CANTONESE CUISINE

CANTONESE CUISINE EMPHASIZES ON THE FLAVOR OF NATURAL INGREDIENTS. IT TAKES EXPERTISE TO PRESERVE THE FRESHNESS AND ORIGINAL ESSENCE OF FOOD. FRESH, SUBTLE AND DELICATE FLAVORS THAT LET PREMIUM INGREDIENTS SPEAK FOR THEMSELVES ARE THE FOUNDATIONS OF CHUN. WHETHER YOU'RE A DEDICATED GOURMET, OR SOMEONE WHO JUST SEeks OUT THE BEST, CHUN WILL IMPRESS YOU WITH ITS AUTHENTIC AND CREATIVE CANTONESE CUISINE.
Chen Nan Chinese Restaurant

Chef Recommendation Set Menu

Appetizer Combination
- Barbecued chicken liver and pork skewers
- Marinated cherry tomato with sake
- Crispy-fried frog leg with spicy salt
- NV Closerie des Lys | Languedoc-Roussillon | Mauzac France

Green Tea | Spring of Jiangnan

Stewed maw soup with pearl clam and orchid
No Wine No Tea

Steamed green lobster with egg white
2015 Domaine Gobelsburg | Kampfb | Grüner Veltliner Austria

White Tea | Jasmine Pearl

Smoked chicken with Longjing tea leaves
2014 Nicolas Potel | Domaine de Bellene | Les Charmes Dessus | Cote de Beaune | Chardonnay France

White Tea | White Peony

Simmered seasonal vegetable with tomato
2016 Müller-Catoir | Mußbach Kabinett | Pfalz | Riesling Germany

Oolong Tea | Wuyi Cassia

Wok-fried diced Wagyu beef and garlic with gravy sauce
2015 Château Mont-Redon | Lirac | Rhône | Grenache France

Oolong Tea | Dahongpao Treasures

Stewed e-fu noodle with chive and shrimp roe
2016 Ata Rangi | Martinborough | Crimson | Pinot Noir New Zealand

Black Tea | Reserve Extra Aged Puer

Crispy-fried sesame ball stuffed with lotus root paste
Coconut and red bean pudding
2015 Domaine Huet | Le Haut Lieu Moelleux | Loire Valley | Chenin Blanc France

Each 1280每人
Tea 1500每人配搭茶
Wine 1680每人配搭酒

Vegetarian Vegetarian  Spicy Spicy

Please let us know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in HKD and subject to 10% service charge.
SPECIAL DIM SUM SET
點心精選套餐

淳鮮蝦餃皇
Steamed shrimp dumpling

蟲草花雞絲蒸粉卷
Steamed rice flour rolled with shredded chicken and cordyceps flower

鴨肝豚肉芝心春卷
Crispy-fried spring roll with foie gras, pork and cheese

松茸鮮蝦滑燒賣
Steamed pork dumpling with shrimp and Matsutake mushroom

姬松茸咖喱素粉粿
Steamed vegetable dumpling with blaze mushroom, yellow fungus, baby corn and assorted mushroom

海皇芥末紫菜角
Crispy-fried dumpling filled with scallop and shrimp with wasabi cream paste

蠔味乾芋絲餅
Pan-fried taro cake with dried shrimp and preserved meat

蜜汁叉燒包
Steamed barbecued pork bun

蓮果肉桂叉燒酥
Baked barbecued pork pastry with apple and cinnamon

羊肚菌牛肉球
Steamed beef ball with morel mushroom

牛肝菌金瓜上素腸粉
Porcini, pumpkin, bamboo pith and honey bean

紅米海皇脆網腸粉
Crispy-fried crispy roll with shrimp and scallop

紫薯蟹肉水晶糕
Steamed crab meat dumpling with purple sweet potato

松露豚肉咸水角
Crispy-fried glutinous rice dumpling stuffed with pork and black truffle

香酥荔茸鳳尾蝦
Crispy-fried mashed taro dumpling stuffed with shrimp and pork

SET LUNCH
午市套餐

江南小品
Appetizer combination
蜜汁西班牙黑豚肉叉烧，海皇涼拌老雞絲
Barbecued Iberico pork with honey, chilled jelly fish with shredded chicken

精美點心
Dim Sum combination
淳鮮蝦餃皇，紫薯蟹肉水晶糕，鴨肝豚肉芝心春卷
Steamed shrimp dumpling
Steamed crab meat dumpling with purple sweet potato
Crispy-fried spring roll with foie gras, pork and cheese

配飯或麵
Rice or Noodle selection
脆皮海參北菇，炒野米絲苗，鮮芽苗
Pan-fried sea cucumber with mushroom served with fried rice or spinach noodle

淳精緻甜美點
Chún dessert paradise

中國茶
Chinese Tea

星期一至五上午十一時至兩時四十五分供應，
公眾假期除外
Available from 11:00am to 14:45pm on Monday to Friday, except Public Holiday

每位 288 Per person

*The prices are in MOP and subject to 10% service charge. Please let us know if you have any special dietary requirements, food allergies or food intolerances.
燕麥香菇素菜包
Steamed oats buns with cabbage, porcini, fungus and black mushroom
紫薯蟹肉水晶粿
Steamed crab meat dumpling with purple sweet potato
42

淳鲜虾饺皇
Steamed shrimp dumpling
48

花膠豬臛焼賣
Pork liver dumpling with fish maw
52

蜜汁叉烧包
Steamed barbecued pork bun
42
金玉參花菇滑雞丁餃
Steamed Australian sea cucumber with chicken and black mushroom
48

天子蘭竹笙灌湯餃
Seafood dumpling with emperor blue turquoise and bamboo pith in superior broth
78 位 Per person

南翔小籠包
Steamed Nanxiang pork dumpling
48

松茸鮮蝦滑燒賣
Steamed pork dumpling with shrimp and Matsutake mushroom
52
姫松茸愉耳素粉粿
Steamed vegetable dumpling with blaze mushroom, yellow fungus, baby corn and assorted mushroom
42

蟲草花雞絲蒸粉卷
Steamed rice flour rolled with shredded chicken and cordyceps flower
48

龍蝦黃耳石榴球
Steamed lobster dumpling with yellow fungus, carrot and honey bean
88 Per person

羊肚菌牛肉球
Steamed beef ball with morel mushroom
42
FRIED AND BAKED DIM SUM

Baked puff pastry filled with whole baby abalone and diced chicken

120 円 Two pieces
臘味蝦乾芋絲餅
Pan-fried taro cake with dried shrimp and preserved meat
42

海皇芥末紫菜角
Crispy-fried dumpling filled with scallop and shrimp with wasabi cream paste
48

松露豚肉咸水角
Crispy-fried glutinous rice dumpling stuffed with pork and black truffle
42

雪山黑豚餐包
Baked barbecued Iberico pork bun
42

Chef Recommendation

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蘋果肉桂叉燒酥
Baked barbecued pork pastry with apple and cinnamon
42

鵝肝膾肉芝心春卷
Crispy-fried spring roll with foie gras, pork and cheese
48

燒汁和牛酥
Baked wagyu beef pastry with gravy sauce
48

香酥荔茸鳳尾蝦
Crispy-fried mashed taro dumpling stuffed with shrimp and pork
48
香滑腸粉
STEAMED RICE FLOUR ROLL

紅米海皇脆網腸粉
Crispy-fried crispy roll with shrimp and scallop
58

梅菜皇黑豚肉腸粉
Iberico barbecued pork and preserved vegetable
58

牛肝菌金瓜上素腸粉
Porcini, pumpkin, bamboo pith and honey bean
48

韭黃筍絲燒鵝腸粉
Chive, roasted goose and bamboo shoot
68
CHEF'S RECOMMENDATION

香煎鹿兒島極品和牛
Pan-fried Kagoshima beef

480 位 Per person
百花釀脆皮乳豬件
Barbecued suckling pig stuffed with shrimp mousse
88位 Per person

脆皮龍井茶燻雞
Tea smoked crispy chicken
210 半隻 Half
420 全隻 Whole

香煎南極銀雪魚
Pan-fried cod fish
388 位 Per person
Crispy-fried pork肚 with black vinegar

Braised pork belly

Braised Thailand asparagus with crab meat bamboo pith and spinach

288 餐

288 餐
Braised Wagyu beef rib with assorted onion

220位 Per person
APPETIZER

黑松露青瓜
Chilled marinated cucumber with black truffle sauce
懷舊經典五香鴨舌
Marinated duck tongue with home-made sauce
118

南華寺陳菇素鴨
Crispy-fried bean curd sheet with mushroom and carrot
100

七味鹽香田雞腿
Crispy-fried frog leg with spicy salt
150
堅果沙拉釀小番茄
Chilled cherry tomato filled with nut and mayonnaise sauce
80

金磚豆腐
Crispy-fried bean curd with spiced salt
80
香醋海蜇花
Marinated jelly fish with black vinegar
150

陈醋捞汁活海参
Marinated sea cucumber tossed with age vinegar
300

五年花雕豬腳仔
Marinated piglet knuckle with Chinese yellow wine
120
CHINESE BARBECUE

粤式片皮米鴨
Roasted duckling served with steamed pancake and traditional condiment, Guangdong style

680 隻(兩食) Whole (2 ways)
明爐掛燒黑鬃鵝
Hook-roasted goose
198 隻 Standard  400 半隻 Half  780 隻 Whole

脆皮玻璃乳鴿
Crispy-fried pigeon
138 每隻 Per person

冰燒三層肉
Crispy-roasted pork belly
155
蜜汁西班牙黑豚肉叉烧
Barbecued Iberico pork with honey
290

酱烧脆皮乳猪件
Roasted suckling pig
195

厨师精选拼盘
Chef recommended barbecued selection
288 两款 2 varieties
388 三款 3 varieties
Marinated chicken with ginger sauce

200 半隻 Half 400 全隻 Whole
BIRD’S NEST
燕窝

蟹皇乾捞官燕盏 C
Braised imperial bird’s nest with crab roe

988 位 Per person

Chef Recommendation

素食 Vegetarian
辛辣 Spicy

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All prices are in HK$ and subject to 10% service charge.
海鮮燕窩炒芙蓉
Stir-fried bird's nest with assorted seafood and egg white
680

羊肚菌金腿燉官燕
Double boiled bird's nest with Yunnan ham and morel mushroom
488 位 Per person
ABALONE AND DRIED SEAFOOD

原汁大網鮑十頭
Braised dried Amidori abalone in abalone sauce (10-head)
時價 每隻 Per piece

原汁吉品鮑十五頭
Braised dried Yoshihama abalone in abalone sauce (15-head)
時價 每隻 Per piece

翡翠禾麻鮑二十頭
Braised dried Oma abalone in abalone sauce (20-head)
時價 每隻 Per piece
金湯玉環血燕
Braised winter melon stuffed with bird's nest in chicken broth
358位 Per person

燕液蟹肉冬茸羹
Double-boiled bird's nest with winter melon and crab meat
488位 Per person

雞茸燜官燕盅
Braised imperial bird's nest with minced chicken and egg white
680位 Per person
Braised superior fish maw in abalone sauce

2588 位 Per person

Chef Recommendation

素食 Vegetarian
辛辣 Spicy

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All prices are in MOP and subject to 10% service charge.
原隻3頭南非鮑伴鵝掌
Braised South Africa whole abalone (3-head) with goose web
588 位 Per person

黃燜花膠雞煲
Braised fish maw and chicken in clay pot
628

蔥燒扣關東遼參
Braised Hokkaido sea cucumber with scallion
428 位 Per person
如意吉祥爆鮮澳州鮑片
Wok-fried sliced Australian abalone with asparagus, lily bulb and mushroom
420 原 Standard

有機小米伴大連鮑魚
Braised fresh abalone with millet in pumpkin puree
288 位 Per person
Sautéed fresh fish maw with conpoy, bean sprout and egg

488
DOUBLE-BOILED SOUP AND BROTH

滋補花膠燉響螺
Double-boiled fish maw and sea whelk
398 位 Per person

Chef Recommendation
Vegetarian
Spicy

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All prices are in MOP and subject to 10% service charge.
鮮松茸瑤柱菊花白玉燉凍白
Double-boiled Matsutake mushroom soup with conpoy and baby cabbage
328 位 Per person

石斛天麻花旗參燉鴨
Double-boiled French quail with American ginseng and fresh shihu
328 位 Per person

鮑魚無花果燉竹絲雞
Double-boiled silkie chicken soup with abalone and fig
368 位 Per person
Double-Boiled Soup and Broth

**Stewed Fish Maw Soup**
Chicken broth with fish maw and shredded chicken

228 位 Per person

**Spinach Broth with Crab Meat and Bamboo Pith**

128 位 Per person

**Minced Wagyu Beef Soup with Bean Curd**

118 位 Per person

Chef Recommendation  Vegetarian  Spicy
每日精品老火靚湯
Soup of the day
72位 Per person

 DOUBLE-BOILED SOUP AND BROTH
LIVE SEAFOOD

龍蝦

Live lobster

自選烹調方法（上湯焗 / 薑葱焗 / 蒜蓉蒸 / 牛油焗 / 伊麵底 / 蛋白蒸）

With your choice of the following preparation methods: baked in supreme bouillon / baked with ginger and spring onion / steamed with crushed garlic / baked with butter cream sauce / served with e-fu noodle / steamed on egg white

時價 Market price

Chef Recommendation

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生猛海鲜：红斑、龙俐、老鼠斑、东星斑、黄皮老虎斑、花尾龙趸、红瓜子斑
Live fish: pink garoupa, Macau sole, Pacific garoupa, spotted garoupa, tiger garoupa, giant garoupa, red garoupa.

自选烹调方法（清蒸/古法炆/香煎/砂锅焗）
With your choice of the following preparation methods: steamed / braised / pan-fried / baked in casserole.

肉蟹
Live green crab

自选烹调方法（花雕蒸/椒盐焗/薰葱焗/蒜茸蒸/粉丝炆/牛油焗）
With your choice of the following preparation methods: steamed in Chinese yellow rice wine / baked with spicy salt / baked with ginger and spring onion / steamed with crushed garlic / braised with rice vermicelli / baked with butter cream sauce.

生海虾
Live prawn

自选烹调方法（蒜茸蒸/椒盐焗/陈皮头菜上汤浸）
With your choice of the following preparation methods: steamed with crushed garlic / baked with spicy salt / poached in supreme bouillon with tangerine peel and preserved vegetable.
香酥白菌焗釀蟹蓋
Baked crab shell stuffed with crab meat and white mushroom

188 位 Per person
果醋咕噜蝦球
Sweet and sour prawn with pineapple and fruit vinegar
288

砂窯豆醬啫啫龍鱒斑煲
Baked giant garoupa fillet with yellow bean sauce in casserole
450
Egg White Steamed Codfish Fillet with Chinese Yellow Wine

Steamed cod fish fillet with egg white and Chinese yellow wine

$330 Per person

Crispy Fried American Jumbo Oyster

Crispy-fried American jumbo oyster

$138 Per person
Sautéed Boston lobster with assorted onion (approx. 700g)

628 約重 700g
醬皇帶子炒蝦球
Sautéd scallop, prawn and cauliflower with black bean chili sauce
388

松露菌蔥爆鮮澳州鮑魚
Wok-fried Australian abalone with truffle and shallot
438

榆耳百合炒海斑球
Sautéed grouper fillet with lily bulb and elm fungus
388
避風塘炒鮮肉蟹
Wok-fried green crab with chili, black bean and garlic (approx. 700g)
588 約重 700g
MEAT

黑椒葱爆極品和牛粒
Wok-fried Wagyu beef with spring onion and black pepper

538
紅燒蘿蔔炆牛腩
Braised beef brisket with turnip
288

脆皮燒安格斯牛肩肉
Crispy-fried Angus beef shoulder chop
338

金錢馬友鹹魚煎肉餅
Pan-fried pork patty with salty fish
198
肉類

時果咕嚕黑豚肉
Sweet and sour pork with seasonal fruit
168

杭椒辣鮮露爆炒五花肉
Wok-fried pork belly with Hangzhou pepper
168

梅乾菜拌紅燒肉
Braised pork belly with preserved vegetable
188

濃雞湯鹹肉手撕老豆腐煲
Braised salty pork knuckle and bean curd with chicken broth in casserole
180

孜然薑蔥尖椒爆羊肉
Wok-fried lamb with cumin, ginger, spring onion and pepper
218
Crispy-fried pork spare rib with honey, pepper and preserved Chinese black olive

198
脆皮糯米炸雞 (24小時前預訂)
Crispy-fried chicken stuffed with glutinous rice
(24 hours advance order required)

550
椰香栗子燴雞
Braised chicken fillet with chestnut served in whole coconut
238

金抽脆皮吊燒雞
Hook-fried chicken with supreme soya sauce
200 半隻 Half
400 全隻 Whole

生菜片鬆子炒乳鴿鬆
Sautéed minced pigeon with pine nut in lettuce
328

黑白芝麻西檸煎軟雞
Pan-fried chicken fillet with lemon sauce and topped with black and white sesame
239
Simmered baby spinach with white Maitake mushroom and quinoa in pumpkin soup

238
鲜茄泡田園青蔬
Simmered seasonal vegetable with tomato
198

手撕杏鲍菇
Crispy-fried shredded king oyster mushroom
188
濃雞湯海味雜菜煲
Poached mixed vegetable with cuttlefish, conpoy, mushroom in chicken soup

218

方魚薑汁生炒芥蘭
Sautéed gai lan with dried flatfish chip and ginger sauce

170

馬拉盞炒雜菜
Stir-fried assorted vegetable with Belacan

198

豉味鮮淮山銀杏炒鮮百合
Sautéed fresh Chinese yam, ginkgo and fresh lily bulb with black bean sauce

180

紅燒珍菌炆豆腐
Braised bean curd with assorted mushroom

170

翡翠銀杏鮮腐竹
Braised fresh bean curd skin with ginkgo and assorted vegetable

198
龍蝦汁玉帶炒伊府麵 (208)
Braised e-fu noodle with scallop in lobster sauce

蝦籽海參撈菠菜手打蛋麵 (198)
Tossed hand-made spinach egg noodle with shrimp roe and sea cucumber

櫻花蝦海鮮炒飯 (228)
Fried rice with Sakura shrimp and assorted seafood

XO醬鴨肝和牛粒炒絲苗 (238)
Fried rice with duck liver and diced Wagyu beef in XO sauce

豉椒乾炒牛肉河粉 (150)
Sautéed rice noodle with sliced beef in pepper and black bean sauce

金腿桂花蟹肉炒新竹米粉 (198)
Crispy-fried rice vermicelli with crab meat, Yunnan ham and egg

傳統滷窩麵 (148)
Soup noodle with shredded pork and cabbage

Chef Recommendation

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