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.
江小品
Appetizer combination
古法金錢雞・滑酒泡小蕃茄・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

緣茶 | 江南春
GREEN TEA | Spring of Jiangnan

花膠天子蘭纓珍珠肉
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 | Kamptal | Grüner Veltliner Austria
花茶 | 花茶龍珠
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

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

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

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

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 per person
配茶 1500 位 per person with tea pairing
配酒 1680 位 per person with wine pairing (70ml serving portion)

Chef Recommendation

Vegetarian  Vegetarian  Spicy  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.
SPECIAL DIM SUM SET

點心精選套餐

淳鮮蝦餃皇
Steamed shrimp dumpling

蟲草花雌絲蒸粉卷
Steamed rice flour rolled with shredded chicken and cordyceps flower

鴨肝肉芝心春卷
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

姬松茸馴耳素粉粿
Steamed vegetable dumpling with blaze mushroom, yellow fungus, baby corn and assorted mushroom

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

臘味鮮乾芋絲餅
Pan-fried taro cake with dried shrimp and preserved meat

蜜汁叉燒包
Steamed barbecued pork bun

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

羊肚菌牛肉球
Steamed beef ball with morel mushroom

牛肝菌金瓜雙層腸粉
Porcini, pumpkin, bamboo pith and honey bean

紅米海皇脆蝦腸粉
Crispy-fried crispy roll with shrimp and scallop

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

松露臘肉鮮水角
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

蜜汁西班牙黑臘肉叉燒拼 海鮮涼拌老雞絲
Barbecued iberico pork with honey, chilled jelly fish with shredded chicken

精美點心
Dim Sum combination

淳鮮蝦餃皇，紫薯蟹肉水晶粿，鴨肝肉芝心春卷
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

脆皮海參北菇配炒野米絲苗或菠菜麵
Pan-fried sea cucumber with mushroom served with fried rice or spinach noodle

淳精緻甜美點
Chūn 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

只限星期一至星期五，公眾假期除外
Available Monday to Friday, except Public Holiday

可選擇以上3款點心，澳門幣128另加10%服務費
Choice of 3 of the above dim sum, Mop 128 plus 10% service charge

可選擇以上6款點心，澳門幣248另加10%服務費
Choice of 6 of the above dim sum, Mop 248 plus 10% service charge

Chef Recommendation Vegetarian Spicy

如您有任何食物過敏或飲食限制，請及早告知我們的服務員
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
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

淳鮮蝦餃皇
Steamed shrimp dumpling
48

花膠豬腸燒賣
Pork liver dumpling with fish maw
52

蜜汁叉燒包
Steamed barbecued pork bun
42
金玉参花菇滑鸡丁餃
Steamed Australian sea cucumber with chicken and black mushroom

48

天子蘭竹笙鴻湯餃
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

松茸鮮蝦滑蠔賣
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 位 Per person

羊肚菌牛肉球
Steamed beef ball with morel mushroom
42

CHEF'S RECOMMENDATION  素菜 Vegetarian  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.
FRIED AND BAKED DIM SUM
炸焗點心
原隻鲍魚雞粒酥
Baked puff pastry filled with whole baby abalone and diced chicken
120 兩件 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

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

雪山黑豚餐包
Baked barbecued Iberico pork bun
42
香酥荔茸鳳尾蝦
Crispy-fried mashed taro dumpling stuffed with shrimp and pork

48

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

48

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

42
Crispy-fried crispy roll with shrimp and scallop
58

Iberico barbecued pork and preserved vegetable
58

Porcini, pumpkin, bamboo pith and honey bean
48

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
Chef's Recommendation

香煎栗兒島極品和牛
Pan-fried Kagoshima beef
480 位 Per person

脆皮龍井茶香雞
Tea smoked crispy chicken
210 半隻 Half
420 金隻 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
草紮杭州東坡肉  
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
APPETIZERS

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

南華寺陳菇素鵝
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
堅果沙律釀小番茄
Chilled cherry tomato filled with nut and mayonnaise sauce

金磚豆腐
Crispy-fried bean curd with spiced salt

80

Chef Recommendation
素食 Vegetarian
辛辣 Spicy

如您有任何特別的飲食要求，請務必事先通知我們，我們將盡力配合。
Please let us know if you have any special dietary requirements, food allergies or food intolerances.

所有價格皆已含服務費
All prices are in MOP and subject to 10% service charge.
前菜

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
CHINESE BARBECUE

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

680 隻(兩份) Whole (2 ways)
明爐掛燒黑鬃鵝
Hook-roasted goose
198 例 Standard 400 半隻 Half 780 整隻 Whole

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

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
鮮沙薑清遠雞
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 *
Braised imperial bird’s nest with crab roe

988 位 Per person

Chef Recommendation
素食 Vegetarian
辛辣 Spicy

如您有任何特别的饮食要求，请随时告知服务人员并填写《过敏食物登记表》。
Please let us know if you have any special dietary requirements, food allergies or food intolerances.

所有价格以澳门币为准并附10%服务费。
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

原汁大網鲍十頭
Braised dried Amidori abalone in abalone sauce (10-head)
時價 每隻 Per piece

原汁吉品鲍十五頭
Braised dried Yoshihama abalone in abalone sauce (15-head)
時價 每隻 Per piece

翡翠禾麻鲍二十頭
Braised dried Oma abalone in abalone sauce (20-head)
時價 每隻 Per piece

Chef Recommendation: Vegetarian
Spicy
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

雞茸鮑翅燕窩
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
Vegetarian
Spicy

If you have any special dietary requirements, please let us know. Please ask our staff if you have any allergies or food intolerances.

All prices are in MOP and subject to 10% service charge.
鲍鱼 / 海味
ABALONE AND DRIED SEAFOOD

原隻3頭南非鲍伴鹅掌
Braised South African whole abalone (3-head) with goose web
588 位 Per person

蔥燒扣關東蓮參
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
如意吉祥爆鮮澳洲鮑片
Wok-fried sliced Australian abalone with asparagus, lily bulb and mushroom
420 元 Standard

有機小米伴大連鮑魚
Braised fresh abalone with millet in pumpkin puree
288 元 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
Double-boiled Matsutake mushroom soup with conpoy and baby cabbage

328 位 Per person

Double-boiled French quail with American ginseng and fresh shihu

328 位 Per person

Double-boiled silkie chicken soup with abalone and fig

368 位 Per person
Double-Boiled Soup and Broth

Fresh Crab Meat Bamboo Shoot Soup
Spinach broth with crab meat and bamboo pith
128 位 Per person

West Lake Beef Soup
Minced wagyu beef soup with bean curd
118 位 Per person

Chicken Broth with Fish Maw and Shredded Chicken
228 位 Per person

Hot and Sour Soup with Fish Maw and Bell Pepper
138 位 Per person
每日精品老火靚湯
Soup of the day
72位 Per person
LIVE SEAFOOD

游水海鮮

龍蝦
Live lobster

自選烹調方法（上海焗 / 姜蔥焗 / 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
生猛海鲜：红斑、龙脷、老鼠斑、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 / 砂窝焗）
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 / 葱薑焗 / 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
香酥白茸焗釀蟹蓋
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

砂窩豆醬啫啫龍😃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

Chef Recommendation
Vegetarian
Spicy

如您有任何特殊飲食要求，歡迎隨時向我們的員工查詢。
Please let us know if you have any special dietary requirements.

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All prices are in MOP and subject to 10% service charge.
Sautéed Boston lobster with assorted onion (approx. 700g)

628 炸重 700g
Sautéed scallop, prawn and cauliflower with black bean chili sauce

388

Wok-fried Australian abalone with truffle and shallot

438

Sautéed garoupa fillet with lily bulb and elm fungus

388
Wok-fried green crab with chili, black bean and garlic (approx. 700g)

588 約重 700g
黑椒蔥爆極品和牛粒 Č
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
Sweet and sour pork with seasonal fruit

Wok-fried pork belly with Hangzhou pepper

Braised pork belly with preserved vegetable

Braised salty pork knuckle and bean curd with chicken broth in casserole

Wok-fried lamb with cumin, ginger, spring onion and pepper
Crispy-fried pork spare rib with honey, pepper and preserved Chinese black olive
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

生菜片嵌子炒乳鴿鬆
Sautéed minced pigeon with pine nut in lettuce
328

黑白芝麻西柚煎軟雞
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
鮮茄泡田園青蔬
Simmered seasonal vegetable with tomato
198

手撕杏鮑菇
Crispy-fried shredded king oyster mushroom
188
方魚薹汁生炒芥蘭
Sautéed gai lan with dried flaffish chip and ginger sauce
170

馬拉盞炒雜菜
Stir-fried assorted vegetable with Belacan
198

紅燒珍菌炆豆腐
Braised bean curd with assorted mushroom
170

翠味鮮山銀杏炒鮮百合
Sautéed fresh Chinese yam, ginkgo and fresh lily bulb with black bean sauce
180

翡翠銀杏鮮腐竹
Braised fresh bean curd skin with ginkgo and assorted vegetable
198
龍蝦汁玉帶炙伊府麵
Braised e-fu noodle with scallop in lobster sauce
208

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

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

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

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

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

傳統燗窩麵
Soup noodle with shredded pork and cabbage
148 位 Per person
精美甜點 DESSERT

Double-boiled sweet egg white and superior bird’s nest in coconut shell
每位 500 Per person

Double-boiled superior bird’s nest with sterculia seeds and rock sugar
每位 500 Per person

Double-boiled superior bird’s nest with peach resin and rock sugar
每位 500 Per person

Sweetened red bean soup with glutinous rice black sesame dumplings
每位 70 Per person

Double-boiled honey locust fruit soup with nostoc
每位 55 Per person

Chilled mango sago cream with pomelo
每位 55 Per person

Sweetened almond cream with egg white
每位 55 Per person

Baked tapioca pudding with lotus paste
每位 55 Per person

Chilled tofu pudding with ginger and brown sugar
每位 55 Per person

Pan-fried green tea glutinous rice pancakes rolled with sesame and peanuts

Chilled passion fruit and sugar cane puddings
每位 50

Chilled osmanthus puddings with wolfberries
每位 50

Deep-fried milk puddings coated with purple sweet potato
每位 50

Baked egg custard tarts
每位 50

Chef Recommendation

如您有任何特殊的飲食要求、食物過敏或食物不耐受，請告知我們的員工
Please let us know if you have any special dietary requirements, food allergies or food intolerances

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