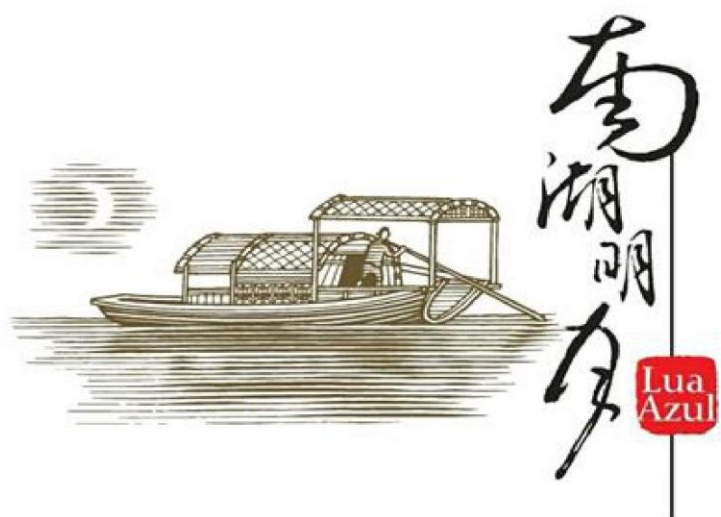




晚飯套餐 (兩位)

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 garoupa 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

香酥七味風鱔球
Deep-fried crispy eel Shichimi Togarashi

瑤柱馬蹄蒸肉餅
Steamed minced pork with conpoy and water chestnut

鮮果百合咕嚕豆腐
Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce

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

鮮花椒翅群炆三黃雞煲
Stewed chicken with Shark's fin skin and fresh Sichuan pepper

翅骨湯勝瓜墨魚丸鯪魚球煲
Braised Angled luffa, cuttlefish balls and dace balls with shark's fin soup in clay pot

鮮姬松茸牛油果炒丹麥黑毛豬
Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado

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

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\$328 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

鮮花椒翅群炆三黃雞煲
Stewed chicken with Shark's fin skin and fresh Sichuan pepper

鮮姬松茸牛油果炒丹麥黑毛豬
Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado

紅酒乾蔥焗金錢風鱔球
Braised eel fillet with shallots in red wine

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

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

翅骨湯勝瓜墨魚丸鯪魚球煲
Braised Angled luffa, cuttlefish balls 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

欖茄帶子雞柳炆米粉
Fried rice vermicelli with shredded chicken, scallop and dried tomatoes

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

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 (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

Peking duck (one piece)

Stir-fried minced duck served in lettuce

另加收\$828 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

蟹肉竹笙海鮮冬瓜盅

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

燕窩花膠瑤柱海鮮冬茸羹

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

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

石岐香燒乳鴿(兩隻)

Roasted crispy pigeon

任選以下小菜一款

Selection one signature dish

山楂汁子薑豬腩排

Stewed pork ribs with hawthorn and sour young ginger in clay pot

黑松露帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

香酥七味風鱔球

Deep-fried crispy eel Shichimi Togarashi

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

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

魚湯香蜜瓜鳳眼果泡鮮鮑魚片

Braised fresh abalone, honeydew melon with noble bottle tree seed in fish soup

花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

任選一款

Choose one

龍蝦汁帶子瑤柱炆伊麵

Braised e-fu noodles with scallops and conpoy in lobster sauce

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

精品甜點

Dessert

所有價目以澳門幣計算及附加 10%服務費

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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

~~\$519~~

\$468

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

晚餐限定推介

Dinner Limitation Promotion



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

所有價目以澳門幣計算及附加 10%服務費

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廚師介紹小菜精選

Chef's Recommendation

魚湯香蜜瓜鳳眼果泡鮮鮑魚片

Braised fresh abalone, honeydew melon with noble bottle tree seed in fish soup

\$188

無花果翡翠炒珍珠龍躉球

Sautéed boneless giant garoupa with figs and seasonal greens

\$188

荔枝咕嚕鮮蝦球

Sweet and sour shrimp and fresh Lychee

\$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

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

鮮花椒翅群炆三黃雞煲

Stewed chicken with Shark's fin skin and fresh Sichuan pepper

\$158

豉汁涼瓜鳳眼果炆珍珠龍躉骨腩煲

Stewed giant garoupa with noble bottle tree seed and bitter melon in black bean sauce

\$148

翅骨湯勝瓜墨魚丸鯪魚球煲

Braised Angled luffa, cuttlefish balls and dace balls with shark's fin soup in clay pot

\$138

花膠瑤柱扒節瓜甫

Braised fuzzy melon 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

奇異果黑醋咕嚕雪花豬柳

Sauté black vinegar and sour pork tenderloin with kiwi

\$128

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

生猛海鮮

Live Seafood



阿拉斯加長腳蟹 (1隻約3斤半)

Alaska Crab

\$2888

高湯牛油焗波士頓龍蝦伴伊麵 (1隻)

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

\$368



清蒸珍珠龍躉仔 (1斤)

Steamed baby giant garoupa

\$198

所有價目以澳門幣計算及附加 10%服務費
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生猛海鮮

Live Seafood

清蒸原條老虎斑 (1斤)

Steamed tiger garoupa in scallions

\$268



蔥油蒸原條東星斑 (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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