



# 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

臘味馬蹄蒸肉餅  
Steamed minced pork with waxed meat and water chestnut

牛肝菌黃耳燒豆腐  
Braised tofu with yellow fungus and porcini mushrooms

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

臘味崧荔芋菠菜煲  
Fried Spinach, taro and minced waxed meat in clay pot

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

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

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

濃扣枝竹羊腩煲配田園時蔬(一份)  
Braised lamb bellies in clay pot accompanied with seasonal vegetables

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)

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-  
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 garoupa 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

臘味馬蹄蒸肉餅  
Steamed minced pork with waxed meat and water chestnut

臘味崧荔芋菠菜煲  
Fried Spinach, taro and minced waxed meat 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

櫻花蝦臘味糯米飯  
Braised glutinous rice with waxed meat and dried Sakura shrimps

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

### 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

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

#### 蠔皇花膠伴波蘭鵝掌翠蔬

Braised fish maw with Poland goose webs in oyster sauce

### 任選一款

Choose one

#### 濃扣枝竹羊腩煲配田園時蔬(一份)

Braised lamb bellies in clay pot accompanied with seasonal vegetables

#### 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

#### 臘味崧荔芋菠菜煲

Fried Spinach, taro and minced waxed meat in clay pot

### 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

#### 櫻花蝦臘味糯米飯

Braised glutinous rice with waxed meat and dried Sakura shrimps

#### 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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豉汁蒸原條蟠龍鱔(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

濃扣枝竹羊腩煲

Braised lamb bellies in clay pot

田園時蔬

Seasonal vegetables

~~\$438~~

\$358

## 晚餐限定推介

## Dinner Limitation Promotion

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高湯牛油焗澳洲龍蝦伴伊麵

(1 隻/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

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<b>濃扣枝竹羊腩煲配田園時蔬</b> Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$438
<b>花膠瑤柱扒豆苗</b> Braised snow pea shoots with fish maws and conpoy	\$258
<b>有機杞子水魚蒸龍岡雞</b> Steamed chicken with soft shell turtle and wolfberry	\$238
<b>陳皮絲水魚炆基圍蝦</b> Stewed soft shell turtle with shrimp and dried tangerine peel	\$238
<b>蟹肉扒豆苗</b> Braised snow pea shoots with crabmeat	\$248
<b>柱皇醬鮮姬松茸炒珍珠龍躉球</b> Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms in Zhu Huang sauce	\$178
<b>蝦籽鳳眼果柚皮焗金錢風鱔</b> Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes	\$168
<b>金不換鳳眼果鮑魚炆三黃雞煲</b> Braised chicken with abalone, noble bottle tree seed and basil leaves	\$168
<b>紫蘇醬雞縱菌紐西蘭牛柳粒</b> Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce	\$168
<b>魚湯花膠海味浸蘿蔔絲</b> Braised shredded turnip, fish maws and dried seafood with fish soup	\$158
<b>栗子珍菌炆珍珠龍躉頭腩</b> Stewed giant garoupa with chestnut and mushrooms	\$148
<b>臘味崧荔芋菠菜煲</b> Fried Spinach, taro and minced waxed meat in clay pot	\$138
<b>宮庭原件醬烤黑毛豬腩排</b> Stewed whole Iberico pork spare ribs in blown sauce	\$138
<b>翅骨湯日本金薯鹹豬骨大芥菜煲</b> Braised shark's fin soup with salty pork spare ribs, mustard greens and Japanese potato in clay pot	\$128
<b>奇異果黑醋咕嚕雪花豬柳</b> Sauté black vinegar and sour pork tenderloin with kiwi	\$128

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# 生猛海鮮

## Live Seafood

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阿拉斯加長腳蟹 (1隻/約3斤半)

\$2888

(需要2天預訂)

Alaska Crab (Reserved two days in Advance)

高湯牛油焗波士頓龍蝦伴伊麵 (1隻)

\$368

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



清蒸珍珠龍躉仔 (1斤)

\$198

Steamed baby giant garoupa

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# 生猛海鮮

## Live Seafood

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### 清蒸原條老虎班/1 斤

Steamed tiger garoupa in scallions

\$268



### 蔥油蒸原條東星班 (1 斤)

Steamed Coral garoupa in scallions

\$398

### 白灼基圍蝦

Poached fresh shrimp

\$188 /1斤

\$98 /半斤



### 果皮銀絲蒸鮮鮑魚 (1 隻)

Steamed fresh abalone and vermicelli in dried tangerine peel (1pieces)

\$48



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