特色柠檬水 Classic Lemonades

经典柠檬水 Grandma's Lemonade	55
覆盆子薄荷柠檬水 Raspberry Mint Lemonade	55
荔枝柠檬水 Lychee Lemonade	55

茶
TWG TEA

原味伯爵茶 Earl Grey Fortune This strong & full-bodied first flush Darjeeling is blended with TWG bergamot to yield a most robust & balanced cup	60
英式早餐茶 English Breakfast Tea This classic was originally blended as an accompaniment to the traditional English Breakfast. Very strong & full-bodied with light floral undernotes	60
摩洛哥薄荷茶 Moroccan Mint Tea A great favorite, this fine TWG green tea is perfectly blended with suave and string Sahara mint. A timeless classic	60
纯净洋甘菊花茶 Pure Chamomile Flowers Soft & soothing, these rare chamomile flowers boast a rich honey aroma & yield a golden, theine-free cup	60
香片茶 Grand Jasmine Tea An outstanding China green tea blended with superior TWG jasmine blossoms. The infusion is delicate	60
印度大吉岭茶 Indian-Darjeeling Second Black Tea A superior TWG oolong boasting large leaves rolled into emerald "pearls" that exhale a flowery fragrance & a lightly astringent infusion	60

酸奶沙冰
SMOOTHIES

芒果酸奶沙冰 Mango smoothies 芒果蓉 | 鲜奶 | 酸奶 Mango puree | milk | yoghurt	60
草莓酸奶沙冰 Strawberry smoothies 草莓 | 鲜奶 | 酸奶 Fresh strawberries | milk | yoghurt	60
荔枝黄桃酸奶沙冰 Lychee & Peach smoothies 荔枝 | 黄桃 |鲜奶 | 酸奶 Lychee fruit | peach halves | milk | yoghurt	60

鲜榨果汁
FRESHLY SQUEEZED JUICES

橙汁 Orange juice	58
苹果汁 Apple juice	58
胡萝卜汁 Carrot juice	58
西瓜汁 Watermelon juice	58

无气矿泉水
STILL MINERAL WATER

	Per bottle
法国依云天然矿泉水 | 330毫升 Evian Natural Mineral Water 330ml | France	50
法国依云天然矿泉水 | 750毫升 Evian Natural Mineral Water 750ml | France	75

有气矿泉水
SPARKLING MINERAL WATER

	Per bottle
法国波多天然有气矿泉水 | 330毫升 Badoit Natural Sparkling Water 330ml | France	50
法国波多天然有气矿泉水 | 750毫升 Badoit Natural Sparkling Water 750ml | France	75

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Urban Kitchen

欢迎！
Welcome!

欢迎光临「**名厨都汇**」，以国际及澳门地道美食为主的全天候餐厅。我们亦提供自助餐形式的新派特制餐饮享受；菜色清新及包罗万有、亦设有正宗地道菜由厨师团队精心烹调。这里提供的主菜全属即叫即做。从您落单后的那一刻，厨师团队便会即时烹调，然后迅速送到您的面前。厨房采用巨型玻璃窗为设计特色，让您即使安坐座位上，厨师团队的工作情况亦一览无遗。我们亦提供各式各样的饮品以供选择。您既可品尝从各地搜罗的茶茗，更有驻店泡茶师从旁指导，让您体验终极品茗文化。除此之外，您亦可选择鲜榨时令果汁以增添活力神采，又或是享用精选自世界各地的美酒佳酿，当中不少是家族经营酒庄的优良出品。

在此，我们希望您在「名厨都汇」有一个美好的美馔之旅。

Welcome to **Urban Kitchen**, a modern and lively all-day dining outlet which showcases a buffet of international and regional flavors. All of our main dishes are made-to-order. Upon receiving your order, the dishes are swiftly and freshly prepared from the kitchen and brought to the table in individually-served portions. You will also have unrestricted views of our culinary team showcasing their expertise and craftsmanship. We also feature an extensive selection of beverages including freshly-squeezed juices and an extensive wine menu featuring selections from family-run wineries. You may experience the ultimate in tea culture thanks to Urban Kitchen's wide tea-leaves selection and in-house expert tea sommelier.

We hope you have a wonderful culinary journey with us at the Urban Kitchen!

头盘、沙拉及汤 Starter, Salad & Soup

蕃茄奶酪沙拉.....$138
Tomato and buffalo mozzarella
意大利马苏里拉奶酪、蕃茄、意大利黑醋及浓香橄榄油
Italian mozzarella, tomato, aged balsamic, Tuscan olive oil

田园沙拉.....$138
Garden green salad
牛油果、鲜露笋、芝麻菜、莴苣、香菜和蕃茄
Avocado, green asparagus, arugula, butterhead lettuce, parsley, tomato

凯撒沙拉.....$138
Caesar Salad
罗马生菜、烤面包粒、松子仁、24个月巴马臣芝士
Romaine lettuce, croutons, pine nuts, 24 Months aged Parmesan cheese

凯撒沙拉配鸡胸肉.....$148
Caesar Salad with chicken breast

凯撒沙拉配烟三文鱼.....$168
Caesar Salad with with smoked salmon

烧葡国肠.....$158
Grilled Portuguese chorizo sausage
配车厘茄及橄榄沙拉
Baby tomato, olives Salad

葡式薯蓉青菜汤.....$88
Caldo verde
甘蓝、葡萄牙肠、薯蓉汤
Kale, chorizo sausage in potato soup

每日精选餐汤.....$88
Chef's daily homemade soup

香烤精选 from the Grill

澳大利亚安格斯牛柳 (八安士).....**$468**
"Burnt Ends" tenderloin
三百日谷饲安格斯牛柳
可配黑椒汁、红酒汁或蘑菇汁
Grilled Australian tenderloin (8oz)
300+ day grain-fed Australian Angus
Choice of black pepper sauce, red wine sauce or mushroom sauce

烧春鸡.....**$288**
Roasted spring chicken
配杂菜及香草汁
Seasonal vegetables, rosemary jus

挪威三文鱼扒.....**$268**
Grilled Norwegian salmon
配杂菜及芥末白酒汁
Vegetables, mustard white wine sauce

香煎大虾.....**$288**
Grilled king prawns
配红辣椒、马玲薯及香菜
Spiced red pepper, diced potatoes, parsley

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杯装葡萄酒 WINE BY THE GLASS

起泡葡萄酒 CHAMPAGNE & SPARKLING WINES

	5 oz	Full bottle
Rimarts Cava Brut Reserva | Spain	118	480
G.H. Mumm Cordon Rouge Brut | France	208	850

白酒 WHITE WINE

	6 oz	Full bottle
Michel Lynch Reserve Blanc, Graves Bordeaux | France 2014	78	280
El Grillo 12 Lunas Chardonnay, Gewurztraminer Somontano | Spain 2014	118	480
Dr. Loosen "Wehlener Sonnenuhr" Riesling Kabinett | Germany 2016	168	700

红酒 RED WINE

	6 oz	Full bottle
Michel Lynch Reserve Rouge, Medoc Bordeaux | France 2014	78	280
Quinta do Passadouro Tinto Douro | Portugal 2015	108	440
Felton Road, Pinot Noir Bannockburn Central Otago | New Zealand 2015	200	920

甜酒 DESSERT WINE

	5 oz	Full bottle
Hans Lang Hallgartener Schönhell Riesling Auslese Rheingau | Germany	128	625

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$168 | 培根芝士汉堡
The Classic Bacon Cheese Burger

甜品
Sweets

$98 | **川贝银耳炖雪梨**
Double boiled pear
银耳, 川贝
Snow fungus, "Chuan Bei"

$68 | **木糠布丁**
Serradura pudding
甜奶油, 牛油曲奇碎
Sweetened cream, butter cookie crumbs

$68 | **杨枝甘露**
Mango sago
芒果、西米及柚子
Chilled mango, sago cream, pomelo

$118 | **合时水果盘**
Seasonal fruit platter
时令水果
Seasonal fruits

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三明治、意大利面及比萨
Sandwich, Pasta and Pizza

经典汉堡包 **$168**
The classic bacon cheese burger
芝麻面包、汉堡扒、培根、奶酪、生菜、蕃茄
Sesame seed bun, beef patty, grilled bacon, cheddar cheese, iceberg lettuce, tomato

经典公司三明治 **$158**
The classic club sandwich
方包、火鸡胸肉、蕃茄、蛋黄酱、生菜、培根
White bread, sliced turkey breast, tomato, mayonnaise, iceberg lettuce, bacon

辣茄酱烩通心粉 **$138**
Penne Arrabiata
蕃茄、辣椒、黑橄榄、罗勒
Tomato, chili, black olives, basil

培根白汁烩意大利面 **$168**
Spaghetti Carbonara
鸡蛋、意式培根、巴马臣奶酪、忌廉
Eggs, pancetta, Parmesan cheese, cream

蕃茄意大利面 **$188**
Spaghetti Pomodoro
蕃茄、罗勒
Tomato, basil

肉酱意大利面 **$208**
Spaghetti Bolognese
慢煮牛肉酱
Slow cooked beef ragout

黑松露烩小牛胸肉宽条面 **$228**
Braised veal ragù pappardelle
菠菜及黑松露
Spinach, shaved black truffle

马格烈披萨 **$138**
Pizza Margarita
蕃茄及马苏里拉奶酪
Tomato, buffalo mozzarella cheese

辣肉肠奶酪披萨 **$178**
Three cheese pizza with spicy chorizo
车打奶酪、马苏里拉奶酪及巴马臣奶酪
Mozzarella, cheddar, parmesan cheese

黑松露比萨 **$198**
Pizza Tartufo d'Estate
黑松露及马苏里拉奶酪
Summer truffle, mozzarella cheese

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澳葡精选 Macaulities

$238 | **非洲香辣鸡**
African chicken
伴马玲薯及椰子辣椒汁
Potato, coconut chili sauce

$208 | **烧马介休**
Salted codfish Gomes Da Sa Style
伴炆红豆、烩蛋及香菜
Red beans, boiled egg, coriander

$138 | **澳门炒饭**
Macanese fried rice
葡国肠、鸡蛋、虾仁、黑橄榄和青橄榄
Portuguese chorizo sausage, egg, shrimp, black olive, green olive

$188 | **免治猪肉碎配白饭及煎蛋**
Minced pork, potato, rice
猪肉碎、马玲薯粒
Potato, Fried egg

配菜 Sides

鸡蛋：
水煮蛋、煎蛋（单面煎、双面煎）或水波蛋.....**$38**
Eggs: Hard-boiled egg, fried egg, (sunny side up, over easy) or poached egg

白饭.....**$38**
Steamed rice

薯蓉.....**$68**
Mashed potato

炸薯条.....**$68**
French fries

奶油菠菜.....**$68**
Creamy spinach

鸡肉肠.....**$88**
Chicken sausage

芝士猪肉肠.....**$88**
Pork cheese sausage

培根.....**$88**
Bacon

炸鸡中翼.....**$88**
Chicken wings

香草炒杂菌.....**$88**
Sautéed forest mushrooms with fine herbs

非洲香辣鸡 AfricanChicken

鸡肉
1 茶匙乾辣椒，切碎
2 汤匙青葱，切碎
1 茶匙甜椒
2 茶匙中国五香粉
2 茶匙乾迷迭香，切碎
1（3½磅）鸡，减半

The Chicken
1 teaspoon dried chili, minced
2 tablespoons shallots, minced
1 teaspoon sweet paprika
2 teaspoons Chinese five spice powder
2 teaspoons dried rosemary, crumbled
1 (3½ lb) chicken, halved

酱汁
1 杯葱，切碎
½ 杯大蒜，切碎
1¼ 杯红甜椒，切碎
¼ 杯菜籽油
½ 杯甜椒
½ 杯椰丝
½ 杯椰奶
¼ 杯花生酱
1½ 杯鸡汤
1 月桂叶

The Sauce
1 cup shallot, minced
½ cup garlic, minced
1¼ cups red bell peppers, minced
¼ cup canola oil
½ cup sweet paprika
½ cup shredded coconut
½ cup coconut milk
¼ cup peanut butter
1½ cups chicken broth
1 bay leaf

方法
在一个碗里，搅拌红辣椒、大蒜、葱、辣椒、五香粉和迷迭香。把混合物擦在鸡肉上，放进冰箱至少六个小时。烹调时先把葱，大蒜和辣椒使用中火炒香，然后拌入辣椒粉、椰丝、椰奶、花生黄油、肉汤和月桂叶。在另一个大的煎锅，把马铃薯及鸡肉煎至金黄色。预热烤箱至华氏 400 度，把鸡肉和马铃薯转到烤盘里，并加入预先煮好的酱汁烤焗 25 至 30 分钟。

Method
In a bowl, stir together chili pepper, garlic, shallots, paprika, and rosemary. Rub the mixture on the chicken , cover and chill for six hours. Cook the shallots, garlic and bell pepper over low heat. Stir in vegetables, paprika, shredded coconut, coconut milk, peanut butter, broth and bay leaf. Brown the chicken with the potato cubes in another pot. Preheat the oven to 400 degrees °F, and transfer the chicken and potatoes to a baking dish together with the sauce and bake for 25 to 30 minutes.

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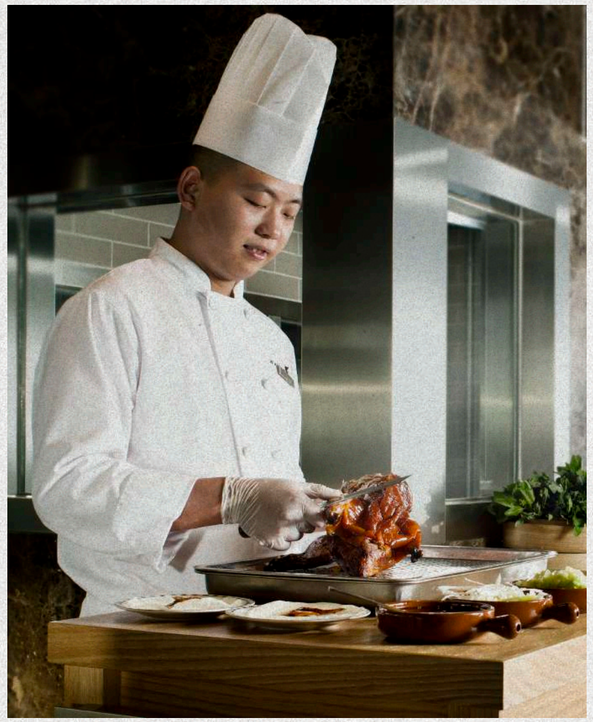
中国佳肴 Authentic China



$498 | **北京片皮鸭**
Peking duck
配传统佐料（需时45分钟准备）
Traditional condiments
(Please allow 45minutes for preparation)

$188 | **麻婆豆腐**
Braised bean curd "Mapo"
豆腐、碎牛肉、四川辣椒、辣椒酱配白饭
Steamed rice, minced beef,
spicy Sichuan pepper, chili bean paste

$198 | **云吞汤面**
Wonton noodles soup
鲜虾、猪肉、时蔬
Shrimps, pork, vegetables

$238 | **香煎豉油皇大虾**
Pan-fried prawns
大虾、洋葱、细葱、干葱、生菜及芫茜配白饭
Prawns, onion, Spring onion,
shallot, in soya sauce, steamed rice

北京烤鸭 Peking Duck

北京烤鸭是具有世界驰名的北京名菜，用料为优质北京填鸭全只，果木炭火烤制，色泽红润，肉质肥而不腻。烤制完成的鸭配上大葱丝、黄瓜丝、甜面酱，用薄饼卷起食用。剔除鸭肉后剩下的鸭架可用来煲汤。

Peking Duck is a well-known duck dish from Beijing that has been debut since the imperial era. The meat is prized for its thin, crispy skin, with authentic versions of the dish serving mostly the skin and little meat, sliced in front of the guests by the chef. The meat is served with scallion, cucumber and sweet bean sauce, and wrapped in thin Chinese pancakes. The leftover duck carcass can be made into a broth.

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