



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)

茅台火焰蜜汁叉燒(份/含酒精)

Barbecued pork with honey sauce and Moutai wine (Alcoholic)

任選一款

Choose one

原盅滋潤燉湯(2位)

Double-boiled daily soup (for two)

花膠蟹肉粟米羹(2位)

Braised fish maw thick soup with sweet corn (for two)

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

任選以下小菜一款

Selection one signature dish

柱皇醬碧綠鮮蝦球

Wok-fried shrimp with vegetables in Zhu Huang sauce

臘味馬蹄蒸肉餅

Steamed minced pork with waxed meat and water Chestnut

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

馬拉盞薑蔥爆牛肉

Stir-fried beef with ginger and scallion in belachan sauce

薑芽鳳梨炒鴨片

Wok-fried sliced duck with pineapple, bean sprout and ginger

臘味崧荔芋菠菜煲

Fried Spinach, taro and minced waxed meat in clay pot

鮮果百合咕嚕肉

Deep-fried pork slices with fresh fruits in sweet and sour sauce

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

餐牌內酒精飲料的酒精濃度達百分之一點二以上

As bebidas alcoólicas listadas contêm uma concentração de álcool superior a 1,2%.
The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

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

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)

濃扣枝竹羊腩煲配田園時蔬(一份)

Braised lamb bellies in clay pot accompanied with
seasonal vegetables

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)

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 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

菌皇醬翡翠炒鮮蝦球

Wok-fried shrimps with vegetables in wild
mushrooms sauce

香菇醬雞縱菌紐西蘭牛柳粒

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

香酥七味風鱈球

Deep-fried crispy eel Shichimi Togarashi

臘味馬蹄蒸肉餅

Steamed minced pork with waxed meat and water
Chestnut

翅骨湯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

櫻花蝦臘味糯米飯

Braised glutinous rice with waxed meat and dried
Sakura shrimps

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)

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

石斛響螺桃膠燉走地雞

Double boil chicken soup with dried dendrobium, sea whelk
and peach gum

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

蠔皇花膠伴玉環瑤柱甫翠蔬

Braised whole fish maws with conpoy stuffed hairy gourd ring 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)

果皮粉絲蒸大連鮮鮑魚 (六隻)

Steamed whole abalone with rice vermicelli and dried tangerine peel (6pieces)

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

貴州辣子雞(含酒精)

Guizhou spicy chicken (Alcoholic)

香菇醬雞縱菌紐西蘭牛柳粒

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

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini
mushrooms)

菌皇醬翡翠炒鮮蝦球

Wok-fried shrimps with vegetables in wild mushrooms sauce

臘味崧荔芋菠菜煲

Fried Spinach, taro and minced waxed meat in clay pot

任選一款

Choose one

櫻花蝦臘味糯米飯

Braised glutinous rice with waxed meat and dried Sakura
shrimps

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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晚餐兩道菜組合

Dinner Specialties-2 dishes combination

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
果皮粉絲蒸大連鮮鮑魚 (6隻) Steamed whole abalone with rice vermicelli and dried tangerine peel (six pieces)	宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$388 \$328
石岐香燒乳鴿(2隻) Roasted crispy pigeon	白灼基圍蝦(12兩) Poached fresh shrimp	\$338 \$298
濃扣枝竹羊腩煲 Braised lamb bellies in clay pot	田園時蔬 Seasonal vegetables	\$438 \$358

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)	\$688 \$398

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廚師介紹小菜精選

Chef's Recommendation

濃扣枝竹羊腩煲配田園時蔬	\$438
Braised lamb bellies in clay pot accompanied with seasonal vegetables	
鮮姬松茸翡翠炒珍珠龍躉球	\$178
Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable	
柱皇醬啫啫乾蔥焗金錢風鱔	\$168
Stir-fried eel fillet with shallots in Zhu Huang sauce	
栗子鮑魚黑蒜炆三黃雞煲	\$168
Braised chicken with abalone, black garlic and chestnut	
香菇醬雞縱菌紐西蘭牛柳粒	\$168
Stir-fried New Zealand beef dices with chanterelles mushrooms in mushroom sauce	
花膠海參愉耳燒豆腐	\$158
Braised bean curd with fish maws, sea cucumber and elm fungus	
栗子珍菌炆珍珠龍躉頭腩	\$148
Stewed giant garoupa with chestnut and mushrooms	
宮庭原件醬烤黑毛豬腩排	\$138
Stewed whole Iberico pork spare ribs in blown sauce	
翅骨湯淮山鹹豬骨大芥菜煲	\$128
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	\$128
Sauté black vinegar and sour pork tenderloin with kiwi	
臘味崧荔芋菠菜煲	\$108
Fried Spinach, taro and minced waxed meat in clay pot	

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