



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

荔枝咕嚕鮮蝦球
Sweet and sour shrimp and fresh Lychee

鮑魚粒甜梅菜蒸肉餅
Steamed minced pork with preserved vegetables and fresh abalone in wei xian sauce

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 Bela chan sauce

九層塔香醋三杯雞
Braised chicken with glutinous rice wine, vinegar and basils

花膠瑤柱扒節瓜甫
Braised fuzzy melon with fish maws and conpoy

奇異果黑醋咕嚕雪花豬柳
Sauté black vinegar and sour pork tenderloin with kiwi

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

荔枝咕嚕鮮蝦球

Sweet and sour shrimp and fresh Lychee

黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit
in black pepper

香酥七味風鱔球

Deep-fried crispy eel Shichimi Togarashi

馬友鹹魚蒸肉餅

Steamed minced pork with Ma You salted fish

花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

魚湯花膠水蜜桃黑木耳泡魚腐

Braised fish maws, peach, black fungus and fish
bean curd with fish soup

任選一款

Choose one

翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood
and conpoy served with crispy rice

瑤柱蛋白炒香苗

Fried rice with conpoy and egg white

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

蠔皇花膠伴波蘭鵝掌翠蔬

Braised fish maw with Poland goose webs 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

黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in
black pepper

魚湯花膠水蜜桃黑木耳泡魚腐

Braised fish maws, peach, black fungus and fish
bean curd with fish soup

翡翠黃耳鮮百合炒鮮鮑魚片

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

花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

任選一款

Choose one

翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood and
conpoy served with crispy rice

瑤柱蛋白炒香苗

Fried rice with conpoy and egg white

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

~~\$466~~

\$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)

~~\$788~~

\$468

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廚師介紹小菜精選

Chef's Recommendation

無花果翡翠炒珍珠龍躉球 Wok-fried shrimps with vegetables in sea urchin sauce	\$188
翡翠黃耳鮮百合炒鮮鮑魚片 Stir-fried fresh abalone with yellow fungus, fresh lily bulbs	\$178
鮮姬松茸牛油果炒丹麥黑毛豬 Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado	\$168
黑椒火龍果紐西蘭牛柳粒 Wok-fried New Zealand beef dices with dragon fruit in black pepper	\$168
荔枝咕嚕鮮蝦球 Sweet and sour shrimp and fresh Lychee	\$168
栗子節瓜炆珍珠龍躉頭腩 Stewed giant garoupa with fuzzy melon and chestnuts	\$148
花膠瑤柱扒節瓜甫 Braised fuzzy melon with fish maws and conpoy	\$138
魚湯花膠水蜜桃黑木耳泡魚腐 Braised fish maws, peach, black fungus and fish bean curd with fish soup	\$138
宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$138
奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$128

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