Like the ancient silk routes that the restaurant draws its inspiration, Five Foot Road is going to take guests on a culinary journey through the rich and complex flavors of Chengdu dishes from Sichuan cuisine.

Named after the width of the carts that plied their trade along the Silk Road, Five Foot Road is Macau’s heaven for spicy lovers.

The cuisine is influenced by the four seasons of the Sichuan year, which are depicted in a beautiful Chinese painting in the restaurant.

At the heart of the cuisine is the famed Sichuan chilli and peppercorn, playing a central role on the menu.

Authentic non-spicy dishes will also be available for guests looking for alternatives.
總廚精品推薦套餐

CHEF RECOMMENDED SET MENU

成都小品
APPETIZER COMBINATION

敬愛著秋，著成都燈影魚片，朝鮮薑黃碧草花。嫩玉嫩竹筍尖
Peach sea snail and sliced kale in vinegar and wasabi sauce / Roasted sliced fish with Sichuan peppercorn
Tossed coriander flower with chili oil, black truffle and asparagus lettuce / Tossed shredded bamboo shoot with preserved vegetable

Domaine Gobelsburg | Kamptal | Grüner Veltliner Austria
碧潭翠雪 / Bi Tan Piao Xue Jasmine

雲南映像
DOUBLE-BOILED BAMBOO SHOOT AND MATSUTAKE MUSHROOM.

豆酥銀鱈魚
PAN-FRIED COD WITH CRISPY SOYBEAN AND PRESERVED VEGETABLE

Bachelet Monnot | Bourgogne | Chardonnay France
白牡丹 / White Peony Tea

荷葉鮮香牛肋骨
STEAMED MARINATED BEEF SHORT RIB WITH LOTUS LEAF

Paringa Estate | Mornington Peninsula | Pinot Noir Australia
正山小種 / Lapsang Souchong

松茸乾煸四季豆
SAUTÉED STRING BEAN WITH MATSUTAKE MUSHROOM AND MINCED PORK

Château Clarisse | Puisseguin-Saint-Emilion | Bordeaux | Merlot France
武夷肉桂 / Wuyi Cassia

老麻龍抄手
PORK DUMPLING IN CHILI AND PEPPERCORN SOUP

Château Mont Redon | Lirac | Rhône | Grenache France
陳年珍藏普洱 / Reserve Extra Aged Puer

四川涼蝦 拌 焦糖燕麥糯米糍
CHILLED GLUTINOUS RICE WITH BROWN SUGAR AND SAGO
SWEETENED GLUTINOUS DUMPLING WITH MANGO AND CRISPY OAT

Domaine Huet | Le Haut Lieu Moelleux | Loire Valley | Chenin Blanc France
鳳凰華樺 / Phoenix Daffodil

精緻美點 / PETIT FOUR

<table>
<thead>
<tr>
<th></th>
<th>原位 / per person</th>
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<tbody>
<tr>
<td>8道菜 / 8 courses</td>
<td>880</td>
</tr>
<tr>
<td>精緻配茶 / with tea pairing</td>
<td>1080</td>
</tr>
<tr>
<td>精緻配酒（75毫升） / with wine pairing (75 ml)</td>
<td>1280</td>
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</tbody>
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午市套餐

SET LUNCH

於星期一至五上午十一時至下午三時供應 / Available from 11am to 3pm on Monday to Friday

張飛醬牛肉
MARINATED AMERICAN BEEF SHANK WITH CHILI SAUCE

茱莉養生湯
DOUBLE-BOILED BAMBOO FUNGUS SOUP WITH CORDYCEPS FLOWER AND DRIED JASMINE

傳統魚香獅子頭
BRAISED PORK BALL WITH PICKLED CHILI AND GARLIC SAUCE

小炒有機花菜、擔擔麵
SAUTÉED ORGANIC CAULIFLOWER WITH SLICED PORK AND SHALLOT DAN DAN NOODLE WITH MINCED PORK AND SOYA BEAN SAUCE

精美水果盤
SEASONAL FRUIT PLATE

蜀道特色茶 / Five Foot Road signature tea
LESHAN SKEWER
SICHUAN STYLE

PREMIUM SKEWER COMBINATION
(18 SKEWERS)

Boneless chicken feet, chicken kidney, chicken wing,
lotus root, bean curl sheet, partridge egg, broccoli,
beef tripe, sliced bamboo shoot
(each kind of one skewers)

180

SPECIAL SKEWER COMBINATION
(10 SKEWERS)

Boneless chicken feet, chicken liver, chicken kidney, chicken wing,
lotus root, bean curl sheet, partridge egg, broccoli, beef tripe,
sliced bamboo shoot
(each kind of one skewers)

120

CHOICE OF ONE BROTH BASE AS BELOW

GREEN PEPPER BROTH BASE

GREEN PEPPER BROTH BASE

CHILI PEPPER BROTH BASE

Chef Recommendation

Spicy / Vegetarian /
CHILLED FLAT NOODLE IN SPICY AND GARLIC SOYA SAUCE

70
per person
PORK DUMPLING WITH SWEET SOYA SAUCE
老麻龍抄手
PORK DUMPLING IN CHILI AND PEPPERCORN SOUP

老成都三絲春捲
RICE ROLL WRAPPED WITH SHREDDED CARROT, RADISH AND CUCUMBER

宜賓竹笙酥
CRISPY-FRIED BAMBOO FUNGUS PUFF Pastry WITH MINCED PORK

傳統牛肉焦餅
Pan-Fried Cake Stuffed with Minced Beef
甜點小吃 / SWEETLY SNACK

榴槤珍珠園子

SWEETENED GLUTINOUS DUMPLING
WITH DURIAN AND SAGO

120
3 pieces

文廟街蛋烘糕

BAKED SPONGE CAKE WITH
PEANUT FLAVOR

60
3 pieces

傳統米糕

STEAMED RICE CAKE WITH FERMENTED GLUTINOUS RICE

50 3 pieces
APPETIZER

TOSSED CORDYCEP FLOWER WITH CHILI OIL, BLACK TRUFFLE AND ASPARAGUS LETTUCE

辛辣 Spicy / 素菜 Vegetarian / 推荐 Chef Recommendation

如您有任何特殊的饮食要求，请在订购时说明。/ Please let us know if you have any special dietary requirements.
ROASTED SEA SNAIL AND SLICED KALE IN VINEGAR AND WASABI SAUCE
CRISPY-FRIED DICE PORK NECK WITH SICHUAN PEPPERCORN AND SESAME
MARINATED PIGEON WITH LEMONGRASS AND SICHUAN PEPPERCORN

100
per piece

SICHUAN CHICKEN WITH CHILI SAUCE, ONION AND PEPPER OIL

120
TEAKBRASSI

BEER INNARD

TRADITIONAL BRAISED SPICY

拆除紧固螺栓工
臘八蒜冰鎮脆蜇頭 120
Chilled jelly fish head and preserved garlic in hot and sour sauce

櫻花蝦汁拌瓜衣 120
Tossed cucumber with sakura shrimp in vinegar and wasabi sauce

嬌玉嫩竹筍尖 100
Tossed shredded bamboo shoot with preserved vegetable

巧手煒拌有機瓜尖 80
Tossed pumpkin seedling with pickled chili and vinegar
BIRD’S NEST AND DRIED SEAFOOD

MARINADED FRESH ABALONE, SICHUAN STYLE

 Accessories: Scallions, ginger

Net Weight: 300gX1

Price: 380
SAUTEED SEA CUCUMBER WITH MATSUTAKE MUSHROOM SAUCE AND CHILI

松茸醬爆關東燒參

830

Spicy / Vegetarian / Chef Recommendation
BRAISED FISH MAW WITH BLACK TRUFFLE AND WILD MUSHROOM SAUCE

520
川味紅燒大網鮑魚 (10頭) 时价 / market price
BRAISED AMIDORI ABALONE IN SICHUAN CHILI SAUCE (10-HEAD)

松茸魚肚
300
BRAISED FISH MAW WITH FRESH MATSUTAKE MUSHROOM

蔥燒海參
280
BRAISED SEA CUCUMBER WITH SPRING ONION

羊肚菌燴原條鳥參
200 每位 / per person
BRAISED SEA CUCUMBER WITH MOREL MUSHROOM IN BOUILLON

辛辣 Spicy / 素菜 Vegetarian / 菜单推介 Chef Recommendation
POACHED CHINESE CABBAGE IN BOUILLON

開水白菜

人生百味尚天然，白菜清湯美味鮮。
此湯食家讚連連。

80
每位
per person

辛辣 Spicy / 素菜 Vegetarian / 推薦推介 Chef Recommendation

如有任何特別的飲食需索，請即通知我們的員工。

所有價錢以港幣計算及加收15%服務費。
All prices are in HKD and subject to 15% service charge.
STewed MInced CHICeN BOLLION WIth BIRD'S NEST

芙蓉燕液雞豆花

180
每位
per person

BRAISED SEA CUCUMBER With PICKLED VEGETABLE SOUP, CHENGDU STYLE

成都酸湯海參

260
每位
per person
血燕燉雞豆花
Stewed minced chicken bouillon with bird's nest
480 每位 / per person

蟲草花螺片湯
Double-boiled sliced sea whelk soup with cordyceps flower
180 每位 / per person

野生鮮菌湯
Assorted fresh wild mushroom soup with pork
160 每位 / per person

瑪卡燉老雞
Double-boiled chicken and pork soup with maca
120 每位 / per person

青瓜竹笙松茸湯
Double-boiled cucumber, bamboo shoot and matsutake mushroom
120 每位 / per person

松茸獅子頭
Steamed minced Iberico pork meat ball with matsutake mushroom and water chestnut
120 每位 / per person
巴蜀茶文化

SICHUAN TEA CULTURE

俗話說，天下茶館數中華，四川茶館數四川，而成都茶館素有「茶壇冠天下」之說，川人尤其愛喝茶，愛泡茶館。坐在茶館中，茶客們可看川劇、可聽清音、可品茗，要麼就兩三個人湊在一塊搓麻將牌，不時還有逗耳朵的、撈皮鞋的、算命看相的遊走其間。大家都逍遙自在，何樂不為？在這樣的環境中你可以深深感受到社會生活的祥和，感受到成都茶樓的濃濃的地方特色。
Your choice of the following preparation methods:
- wok-fried with ginger and spring onion
- braised with pickled chili
- poached in hot and spicy sauce
- wok-fried with dried chili pepper and scallion

市场价
market price
Your choice of the following preparation methods:
- steamed with shredded bamboo shoot in bouillon;
- braised with pickled chili and coriander;
- broad bean paste, Sichuan peppercorn.

Your choice of the following preparation methods:
- poached in supreme bouillon;
- sautéed with chili and pickled pepper;
- sautéed with dried chili;
- poached in hot and spicy sauce.

市場價

market price
本地龍蝦

Your choice of the following preparation methods:
- braised with pickled chili and celery in bouillon
- steamed with vermicelli and garlic purée
- poached with mashed potato and pumpkin sauce

市场价

SAUTEED THAI GIANT MANTIS

辣炒泰國瀨尿蝦

市场价

辛辣 Spicy / 素菜 vegetarian / 建議菜式 Chef Recommendation
Spotted Garoupa

Your choice of the following preparation methods:
- steamed
- twice-cooked
- sautéed with chili
- pickled pepper
- steamed with pickled vegetable and chili

Dish: Spicy

Pacific Garoupa

Your choice of the following preparation methods:
- steamed
- braised in hot and spicy pumpkin soup
- poached in hot and spicy sauce

Price: Market price

Vegetarian / Spicy / Chef Recommendation

Please let us know if you have any special dietary requirements, food allergies or food intolerances.
Your choice of the following preparation methods:
- Tossed with preserved vegetable and pepper oil;
- Wok-fried with peppercorn oil;
- Steamed with vermicelli and garlic purée.

Your choice of:
- Wok-fried with peppercorn oil;
- Poached with enoki mushroom;
- Bamboo shoot in hot and spicy sauce.

Spicy / Vegetarian / Chef Recommendation
BRASSED CRAB WITH DRIED CHILI

SEAFOOD AND RIVER FOOD
CHILI AND CELERY

BRAISED KING PRAWN WITH PICKLED PORCIUM MUSHROOM AND SWEET PEA

380
BRAISED FROG WITH MUSHROOM AND FRESH CHILI

Spicy / Vegetarian / Chef Recommendation

220
Sautéed Minced Mullet with Sweet Corn

宫爆虾球

Spicy / Vegetarian / Chef Recommendation
BRAISED SWEET CORN, SHRIMP, ASPARAGUS, WATER CHESTNUT, AND ORGANIC MILLET WITH RED BEAN IN BOUILLON

生煎野生大甲魚
STewed WILD TURTLE WITH GREEN PEPPER AND PICKLED CHILI

豆酥銀鳕魚
PAN-FRIED COD WITH CRISPY SOYBEAN AND PRESERVED VEGETABLE

醬燒黃花魚
BRAISED YELLOW CROAKER WITH HOME-MADE SAUCE AND PICKLED CHILI

乾煸鰤段
SAUTEED FISH WITH DRIED CHILI AND GARLIC

時價 / market price

420

320

260
BRAISED DEER TENDON WITH SCALLION

360

STEAMED MARINATED BEEF SHORT RIB WITH LOTUS LEAF

280

辛辣 Spicy / 素菜 Vegetarian / 店長推薦 Chef Recommendation

如您有任何特別的飲食需求，請告知我們的服務員。Please let us know if you have any special dietary requirements, food allergies or food intolerances. 所有價格以澳門幣計算及另加10%服務費。All prices are in MOP and subject to 10% service charge.
BOILED SLICED AUSTRALIAN BEEF WITH BEAN CURD AND GREEN PEPPERCORN

SAUTÉED DICED AUSTRALIAN WAGYU BEEF WITH PORCINI MUSHROOM, CRISPY GARLIC AND WELSH ONION

豆花澳洲肥牛
山珍炒澳洲和牛粒
传统瑶柱肉

百味珍馐蒸煲扣，独有瑶柱最难求。
酥香嫩滑入口化，当年菜品倍珍贵。

瑶柱肉，是选用瑶柱肉，
经过厨师精心处理，
并配以川味调料共同放在瑶柱肉里。
那鲜肉的清香加上瑶柱肉的鲜味附之，
入口酥香而不腻。

为佐酒下饭必备之精品。
TWICE-COOKED SLICED PORK BELLY WITH BABY GARLIC STEM AND BROAD BEAN PASTE

BRAISED PORK BALL WITH PICKLED CHILI AND GARLIC SAUCE

Spicy / Vegetarian / Chef Recommendation

All prices are in MOP and subject to 10% service charge
特色烤馬斯羊小排 320
ROASTED LAMB CHOP WITH DICEONION, DICED PEPPER AND CUMIN

水煮牛肉 180
POACHED SLICED BEEF IN HOT AND SPICY SAUCE

爽窄巷魚香肉絲 140
SAUTEED SHREDDED PORK WITH BLACK FUNGUS, SHREDDED CELTUCE AND PICKLED CHILI
九眼橋叫花雞（24小時前預訂，限限時售）

Roasted Chicken with Beef, Bean Sprout and Pickled Chili. Wrapped in Lotus Leaf. (Available for dinner. 24 hours advance order required.)

九眼橋為成都古橋之一，全以石拱構築，工藝精良，成為我國古建築，構造複雜。傳說九眼橋是後果，路過此橋時，見到某位老者，便前往尋找，便也欠回京後鳴響觀賞，便封為九眼橋了。
Crispy Fried Rabbit with Cumin, Diced Pepper and Chili

Kung Pao Chicken with Dried Chili and Cashew Nut
SAUTEED SNOW KONJIAC WITH DUCK WEB AND BROCCOLI

峨眉山雪魔芋烧鸭掌

80
per person

SAUTEED RABBIT MEAT WITH DICED PEPPERS AND SWEET BEAN SAUCE

鲜椒粒粒兔

160

歌乐山辣子鸡

CRISPY-FRIED CHICKEN WITH DRIED CHILI, CASHEW NUT AND SIJUAN PEPPERCORN

180

Spicy / Vegetarian / Chef Recommendation

Please let us know if you have any special dietary requirements, food allergies, or food intolerances.

All prices are in MOP and subject to 10% service charge.
松茸干煸四季豆

Sautéed String Bean with Matsutake Mushroom and Minced Pork

麻婆豆腐

Braised Bean Curd with Minced Pork, Sichuan Peppercorn and Board Bean Paste

辛辣 Spicy / 素菜 Vegetarian / 时令佳肴 Chef Recommendation

如需有特殊饮食要求，请提前通知服务人员。/ Please let us know if you have any special dietary requirements, food allergies or food intolerances.

价格均折后含税，并加收15%服务费。/ All prices are in MOP and subject to 15% service charge.
SAUTEED VERMICELLI WITH MINCED PORK AND CHILI

90

SPICY

120

V

CHEF RECOMMENDATION

90

V

CHEF RECOMMENDATION
山藥燒野菌  
BRAISED WILD MUSHROOM WITH YAM IN CLAY POT  
160

乾鍋有機花菜  
SAUTEED ORGANIC CAULIFLOWER WITH SLICED PORK AND SHALLOT  
110

醬燒冬筍  
BRAISED WINTER BAMBOO SHOOT WITH SWEET BEAN SAUCE AND BOUILLON  
100

家常魚香醬紫茄  
SAUTEED EGGPLANT WITH PICKLED CHILI IN CLAY POT  
100
四川 道

SICHUAN FACE CHANGING
VEGETARIAN SPECIALTIES

PAN-SEARED GREEN CHILLI PEPPER WITH VINEGAR

SAUTÉED ASPARAGUS, GINKGO AND CHERRY TOMATO WITH MIXED NUT

辣 / 素菜 Vegetarian / 建議推介 Chef Recommendation

If you have any dietary requirements, food allergies or food intolerances, please let us know. Please note that all prices are in MOP and subject to 10% service charge.
SAUTÉED BEAN CURD SHEET WITH CELERY AND LILY BULB

SAUTÉED AUSTRALIAN BABY SPINACH WITH DRIED CHILI
SAUTÉED MOREL MUSHROOM WITH ASPARAGUS, GARLIC, SHALLOT AND PEPPER

羊肚菌炒蘆筍

160

蒸筍粉絲娃娃菜  100
STEAMED CABBAGE WITH VERMICELLI AND GARLIC PURÉE

回鍋土豆  90
BRAISED WILD MUSHROOM WITH YAM IN CLAY POT

辛辣 Spicy  /  素菜 Vegetarian  /  處理推介 Chef Recommendation
DAN DAN NOODLE WITH MINCED PORK AND SOYA BEAN SAUCE

$80
per person

RED POTATO NOODLE WITH YELLOW BEAN AND PIG INTESTINE

$70
per person

Chef Recommendation
FRIED RICE WITH MINCED PORK AND EGG IN SOYA SAUCE

老成都酱油炒饭

80
每位
per person

CHILLED FLAT NOODLE WITH SHREDDED CHICKEN AND SHREDDED YELLOW CUCUMBER WITH GARLIC PUREE

雞絲涼麵

120

辛辣 Spicy / 素菜 Vegetarian / 香港推介 Chef Recommendation

如需在任何特殊饮食要求，食物敏感或食物不耐性，请告知我们的员工 / Please let us know if you have any special dietary requirements, food allergies or food intolerances.

所有价格以澳门币计算及附加10%服务费 / All prices are in MOP and subject to 10% service charge.
**Knife Shaved Noodle with Sliced Beef**

牛肉刀削面

90每位

**Egg Noodle with Matsutake Mushroom in Chicken Soup**

松茸雞湯麺

120每位

**Home-Made Shaved Noodle with Termitite Mushroom**

雞枞菌手工刀削麵

120每位

Chef Recommendation / Vegetarian / Spicy

If you have any special dietary requirements, food allergies or food intolerances, please let us know.
四川甜品類 SICHUAN DESSERT

多味汁官燕 (可選紅棗蓮子汁、椰汁或冰糖汁) 580
Double-boiled imperial bird’s nest with your choice of red date and lotus seed sauce, coconut milk, rock sugar

川貝母燉雪梨 110
Double-boiled pear with chuan bei and rock sugar

桃油竹筍燉雪梨 110
Double-boiled bamboo bird’s nest with peach oil and pear

焦糖燕窩糯米糍 三件 80
Sweetened glutinous dumpling with mango and crispy oat 3 pieces

功夫熊貓 菜件 60
Kung Fu Panda 2 pieces

文廟街蛋烘糕 三件 60
Baked sponge cake with peanut flavor 3 pieces

青花椒紅棗糕 三件 60
Sweetened red date cake with green peppercorn 3 pieces

傳統米糕 三件 50
Steamed rice cake with fermented glutinous rice 3 pieces

賴溝園 三件 40
Glutinous rice dumpling stuffed with black sesame puree 3 pieces

糧粑冰粉 40
Chilled Nicandra jelly with glutinous rice cake, peanut, raisin and brown sugar

四川涼蝦 40
Chilled glutinous rice with brown sugar and sago