



CHÚN 淳

粵菜注意天然食材的味道，特別講究保持食物鮮味和原有精粹。
這種重視食材的態度，正是粵菜的一大特色。
「淳」的理念跟粵菜的基石相當一致，皆致力以頂級食材為中心，
為賓客呈上新鮮而精緻的佳餚。
無論您是否是美食家，「淳」的粵菜創意與地道兼備，必定讓您回味無窮。

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 Chún. Whether you're a dedicated gourmet, or someone who just seeks out the best, Chún will impress you with its authentic and creative Cantonese cuisine.

特色菜

三蔥爆波士頓龍蝦 約重 700g

Wok-fried Boston lobster with assorted onions (approx.700g)

688

將新鮮波士頓龍蝦以猛火走油，爆香洋蔥、紫洋蔥及長蔥，加上頭抽及陳釀花雕炒勻，鑊氣十足同時保持龍蝦鮮味。

This dish keeps the "wok chi" and cooking time control to retain the freshness of the lobster, which is cooked in high temperature oil, then stir-fried spring onions, purple onions and leeks, together with aged Hua Diao wine is added in to finish this sumptuous dish.



香酥雲南白菌焗釀蟹蓋

Baked crab shell stuffed with crab meat and Yunnan white mushroom

238 位 Per person

行政副總廚譚師傅在這道經典顯赫菜式上加入了自己的創意，改良以白菌醬汁調味，口感鮮甜濃厚，每一口都充滿了新鮮蟹肉的鮮甜。

A dish with originality and creativity, Chef Tam's version of this classic dish comes with a reinvention of white mushroom.

滋補花膠燉響螺

Double-boiled fish maw soup with sea whelk

428 位 Per person

燉湯堪稱粵菜的精髓，也是譚師傅最擅長的菜式之一，體現其完美功架，把花膠和響螺的營養價值完全發揮，達至健脾開胃、補血養顏、清熱明目的功效。

Double boiled soup is essential to Cantonese cuisine; it is an art that Chef Tam has perfected in extracting all the natural essence from fish maw and sea whelk. This nourishing soup complements your meal perfectly with nutrition and health benefits.



辛辣 Spicy



素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

手撕杏鮑菇

Crispy-fried shredded king oyster mushrooms

188

一道非常講究刀工且創意十足的菜式。杏鮑菇切成如髮絲般幼細，再加上秘製「淳」醬下鍋酥炸，每一絲杏鮑菇都充滿醬香，香脆可口。

A delicate handcrafted dish that requires high level of knife skills, king oyster mushrooms are finely shredded and deep-fried in a secret recipe house sauce, making each bite of mushroom deliciously crispy with a silk-like texture.



脆皮龍井茶燻清遠雞

Smoked Qingyuan chicken with Longjing tea leaves

210 半隻 Half

420 全隻 Whole

茶燻雞是盛產龍井茶的安徽省傳統名菜，外皮金黃香脆，每口都品嚐到香酥嫩滑的雞肉夾著清新龍井茶香，回味無窮。

Originated from Anhui province, it is a perfect combination of golden crispy skin with tender meats, complemented by a subtle hint of smoky flavor and Longjing tea aroma that follows every bite.



蜜椒醬欖角蒜香骨

Crispy-fried pork spare rib with honey, pepper and preserved Chinese black olive

218

行政副總廚譚師傅將傳統蒜香骨改良，加入傳統粵菜選用的欖角醬，選用肥瘦均勻的新鮮三度肉排，並以蜜糖蒜泥醃製。入口外脆內嫩，蒜味香濃，惹味非常。

This is one of the best examples of Chef Tam's contemporary renditions of classic dishes. Preserved black olives from Guangdong are added to the top-quality pork ribs, marinated with garlic honey sauce then fried, giving another layer of fragrance to the dish.



總廚推薦精品套餐

CHEF RECOMMENDED SET MENU

 江南碧綠素腐皮卷

Pan-fried bean curd rolled with vegetables

滋補花膠燉響螺

Double-boiled fish maw soup with sea whelk

羅蘭百悅酒莊 特釀乾型，圖爾，法國

Laurent-Perrier, La Cuvée Brut, Tours-sur-Marne

香酥雲南白菌焗釀蟹蓋

Baked crab shell stuffed with crab meat and Yunnan white mushroom

2020 霞多麗·珍藏系列 怡園酒莊，山西

Grace Vineyard Tasya's Reserve Chardonnay, Shanxi

脆皮龍井茶燻清遠雞

Smoked Qingyuan chicken with Longjing tea leaves

福建花菇藜麥南瓜湯泡菠菜苗

Simmered baby spinach with Fujian black mushroom and quinoa in pumpkin soup

2018 馬瑟蘭 天山南麓焉耆盆地，天塞酒莊，新疆

Tiansai Skyline of Gobi Marselan Selection, Xinjiang

黑椒蔥爆和牛粒

Wok-fried Wagyu beef with spring onion and black pepper

瑤柱金菇銀芽焗伊麵

Braised E-fu noodles with bean sprouts and conpoy

2018 聖密夕葡萄園 赤霞珠，哥倫比亞谷，美國

Chateau Ste. Michelle Cabernet Sauvignon Columbia Valley USA

香芒楊枝珍珠露

Chilled mango sago cream with pomelo

2016 張裕黃金冰穀冰酒 遼寧

Changyu Golden Icewine Valley, Liaoning

每位 1,380 per person

 辛辣 Spicy

 素菜 Vegetarian

此頁載有之酒精飲料達1.2%以上酒精濃度

Alcoholic beverages listed above contain higher than 1.2% alcohol by volume

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge



廚師特別推介
CHEF'S RECOMMENDATION



香煎鹿兒島極品和牛

Pan-fried Kagoshima beef

480 位 Per person

廚師特別推介

CHEF'S RECOMMENDATION

經典話梅豬頸肉

Crispy pork neck in plum flavor

188



法國魚籽醬鴻運乳豬

Barbecued suckling pig with caviar

228 兩件 Two pieces



辛辣 Spicy 素菜 Vegetarian

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廚師特別推介

CHEF'S RECOMMENDATION

黑松露炒本地龍蝦仔

Stir-fried lobster with black truffle

628



草繩杭州東坡肉

Braised pork belly

70 位 Per person



七彩龍鬚東星斑

Stir-fried spotted grouper with Yunnan ham, egg and honey beans

1080



辛辣 Spicy



素菜 Vegetarian

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廚師特別推介

CHEF'S RECOMMENDATION

蠔皇扣南非鮮鮑拌柚皮

Braised South African abalone and pomelo peel in oyster sauce

208 位 Per person



三蔥燜和牛肋骨

Braised Wagyu beef rib with assorted onions

220 位 Per person

 辛辣 Spicy  素菜 Vegetarian

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前菜
APPETIZER

野菜菌菇石榴包

Assorted mushrooms and vegetables wrapped in rice paper

158



 辛辣 Spicy  素菜 Vegetarian

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前菜

APPETIZER



香醋海蜇花

Marinated jellyfish with black vinegar

188



陳醋撈汁活海參

Marinated sea cucumber tossed with aged vinegar

300

蒜泥青瓜白肉片

Sliced pork and cucumber with garlic and chili sauce

158



🌶️ 辛辣 Spicy 🌿 素菜 Vegetarian

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五香酥炸肉

Crispy five spice pork

88



🌶️ 紅油浸富貴蝦

Marinated mantis shrimps
with chili sauce

368

前菜

APPETIZER

江南碧綠素腐皮卷

Pan-fried bean curd rolled with vegetables

90



子薑流心皮蛋

Thousand-year egg with baby ginger

88



鮮沙薑無骨豬手

Marinated boneless pork knuckle with fresh sand ginger

88

 辛辣 Spicy  素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費
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脆皮金磚豆腐

Crispy-fried bean curd with
spiced salt

80



天然海鹽酥炸生蠔

Crispy-fried oysters with sea salt

298



味鹽酥炸田雞腿

Crispy-fried frog legs tossed in
spicy salt

150

明爐燒烤

BARBECUED MEAT

明爐燒烤
BARBECUED MEAT

粵式片皮米鴨

Roasted duck with steamed pancakes
and traditional condiments,
Guangdong style served two ways

680 全隻 (兩食) Whole (2 ways)



 辛辣 Spicy  素菜 Vegetarian

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傳統五香鴨舌

Marinated duck tongue in Chinese herbs

108



蜜汁燒白鱈

Grilled eel with honey sauce

198



辛辣 Spicy



素菜 Vegetarian

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明爐燒烤

BARBECUED MEAT

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

158

明爐黑椒燒豬頸肉

Roasted pork neck with black pepper

158



🌶️ 辛辣 Spicy 🌿 素菜 Vegetarian

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蜜汁黑豚肉叉燒

Barbecued Iberico pork with honey

290



醬燒脆皮乳豬件

Roasted suckling pig

195

廚師精選拼盤

Chef's recommended barbecued combination

288 兩款 2 varieties

388 三款 3 varieties



辛辣 Spicy



素菜 Vegetarian

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明爐燒烤

BARBECUED MEAT

鮮沙薑清遠雞

Marinated chicken in ginger sauce

200 半隻 Half

400 全隻 Whole



辛辣 Spicy 素食 Vegetarian

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燕窩
BIRD'S NEST

生拆蟹皇燴印尼官燕

Braised imperial bird's nest with crab roes

688 位 Per person



 辛辣 Spicy  素菜 Vegetarian

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燕窩 BIRD'S NEST



法國鸚鵡官燕粥

Bird's nest congee with
French partridge

268 位 Per person



辛辣 Spicy 素食 Vegetarian

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家鄉黃燒湯燉官燕

Braised imperial bird's nest in
chicken broth

428 位 Per person



雲腿雞茸官燕

Braised bird's nest with minced
chicken and Yunnan ham

488 位 Per person

紅蟹肉蛋白花膠燕窩

Braised bird's nest with fish maw,
crab meat and egg white

338 位 Per person



辛辣 Spicy



素菜 Vegetarian

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鮑魚
—
海味

ABALONE AND DRIED SEAFOOD

法式青胡椒焗大花蝦

Baked king prawn with green pepper

288 位 Per person



桂花瑤柱炒鮮花膠

Sautéed fresh fish maw with conpoy, bean sprouts and eggs

538



醬焗洞庭湖黃皮甲魚

Braised turtle with homemade chili sauce

580

辛辣 Spicy 素菜 Vegetarian

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All prices are in MOP and subject to 10% service charge

鮑魚 / 海味

ABALONE AND DRIED SEAFOOD

原汁大網鮑十頭

Braised dried Amidori abalone in abalone sauce (60 grams)

時價 每隻 Market price per piece

翡翠禾麻鮑二十頭

Braised dried Oma abalone in abalone sauce (30 grams)

時價 每隻 Market price per piece



🌶️ 辛辣 Spicy 🌿 素菜 Vegetarian

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All prices are in MOP and subject to 10% service charge

鮑魚 / 海味

ABALONE AND DRIED SEAFOOD

黃燜花膠雞煲

Braised fish maw and chicken
in clay pot

680



蔥燒扣關東遼參

Braised Hokkaido sea
cucumber with scallion

428 位 Per person



辛辣 Spicy



素菜 Vegetarian

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鮑魚 / 海味

ABALONE AND DRIED SEAFOOD

墨魚膠釀遼參拌椒蔥汁

188 位 Per person

Crispy-fried sea cucumber stuffed with cuttlefish
mousse in onion and pepper sauce

三頭鮮鮑拌鵝掌

688 位 Per person

Braised abalone with goose web



辛辣 Spicy



素菜 Vegetarian

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燉湯羹

DOUBLE-BOILED SOUP AND BROTH

每日精品老火靚湯

Soup of the day

80



辛辣 Spicy 素菜 Vegetarian

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燉湯羹

DOUBLE-BOILED SOUP AND BROTH



滋補花膠燉響螺（神來氣旺）

Double-boiled fish maw soup
with sea whelk

428



辛辣 Spicy



素菜 Vegetarian

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All prices are in MOP and subject to 10% service charge

燉湯羹

DOUBLE-BOILED SOUP AND BROTH

鮑魚花膠龍蝦羹

Lobster soup with fish maw and abalone

188



順德拆魚羹

Deboned fish soup with angled loofah and wood ear mushrooms

208



衝浪雪花和牛湯

Wagyu and turnip soup

168



小遼參蕃茄蛋花湯

Tomato egg drop soup with sea cucumber

168

 辛辣 Spicy

 素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費
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燉湯羹

DOUBLE-BOILED SOUP AND BROTH

七彩素絲涼瓜羹

Bitter melon soup with assorted vegetables

88



花膠燒椒酸辣羹

Hot and sour soup with fish maw and bell peppers

138

鮮蟹肉竹筍菠菜羹

Spinach broth with fresh crab meat and bamboo pith

168



粟米蟹肉魚肚羹

Corn soup with crab meat and fish maw

128



辛辣 Spicy



素菜 Vegetarian

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游水海鮮
LIVE SEAFOOD

肉蟹

Live green crab

時價 Market price

自選烹調方法 (花雕蒸 / 椒鹽焗 / 薑蔥焗 / 蒜茸蒸 / 粉絲燜 / 牛油焗)

With your choice of the following preparation methods:
steamed in Huadiao / baked with spicy salt /
baked with ginger and spring onion / steamed with crushed garlic /
braised with rice vermicelli / baked with butter cream sauce



生猛海鮮：紅斑、龍脷、老鼠斑、東星斑、
黃皮老虎斑、花尾龍躉、紅瓜子斑

時價 Market price

Live fish: Pink grouper, Macau sole, Pacific grouper, Spotted grouper,
Tiger grouper, Giant grouper, Red grouper

自選烹調方法 (清蒸 / 古法燜 / 香煎 / 砂窩焗)

With your choice of the following preparation methods:
steamed / braised / pan-fried / baked in casserole

生海蝦

Live prawn

時價 Market price

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:
steamed with crushed garlic / baked with spicy salt /
poached in supreme bouillon with tangerine peel and preserved vegetable

游水海鮮 LIVE SEAFOOD

龍蝦

Live lobster

自選烹調方法（上湯焗 / 薑蔥焗 / 蒜茸蒸 / 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



辛辣 Spicy



素菜 Vegetarian

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法國黑松露拌澳洲龍蝦（時運亨通）
Stir-fried Australian lobster with French black truffle

3880



菜乾醬蒸東海大黃魚

Steamed yellow croaker with
homemade sauce

658



海鮮小炒

SEAFOOD



陳皮肉餅蒸花蟹

Steamed spotted crab
on pork patty

1380



醬爆大花蝦

Stir-fried prawn with
homemade chili sauce

268

🌶️ 辛辣 Spicy

🌿 素菜 Vegetarian

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三蔥爆波士頓龍蝦 (約重700g)

Wok-fried Boston lobster with
assorted onions (approx.700g)

688

避風塘炒鮮肉蟹 (約重700g)

Wok-fried green crab with chili,
black bean and garlic (approx.700g)

628



海鮮小炒
SEAFOOD

松茸醬宣威火腿蒸黃皮老虎斑

Steamed yellow grouper with Xuanwei ham and Matsutake sauce

388 位 Per person



啫啫花尾龍躉球

Braised giant grouper fillet with ginger and spring onion in clay pot

308

香酥白菌焗釀蟹蓋

Baked crab shell stuffed with crab meat and Yunnan white mushroom

238 位 Per person



玉液蛋白海膽帶子

Scallop and sea urchin with steamed egg white

208 位 Per person

🌶️ 辛辣 Spicy 🌿 素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費
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肉類
MEAT

蜜椒醬欖角蒜香骨

Crispy-fried pork spare rib with honey,
pepper and preserved Chinese black olive

218



肉類

MEAT



脆皮燒安格斯牛肩肉

Crispy-fried Angus beef
shoulder chop

388



金錢馬友鹹魚煎肉餅
(金銀滿屋)

Pan-fried pork patty with salty fish

218



豬肉根麵醬爆茄子煲

Eggplant and pork with bean
sauce in clay pot

188

 辛辣 Spicy

 素菜 Vegetarian

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時果咕嚕黑豚肉

Sweet and sour pork with seasonal fruit

188



杭椒爆炒五花肉

Wok-fried pork belly with Hangzhou pepper

188

手剝梅菜馬蹄吊片蒸肉餅

Steamed pork patty with water chestnut, squid and preserved vegetable

188



辛辣 Spicy



素菜 Vegetarian

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肉類

MEAT

🌶️ 酸香金湯嫩羊

Lamb in sour soup

288



唐芹脆薑爆雪花肥牛

Stir-fried beef with ginger and celery

268

🌶️ 宮保魚香牛柳粒

Stir-fried diced beef in chili sauce

368



🌶️ 辛辣 Spicy

🌿 素菜 Vegetarian

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家禽
POULTRY

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



辛辣 Spicy 素菜 Vegetarian

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家禽
POULTRY

鮮沙薑大連鮑爆炒清遠雞

Stir-fried chicken with abalone in
sand ginger sauce

298



泰國蘆筍橄欖茄炒雞柳

Wok-fried chicken fillet with Thailand
asparagus and sun-dried tomato

188

芝麻吊燒雞

Crispy-fried chicken with sesame

200 半隻 Half 400 全隻 Whole



 辛辣 Spicy  素菜 Vegetarian

所有價錢以澳門幣計算及另加10%服務費
All prices are in MOP and subject to 10% service charge

番禺蔥油潤香雞

Marinated chicken with scallion soya sauce

288



江南百花雞

Steamed chicken with shrimp mousse

268



辛辣 Spicy



素菜 Vegetarian

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健康蔬菜 HEALTHY VEGETABLE

鮮鮑吊片啫啫唐生菜

Sizzling Chinese lettuce with
abalone and squid

308



 辛辣 Spicy  素菜 Vegetarian

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手撕杏鮑菇

Crispy-fried shredded king oyster mushrooms

188



方魚薑汁生炒芥蘭

Stir-fried Chinese kale with dried flatfish in ginger sauce

170



濃雞湯魚腐雜菜煲

Poached mixed vegetables with cuttlefish, conpoy, mushrooms in chicken soup

328



蟹肉竹筍扒泰國蘆筍菠菜苗

Braised Thailand asparagus with crab meat, bamboo pith and spinach

328

素錦飄香

Stir-fried assorted vegetables

208

健康蔬菜

HEALTHY VEGETABLE

🌿 蕃茄鮮菌浸時蔬
Simmered seasonal vegetable with assorted mushrooms and tomato

188



🌿 琥珀核桃松子蘆筍南瓜炒鮮百合
Stir-fried lily bulbs with pumpkin, asparagus and walnuts

168



🌿 豉味生炒臺灣君子菜
Stir-fried Taiwanese bitter melon with pork in black bean sauce

188



🌶️ 辛辣 Spicy

🌿 素菜 Vegetarian

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石鍋野菌麵線 (三位用)

Noodles soup with wild mushrooms

請選擇以下配料

with your choice of ingredient:

澳洲龍蝦球配龍蝦湯

Lobster fillet with lobster soup

2080

A5 和牛配濃雞湯

A5 Wagyu with chicken soup

698



龍蝦汁澳洲玉帶燜伊府麵

Braised E-fu noodles with scallop in lobster sauce

208

鮮茄蛋花鮑魚湯麵

Tomato egg drop soup noodle with abalone

168 位 Per person

三十頭花膠燴粗麵

Braised noodle with fish maw in abalone sauce

288



辛辣 Spicy



素菜 Vegetarian

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麵、飯

NOODLE AND RICE NOODLE AND RICE

家鄉回味銀針粉

Silver needle noodles soup with preserved vegetable and dried shrimps

98 位 Per person



欖菜脆米海鮮南瓜炒藜麥飯

Quinoa fried rice with seafood, pumpkin and preserved vegetable

198



辛辣 Spicy



素菜 Vegetarian

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生炒臘味糯米飯

Wok-fried glutinous rice with preserved meat and sausage

198



脆米鴻運炒絲苗
(鴻運常滿)

Fried rice with beetroot and crab meat

188



櫻花蝦海鮮炒絲苗

Fried rice with sakura shrimp and assorted seafood

228



鮑汁海參雞粒燴飯

Braised rice with sea cucumber and chicken in abalone sauce

238

