



ROUND-THE-CLOCK
COFFEE SHOP
日夜咖啡室

Appetizers

頭盤



Mango, Cucumber and Crab Stick Salad
with Crab Roe in "Japanese Style"

日式芒果蟹柳沙律伴蟹子



Fish 'N Chips
酥炸魚柳配薯條

Smoked Salmon with Apple Salad \$120

煙三文魚配蘋果沙律

Deep-fried Bacalhau Ball in "Macanese Style" \$90

炸馬介休球

Your Choice of Satay: \$80

- Chicken / Beef / Pork

串燒沙爹:

- 雞肉 / 牛肉 / 豬肉

Mango, Cucumber and Crab Stick Salad \$90

with Crab Roe in "Japanese Style"

日式芒果蟹柳沙律伴蟹子

Fish'N Chips \$80

酥炸魚柳配薯條

Salad

沙律



Thai Style Green Mango Salad with Sliced Charcoal Grilled Pork Neck
泰式青芒果沙律伴炭燒豬頸肉



Chef Salad with Ham, Chicken,
Roasted Beef and Cheese
廚師沙律

- | | |
|---|-------|
| Chef Salad with Ham, Chicken,
Roasted Beef and Cheese
廚師沙律 | \$110 |
| Caesar Salad
凱撒沙律 | \$105 |
| - Addition Grilled Chicken with Herbs +\$50
香草烤雞 | |
| Thai Style Green Mango Salad with
Sliced Charcoal Grilled Pork Neck
泰式青芒果沙律伴炭燒豬頸肉 | \$105 |
| Warmed Spinach Salad with Italian Dressing,
Crispy Bacon Bits, Sun-dried Tomatoes and
Chopped Hard Boiled Eggs
暖菠菜煙肉沙律配意大利油醋醬汁 | \$85 |

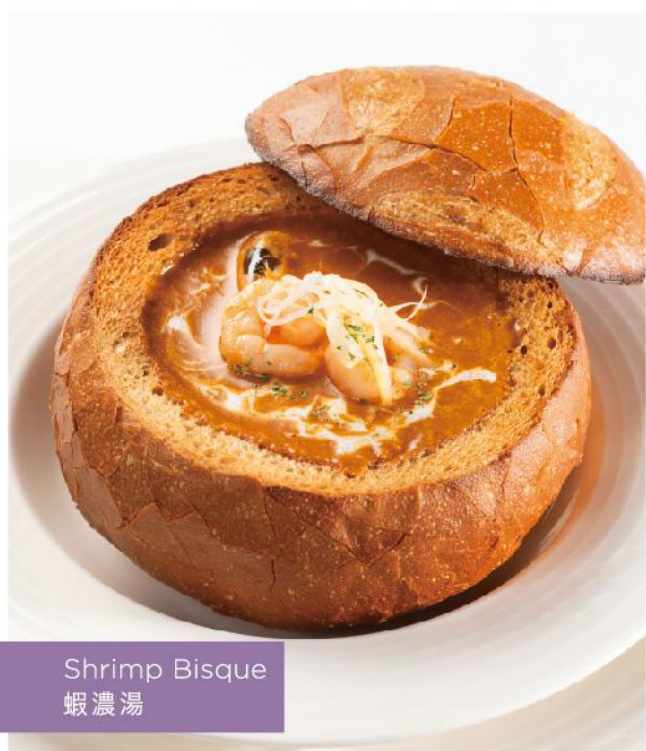
Soup

湯類



Caldo Verde 葡國青菜湯

Caldo Verde 葡國青菜湯	\$55
Portuguese Seafood Soup 葡式海鮮湯	\$55
Shrimp Bisque 蝦濃湯	\$62
Chinese Soup of The Day 是日中式老火湯	\$50



Shrimp Bisque
蝦濃湯

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 / Penne 焗肉醬意大利粉	\$100

Sandwich & Burger

三文治及漢堡包



Grand Lisboa Club Sandwich 新葡京公司三文治



Prime Beef Hamburger
牛扒漢堡包

Grand Lisboa Club Sandwich \$140

新葡京公司治

Avocado and Crabmeat on Rye Bread \$140

牛油果蟹肉沙律配
黑麥麵包

Grilled Ham and Cheese Sandwich \$95

扒火腿芝士三文治

Prime Beef Hamburger \$105

牛扒漢堡包

Jumbo Hot Dog \$70

珍寶熱狗

Create Your Own Sandwich \$105

自選特色三文治

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

- 餡料 (可選3款):
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



Jumbo Hot Dog
珍寶熱狗

Special Recommendation

特別推介



Pan-fried Sole Meuniere with Lemon Butter Sauce 香煎龍脷魚配檸檬牛油汁



Grilled Spring Chicken with
Vegetable and Gravy
法國春雞配時蔬及香濃燒汁

Roasted Crispy Salmon with Basil Salad \$175

燒脆皮三文魚伴紫蘇香草沙律

Pan-fried Sole Meuniere with Lemon Butter Sauce \$145

香煎龍脷魚配檸檬牛油汁

Grilled Spring Chicken with Vegetable and Gravy \$170

法國春雞配時蔬及香濃燒汁

Grilled Pork Chop with Onion Sauce \$140

豬扒配洋蔥汁

Grilled Lamb Chop with Roasted Garlic and Rosemary Sauce \$300

羊扒配香草蒜茸汁

Grilled Sirloin of Beef \$300

扒西冷

- Served with Black Pepper Sauce /
Mushroom Sauce /
Roasted Garlic Gravy

配黑椒汁 / 蘑菇汁 / 蒜味燒汁

Grilled Sirloin Steak with Arugula and Parmesan on Hot Sizzling Plate \$300

燒鐵板西冷牛扒配芝士及芝麻菜



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

Portuguese & Macanese

葡國及澳門特色



Macanese Fried Rice served in a Pineapple 澳門特色菠蘿炒飯



Baked Pork Chop with Fried Rice in "Grand Lisboa Style"
新葡京焗豬扒飯



Grilled King Prawns "Macanese Style"
澳門特色扒大蝦



Fillet of Seabass Baked with Olive and Tomato sauce in "Portuguese Style"
葡式焗鱸魚

Grilled King Prawns in "Macanese Style" \$210

澳門特色扒大蝦

Fillet of Seabass Baked with Olive and Tomato Sauce in "Portuguese Style" \$150

葡式焗鱸魚

Baked Pork Chop with Fried Rice in "Grand Lisboa Style" \$130

新葡京焗豬扒飯

Braised Minced Beef Rice with Shrimp Paste and Basil Sauce \$110

蝦醬紫蘇香草免治牛肉飯

Macanese Pineapple Fried Rice \$130

澳門特色菠蘿炒飯

Singapore Fried Rice Vermicelli in "Macanese Style" \$100

澳門式星洲炒米

Chinese Delicacy

中國特色



Poached Chicken with Peanut and Spicy Chilli Sauce, served with Dan Dan Noodle
川味口水雞配雞湯擔擔麵（或可配白飯）

Braised Garoupa Fillet with Fresh Bean Curd Sheet and Roasted Pork Belly 紅燒鮮竹火腩豆腐石班魚柳煲	\$185
Poached Chicken with Peanut and Spicy Chilli Sauce, served with Dan Dan Noodle (or Steamed Rice) 川味口水雞配雞湯擔擔麵（或可配白飯）	\$110
Braised Bean Curd and Minced Pork with Chilli Sauce “Sichuan Style” 四川麻婆豆腐	\$80
Steamed Conpoy with Chinese Herbs, Shredded Pork Meat and Baby Chinese Cabbage in Lotus Leaf 荷葉蒸蟲草花伴瑤柱肉絲娃娃菜	\$90
Seasonal Vegetables with Oyster Sauce 蠔油時菜	\$45
Pan-fried Steamed Rice Flour Roll in Homemade X.O. Chilli Sauce 秘製X.O.醬煎腸粉	\$52

Asian Special

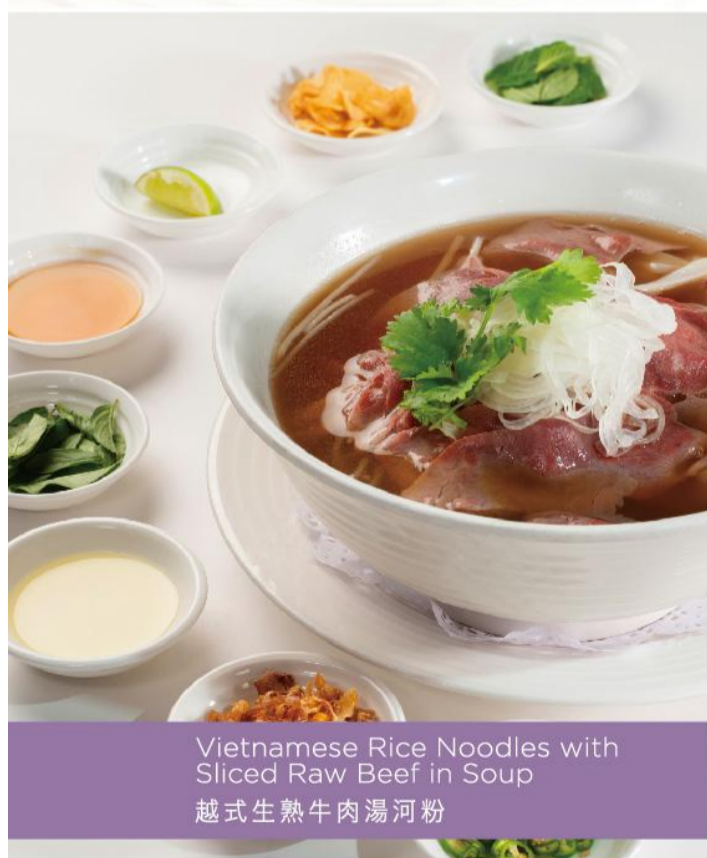
亞洲特式



Hainan Chicken Rice
海南雞飯



Fried Rice with Forest Mushroom in XO Sauce accompanied with Thai Style BBQ Pork Neck Meat
XO醬鮮菌炒飯配泰式燒豬頸肉



Vietnamese Rice Noodles with Sliced Raw Beef in Soup
越式生熟牛肉湯河粉

Hainan Chicken Rice \$145
海南雞飯

Baked Seafood Curry with Steamed Rice in "Thai Style" \$140
泰式椰香焗海鮮咖哩飯

Chicken Tikka Masala with Basmati Rice \$110
印度咖哩雞肉配香飯

Spice Stired-Fired Kale with Diced Salted Fish in "Thai Style" \$75
泰式香辣咸魚炒芥蘭

Vietnamese Rice Noodles with Sliced Raw Beef in Soup \$120
越式生熟牛肉湯河粉

Fried Rice with Forest Mushroom in X.O. Sauce accompanied with "Thai Style" BBQ Pork Neck Meat \$115
X.O.醬鮮菌炒飯配泰式燒豬頸肉

Rice Vermicelli in Hot and Sour Soup with Shredded Chicken and Pork Roll in "Thai Style" \$95
泰式酸辣扎肉雞絲湯米粉

Thai Green Curry Chicken Served with Steamed Rice \$95
泰式青咖哩雞配白飯

Rice & Noodles

飯麵



Fried Noodles with Chicken and Bell Pepper in
Black Bean Sauce on Hot Sizzling Plate

鐵板豉椒雞球炒麵



Stir-fried "Chan Chuan" Rice Noodles with Seafood in X.O. Chilli Sauce

X.O. 醬海鮮炒陳村粉

Stir-fried "Chan Chuan" Rice Noodles with Seafood in X.O. Chilli Sauce \$170

X.O. 醬海鮮炒陳村粉

Fried Rice with Preserved Vegetables in "Cantonese Style" \$100

梅菜皇廣東式炒飯

Fried Noodles with Chicken and Bell Pepper in Black Bean Sauce on Hot Sizzling Plate \$95

鐵板豉椒雞球炒麵

Fried Rice Vermicelli with Diced Chicken and Salted Fish \$90

鹹魚雞粒炒米粉

Braised E-Fu Noodles with Assorted Mushrooms \$85

乾燒伊麵

Rice & Noodles

飯麵



Stir-fried Mung Bean Noodles with Barbecued Pork and Shrimp Paste in Casserole
砂鍋馬拉盞叉燒炒瀨粉

Stir-fried Mung Bean Noodles with Barbecued Pork and Shrimp Paste in Casserole \$95
砂鍋馬拉盞叉燒炒瀨粉

Stir-fried Ho Fan, Noodles, "Udon", Rice Vermicelli or Rice with Your Choice of Beef, Pork, Shredded Chicken or Vegetables \$85
各色牛肉、肉絲、雞絲或雜菜 配 炒河粉、麵、烏冬、米粉或飯

Noodles in Soup with Your Choice of Accompaniment
各式湯麵

With One Choice of Ingredient \$75
選擇任何一款配料

With Two Choice of Ingredients \$85
選擇任何二款配料

- Wontons / Shrimp / Sliced Beef / Shredded Pork / Shredded Chicken / Fish Balls / Beef Balls / Cuttlefish Ball / Sliced Deep-fried Fish Rolls / Sliced Pork Rolls
- 配雲吞 / 鮮蝦 / 牛肉 / 肉絲 / 雞絲 / 魚蛋 / 牛丸 / 墨魚丸 / 炸魚片 / 越南扎肉

Chinese Barbecue

中式燒烤



Chinese Barbecued Items
燒味雙拼



Shredded Chicken with Bean Sheet Pasta
Tossed with Sichuan Sesame Sauce

麻香粉皮手撕雞

Roasted Pork Belly 金牌脆皮火腩	\$110
Honey Glazed Barbecued Pork 玫瑰蜜汁叉燒	\$95
Poached Chicken Marinated in Homemade Soya Sauce 醬油皇豉油雞	\$90
Shredded Chicken with Bean Sheet Pasta Tossed with Sichuan Sesame Sauce 麻香粉皮手撕雞	\$85
Your Choice of Any Two of the above 自選上列燒味雙拼	\$155

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

以上品種均可配搭湯生麵 / 米粉 / 瀨粉 / 河粉或絲苗白飯

Dessert

甜品



Banana Split
日夜香蕉船



Chocolate Mousse With Caramel
Vanilla Crumble
朱古力摩絲伴焦糖雲呢噏碎

Choice of Cakes and Pastries 各式自製蛋糕，法式雜餅	\$45-60
Seasonal Fruit Platter 鮮果拼盤	\$65
Choice of “Haagen-Dazs” Ice-Cream 各式「哈根達斯」雪糕	\$50
Banana Split - Strawberry, Vanilla and Chocolate Ice-Cream Garnished with Banana Halves, Chocolate Sauce and Whipped Cream 日夜香蕉船 - 草莓,雲呢拿及朱古力雪糕伴鮮香蕉,朱古力汁及鮮忌廉	\$98
Chocolate Mousse With Caramel Vanilla Crumble 朱古力摩絲伴焦糖雲呢噏碎	\$45
Tiramisu 意大利芝士甜餅	\$50
Double-boiled Milk with Bird’s Nest 燕窩燉奶	\$45
Double-boiled Egg 燉蛋	\$30
Double-boiled Milk in Ginger Juice 薑汁燉奶	\$30

