



# 晚飯套餐 (兩位)

## Set dinner for two persons

~~\$678~~ \$488

### 任選一款

Choose one

石岐燒乳鴿(一隻)

Roasted crispy pigeon (one piece)

白灼基圍蝦(6兩)

Poached fresh shrimps(230g)

潮蓮靚燒鵝 (份)

Hang-roasted crispy goose

### 任選一款

Choose one

原盅滋潤燉湯(2位)

Double-boiled daily soup (for two)

花膠蟹肉粟米羹(2位)

Braised fish maw thick soup with sweet corn (for two)

### 任選一款

Choose one

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

古法蒸原條桂花魚球

Steamed boneless Chinese perch fish with mushrooms and pork sauce

### 任選以下小菜一款

Selection one signature dish

柱皇醬碧綠鮮蝦球

Wok-fried shrimp with vegetables in Zhu Huang sauce

鱈魚馬蹄蒸肉餅

Steamed minced pork with octopus and water Chestnut

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

味鮮醬薑蔥爆牛肉

Stir-fried beef with ginger and scallion in belachan sauce

九層塔香醋三杯雞

Braised chicken with glutinous rice wine, vinegar and basil

翅骨湯春菜鮫魚球煲

Braised spring vegetables and dace balls with shark's fin soup in clay pot

鮮果百合咕嚕肉

Deep-fried pork slices with fresh fruits in sweet and sour sauce

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

絲苗白飯(2位)

Steamed rice (for two)

精品甜點

Dessert

所有價目以澳門幣計算及附加 10%服務費  
All prices are in MOP and subject to 10% Service Charge

# 晚飯套餐 (四位)

## Set dinner for four persons

~~\$2,488~~ \$1,588

### 任選一款

Choose one

#### 北京片皮鴨 (一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)  
Stir-fried minced duck served in lettuce

#### 另加收\$288 可轉澳洲龍蝦

For an additional \$288 change to Australian lobster

#### 高湯牛油焗澳洲龍蝦伴伊麵(約 1.2 斤)

Australia Lobster in butter and supreme soup  
accompanied with e-fu noodles (500g)

#### 高湯牛油焗波士頓龍蝦伴伊麵 (一隻)

Baked Boston lobster with supreme soup  
accompanied with e-fu noodles (one piece)

#### 濃湯菜膽響螺雞煲牙棟大排翅(6兩)

Braised shark's fin soup with fish maws and cabbage in clay pot

### 任選一款

Choose one

#### 蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant groupa in scallions

#### 苗族原條酸湯魚

Braised boneless Chinese perch fish in sour soup  
Miao style

### 任選以下小菜二款

Selection two signature dish

#### 海鹽脆皮龍岡雞 (半隻)

Crispy roasted chicken (Half)

#### 宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

#### 菌皇醬翡翠炒鮮蝦球

Wok-fried shrimps with vegetables in wild  
mushrooms sauce

#### 柱皇醬白膠筍紐西蘭牛柳粒

Stir-fried New Zealand beef dices with fresh water  
bamboo shoots in Zhu Huang sauce

#### 香酥七味風鱧球

Deep-fried crispy eel Shichimi Togarashi

#### 鱧魚馬蹄蒸肉餅

Steamed minced pork with octopus and water Chestnut

#### 翅骨湯春菜鯪魚球煲

Braised spring vegetables and dace balls with shark's  
fin soup in clay pot

#### 牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini  
mushrooms

### 任選一款

Choose one

#### 鮑汁鱧魚雞粒焗香苗

Braised rice with chicken dices and octopus in  
abalone sauce

#### 甜梅菜基圍蝦叉燒粒炒香苗

Fried rice with shrimp, barbecued pork and preserved  
vegetables

#### 精品甜點

Dessert

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# 晚飯套餐 (六位)

## Set dinner for six persons

~~\$3,188~~ \$2,188

### 任選一款

Choose one

#### 桃紅珍寶乳豬 (半隻)

Roasted crispy baby suckling pig (half)

#### 另加收\$788 可轉澳洲龍蝦

For an additional \$788 change to Australian lobster

#### 北京片皮鴨 (一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)  
Stir-fried minced duck served in lettuce

#### 高湯牛油焗澳洲龍蝦伴伊麵 (約 2.4 斤)

Australia Lobster in butter and supreme soup  
accompanied with e-fu noodles (1200g)

### 任選一款

Choose one

#### 石斛響螺桃膠燉走地雞

Double boil chicken soup with dried dendrobium, sea whelk  
and peach gum

#### 燕窩花膠瑤柱貴妃羹 (位上)

Braised bird's nest thick soup with fish maw, conpoy,  
winter melon and egg white

#### 蔥油蒸沙巴珍珠大龍躉

Steamed giant groupa in scallions

### 任選一款

Choose one

#### 蠔皇花膠伴玉環瑤柱甫翠蔬

Braised whole fish maws with conpoy stuffed hairy gourd ring in  
oyster sauce

#### 海鹽脆皮龍岡雞 (一隻)

Crispy roasted chicken (Whole)

### 任選以下小菜一款

Selection one signature dish

#### 宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

#### 黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

#### 香酥七味風鱔球

Deep-fried crispy eel Shichimi Togarashi

#### 蜆芥乾蔥鮮菌啫啫雞煲

Wok-fried slices chicken and mushroom with dried onions in  
clam sauce

#### 柱皇醬白膠筍紐西蘭牛柳粒

Stir-fried New Zealand beef dices with fresh water  
bamboo shoots in Zhu Huang sauce

#### 牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

#### 海膽醬翡翠炒鮮蝦球

Wok-fried shrimps with vegetables in Sea urchin sauce

#### 翅骨湯春菜鮫魚球煲

Braised spring vegetables and dace balls with  
shark's fin soup in clay pot

### 任選一款

Choose one

#### 鮑汁鱧魚雞粒焗香苗

Braised rice with chicken dices and octopus in abalone  
sauce

#### 甜梅菜基圍蝦叉燒粒炒香苗

Fried rice with shrimp, barbecued pork and preserved  
vegetables

### 精品甜點

Dessert

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# 晚餐兩道菜組合

## Dinner Specialties-2 dishes combination

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古法蒸原條桂花魚球(約 1.2 斤) Steamed boneless Chinese perch fish with mushrooms and pork sauce	宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	<del>\$458</del> \$388
花膠白膠筍炆三黃雞煲 Roasted crispy pigeon Braised chicken with fish maws and fresh water bamboo shoots	白灼基圍蝦(12 兩) Poached fresh shrimp	<del>\$478</del> \$368
北京片皮鴨(1 隻) Peking duck "Beijing" style (two courses)	生菜片包鴨崧 Wok-fried minced duck served with lettuce	<del>\$468</del> \$368

## 特別優惠

### Special offered

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#### 任選一款

Choose one

蔥油蒸原條東星斑 Steamed Coral garoupa in scallions	<del>\$578</del> \$398
高湯牛油焗澳洲龍蝦伴伊麵(約 1.2 斤) Australia Lobster in butter and supreme soup accompanied with e-fu noodles (500g)	<del>\$688</del> \$398

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# 廚師介紹小菜精選

## Chef's Recommendation

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<b>海膽醬翡翠炒鮮蝦球</b> Wok-fried shrimps with vegetables in sea urchin sauce	\$178
<b>鮮姬松茸翡翠炒珍珠龍躉球</b> Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable	\$178
<b>香菇醬白膠筍紐西蘭牛柳粒</b> Stir-fried New Zealand beef dices with and fresh water bamboo shoots in mushroom sauce	\$168
<b>花膠海參榆耳燒豆腐</b> Braised bean curd with fish maws, sea cucumber and elm fungus	\$158
<b>白膠筍干層枝竹炆珍珠龍躉頭腩</b> Stewed giant garoupa with mushrooms and bean curd stick with fresh water bamboo shoots	\$148
<b>宮庭原件醬烤黑毛豬腩排</b> Stewed whole Iberico pork spare ribs in blown sauce	\$138
<b>花蹄膠白膠筍炆三黃雞煲</b> Braised chicken with pork tendon and fresh water bamboo shoots	\$138
<b>奇異果黑醋咕嚕雪花豬柳</b> Sauté black vinegar and sour pork tenderloin with kiwi	\$128
<b>翅骨湯春菜鮫魚球煲</b> Braised spring vegetables and dace balls with shark's fin soup in clay pot	\$118
<b>白膠筍黃耳鮮百合炒蜜豆</b> Stir-fried honey beans with fresh water bamboo shoots, yellow fungus and fresh lilies	\$118

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