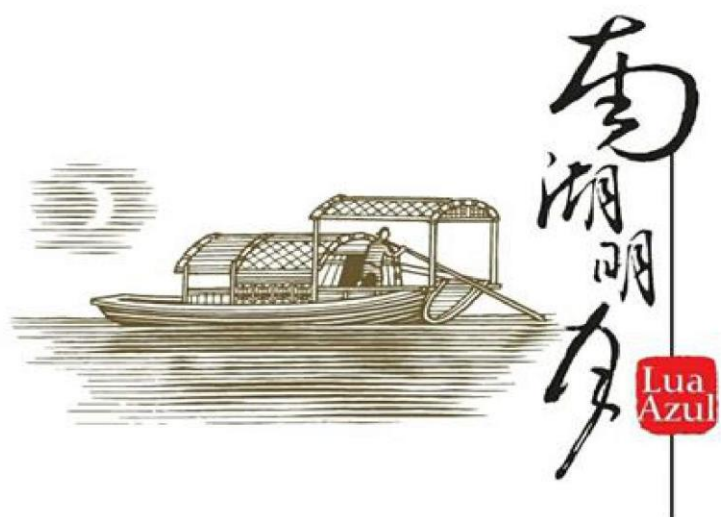




晚飯套餐 (兩位)

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

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

翅骨湯鮮淮山鹹豬骨大芥菜煲

Braised shark's fin soup with salty pork spare ribs, mustard greens and yam in clay pot

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

~~\$1,688~~ \$1,188

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\$388 可轉-
高湯牛油焗澳洲龍蝦伴伊麵(1.2 斤)
For an additional \$388 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

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

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)

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

宮庭原件醬烤黑毛豬腩排
Stewed whole Iberico pork spare ribs in blown sauce

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

馬友鹹魚蒸肉餅
Steamed minced pork with Ma You salted fish

翅骨湯鮮淮山鹹豬骨大芥菜煲
Braised shark's fin soup with salty pork spare ribs, mustard greens and yam 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

鮑汁鱧魚雞粒燴香苗
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

所有價目以澳門幣計算及附加 10%服務費
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晚飯套餐 (六位)

Set dinner for six persons

\$3,288 **\$2,288**

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\$988 可轉-

高湯牛油焗澳洲龍蝦伴伊麵(2.4 斤)

For an additional \$988 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

任選一款

Choose one

石橄欖日月魚燉唐排湯

Double-boiled pork ribs soup with dried moon scallop and stone olive

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

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

咕嚕鳳梨鮮蝦球

Sweet and sour shrimp and fresh pineapple

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

黑松露帶子炒滑蛋

Stir-fried scramble egg with scallops 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

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

鮮沙薑乾蔥鮑魚炆三黃雞煲

Braised chicken with abalone, fresh sand ginger and dried shallots

翅骨湯鮮淮山鹹豬骨大芥菜煲

Braised shark's fin soup with salty pork spare ribs, mustard greens and yam 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

鮑汁罈魚雞粒燜香苗

Braised rice with chicken dices and octopus in abalone sauce

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

晚餐兩道菜組合

Dinner Specialties-2 Dishes Combination

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

~~\$528~~

\$428

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

~~\$426~~

\$388

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

~~\$1088~~

\$768

每枱只限點 1 份

Maximum order of 1each.

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

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

\$188

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

鮮沙薑乾蔥鮑魚炆三黃雞煲

Braised chicken with abalone, fresh sand ginger and dried shallots

\$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

宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

\$148

栗子豆腐炆珍珠龍躉頭腩

Stewed giant garoupa with chestnut and tofu

\$148

翅骨湯鮮淮山鹹豬骨大芥菜煲

Braised shark's fin soup with salty pork spare ribs, mustard greens and yam 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

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



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)

\$428



清蒸大閘蟹 (1隻)

Steamed hair crab(1piece)

\$128

清蒸珍珠龍躉仔 (1斤)

Steamed baby giant groupa

\$198



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

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

\$468

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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