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.
江戸小品
Appetizer combination

古法金錢雞，清酒泡小蕃茄，七味鹽香田雞腿
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

綠茶 | 江南春
GREEN TEA | Spring of Jiangnan

花膠天子蘭嫩珍珠肉
Double-boiled fish maw soup with pearl clam and orchid
No Wine No Tea

白雪尋龍
Steamed green lobster with egg white
2015 Domaine Gobelsburg | Kampfbal | Grüner Veltliner Austria

花茶 | 菊花龍珠
FLORAL TEA | Dragon Pearl Jasmine

脆皮龍井茶燻雞
Smoked chicken with Longjing tea leaves
2014 Nicolas Potel | Domaine de Bellene | Les Charmes Dessus | Cote de Beaune | Chardonnay France

白茶 | 白牡丹
WHITE TEA | White Peony Tea

鮮茄泡田園青蔬
Simmered seasonal vegetable with tomato
2016 Müller-Catoir | Mußbach Kabinett | Pfalz | Riesling Germany

烏龍茶 | 武夷肉桂
OOLONG TEA | Wuyi Cassia

燒汁蒜片爆和牛粒
Wok-fried diced Wagyu beef and garlic with gravy sauce
2015 Château Mont-Redon | Lirac | Rhône | Grenache France

烏龍茶 | 焦糖紅袍
OOLONG TEA | Dahongpao Treasures

蝦子韭黃乾燒伊面
Braised e-fu noodle with chive and shrimp roe
2016 Ata Rangi | Martinborough | Crimson | Pinot Noir New Zealand

黑茶 | 陳年珍藏普洱
BLACK TEA | Reserve Extra Aged Pu-erh

蓮蓉煎堆仔 椰汁紅豆糕
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

每位 1280 位 person
配茶 1500 位 person with tea paring
配酒 1680 位 person with wine paring (70ml serving portion)
CHEF'S RECOMMENDATION

香煎鹿兒島極品和牛
Pan-fried Kagoshima beef

480 位 Per person
CHEF’S RECOMMENDATION

香煎鹿兒島極品和牛
Pan-fried Kagoshima beef
480 位 Per person

脆皮龍井茶烤雞
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

百花釀脆皮乳豬件
Barbecued suckling pig stuffed with shrimp mousse
88 位 Per person
草繩杭州東坡肉
Braised pork belly
70 位 Per person

蟹肉竹笙扒泰國露筍菠菜苗
Braised Thailand asparagus with crab meat, bamboo pith and spinach
288

桂花梨黑醋骨
Crispy-fried pork rib with black vinegar marinated osmanthus pear
288
三蔥炆和牛肋骨
Braised Wagyu beef rib with assorted onion

220位 Per person
APPLETIZER

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
坚果沙律酿小番茄
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

陳醋撈汁活海參
Marinated sea cucumber tossed with age vinegar
300

五年花雕豬腳仔
Marinated piglet knuckle with Chinese yellow wine
120
Chineese Barbecue

Roasted duckling served with steamed pancake and traditional condiment, Guangdong style

680 肆 ( relieve ) Whole (2 ways)
明爐掛燒黑鬃鵝
Hook-roasted goose

198 例 Standard  400 半隻 Half  780 全隻 Whole

脆皮玻璃乳鴿
Crispy-fried pigeon

138 每隻 Per piece

冰糖三層肉
Crispy-roasted pork belly

155
蜜汁西班牙黑豚肉叉烧
Barbecued Iberico pork with honey
290

酱烧脆皮乳猪肉
Roasted suckling pig
195

厨师精选拼盘
Chef recommended barbecued selection
288 两款 2 varieties
388 三款 3 varieties
鮮沙薑清遠雞
Marinated chicken with ginger sauce
200 半隻 Half. 400 全隻 Whole.
BIRD’S NEST
燕窩

蟹皇乾撈官燕窩
Braised imperial bird's nest with crab roe

988 位 Per person

Chef Recommendation
素食 Vegetarian
辛辣 Spicy

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.
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
鲍魚 / 海味

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

Chef Recommendation: Vegetarian
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All prices are in MOP and subject to 10% service charge.
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

鲍魚 / 海味
ABALONE AND DRIED SEAFOOD

雞茸燉官燕盅
Braised imperial bird’s nest with minced chicken and egg white
680 位 Per person
原幅香扣花膠
Braised superior fish maw in abalone sauce
2588 位 Per person
鲍鱼 / 海味

**ABALONE AND DRIED SEAFOOD**

**原隻3頭南非鲍伴鵝掌**
Braised South African whole abalone (3-head) with goose web

588 位 Per person

**蔥燒扣關東遼參**
Braised Hokkaido sea cucumber with scallion

428 位 Per person

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

628
如意吉祥爆鮮澳州鮑片
Wok-fried sliced Australian abalone with asparagus, lily bulb and mushroom
420 位 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
DOUBLE-BOILED SOUP AND BROTH

滋補花膠燉響螺

Double-boiled fish maw and sea whelk

398位 Per person
燉湯羹

Double-boiled soup and broth

鮮松茸瑤柱菊花白玉燉津白
Double-boiled Matsutake mushroom soup with conpoy and baby cabbage

328 位 Per person

石斛天麻花旗參燉鷄鴨
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

Chef Recommendation

Vegetarian

Spicy

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All prices are in MOP and subject to 10% service charge.
Double-Boiled Soup and Broth

**雞湯花膠雞丝羹**
Chicken broth with fish maw and shredded chicken
228 位 Per person

**花膠燒椒酸辣羹**
Hot and sour soup with fish maw and bell pepper
138 位 Per person

**鮮蟹肉竹笙菠菜羹**
Spinach broth with crab meat and bamboo pith
128 位 Per person

**西湖和牛羹**
Minced wagyu beef soup with bean curd
118 位 Per person
Soup of the day
72位 Per person

DOUBLE-BOILED SOUP AND BROTH
LIVE SEAFOOD
游水海鮮

龍蝦
Live lobster

自選烹調方法（上海焗 / 蒜蓉焗 / 菇茸蒸 / 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
生猛海鮮：紅斑、龍脷、老鼠斑、東星斑、黃皮老虎斑、花尾龍趸、紅瓜子斑
Live fish: pink garoupa, Macau sole, Pacific garoupa, spotted garoupa, tiger garoupa, giant garoupa, red garoupa
自選烹調方法（清蒸 / 古法炆 / 香煎 / 砂窩焗）
With your choice of the following preparation methods: steamed / braised / pan-fried / baked in casserole

肉蟹
Live green crab
自選烹調方法 (花雕蒸 / 椒鹽焗 / 蕎麥焗 / 蒜茸蒸 / 粉絲炆 / 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

生海蝦
Live prawn
自選烹調方法 (蒜茸蒸 / 椒鹽焗 / 陳皮頭菜上湯浸)
With your choice of the following preparation methods:
esteam with crushed garlic / baked with spicy salt / poached in supreme bouillon with tangerine peel and preserved vegetable

Chef Recommendation  Vegetarian  Spicy
如有任何特殊飲食要求，食物過敏或食物不耐受，請告訴我們的員工
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
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

砂窩豆醬啫啫龍膽斑煲
Baked giant garoupa fillet with yellow bean sauce in casserole
450
蛋白花雕蒸銀鱈魚
Steamed cod fish fillet with egg white and Chinese yellow wine
330 位 Per person

酥炸美國珍寶生蠔
Crispy-fried American jumbo oyster
138 位 Per person
Sautéed Boston lobster with assorted onion (approx. 700g)

628 炒蛋 700g
香皇帶子炒蝦球
Sautéed scallop, prawn and cauliflower with black bean chili sauce
388

松露菌葱爆鲜澳洲鲍鱼
Wok-fried Australian abalone with truffle and shallot
438

榆耳百合炒海斑球
Sautéed garoupa 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
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 MEAT

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
蜜椒醬攪角蒜香骨
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

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

生菜片埦子炒乳鴴埦
Sautéed minced pigeon with pine nut in lettuce
328

黑白芝麻西檸煎軟鶏
Pan-fried chicken fillet with lemon sauce and topped with black and white sesame
239
VEGETABLE

白舞茸藜麦南瓜汤泡菠菜苗
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
濃湯海味雜菜煲
Poached mixed vegetable with cuttlefish, conpoy, mushroom in chicken soup
218

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
Braised e-fu noodle with scallop in lobster sauce
208

Tossed hand-made spinach egg noodle with shrimp roe and sea cucumber
198

Fried rice with Sakura shrimp and assorted seafood
228

Fried rice with duck liver and diced Wagyu beef in XO sauce
238

Sauteed rice noodle with sliced beef in pepper and black bean sauce
150

Crispy-fried rice vermicelli with crab meat, Yunnan ham and egg
198

Soup noodle with shredded pork and cabbage
148 Per person
<table>
<thead>
<tr>
<th>精美甜點 DESSERT</th>
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</thead>
<tbody>
<tr>
<td>原個椰皇蛋白燉官燕</td>
<td>Double-boiled sweet egg white and superior bird’s nest in coconut shell</td>
<td>每位 500 Per person</td>
</tr>
<tr>
<td>安南子蒸官燕</td>
<td>Double-boiled superior bird’s nest with sterculia seeds and rock sugar</td>
<td>每位 500 Per person</td>
</tr>
<tr>
<td>冰花桃膠燉官燕</td>
<td>Double-boiled superior bird’s nest with peach resin and rock sugar</td>
<td>每位 500 Per person</td>
</tr>
<tr>
<td>雪蓮子仙翁米甜湯</td>
<td>Double-boiled honey locust fruit soup with nostoc</td>
<td>每位 70 Per person</td>
</tr>
<tr>
<td>紅豆沙湯圓</td>
<td>Sweetened red bean soup with glutinous rice black sesame dumplings</td>
<td>每位 55 Per person</td>
</tr>
<tr>
<td>雪燕腰果露</td>
<td>Sweetened cashew nut cream with tragacanth</td>
<td>每位 55 Per person</td>
</tr>
<tr>
<td>香芒楊枝珍珠露</td>
<td>Chilled mango sago cream with pomelo</td>
<td>每位 55 Per person</td>
</tr>
<tr>
<td>生薑杏棗棗糕</td>
<td>Sweetened almond cream with egg white</td>
<td>每位 55 Per person</td>
</tr>
<tr>
<td>蓮蓉西米烙布甸</td>
<td>Baked tapioca pudding with lotus paste</td>
<td>每位 55 Per person</td>
</tr>
<tr>
<td>薑汁黑糖凍豆腐</td>
<td>Chilled tofu pudding with ginger and brown sugar</td>
<td>每位 55 Per person</td>
</tr>
<tr>
<td>抹茶煎薄餅</td>
<td>Pan-fried green tea glutinous rice pancakes rolled with sesame and peanuts</td>
<td>55</td>
</tr>
<tr>
<td>百香果甘蔗凍糕</td>
<td>Chilled passion fruit and sugar cane puddings</td>
<td>50</td>
</tr>
<tr>
<td>宮廷杞子桂花糕</td>
<td>Chilled osmanthus puddings with wolfberries</td>
<td>50</td>
</tr>
<tr>
<td>香酥紫薯炸鮮奶</td>
<td>Deep-fried milk puddings coated with purple sweet potato</td>
<td>50</td>
</tr>
<tr>
<td>鳳凰雞蛋撻</td>
<td>Baked egg custard tarts</td>
<td>50</td>
</tr>
</tbody>
</table>

**廚師推介**
Chef Recommendation

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所有價錢以澳門幣計算及另加10%服務費

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