汁雞絲炆伊麵  
Braised E-Fu Noodle with Conpoy, Chicken and Albalone Sauce

\$96



大勝三方海南雞  
Hainanese Chicken



定食 Set Menu	例牌 Regular	1/2隻 Half	1隻 Whole
\$90	\$98	\$132	\$256

頭抽豉油雞  
Soya Chicken

定食 Set Menu	例牌 Regular	1/2隻 Half	1隻 Whole
\$90	\$98	\$132	\$256

秘製乾炒牛肉河 \$96  
Fried Flat Rice Noodle with Beef and Soya Sauce

菜遠深海魚柳飯 \$102  
Steamed Rice with Fish Fillet and Vegetables

NEW 沙嗲肥牛炒河 \$88  
Fried Flat Rice Noodle with Sliced Beef in Satay Sauce



哈哈笑雙面黃 \$116  
Sweet and Sour Prawns with Crispy Noodles on Sizzling Plate



長做長有肉絲炒麵 \$88  
Shredded Pork and Mushroom with Crispy Noodles

South East Asia Dishes  
**東南亞風味**

**香濃**  
Tasty



**贏晒咖喱牛腩 配飯** \$83  
Beef Brisket Curry with Steamed Rice

**贏晒咖喱牛脷 配飯** \$80  
OX Tongue Curry with Steamed Rice



**贏晒咖喱豬扒 配飯** \$80  
Pork Chop Curry with Steamed Rice

**贏晒咖喱雞 配飯** \$75  
Chicken Curry with Steamed Rice

**香辣馬拉炒米粉** \$92  
Spicy Rice Noodles in Malaysian Style

**印尼炒飯** \$98  
Nasi Goreng (Mild Spicy)



**三文治**

Sandwich



**必勝公司三文治伴薯條** \$68  
Club Sandwich with French Fries



**甜蜜特脆奶油豬** \$22  
Crispy Bun with Condensed Milk

**煙肉番茄生菜三文治** \$35  
BLT Sandwich

**黃金炒蛋餐肉三文治** \$38  
Luncheon Meat and Scrambled Egg Sandwich

**長勝熱狗** \$48  
Jumbo Hot Dog

**必勝重量級豬扒包** \$68  
Jumbo Pork Chop Bun

**至潮** **麵粉湯**  
Noodles in Fish Soup

	麵食 With Noodles	輕食(淨餸) Light Refreshments Only		麵食 With Noodles	輕食(淨餸) Light Refreshments Only
財源滾滾魚蛋粉 Flat Rice Noodle with Fish Ball in Soup	\$52	\$60	至"潮"墨魚丸米線 Rice Vermicelli with Squid Ball in Soup	\$48	\$56
沙嗲牛腩麵 Noodle with Satay Beef Brisket in Soup	\$54	\$92	冬蔭功豬軟骨片頭米線 Rice Vermicelli with Pork Cartilage and Fish Cake in Tom Yum Gong Soup	\$70	-
富貴豬軟骨米線 Rice Vermicelli with Pork Cartilage in Soup	\$52	\$88	冬蔭功海蝦球米線 Rice Vermicelli King Prawns with Tom Yum Soup	\$66	-
紫菜魚春卷米線 Rice Vermicelli with Fish Spring Roll and Seaweed in Soup	\$48	\$56	金柱炸醬撈麵 Tossed Noodle with Conpoy and Shredded Pork	\$56	-
順德魚腐米線 Rice Vermicelli with Fish Paste in Soup	\$48	\$56	<b>NEW</b> 醬焗豬手撈麵 Braised Pork Knuckle with Tossed Noodle	\$68	\$88
蝦籽珍珠雲吞麵 Noodle with Wonton Flavored with Dried Shrimp Roe in Soup	\$48	\$56			



**火辣辣**  
Spicy  
**麻辣嫩雞米線**  
Rice Vermicelli with Spicy Chicken in Soup  
\$48



**自製魚四寶米線**  
Rice Vermicelli with Fish Combination in Soup  
麵食 \$52 輕食(淨餸) \$65  
With Noodles Light Refreshments Only



**必食**  
Must Try  
**富貴豬軟骨撈即食麵** \$75  
Pork Cartilage with Tossed Instant Noodle