



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)

潮蓮靚燒鵝 (份)
Hang-roasted crispy goose

白灼基圍蝦(6兩)
Poached fresh shrimps(230g)

任選一款

Choose one

原盅滋潤燉湯(2 位)
Double-boiled daily soup (for two)

花膠瑤柱海鮮冬茸羹(2 位)
Braised fish maw thick soup with conpoy, seafood and winter melon (for two)

任選一款

Choose one

蔥油蒸沙巴珍珠龍躉仔
Steamed baby giant groupa 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

香酥七味風鱔球

Deep-fried crispy eel Shichimi Togarashi

鱈魚馬蹄蒸肉餅

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

鮑汁鱈魚雞粒燜香苗

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

蟹肉竹笙海鮮冬瓜盅

Double-boiled fresh crab meat, seafood, lotus seeds and
soup served in whole winter melon

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 garoupa 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

鮑汁鱧魚雞粒燜香苗

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

蟹肉竹笙海鮮冬瓜盅

Double-boiled fresh crab meat, seafood, lotus seeds and soup served in whole winter melon

白灼基圍蝦(12 兩)

Poached fresh shrimp

~~\$509~~

\$458

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

~~\$458~~

\$398

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

~~\$468~~

\$368

特別優惠

Special offered

任選一款

Choose one

蔥油蒸原條東星斑

Steamed Coral garoupa in scallions

~~\$578~~

\$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)

~~\$688~~

\$398

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廚師介紹小菜精選

Chef's Recommendation

海膽醬翡翠炒鮮蝦球

Wok-fried shrimps with vegetables in sea urchin sauce

\$178

鮮姬松茸翡翠炒珍珠龍躉球

Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable

\$178

翡翠黃耳鮮百合炒鮮鮑片

Stir-fried fresh abalone with yellow fungus, fresh lily bulbs

\$178

香菇醬白膠筍紐西蘭牛柳粒

Stir-fried New Zealand beef dices with and fresh water bamboo shoots in mushroom sauce

\$168

花膠海參榆耳燒豆腐

Braised bean curd with fish maws, sea cucumber and elm fungus

\$158

白膠筍干層枝竹炆珍珠龍躉頭腩

Stewed giant garoupa with mushrooms and bean curd stick with fresh water bamboo shoots

\$148

宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

\$138

花蹄膠白膠筍炆三黃雞煲

Braised chicken with pork tendon and fresh water bamboo shoots

\$138

奇異果黑醋咕嚕雪花豬柳

Sauté black vinegar and sour pork tenderloin with kiwi

\$128

翅骨湯春菜鯪魚球煲

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

\$118

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