



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)

花膠瑤柱海鮮貴妃羹(2位)
Braised fish maw thick soup with conpoy and seafood (for two)

任選一款

Choose one

蔥油蒸沙巴珍珠龍躉仔
Steamed baby giant groupa in scallions

蒜茸粉絲蒸鮮鮑魚(四隻)
Steamed fresh abalone in minced garlic and vermicelli (4pieces)

任選以下小菜一款

Selection one signature dish

蝦籽鳳眼果柚皮焗金錢風鱔
Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes

山楂汁子薑豬肋排
Stewed pork ribs with hawthorn and sour young ginger in clay pot

黑松露菌基圍蝦炒滑蛋
Stir-fried scramble egg with shrimp and black truffle

紫蘇醬雞縱菌紐西蘭牛柳粒
Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce

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

花膠瑤柱扒芥菜膽
Braised mustard greens 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

~~\$1,588~~ \$1,088

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

清蒸大閘蟹(四隻)

Steamed hair crab(4piece)

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)

另加收\$288 可轉-

高湯牛油焗澳洲龍蝦伴伊麵(1.2 斤)

For an additional \$288 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

是日精選燉湯(窩)

Double-boiled daily soup

另加收\$500 可轉-

濃湯菜膽響螺雞煲牙棟大排翅(6 兩)

For an additional \$500 change to shark's fin soup
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

蝦籽鳳眼果柚皮焗金錢風鱔

Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes

紫蘇醬雞縱菌紐西蘭牛柳粒

Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce

黑松露菌基圍蝦炒滑蛋

Stir-fried scramble egg with shrimp and black truffle

馬友鹹魚蒸肉餅

Steamed minced pork with Ma You salted fish

花膠瑤柱扒芥菜膽

Braised mustard greens with fish maws and conpoy

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

任選一款

Choose one

鮑汁鱧魚雞粒燜香苗

Braised rice with chicken dices and octopus in abalone sauce

大澳蝦膏基圍蝦安格斯牛崧炒香苗

Fried rice with shrimp, minced beef and shrimp paste

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)

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\$788 可轉-

高湯牛油焗澳洲龍蝦伴伊麵(2.4斤)

For an additional \$288 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

另加收\$236 可轉-清蒸大閘蟹(六隻)

For an additional \$236 change to Steamed hair crab

任選一款

Choose one

杏汁無花果燉豬肺湯

Double-boiled pig lung soup with Almond Juice and Figs

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

蝦籽鳳眼果柚皮焗金錢風鱔

Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes

金不換鳳眼果鮑魚炆三黃雞煲

Braised chicken with abalone, noble bottle tree seed and basil leaves

紫蘇醬雞縱菌紐西蘭牛柳粒

Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

翡翠黃耳鮮百合炒鮮鮑魚片

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

花膠瑤柱扒芥菜膽

Braised mustard greens with fish maws and conpoy

任選一款

Choose one

大澳蝦膏基圍蝦安格斯牛崧炒香苗

Fried rice with shrimp, minced beef and shrimp paste

鮑汁罈魚雞粒燜香苗

Braised rice with chicken dices and octopus in abalone sauce

精品甜點

Dessert

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晚餐兩道菜組合

Dinner Specialties-2 dishes combination

豉汁蒸原條蠔龍鱔(約 1 斤 12 兩)

Steamed whole eel in black bean sauce

白灼基圍蝦(12 兩)

Poached fresh shrimp

~~\$498~~

\$398

果皮銀絲蒸鮮鮑魚(六隻)

Steamed fresh abalone and vermicelli in dried tangerine peel (6pieces)

宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

~~\$388~~

\$328

北京片皮鴨(1 隻)

Peking duck "Beijing" style

生菜片包鴨崧

Wok-fried minced duck served with lettuce (two courses)

~~\$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

~~\$788~~

\$468

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廚師介紹小菜精選

Chef's Recommendation

薑蔥焗肉蟹(約 1.2 斤) Stir-fried whole meat crab with ginger and scallions	\$398
粉絲焗肉蟹(約 1.2 斤) Stir-fried whole meat crab with vermicelli	\$398
清蒸大閘蟹(1 隻) Steamed hair crab(1piece)	\$118
蟹粉基圍蝦炒滑蛋 Stir-fried shrimp with scramble egg in crab meat and carb creamy	\$178
柱皇醬鮮姬松茸炒珍珠龍躉球 Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms in Zhu Huang sauce	\$178
蝦籽鳳眼果柚皮焗金錢風鱔 Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes	\$168
金不換鳳眼果鮑魚炆三黃雞煲 Braised chicken with abalone, noble bottle tree seed and basil leaves	\$168
紫蘇醬雞縱菌紐西蘭牛柳粒 Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce	\$168
鳳眼果珍菌炆珍珠龍躉頭腩 Stewed giant garoupa with noble bottle Tree seed and mushrooms	\$148
花膠瑤柱扒芥菜膽 Braised mustard greens with fish maws and conpoy	\$138
宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$138
翅骨湯日本金薯鹹豬骨大芥菜煲 Braised shark's fin soup with salty pork spare ribs, mustard greens and Japanese potato in clay pot	\$128
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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