



LAM KEI
林記燒烤

手工香濃咖喱系列

惹味手工香濃咖哩蟹

Spicy handmade curry crab

\$時價

手工香濃咖喱牛腩

Handmade spicy curry beef brisket

\$68/95

手工香濃咖喱雞

Handmade spicy curry chicken

\$95

手工香濃咖喱牛利

Handmade Curry Beef

\$95

手工香濃咖喱牛肉

Handmade spicy curry beef

\$68/95

手工香濃咖哩海中蝦

Handmade Curry Sea Shrimp

\$130

手工香濃咖喱風鱧

Handmade fragrant curry eel

\$140

手工香濃咖喱三文魚頭

Handmade Spicy Curry Salmon Fish Head

\$95

手工香濃咖哩羊膝

Handmade Curry Sheep Knee

\$200



惹味手工香濃咖哩蟹



手工香濃咖喱雞

葡式凍洋蔥碎系列

葡式凍蝦

Portuguese frozen shrimp

\$125/6隻



葡式凍鹹牛脷

Portuguese frozen shrimp

鹽焗立魚

Baked standing fish with salt

\$時價

鹽燒立魚

Braised fish with salt

\$時價



葡式凍豬耳沙律

Portuguese frozen shrimp

葡式凍鹹牛脷

Portuguese frozen salty beef tongue

\$78/份

葡式豬耳沙律

Portuguese style pig ear salad

\$49/份



葡式凍沙丁魚

Portuguese frozen sardines

\$66/份

葡式凍蝦

Portuguese frozen shrimp

菜式推介

蒜子燒牛膝

Braised Beef Knee with Garlic

\$190

美國燒牛板腱(8安士)

American Braised Beef Tendon (8oz)

\$92

葡式燒熟成鹹牛脷

Braised salted beef tongue in Portuguese style

\$65/份

蜜味燒德國鹹豬手

Braised German Salted Pork Feet with Honey

\$95/份

葡式烤乳豬配小小飯

Braised suckling pig in Portuguese style with rice

\$153

美國燒肉眼牛扒(12安士)

American braised pork eye steak (12 ounces)

\$290

蒜子燒羊仔胛

Braised lamb with garlic

\$200



美國燒肉眼牛扒

American braised pork eye steak



葡式烤乳豬配小小飯

Braised suckling pig in Portuguese style with rice



蒜子燒羊仔胛

Braised lamb with garlic

菜式推介

三椒澳門桑拿蝦
Macau Sauna Shrimp with Three Peppers

\$130

法式炒短頸巴西珍寶蜆
French fried short-necked Brazil rare clam

\$98

鹽焗野生花螺
Baked wild snails in salt

\$150

燒原隻鮮魷魚
Braised fresh squid

\$時價

炭燒牛肋骨
Charred beef ribs

\$50/件

葡式薯絲炒馬介休
Stir-fried Ma Jiexiu with Shredded Potato in Portuguese Style

\$93

烤香草黑椒/芥末羊架
Roasted lamb rack with vanilla/mustard

\$125(10安士)/238(20安士)



葡式薯絲炒馬介休

Stir-fried Ma Jiexiu with Shredded Potato in Portuguese Style



燒原隻鮮魷魚

Braised fresh squid



法式炒短頸巴西珍寶蜆

Braised short-necked Brazil rare clam in sake

牛肉類

惹紅酒逼牛尾

To provoke red wine to force oxtail

\$100/份

葡式逼鹹牛腩

Portuguese Salted Beef Tongue

\$92/份

薄燒牛仔肉

Braised Beef

\$55/份



孜然極尚牛

Cumin extremely Shang Niu

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Cumin extremely Shang Niu

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Braised salted beef tongue in Portuguese style

\$65/份

美國燒肉眼牛扒(12安士)

American braised pork eye steak (12 ounces)

\$290

炭燒牛肋骨

Charred beef ribs

\$50/件

羊類

香草燒羊髀扒

Mutton knee with red wine

\$38/件

紅酒逼羊膝

Braised Lamb Leg with Vanilla

\$230/份

蒜子燒羊仔腩

Braised lamb with garlic

\$200



香草燒羊髀扒

Mutton knee with red wine

烤香草黑椒/芥末羊架 \$125(10安士)/238 (20安士)

Roasted vanilla black pepper/mustard lamb rack



烤香草羊架

Roasted vanilla sheep rack



芥末烤羊架

Grilled lamb rack with mustard

豬類

葡式逼鹹豬手
Portuguese style Salted Pork Feet

\$92/份

泰式燒豬頸肉
Thai style pork neck

\$58/份

白焗鹹豬手
White Salted Pig Feet

\$103/份

芝士焗豬扒
Baked Pork Chop with Cheese

\$65/份

吉列炸豬扒
Gillette Fried Pork Chop

\$62/份

蜜味燒豬扒
Braised Pork Chop with Honey

\$20/件

海盜燒豬肋骨
Pirate Pork Ribs

\$90/份

芥末燒豬鎚
Mustard Pig Hammer

\$59/份

蜜味燒德國鹹豬手
Braised German Salted Pork Feet with Honey

\$95/份

葡式烤乳豬配小小飯
Braised suckling pig in Portuguese style with rice

\$153



海盜燒豬肋骨
Pirate Pork Ribs



芥末燒豬鎚
Mustard Pig Hammer



蜜味燒德國鹹豬手
Charred beef ribs

貝殼類

法式炒花甲王
French Fried Spaghetti King

\$228

蒜茸燒美國空運大桶蠔 \$290/份
Braised American airlift oyster with garlic

清酒煮短頸巴西珍寶蜆 \$98
Braised short-necked Brazil rare clam in sake

川酒煮花螺 \$108
Boiled Conch with Sichuan Wine

泰式燒花螺 \$98
Braised Conch in Thai Style

薯殼焗扇貝 \$68
Baked scallop with potato shell

蒜茸芝士焗青口 \$60
Baked green mouth with garlic and cheese

清酒煮花螺 \$118
Boiled snails in sake

蒜茸燒日本大扇貝 \$70/隻
Braised Japanese Scallop with Minced Garlic

法式炒短頸巴西珍寶蜆 \$98
French fried short-necked Brazil rare clam

鹽焗野生花螺 \$150
Baked wild snails in salt



蒜茸燒美國空運大桶蠔
Braised American airlift oyster with garlic



蒜茸燒日本大扇貝
Braised Japanese Scallop with Minced Garlic



清酒煮花螺
Boiled snails in sake

蝦類

鹽燒海中蝦

Braised Sea Shrimp in Salt

\$120

芝士焗蝦伊麵

Baked shrimp noodles with cheese

\$150

泰式冬陰功蝦湯

Thai style Dongyingong shrimp soup

\$88

新加坡胡椒蝦

Singapore Pepper Shrimp

\$120

泰式冬陰海鮮湯

Thai Dongyin Seafood Soup

\$88

三椒澳門桑拿蝦

Macau Sauna Shrimp with Three Peppers

\$130

蟹類

橋底辣板炒蟹

Stir-fried crab with spicy plate

\$時價

芝士焗肉蟹伊麵

Baked crab noodles with cheese

\$時價

星加坡胡椒蟹

Singapo Pepper Crab

\$時價

海鮮類

日式燒墨魚

Braised cuttlefish in Japanese style

\$80

紙包銀雪魚

Silver snowfish wrapped in paper

\$125

葡式炸馬介休球

Portuguese style fried horse Jiexiu ball

\$48

日式燒三文魚頭

Japanese style braised salmon head

\$58



日式燒鰻魚

Stir-fried vegetables with garlic

葡式燒沙丁魚

Braised sardines in Portuguese style

\$19/條

日式燒多春魚

Braised spring fish in Japanese style

\$46

日式燒鰻魚

Braised eel in Japanese style

\$130

葡式燒馬介休

Portuguese style braised horse Jiexiu

\$159

炸自制墨魚丸

Fried homemade cuttlefish balls

\$55

葡式白烩銀雪魚

Portuguese White Snow Fish

\$169

日式燒青花魚

Braised blue fish in Japanese style

\$65

葡式焗爐魚

Baked fish in Portuguese style

\$時價

芝士焗魚柳

Baked fish fillet with cheese

\$65

葡式白烩馬介休

Portuguese-style white tea Ma Jiexiu

\$169

吉列炸魚柳

Gillette fried fish fillet

\$62

燒原隻鮮魷魚

Braised fresh squid

\$時價

日式燒銀雪魚

Braised Snow Fish in Japanese Style

\$135

葡式薯絲炒馬介休

Stir-fried Ma Jiexiu with Shredded Potato in Portuguese Style

\$93

雞類

蜜味燒雞扒
Steamed chicken with honey

\$25

蜜味燒雞全翼
Braised chicken with honey

\$16

日式鹽燒雞全翼
Japanese Style Salted Chicken with Whole Wings

\$16

串燒雞軟骨
Braised chicken cartilage

\$42

煙鴨胸
Smoked duck breast

\$48

焗葡國雞
Baked Portuguese Chicken

\$92

非洲辣雞
African spicy chicken

\$85



焗葡國雞

Baked Portuguese Chicken



非洲辣雞

African spicy chicken

小食

蒜蓉燒茄子
Braised eggplant with garlic

\$25

蒜茸麵包
Garlic bread

\$15

香脆特製豬仔包
Crispy special pork buns

\$9

燒香腸
Sausage

\$8

街邊燒粟米
Braised corn on the street

\$18

薯仔蝦沙律
Shrimp Salad with Potato

\$60

葡式燒西洋腸
Braised western sausage in Portuguese style

\$35

煙三文魚蟹子沙律
Smoked Salmon and Crab Salad

\$65

炸薯條
French fries

\$35

蔬菜類

馬介休炒雜菜

Ma Jiexiu stir-fried vegetables

\$59

馬拉盞炒雜菜

Stir-fried vegetables with Malachan

\$55

蒜茸炒雜菜

Stir-fried vegetables with garlic

\$49



蒜蓉炒什菜

Portuguese Mixed Vegetable Salad

葡汁雜菜

Mixed vegetables with grape juice

\$48

葡式雜菜沙律

Portuguese Mixed Vegetable Salad

\$55

白烩椰菜

Broccoli

\$50

白烩椰菜薯仔

White cabbage and potato

\$60

芝士焗西蘭花

Baked broccoli with cheese

\$55



葡式雜菜沙律

Portuguese Mixed Vegetable Salad

葡式燴雜菜

Portuguese stewed vegetables

\$59

飯/湯類

芝士焗海鮮飯 Baked seafood rice with cheese	\$55	生炒雞絲飯 Fried Rice with Shredded Chicken	\$46
肉醬焗意粉 Baked spaghetti with meat sauce	\$48	生炒牛肉飯 Fried beef rice	\$46
芝士雞絲焗意粉 Baked spaghetti with shredded chicken and cheese	\$48	印度炒飯 Indian fried rice	\$46
咖喱焗豬扒飯 Baked Pork Steak Rice with Curry	\$48	星洲炒米 Singapore Noodle	\$46
馬介休焗飯 Ma Jiexiu Baked Rice	\$48	濕炒海鮮麵 Stir-fried seafood noodles	\$55
德州焗飯 Texas Baked Rice	\$48	乾炒牛河 Stir-fried Niuhe	\$46
吞拿魚焗意粉 Baked spaghetti with tuna fish	\$48	肉絲炒麵 Fried Noodles with Shredded Pork	\$46
煙三文魚蟹子炒飯 Fried rice with smoked salmon and crab roe	\$50	銀芽炒麵 Fried noodles with silver sprouts	\$46
揚州炒飯 Yangzhou fried rice	\$46	薯蓉青菜湯 Green vegetable soup with mashed potatoes	\$25
馬介休炒飯 Ma Jiexiu fried rice	\$49	鮮牛尾湯 Fresh oxtail soup	\$30
菠蘿雞絲炒飯 Fried Rice with Shredded Chicken and Pineapple	\$46	南瓜海鮮湯 Pumpkin seafood soup	\$28
西洋炒飯 Western fried rice	\$46	英倫周打魚湯 English weekly fish soup	\$28

飲品類

新鮮椰青 Fresh coconut green	\$35	各式涼茶 All kinds of herbal tea	\$22/25
馬來桔仔冰 Malay orange ice cream	\$22	青島啤酒 Qingdao Beer	\$19
各式汽水 All kinds of soda	\$10	藍妹啤酒 Lanmei Beer	\$32