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.
CHEF RECOMMENDED SET MENU

成都小品
APPETIZER COMBINATION
荔枝蜜汁、老成都痘影鱼片、胡辣蘑菇晶花、鲍玉香竹笋尖
Peached sea snail and sliced kale in vinegar and wasabi sauce / Roasted sliced fish with Sichuan peppercorn
Tossed corydop flower with chilli oil, black truffle and asparagus lettuce / Tossed shredded bamboo shoot with preserved vegetable

Domaine Gobelsburg | Kamptai | Grüner Veltliner Austria
碧潭飄雪 / 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

老麻鴛抄手
PORK DUMPLING IN CHILLI 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
鳯凰薔薇 / Phoenix Daffodil

精緻美點 / PETIT FOUR

<table>
<thead>
<tr>
<th>每位 / per person</th>
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<tbody>
<tr>
<td>8道菜 / 8 courses</td>
</tr>
<tr>
<td>精緻配茶 / with tea pairing</td>
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<tr>
<td>精緻配酒（75毫升） / with wine pairing (75 ml)</td>
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</table>
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 two skewers)

CHOICE OF ONE BROTH BASE AS BELOW

- 鮮椒湯底 550
  GREEN PEPPER BROTH BASE
- 紅油辣椒湯底 550
  CHILI PEPPER BROTH BASE

辛辣 Spicy / 素菜 Vegetarian / 主廚推薦 Chef Recommendation

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

Available daily from 11am to 9pm

THE KITCHEN SCROLL

Guangzhou, China
CHILLED FLAT NOODLE IN SPICY AND GARLIC SOYA SAUCE

70
per person
PORK DUMPLING WITH SWEET SOYA SAUCE.

80
per person

辣 Spicy / 素菜 Vegetarian / 推薦推介 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.
老麻龍抄手 <l>
PORK DUMPLING IN CHILI AND PEPPERCORN SOUP

老成都三絲春卷  <$>>
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
甜蜜小吃 / SWEETLY SNACK

榴槤珍珠囍子
SWEETENED GLUTINOUS DUMPLING
WITH DURIAN AND SAGO

120
三件
3 pieces

文廟街蛋烘糕
BAKED SPONGE CAKE WITH PEANUT FLAVOR

60
三件
3 pieces

傳統米糕
STEAMED RICE CAKE WITH FERMENTED GLUTINOUS RICE

50 三件 / 3 pieces

Spicy
Vegetarian
Chef Recommendation
TOSSED CORDYCEP FLOWER WITH CHILI OIL, BLACK TRUFFLE AND ASPARAGUS LETTUCE

前菜

APPETIZER

HN辣菌香蟲草花

辛辣 Spicy / 素菜 Vegetarian / 廚師推介 Chef Recommendation

180
ROASTED SEA SNAIL AND SLICED KALE IN VINEGAR AND WASABI SAUCE

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.
Tossed Korean Baby Clam with Stir-fried Green Chili

Roasted Sliced Fish with Sichuan Peppercorn

Spicy / Vegetarian / Chef Recommendation
MARINATED PIGEON WITH LEMONGRASS AND SICHUAN PEPPERCORN

椒香乳鴿皇

100
per piece

SICHUAN CHICKEN WITH CHILI SAUCE, ONION AND PEPPER OIL

蓉城口水雞

120
TRADITIONAL BRAISED SPICY BEEF INNARD

老傳統夫妻肺片

從來食材質天然，內臟雜片味尤鮮。

價廉物美爭品試，夫妻同心創新天。

前菜一般都愛之。清末成都有小販收集
將之洗淨切片調味後供食，挑到市上叫賣，
生意特好，初名之為“肺片”。

至上世纪三十年代，
成都少城郭氏夫妻將肺片，創新研製，
其味更佳人，後改為“夫妻肺片”，開店出售。
其門如市，至今長盛不衰。
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

巧手煆拌有機瓜尖  80
Tossed pumpkin seedling with pickled chili and vinegar
BIRD'S NEST AND DRIED SEAFOOD

MARINATED FRESH ABALONE, SICHUAN STYLE
SAUTÉED SEA CUCUMBER WITH MATSUTAKE MUSHROOM SAUCE AND CHILI

830
BRAISED FISH MAW WITH BLACK TRUFFLE AND WILD MUSHROOM SAUCE

黑松露野菌扣花膠

520
每位
per person
BRAISED AMIDORI ABALONE WITH DICED PORK BELLY, PICKLED CHILI BEAN SPROUT AND CELERY IN SPICY SAUCE

川味紅燒大網鮑魚（十頭）時價 / 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

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

辛辣 Spicy / 素菜 Vegetarian / 廚師推薦 Chef Recommendation

如您有任何特別的飲食要求，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

所有價格已含服務費及另加10%服務費 / All prices are in MOP and subject to 10% service charge
STEWED MINCED CHICKEN BOUILLON WITH BIRD'S NEST

180
per person

BRAISED SEA CUCUMBER WITH PICKLED VEGETABLE SOUP, CHENGDU STYLE

260
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

辛辣 Spicy / 素菜 Vegetarian / 建議推介 Chef Recommendation

如有任何特別的飲食需求，食物或飲品食物不耐受，請告知我們的員工。

凡所有價位以澳門幣計算及附加10%服務費。
All prices are in MOP and subject to 10% service charge.
巴蜀茶文化

SICHUAN TEA CULTURE
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 scallions

市场价
market price
江團

Your choice of the following preparation methods:
steamed with shredded bamboo shoot in bouillon;
braised with pickled chili and corn; broad bean paste, Sichuan peppercorn

市場價

market price

龍鰂

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
您的选择有以下的烹饪方法：
- 水煮辣椒和芹菜
- 蒸粉丝和大蒜
- 清蒸
- 清煮以马铃薯泥和南瓜酱

本地龙虾

时价
market price

辣炒泰國鮮蝦

时价
market price

辛辣Spicy / 素菜vegetarian / 时价市场价格

如您有任何特别的饮食需求、食物过敏或食物不耐症，请告知我们的员工。/ Please let us know if you have any special dietary requirements, food allergies or food intolerances.
自選烹調方法:
清蒸，回鍋 55
泡椒 55，老薑泡菜 55
Your choice of the following preparation methods:
steamed;
twice-cooked
sauteed with chili,
pickled pepper 55
steamed with pickled vegetable
and chili 55

時價
market price

SPOTTED GAROUPA

自選烹調方法:
清蒸，金湯 55
四川水煮 55
Your choice of the following preparation methods:
steamed;
braised in hot and spicy pumpkin soup
poached in hot and spicy sauce 55

時價
market price

PACIFIC GAROUPA

老鼠斑

市場菜單
market price

Spicy / Vegetarian / Chef Recommendation

因有特殊飲食要求，食物過敏或食物不耐組，請及時告知我們的食物 / 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加10%服務費 / All prices are in MOP and subject to 10% service charge
Your choice of the following preparation methods:
- Wok-fried with peppercorn oil,
- Poached with enoki mushroom,
- bamboo shoot in hot and spicy sauce

market price
BRASSER CRAB WITH DRIED CHILI

SEAFOOD AND RIVER FOOD

Chef Recommendation

480
牛肝菌炒澳洲帶子

80

BRAISED KING PRAWN WITH PICKLED CHILLI AND CELERY

泡椒大明蝦

150

每位

per person
BRAISED FROG WITH MUSHROOM AND FRESH CHILI

Braised Frog with Mushroom and Fresh Chili

Spicy / Vegetarian / Chef Recommendation

If you have any special dietary requirements, food allergies or food intolerances, please inform our staff.

All prices are in MOP and subject to 10% service charge.
Sautéed Minced Mullet with Sweet Corn

Kung Pao Prawn with Cashew Nut

180

280
**Braised Sweet Corn, Shrimp, Asparagus, Water Chestnut, and Organic Millet with Red Bean in Bouillon**

**Braised Sweet Corn, Shrimp, Asparagus, Water Chestnut, and Organic Millet with Red Bean in Bouillon**

**Stewed Wild Turtle with Green Pepper and Pickled Chili**

**Pan-Fried Cod with Crispy Soybean and Preserved Vegetable**

**Braised Yellow Croaker with Home-Made Sauce and Pickled Chili**

**Sauteed Fili with Dried Chili and Garlic**
MEAT

BRAISED DEER TENDON WITH SCALLION

蔥燒鹿蹄筋

360

STEAMED MARINATED BEEF SHORT RIB WITH LOTUS LEAF

荷葉鮮香牛肋骨

280
Boiled Sliced Australian Beef with Bean Curd and Green Peppercorn

Sautéed Dice Australian Wagyu Beef with Porcini Mushroom, Crispy Garlic and Welsh Onion

220

380

Chef Recommendation

Spicy

Vegetarian
Braised Pork Knuckle With Bamboo Shoot, Quail Egg And Dried Chicken.
TWICE-COOKED SLICED PORK BELLY WITH BABY GARLIC STEM AND BROAD BEAN PASTE

160

BRAISED PORK BALL WITH PICKLED CHILI AND GARLIC SAUCE

180
特色烤馬斯羊小排  320
ROASTED LAMB CHOP WITH DICE ONION, DICED PEPPER AND CUMIN

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

寬窄巷魚香肉絲  140
SAUTEED SHREDDED PORK WITH BLACK FUNGUS, SHREDDED CELTUCE AND PICKLED CHILI
ROASTED CHICKEN WITH BEEF, BEAN SPROUT AND PICKLED CHILI WRAPPED IN LOTUS LEAVES
(24 HOURS ADVANCE ORDER REQUIRED, AVAILABLE FOR DINNER)

九眼橋叫花雞
(24小時前預定，只限晚餐)

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，惜於一九九六年因重建而拆除。傳說九眼橋微服出訪，路經此橋時，見到乞丐食難，香氣四溢，便忍不住來吃，覺得比京都美味，回京後囑咐仿製，便封為宮廷菜了。

Chef Recommendation

辛辣 Spicy / 素菜 Vegetarian / 家禽 Poultry
CRISPY-FRIED RABBIT WITH CUMIN, DICED PEPPER AND CHILI

KUNG PAO CHICKEN WITH DRIED CHILI AND CASHEW NUT
SAUTEED SNOW KONJAC WITH DUCK WEB AND BROCCOLI

80
per person

SAUTÉED RABBIT MEAT WITH DICED PEPPERS AND SWEET BEAN SAUCE

鲜椒粒粒兔

160

歌樂山辣子雞

CRISPY-FRIED CHICKEN WITH DRIED CHILLI, CASHEW NUT AND SICHUAN PEPPERCORN

180

香辣 Spicy / 素菜 Vegetarian / 推薦推薦 Chef Recommendation
松茸乾燒四季豆
SAUTEED STRING BEAN WITH MITSUTAKE 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 / 建議佐餐 Chef Recommendation
SAUTÉED VERMICELLI WITH MINCED PORK AND CHILI

SPICY

Vegetarian

Chef Recommendation

BRAISED RADISH WITH SOYA SAUCE

90

### 賣名

### 卷心菜

### 螺絲椰菜

120

### 美味

Spicy

Vegetarian

Chef Recommendation

### 賣名

### 螺絲椰菜

### 螺絲椰菜

### 美味

Spicy

Vegetarian

Chef Recommendation
山藥燒野菌  160
BRAISED WILD MUSHROOM WITH YAM IN CLAY POT

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

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

家常魚香醬紫茄  100
SAUTEED EGGPLANT WITH PICKLED CHILI IN CLAY POT
川劇變臉

SICHUAN FACE CHANGING

川劇是傳統戲曲劇種之一，流行於四川東部、重慶及貴州、雲南部分地區。川劇臉譜，是歷代川劇藝人共同創造並傳承下來的藝術瑰寶，也是中國戲劇界唯一一項國家機密。1982年，文化部正式出文，將川劇變臉藝術列為國家二級機密。

川劇變臉是川劇表演的特技之一，用於揭示劇中人物的內心及思想感情的變化，即把不可見、不可感的抽象的情緒和心理狀態變成可見、可感的具體形象——臉譜。
PAN-SEARED GREEN CHILLI PEPPER WITH VINEGAR

SAUTEED ASPARAGUS, GINKGO AND CHERRY TOMATO WITH MIXED NUT
DRIED CHILI
BABY SPINACH WITH
AUSTRALIAN
SAUTEED AUSTRALIAN

160

SAUTEED BEAN CURD SHEET
WITH CELERY AND LILY BULB

100
SAUTEED MOREL MUSHROOM WITH ASPARAGUS, GARLIC, SHALLOT AND PEPPER

SAUTEED MOREL MUSHROOM WITH ASPARAGUS, GARLIC, SHALLOT AND PEPPER

160

蒜蓉粉絲娃娃菜
STEAMED CABBAGE WITH VERMICELLI AND GARLIC PURÉE

100

回鍋土豆
BRAISED WILD MUSHROOM WITH YAM IN CLAY POT

90
DAN DAN NOODLE WITH MINCED PORK AND SOYA BEAN SAUCE

80
每位 per person

RED POTATO NOODLE WITH YELLOW BEAN AND PIG INTESTINE

70
每位 per person

*Spicy / Vegetarian / Chef Recommendation*
CHILLED FLAT NOODLE WITH
SHREDDED CHICKEN AND
SHREDDED YELLOW CUCUMBER
WITH GARLIC PUREE

80
每位
per person

FRIED RICE WITH MINCED
PORK AND EGG IN SOYA
SAUCE

120
牛肉刀削面
KNIFE SHAVED NOODLE
WITH SLICED BEEF

每位
per person

90

松茸雞湯麵
EGG NOODLE WITH
MATSUTAKE MUSHROOM
IN CHICKEN SOUP

每位
per person

120

雞松菌手工刀削面
HOME-MADE SHAVED NOODLE WITH TERMITE MUSHROOM

每位
per person

120

辣辣 Spicy
素食 Vegetarian
Chef Recommendation
四川甜品類  SICHUAN DESSERT

多味汁官燕 (可選配紅棗蓮子汁、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

桃油竹菇燉雪梨  110
Double-boiled bamboo pith with peach oil and pear

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

功夫熊貓  60  2 pieces
Kung Fu Panda

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

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

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

賴湯園  40  3 pieces
Glutinous rice dumpling stuffed with black sesame puree

酸裝冰粉  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

辛辣
Spicy

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