

# SERVUS - FROM MUNICH TO MACAU

Enjoy a freshly tapped Paulaner beer and get inspired by the charm of an authentic Munich beer garden and pub culture.

Our kitchen offers traditional Bavarian delicacies and other international dishes. Whatever you love the most, we hope that you enjoy your time with us and cherish finest Bavarian traditions the same way we do it at Paulaner.

Remember, eating and drinking together make it all a lot more fun!

Prost!

Your Paulaner Macau Team

*Our team of the Paulaner Wirtshaus Macau wishes you a great stay. Enjoy your meal!*

享受新鮮釀造的保拉納啤酒，在正宗的帕拉娜啤酒花園及酒吧文化，從中得到靈感魅力。

我們的廚房團隊提供傳統的巴伐利亞美食及其他國際菜餚。無論您喜歡甚麼，我們都希望能與您一同享受美好的時光，並像我們在帕拉娜一樣珍視巴伐利亞的最好的傳統。

請記住，一起吃喝玩樂會讓一切變得更有趣！

乾杯！

您的澳門保拉納團隊







PROST

=  
Only beer creates  
the most pleasant  
"Durst"!  
=



# PAULANER BEER SPECIALITIES

## 保拉納精釀啤酒



### A1: PAULANER HEFE-WEISSBIER

德國慕尼黑 保拉納 小麥啤酒

Our Hefe-Weissbier is a fresh, fruity beer garden classic – naturally cloudy, amber-colored with a strong, white head. Right at the pour, this Weissbier exudes a light banana aroma. Delicate notes of yeast combines with top-fermented fruit flavours. The first impression is mild, characterized by a well-balanced sweetness, developing into a zesty and refreshing experience.

12.5 % ORIGINAL WORT

5.5 % ALCOHOL

0.3L 58.00 \$ | 0.5L 88.00 \$ | 1L 168.00 \$

3L 428.00 \$



### A2: PAULANER HEFE-WEISSBIER DUNKEL

德國慕尼黑 保拉納 黑小麥啤酒

Our Hefe-Weißbier Dunkel makes quite an impression in the glass with its auburn-chestnut glow. Underneath the strong, cream-colored foam head, roasted banana and caramel undertones blend create a ripe, tropical taste with a roasted character. Unfiltered, strong, robust, but still smooth and pleasant on the palate.

12.4 % ORIGINAL WORT

5.3 % ALCOHOL

0.3L 58.00 \$ | 0.5L 88.00 \$ | 1L 168.00 \$

3L 428.00 \$



### A3: PAULANER MÜNCHNER HELL

德國慕尼黑 保拉納 大麥啤酒

Our Münchner Hell is a delightfully drinkable beer: mild, elegant malt, with a hint of sweetness. Clear and light-golden under a compact head, it presents itself well in the glass. A pleasant malt aroma is complemented by mild notes of hops. It unveils its strength and sweetness with every sip through its perfect balance of malt and hoppy bitterness.

11.5 % ORIGINAL WORT

4.9 % ALCOHOL

0.25L 48.00 \$ | 0.5L 88.00 \$ | 1L 168.00 \$

3L 428.00 \$



### A4: PAULANER UR-DUNKEL

德國慕尼黑 保拉納 黑啤酒

Our Ur-Dunkel is brewed according to the original recipe, traditionally with dark barley malt, unveiling pleasant notes of caramel and roasted malt. The use of the historical hops Hallertauer Tradition is adding a fruity aroma to this unfiltered beer specialty.

12.7 % ORIGINAL WORT

5.0 % ALCOHOL

0.25L 48.00 \$ | 0.5L 88.00 \$ | 1L 168.00 \$

3L 428.00 \$



# PAULANER BEER SPECIALITIES

## 保拉納精釀啤酒



### A5: PAULANER ST.THOMAS

德國慕尼黑 保拉納 聖湯瑪士

St. Thomas Bock is balanced, featuring a semi-sweet malty body and a dry hoppy finish. Thus, the beer is perfect at all barbecue tables, pairing up lovely with grilled pork or beef, honey spare ribs, marinated chicken and tangy sauces. With its malty notes, the St. Thomas Bock can handle mature cheeses or intense soft cheeses.

16.3 % ORIGINAL WORT

6.8 % ALCOHOL

0.25L 48.00 \$ | 0.5L 88.00 \$ | 1L 168.00 \$

3L 428.00 \$



### A6: PAULANER SALVATOR

德國慕尼黑 保拉納 薩爾瓦多

We've been brewing Salvator according to a traditional recipe handed down to us for over 375 years, refining it each year. 18.3% original wort and 7.9 percent alcohol, malty with a well-balanced sweetness. The foam head is a caramel hue with a slight reddish shimmer - a chestnut brown beer combined with an enticing scent of chocolate. Gentle on the palate as it develops in the mouth – the warm, intense and full-bodied character of our Salvator is rounded off by a slight hint of hops. The founding father of all Double Bock beers traditionally ends in “-ator”!

18.3 % ORIGINAL WORT

7.9 % ALCOHOL

0.3L 58.00 \$ | 0.5L 88.00 \$ | 1L 168.00 \$

3L 428.00 \$



### A7: PAULANER MÄRZEN

德國慕尼黑 保拉納 三月啤酒

An amber beer style that was developed to celebrate the original Oktoberfest over 200 years ago. This full-bodied beer with its rich malt flavor, dark toffee note and underlying fruitiness has a masterful hop balance.

13.7 % ORIGINAL WORT

5.8 % ALCOHOL

0.25L 48.00 \$ | 0.5L 88.00 \$ | 1L 168.00 \$

3L 428.00 \$



### A8: PAULANER OKTOBERFEST (SEASONAL)

德國慕尼黑 保拉納 十月啤酒節啤酒 (季節限定)

We've been brewing our bottom-fermented Festbier for Oktoberfest since 1818 – strong and golden. The perfect balance of light hops notes and bold malt – festive, full-bodied and delightfully drinkable. Mild first impression, with a robust aftertaste, our Oktoberfest beer is elevated particularly by its harmonious relationship between the malty sweetness and hoppy bitterness. Traditionally, it's also slightly stronger than a normal Helles.

13.7 % ORIGINAL WORT

6.0 % ALCOHOL

0.3L 58.00 \$ | 0.5L 88.00 \$ | 1L 168.00 \$

3L 428.00 \$



## 保拉納精釀啤酒

3 GLASSES 68.00 \$ | 5 GLASSES 108.00 \$





# SPIRITS

## 烈酒

### BRANDY/COGNAC

#### ASBACH BRANDY 3 YEAR OLD

glass 100.00 \$ | bottle 1500.00\$

#### COURVOISIER VSOP

glass 95.00 \$ | bottle 1350.00\$

### VODKA

#### ABSOLUT

glass 68.00 \$ | bottle 1000.00\$

#### BELUGA

glass 78.00 \$ | bottle 1200.00\$

#### GREY GOOSE

glass 78.00 \$ | bottle 1200.00\$

#### BELVEDERE

glass 78.00 \$ | bottle 1200.00\$

### TEQUILA

#### OLMECA TEQUILA

glass 58.00 \$ | bottle 800.00\$

### GIN

#### BEEFEATER

glass 78.00 \$ | bottle 950.00\$

#### MONKEY 47

glass 158.00 \$ | bottle 1600.00\$

#### ROKU

glass 98.00 \$ | bottle 1200.00\$

#### SIPSMITH V.J.O.P.

glass 128.00 \$ | bottle 1500.00\$

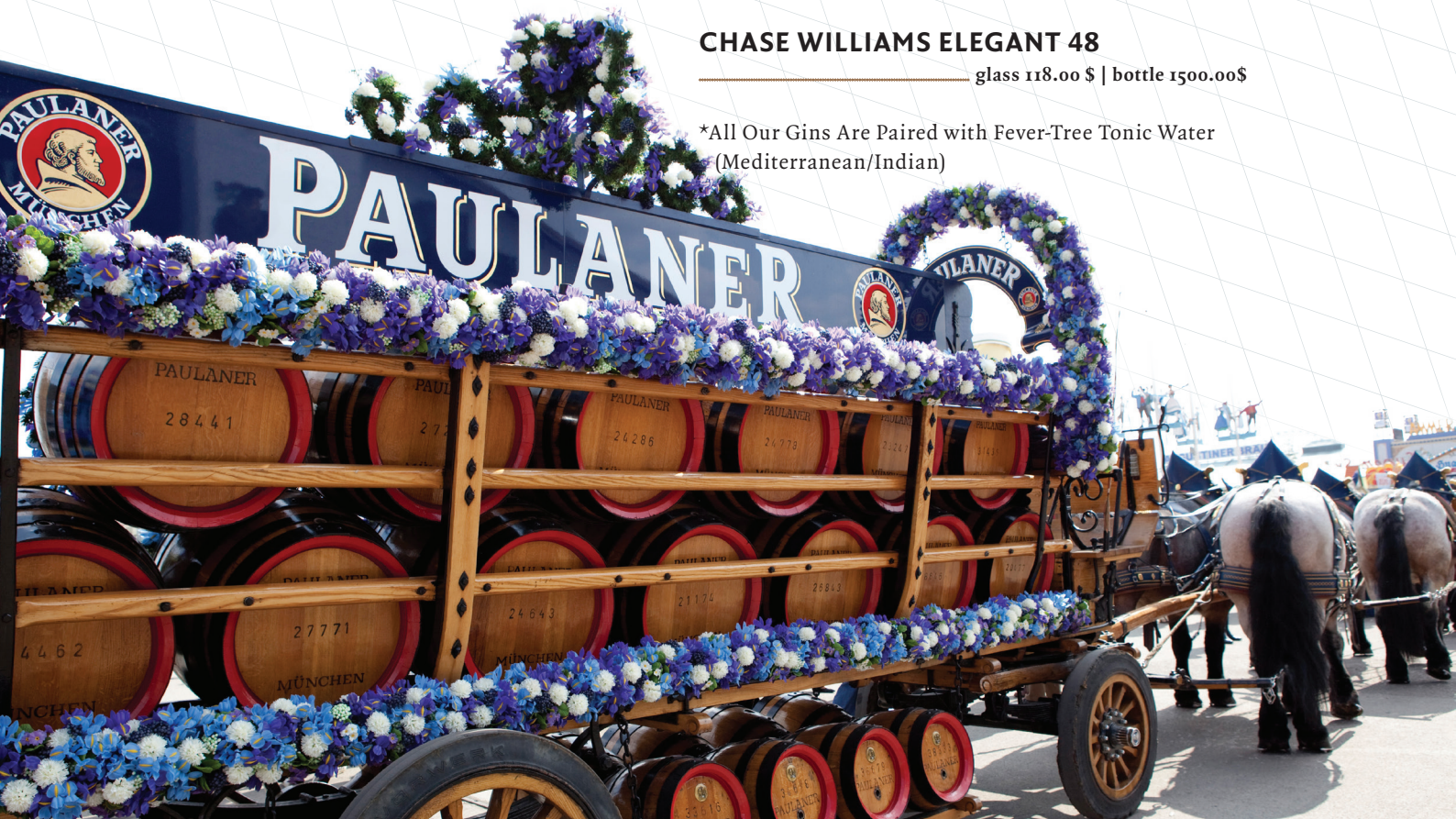
#### THE BOTANIST

glass 98.00 \$ | bottle 1150.00\$

#### CHASE WILLIAMS ELEGANT 48

glass 118.00 \$ | bottle 1500.00\$

\*All Our Gins Are Paired with Fever-Tree Tonic Water  
(Mediterranean/Indian)





# SPIRITS

## 烈酒

### WHISKEY

#### JIM BEAM WHITE LABEL

glass 58.00 \$ | bottle 900.00\$

#### CHIVAS REGAL 12 YEAR OLD WHISKY

glass 70.00 \$ | bottle 950.00\$

#### CHIVAS REGAL MIZUNARA WHISKY

glass 100.00 \$ | bottle 1500.00\$

#### JOHNNIE WALKER BLACK LABEL

glass 80.00 \$ | bottle 1065.00\$

#### JOHNNIE WALKER BLUE LABEL

glass 200.00 \$ | bottle 3100.00\$

#### SMOKEHEAD 43% ISLAY SINGLE MALT SCOTCH

glass 100.00 \$ | bottle 1500.00\$

#### SMOKEHEAD HIGH VOLTAGE 58%

glass 128.00 \$ | bottle 1700.00\$

#### SMOKEHEAD SHERRY BOMB

glass 148.00 \$ | bottle 1900.00\$

### RUM

#### FLOR DE CANA 7 YEAR EXTRA SECO

glass 68.00 \$ | bottle 800.00\$

#### HAVANA CLUB 7 YEARS OLD

glass 88.00 \$ | bottle 1300.00\$

### LIQUEUR

#### CAMPARI

glass 68.00 \$ | bottle 900.00\$

#### COINTREAU

glass 70.00 \$ | bottle 1000.00\$

#### JAGERMEISTER

glass 58.00 \$ | bottle 888.00\$

#### MARTINI ROSSO/BLANC

glass 48.00 \$ | bottle 780.00\$





# COCKTAILS/MOCKTAILS

## 雞尾酒/無酒精雞尾酒

### STIEGLITZ VON MÜNCHEN

Reisling, Passionfruit Syrup, Cointreau

98.00 \$

### FLOCKENBLUME VON DEUTSCHLAND

Reisling, Red Wine Syruo, Rose Syrup, Crème De Cassis Liqueur

98.00 \$

### BLAUE INSPIRATION

Vodka, Blue Curaçao Liqueur, Peach Liqueur, Pomegranate Syrup, Sprite

98.00 \$

### VERTRÄUMTE ROSE

Brandy, Gin, Cream, Milk, Cranberry Juice, Pink Grapefruit Syrup, Rose Syrup

98.00 \$

### RED FLOREST

House Red Wine, House White Wine, Rose Syrup, Frozen Mint Syrup

98.00 \$

### GERMAN OAK

Paulaner Mühner Hell Original Lager, Campari

128.00 \$





# COCKTAILS/MOCKTAILS

## 雞尾酒/無酒精雞尾酒

### ORANGE TROPICAL

Vodka, Cointreau, Orange Juice, Carnberry Juice

98.00 \$

### PAULANER ISLAND

Paulaner Ur-Dunkel, Vodka, Tequila, Gin, White Rum, Cointreau

138.00 \$

### TIRAMISU MARTINI

Brandy, Espresso, Cream, Sugar

98.00 \$

### PANDORA'S TREASURE

Whiskey, Cointreau, Blue Curaçao Liqueur

138.00 \$

### GLÜHWEIN

Red Wine, Rum, Cinnamon, Cloves, Star Anise, Fresh Orange, Sugar

108.00 \$

### LYCHEE ROSE FIZZ (MOCKTAIL)

Lychee, Grapefruit Juice, Apple Juice, Lemon Juice, Lychee Syrup, Rose Syrup, Elder Flower Syrup

68.00 \$





# WINE

## 葡萄酒

### RED WINE

**PHAIA ROTWEIN CUVÉE**, GERMANY  
glass 98.00 \$ | bottle 290.00\$

**VILLA WOLF DORNFELDER**, GERMANY  
bottle 230.00\$

**MEYER-NÄKEL MEYER PINOT NOIR**,  
GERMANY  
bottle 380.00\$

**KELLER PINOT NOIR "S"**, GERMANY  
bottle 820.00\$

**CAYAS SYRAH DU VALAIS**, SWITZERLAND   
bottle 900.00\$

**BERNHARD HUBER SPATBURGUNDER  
ROTWEIN ALTE REBEN PINOT NOIR**,  
GERMANY  
bottle 970.00\$

### WHITE WINE

**A. CHRISTMANN RIESLING TROCKEN**,  
GERMANY  
glass 98.00 \$ | bottle 320.00\$

**ST. JOHANNISHOF RIESLING**, GERMANY  
bottle 270.00\$

**VALCKENBERG RIESLING**, GERMANY  
bottle 300.00\$

**MAX FERD. RICHTER RIESLING SPÄTLESE  
BRAUNEBERGER JUFFER SONNENUHR**,  
GERMANY  
bottle 470.00 \$

**RHEINGAU RIESLING SPÄTLESE OESTRI-  
CHER LENCHEN**, GERMANY  
bottle 480.00 \$

**PETITE ARVINE VALAIS AOC**,   
SWITZERLAND  
bottle 680.00 \$

### CHAMPAGNE/SPARKLING WINE

**HENKELL TROCKEN DRY SEC  
SPARKLING**, GERMANY  
glass 88.00 \$ | bottle 290.00\$

**PERRIER-JOUET BLANC DE BLANCS NV  
CHAMPAGNE**, FRANCE  
bottle 1680.00\$

**PERRIER-JOUET GRAND BRUT NV CHAM-  
PAGNE**, FRANCE  
bottle 880.00\$

**PERRIER-JOUET BLASON ROSE BRUT NV  
CHAMPAGNE**, FRANCE  
bottle 1280.00\$



VAT and service charge are included in the price. You can ask our waiters for a list with all allergen and additives.



# BEVERAGES

## 飲料

### JUICE

ORANGE JUICE

38.00 \$

APPLE JUICE

38.00 \$

PINEAPPLE JUICE

38.00 \$

CARNBERRY JUICE

38.00 \$

### COFFEE

ESPRESSO

38.00 \$

DOUBLE ESPRESSO

58.00 \$

AMERICANO

38.00 \$

LATTE

48.00 \$

CAPPUCCINO

48.00 \$

### WATER

GEROLSTEINER STILL WATER(750ML)

58.00 \$

GEROLSTEINER SPARKLING WATER(750ML)

58.00 \$

### TEA

ENGLISH BREAKFAST

38.00 \$

EARL GREY

38.00 \$

JASMINE

38.00 \$

GREEN TEA

38.00 \$

### SOFT DRINKS

KOMBUCHA (LESS THAN 0.05% ALCOHOL)  
(Ask the staff for more information)

58.00 \$

COCA-COLA

38.00 \$

COCA-COLA ZERO

38.00 \$

SPRITE

38.00 \$

FANTA GRAPE

38.00 \$

SODA WATER

38.00 \$



# FOOD

*This is the place to beer.*





# PRETZEL AND FRIENDS

## 精選麵包

### TRIO OF BAVARIAN SPREADS WITH BAVARIAN SELECTION BREAD

德式麵包抹醬三重奏配麵包

"Obatzda", Horseradish Cream Cheese, Liver Paté, served with Our Bread Basket Selection

118.00 \$



Horseradish  
Cream Cheese  
辣根奶油芝士醬

Liver Paté  
豬肝醬

Obatzda  
德式芝士醬

### BAVARIAN HOME MADE BREAD BASKET

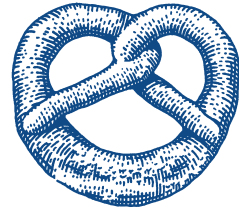
巴伐利亞經典麵包籃

A Selection of Freshly Baked German Breads with Butter

70.00 \$

來一份德式經典麵包樹吧！

慕尼黑「啤酒館」扭結包



### 1 BAVARIAN PRETZEL

德式經典扭結麵包 (1件)

A Traditional Bavarian Pretzel Made from Yeast Dough and Shaped into a Twisted Knot, Dipped into Lye Solution, Salted and Oven-baked

30.00 \$

### PRETZEL TREE (4PCS)

德式經典扭結麵包樹 (4件)

Four Oven-baked Pretzels, served on a Special Pretzel "Tree" to Share

110.00 \$

Don't forget!

不要忘記來一份！





# BEER BITES

## 啤酒小吃

### RIO OF MIXED NUTS

堅果三重奏

Roasted and Lightly Salted Almonds & Peanuts and Wasabi Coated Almonds

48.00 \$

### PRETZEL CHIPS

巴伐利亞扭結餅

Thinly Sliced Bavarian Pretzels, Salted and Twice Baked

48.00 \$



### PAULANER TRIO “SAUSAGE BITES”

保拉納香腸三重奏

Sampler with Bite Sized Slices of Grilled "Currywurst", "Lammwurst" and "Nuremburger" Sausage, served in Small Jars with Honey Mustard Sauce

68.00 \$





# STARTERS

## 前菜

### ROAST BEEF AND MINI POTATOES

烤牛肉及迷你馬鈴薯

Thinly Sliced, Housemade Roast Beef with Roasted Mini Potatoes and Housemade Remoulade Sauce

118.00 \$

### BAVARIAN COLD MEAT CUTS

巴伐利亞冷肉切盤

A Selection of Bavarian Cold Cuts, served with Roasted Crackers

128.00 \$

### BAVARIAN CHEESE PLATTER

巴伐利亞芝士切盤

A Selection of Bavarian Cheeses, served with Toasted Crackers

158.00 \$





# SALADS

## 沙律

### PAULAS SALAD BOWL

保拉納經典田園沙律

Selected Mixed Greens, Cherry Tomatoes, Cucumber, Vegetable Julienne and Pretzel Croutons, Tossed in Paulaner House Dressing

90.00 \$

### BUTCHERS SALAD

烤牛肉沙律佐保拉納經典醬汁

Selected Mixed Greens, Slices of Medium Roast Beef with Remoulade Sauce, Potato Salad, Cherry Tomatoes, Cucumber, Vegetable Julienne and Pretzel Croutons, Tossed in Paulaner House Dressing

148.00 \$

### SMOKED TROUT SALAD

煙燻三文魚沙律

Selected Mixed Greens, Slices of Smoked Trout, Vegetable Julienne, Mini Apples, Cherry Tomatoes and Pretzel Croutons, Tossed in Paulaner House Dressing

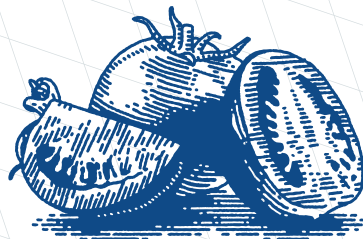
148.00 \$

### CRISPY CHICKEN SALAD

香酥雞扒沙律佐保拉納經典醬汁

Selected Mixed Greens, Slices of Crispy Chicken Filet, Potato Salad, Cherry Tomatoes, Cucumber and Vegetable Julienne, Tossed in Paulaner House Dressing

118.00 \$





# SOUPS

## 特色湯類

### MUSHROOM CREAM SOUP

經典奶油蘑菇湯

Crème of Mushroom Soup, Garnished with a Dollop of Crème Fraîche and Cress

68.00 \$

### POTATO SOUP WITH SAUSAGE SLICES

馬鈴薯濃湯配切片香腸

Creamy Potato Base, Garnished with German Sausage Slices and Vegetables

58.00 \$

### LENTIL SOUP WITH SAUSAGE SLICES

傳統扁豆湯配切片香腸

Traditional German Lentil Soup with Sausages Slices, Celery, Carrot and Onions

68.00 \$



### BRÄUHAUS GOULASH SOUP

德式燉牛肉湯

Traditional Soup with Beef, Onions, Bell Peppers, Potatoes, Seasoned with Paulaner Dark Beer and Hot Paprika

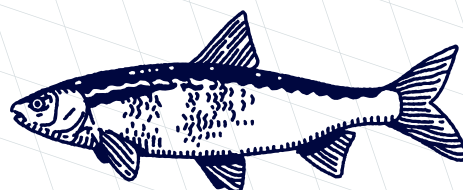
78.00 \$

### SMOKED TROUT CREAM SOUP

煙燻三文魚濃湯

Delicate Fish Broth Cooked with Potato and Finished with Lemony Cream and Topped with Smoked Trout

72.00 \$





# FROM OUR BUTCHERY

## 傳統香腸

### BAVARIAN

#### How to eat a "Weißwurst"

##### OPTION 1

##### CUT TO PIECES

Cut lengthwise into the "Weißwurst", open the two halves of the sausage with knife and fork and then scrape out the sausage with your fork. Savour each bite with sweet mustard, a pretzel and a freshly tapped, cool Paulaner beer.

##### 方法 1: 切成小段

將白腸用刀縱向地切成兩段，然後用叉去除腸衣。將白腸蘸上甜芥末，配上扭結包和一杯冰爽的啤酒。

##### OPTION 2

##### "ZUZELN"

"Sucking" - The traditional Bavarian way to eat a "Weißwurst". How does it work?

##### 方法 2: 吮吸吃法

「吮吸吃法」是巴伐利亞人吃白腸的傳統方式。它是如何操作的？



**STEP 1: "hand to mouth"** Pick up the sausage with your fingers. Dip it into the sweet mustard and raise the sausage to your mouth.

##### 步驟一: 「拿起來」

用手指拿起香腸。蘸上甜芥末，把香腸送到嘴裡。

**STEP 2: "sucking"** Bite a hole into the skin of the sausage. Suck ("zuzeln") the filling out of the skin. Preferably remove the filling with your teeth from the skin. The traditional Bavarian way to enjoy the sausage is also with a "Brezn" and a fresh Paulaner beer.

##### 步驟二: 「吮吸」

在白腸的表皮上咬一個洞。把白腸肉吸進嘴裡。最好是配合牙齒的移動。傳統巴伐利亞方式當然還要配上啤酒和扭結包。

**"Enjoy!"**



### "WEISSWURST" MUNICH STYLE

#### 傳統慕尼黑白腸配扭結包

The Traditional Munich Sausage, Made of Minced Veal and Pork Meat, Flavoured with Fresh Parsley and Lemon. Two Sausages Simmered in Slightly Salted Water, with Original "Weißwurst" Mustard and an Oven-baked Pretzel

118.00 \$



# FROM OUR BUTCHERY

## 傳統香腸

### GERMAN "CURRYWURST"

德國香烤牛肉咖哩腸 配薯條

Grilled "Bratwurst" in Homemade Curry-Flavoured Tomato Sauce and Served with French Fries

128.00 \$

### SAUSAGES "NUREMBERGER" STYLE

紐倫堡香腸 配德國酸菜及馬鈴薯泥

6 Grilled Pork Sausages on Sauerkraut and Mashed Potatoes

168.00 \$

### BLACK PUDDING HORSESHOE (BLOOD SAUSAGE)

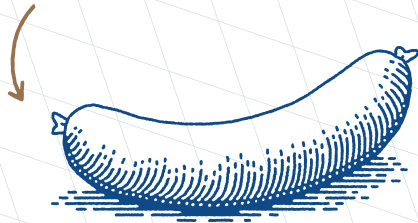
香烤血腸 配烤馬鈴薯、蘋果及炒洋蔥

Grilled Blood Sausage with Roasted Potatoes and Apple, with Fried Onion

168.00 \$

*All sausages are made according to our own recipe!*

所有香腸均源自德國帕拉娜專業配方



### SPICY LAMB SAUSAGE

辣味羊肉香腸 配菲達芝士、馬鈴薯泥及羽衣甘藍

Grilled Spicy Lamb Sausage Topped with Feta Cheese, on Mashed Potatoes and "Blaukraut"

228.00 \$

### VEGAN SAUSAGE

香烤素食香腸

配芥末醬、炸洋蔥及巴伐利亞馬鈴薯青瓜沙律

Grilled Vegan Sausage with Mustard Sauce, served with Crispy Onions and Bavarian Potato Cucumber Salad

180.00 \$





# PAULANER CLASSICS

## 保拉納經典

### CHICKEN "SCHNITZEL VIENNA STYLE"

維也納炸雞扒 配薯條

Lean Chicken Breast Escalope, Lightly Breaded, Fried Golden and Crunchy with Butter, Served with French Fries, Ketchup and Cranberry Dip

148.00 \$

### PORK "SCHNITZEL VIENNA STYLE"

維也納炸豬扒 配薯條

Thin Lean Pork Escalope, Lightly Breaded, Fried Golden and Crunchy with Butter, Served with French Fries, Ketchup and Cranberry Dip

148.00 \$

### VIENNESE VEAL "SCHNITZEL"

維也納炸小牛扒 配薯條

Thin Lean Veal Escalope, Lightly Breaded, Fried Golden and Crunchy with Butter, Served with French Fries, Ketchup and Cranberry Dip

168.00 \$





# PAULANER CLASSICS

## 保拉納經典

### ROASTED WHOLE PORK KNUCKLE

德國烤豬手 配德國酸菜及馬鈴薯丸

Whole Roasted, Crispy Pork Knuckle with Bavarian Seasoning, Brushed with Paulaner Beer Over and Over while Roasting, Served in an Iron Pan with "Sauerkraut" and a Potato Dumpling

288.00 \$





# PAULANER CLASSICS

## 保拉納經典

### BEEF BEER GOULASH

德式啤酒燉牛肉

Beef Goulash, Simmered with Paulaner Wheat Beer, served Homemade Buttered "Spätzle" and a Dash of Sour Cream

220.00 \$

### ROASTED BEEF WITH ONIONS

香烤牛扒 配保拉納經典醬汁、炸洋蔥圈、烤迷你馬鈴薯及蔬菜沙拉

Medium Grilled, Served Traditionally with Paulaner Sauce, Crispy Onion Rings, Roasted Mini Potatoes and a Green Side Salad

388.00 \$

### TRADITIONAL "STECKERL" FISH

巴伐利亞傳統香烤魚串

Grilled Fish on a Wooden Stick, Served with Potato Cucumber Salad and Slice of Bread, a Truly Bavarian Speciality

188.00 \$



### ½ ROASTED CHICKEN "OKTOBERFEST" STYLE

慕尼黑啤酒節經典烤半雞

Seasoned with Salt, Pepper, Paprika and Fresh Parsley, Brushed with Butter for a Crispy Crust, with French Fries and Lemon

138.00 \$

### GERMAN FISH & CHIPS

德國炸魚薯條

Lightly Breaded Fish Fillet with Potato and Cucumber Salad, Served with French Fries and Tartar Sauce

148.00 \$

### CHEESE "SPÄTZLE"

德國芝士手工雞蛋剝麵

Home-made Egg Noodles with Emmental Cheese, Garnished with Roasted Onion Rings

120.00 \$



# PLATTERS FOR SHARING

## 分享拼盤

### ROAST WHOLE CHICKEN "OKTOBERFEST" STYLE

慕尼黑啤酒節經典烤全雞

Seasoned with Salt, Pepper, Paprika and Fresh Parsley, Brushed with Butter for a Crispy Crust, with Roasted Mini Potatoes and Lemon

268.00 \$





# PLATTERS FOR SHARING

## 分享拼盤

### PAULANER "BROTZEIT" PLATTER FOR 4 TO 5 PAX

保拉納經典冷切拼盤 (4-5人份)

Selection of Bavarian Cheeses, Cold Cuts, Spreads, Garnishes, Baked Bread, Toast Crackers and Pickled Vegetables

480.00 \$

### PAULANER SAUSAGE PLATTER FOR 4 TO 5 PAX

保拉納特色香腸拼盤 (4-5人份)

Selection of Paulaner Sausages on Mild Sauerkraut, Mashed Potatoes with Paulaner Sauce

680.00 \$

### PAULANER BRÄUHAUS PLATTER SELECTION FOR 4 TO 5 PAX

保拉納精選特色拼盤 (4-5人份)

1 Pork Knuckle, 2 Pork Schnitzel, ½ Roasted Chicken "Oktoberfest Style", 2 Nürnberger and 1 Spicy Lamb Sausage, Meatloaf and with Potatoes Dumplings, "Sauerkraut" and Mashed Potatoes, Accomplished with Paulaner Sauce, German Medium Spicy Mustard and Cranberries

含精選豬手、炸豬排、烤半雞、紐倫堡香腸、辣味羊肉香腸、肉卷、手工馬鈴薯丸、德國酸菜及馬鈴薯泥，配保拉納經典醬汁、德國辣芥末醬及蔓越莓

780.00 \$







Meet, share and be happy  
相聚、分享與感受快樂



# SOMETHING SPECIAL

Hamburgers and Sandwiches





# HAMBURGERS AND SANDWICHES

## 漢堡及三明治

### BAVARIAN BEEF BURGER

巴伐利亞牛肉漢堡 配薯條

Beef and Pork Patty (Approx. 200g), Refined with Roasted Onions, with Lettuce, Tomato, Thyme, and Gherkins Slices, Topped with German Speck and Emmental Cheese in a Burger Bun, Served with French Fries

218.00 \$

### "WEISSWURST" BURGER

慕尼黑白腸漢堡 配薯條

"Weißwurst" Sausage Beef and Pork Meat Patty, Paulaner Weissbier, Butter Toasted Bun Glaced with Honey Mustard Sauce and Cheddar Cheese, Served with French Fries

198.00 \$



### PRETZEL SANDWICH WITH ROAST BEEF

德國扭結麵包烤牛肉三明治配薯條

Freshly Baked Pretzel, Lightly Toasted with Butter, Roast Beef, Emmental Cheese, Rocket Leaf and "Sauerkraut", served with French Fries

168.00 \$

### BAVARIAN MEATLOAF IN A KAISER ROLL

巴伐利亞凱薩麵包捲香煎肉扒 配薯條

Bavarian Pan Fried Meat Loaf inside a Freshly Baked German Pretzel Rolls, with Honey Mustard, Lettuce, Sunny-Side-Of Egg, Served with French Fries

138.00 \$

### "ROASTBRATWURST" IN A BUN

德式豬肉香腸包 配薯條

Grilled Pork Sausage inside a Freshly Baked German Bun, Toasted with Butter, Fried Onions, with Honey Mustard Sauce, Served with French Fries

98.00 \$





# SIDE DISHES

## 精選配菜

### SPÄTZLE

德國手工雞蛋剝麵

Home Made Bavarian Egg Noodles Made of Eggs, Flour and a Bit of Water

58.00 \$

### FRENCH FRIES

現炸薯條

Served with Ketchup

42.00 \$

### MASHED POTATOES

奶香馬鈴薯泥

Cooked in Their Skin, Peeled, Mashed with Butter and Milk, Seasoned with Salt and a Bit of Nutmeg and Served with Roasted Onions

48.00 \$

### ROASTED MINI POTATOES

香烤迷你馬鈴薯

Mini Potatoes, Pot-Roasted with Herbs, Butter and a Bit of Garlic

48.00 \$

### SEASONAL MIXED SAUTÉED VEGGIES

鮮炒季節時蔬

Oven-Braised Vegetables, Refined with Herbs and Garlic

48.00 \$

### SAUERKRAUT

德國酸菜

Finely Sliced Cabbage, Fermented with Salt, Caraway, Juniper Berries and Bay Leaves to a Fine, Mildly-Sour Taste, Boiled with Onions, Salt, Sugar and Spices, Served with Toasted Pretzel Cubes

48.00 \$

### WHITE RICE

白飯

Steamed White Rice

28.00 \$

### POTATO DUMPLINGS

德式手工馬鈴薯丸

Made of Fresh Potato, Fresh Eggs, Milk, Flour and Nutmeg, Simmered in Salt Water, Topped with Buttered Bread Crumbs and Served with Paulaner Sauce

38.00 \$

### BAVARIAN POTATO CUCUMBER SALAD

巴伐利亞馬鈴薯青瓜沙律

Sliced Boiled Potatoes, Marinated with Apple Vinegar and Hot Mustard, Onions and Thin Sliced Cucumbers

38.00 \$





# DESSERTS

## 甜品

### APPLE STRUDEL

德式蘋果捲

Bavarian Puff Pastry, Stuffed with Thinly Sliced Apples, Caramelized Almonds and Raisin, Served with Vanilla Sauce with Red Berries and Vanilla Ice-cream

90.00 \$

### BAVARIAN CREAM

巴伐利亞鮮奶油霜配紅莓醬

Bavarian cream or Crème Bavaoise is a Traditional Dessert Consisting of Milk Thickened with Eggs and Whipped Cream, Topped with Red Berry Sauce

90.00 \$

### ICE CREAM TRIO "PÜCKLER" STYLE

雪糕三重奏

The Three Classics: Vanilla, Chocolate and Strawberry

88.00 \$







## Munich lifestyle

The "Maß" of beer gleams golden yellow in the sun. Heavenly scent of "Steckerlfisch" and roasted pork knuckles clear its way through the air. At the next table in the shade of the chestnut trees, a man unpacks his "Brotzeit", a typical Bavarian snack consisting of bread and "Brez'n", accompanied by something appropriate like cheese or sausage. This is real Bavarian beer garden idylle found in one of Munich's "Wirtshäuser" and perfect summer happiness

一大杯啤酒在陽光下閃爍着金黃色的光芒。空氣中瀰漫着烤豬手及烤魚的香氣。坐在栗子樹下的桌旁，拿出經典的巴伐利亞小吃 - 扭結麵包，搭配芝士及香腸，開啟一段悠閑的時光。一份完美的夏日幸福，勾勒出一幅典型的巴伐利亞啤酒花園景象。



**PAULANER**  
WIRTSHAUS  
Macau

**PAULANER EXPERIENCE**

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