

頭盤 APPETIZERS

窩貼蝦多士

Deep-fried Shrimp Toast with Sweet and Sour Sauce

MOP 138

香酥海苔帝皇蟹餅

Crispy Alaskan Crabmeat Cake with Seaweed

MOP 138

果醋青瓜紅蜇頭

Marinated Jelly Fish Head with Cucumber in Fruit Vinegar

MOP 128

芥末鷄柳冰鎮玉蘭

Chilled Baby Kale with Sliced Chicken in Homemade Mustard Sauce

MOP 118



椒鹽豆腐粒

Deep-fried Bean Curd Flavored with Spicy Salt

MOP 88

胡麻汁金貝翠瓜絲

Marinated Sliced Zucchini with Conpoy and Sakura Shrimp in Sesame Sauce





明爐燒烤 BARBECUED SPECIALTIES

片皮烤鴨 (兩食)(壹隻) Peking Duck (2 courses) (Whole)	MOP 728
玫瑰瓦罉豉油雞 (半隻) Braised Chicken with Premium Soya Sauce and Rose Wine in Casserole (Half Piece)	MOP 328
化皮乳豬件 Roasted Suckling Pig	MOP 288
蜜燒西班牙黑豚叉燒 Barbecued Iberico Pork in Honey Sauce	MOP 288
潮蓮燒鵝 Roasted Goose with Plum Sauce	MOP 238
脆燒香茅乳鴿 (每隻) Roasted Crispy Pigeon with Lemongrass (Per Piece)	MOP 168
脆皮燒三層肉	MOD 450



Roasted 3 Layer Pork Belly





燕窩 BIRD'S NEST

	乾撈花膠絲官燕 (每位) Superior Bird's Nest 75 grams with Shredded Fish Maw Accompanied with Chicken Broth (Per Person)	MOP 788
	椰汁冰花燉官燕 (每位) Double-boiled Superior Bird's Nest 75 grams in Coconut Cream (Per Person)	MOP 788
)	鮮蟹肉琵琶官燕 (每位) Pan-seared Superior Bird's Nest with Crabmeat (Per Person)	MOP 768
	黑松露竹笙釀官燕 (每位) Simmered Bamboo Piths Stuffed with Superior Bird's Nest in Black Truffle Sauce (Per Person)	MOP 688

鷓鴣燕窩羹(每位)

瑤柱花膠燴燕窩羹(每位)

Braised Bird's Nest 38 grams with Superior Minced Francolin Broth (Per Person)

Braised Bird's Nest 38 grams, Conpoy and Fish Maw with Superior Broth (Per Person)

MOP 368





湯羹

SOUPS

冬蟲草海馬燉法國鷓鴣 (每位) Double-boiled French Francolin with Chinese Caterpillar Fungus and Sea Horse (Per Person)	MOP 858
松茸花膠燉竹絲雞 (每位) Double-boiled Silkie Chicken Soup with Fish Maw and Matsutake Mushroom (Per Person)	MOP 498
珍珠貝豬腱燉遼參 (每位) Double-boiled Sea Cucumber Soup with Pork Shank and Sun-dried Pearl Clam (Per Person)	MOP 488
鮑魚海參雞絲羹 (每位) Braised Chicken Soup with Shredded Abalone and Sea Cucumber (Per Person)	MOP 328
西施魚蓉羹 (每位) Braised Minced Fish Soup with Bean Curd and Squash Melon (Per Person)	MOP 238
鮑絲酸辣小雲吞湯 (每位) Hot and Sour Soup with Shrimp Dumpling and Shredded Abalone (Per Person)	MOP 198
海椰皇石斛燉豬腱 (每位) Double-boiled Pork Shank Soup with Sea Coconut and Chinese Herbs (Per Person)	MOP 188
鮮蟹肉淮山粟米羹(每位) Sweet Corn Soup with Crab Meat and Chinese Yam (Per Person)	MOP 168







海味 DRIED SEAFOOD

日本6頭網鮑	(每隻)
Project Whole Amideri	Abalana 1

Braised Whole Amidori Abalone 100 grams (Per Piece)

MOP 9,688

日本 16 頭吉品鮑 (每隻)

Braised Whole Yoshihama Abalone 38 grams (Per Piece)

MOP 4,388

日本28頭吉品鮑(每隻)

Braised Whole Yoshihama Abalone 21 grams (Per Piece)

MOP 2,088

蠔皇炆原隻四頭鮑 (每隻)

Braised Whole Abalone 150 grams (Per Piece)

MOP 538

煎鵝肝黃湯花菇扒花膠 (每位)

Braised Fish Maw with Shitake Mushroom in Chicken Superior Broth (Per Person)

MOP 628

鮑汁扣遼參伴鵝掌(每位)

Braised Kanto Sea Cucumber with Goose Web in Abalone Sauce (Per Person)

MOP 398

黑豚肉葱燒海參扒 (每位)

Braised Sea Cucumber Accompanied with Iberico Pork in Assorted Onions Sauce (Per Person)





生猛海上鮮

LIVE SEAFOOD

亞拉斯加長腳蟹 (兩食)(需預訂)

Alaskan Crab (2 courses) (Pre-order Item)

蛋白花雕蒸 Steamed Crabmeat with Egg White in Chinese Yellow Wine

金蒜蒸蟹腳 Steamed Crab Leg with Garlic

蟹蓋焗飯 Baked Rice with Crabmeat and Cheese

時價

Market Price (MOP)

清蒸海上鮮

Steamed Live Fish

紅旗斑 Red Flag Garoupa 東星斑 Spotted Garoupa

老鼠斑(需預訂) Pacific Garoupa (Pre-order Item)

時價

Market Price (MOP)

生猛本地龍蝦

Live Lobster

薑蔥焗 Wok-fried with Spring Onion and Ginger

蒜茸蒸 Steamed with Garlic

上湯焗 Stewed with Superior Broth

花雕雲腿蒸 Steamed with Yunnan Ham and Chinese Yellow Wine

時價

Market Price (MOP)

游水海中蝦

Live Prawn

白灼 Poached

椒鹽 Flavored with Spicy Salt

蒜茸蒸 Steamed with Garlic

豉油皇煎 Pan-fried in Premium Soy Sauce

時價

Market Price (MOP)

生猛大肉蟹

Live Crab

椒鹽 Flavored with Spicy Salt

薑蔥焗 Stewed with Spring Onion and Ginger

豉椒炒 Stir-fried with Bell Pepper in Black Bean Sauce

花雕蛋白蒸 Steamed with Egg White in Chinese Yellow Wine

時價

Market Price (MOP)







海鮮

SEAFOOD

MOP 1,388

MOP 488

MOP 360

MOP 338

MOP 188

MOP 258

MOP 358

Sautéed Whole Brittany Blue Lobster with Water Bamboo and Matsutake Mushroom Topped with Caviar (Approximately 650 gram)
蝦醬皇鮮百合炒鮮鮑 Sautéed Fresh Abalone with Lily Bulb in Shrimp Chili Sauce
10 年陳皮山楂蝦球 Sautéed Prawns with Hawthorn and 10 years Dried Tangerine
体酒焗蝦球煲

黑蒜珍菌玉帶子 (每位)	
Pan-seared Scallop with Black Garlic and Mushrooms (Per Person	n)

(蛋白蒸或避風塘)(每隻)

Stewed Prawns with Port Wine Sauce in Casserole

(一) 松苷鱼籽原售藍龍蝦

Whole Crab Claw (Steamed with Egg White or Deep-fried with Chili and Crispy Garlic) (Per Piece) MOP 488

炸**釀鮮蟹蓋** (每位) Deep-fried Crab Shell Filled with Crabmeat and Onion (Per Person)

魚湯翠玉浸斑球 (每位) Simmered Garoupa Fillet with Squash Melon in Fish Broth (Per Person)

酥脆蒜香智利鱸魚柳 (每位) Deep-fried Chilean Sea Bass Fillet with Crispy Garlic (Per Person) MOP 308





肉類

MEAT

炭燒牛肋扒	(配四川香辣汁或蒜香野菌汁)
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Charcoal Grill Prime Rib in (Sichuan Pepper Sauce or Garlic Mushroom Sauce)

MOP 688

山珍醬青尖椒牛柳

Stir-fried Beef Tenderloin with Green Pepper in Homemade Mushroom Sauce

MOP 298

有機秋葵豉汁炒牛仔肉

Sautéed Australian Sliced Veal with Organic Okra in Black Bean Sauce

MOP 298

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露筍玉蔥澳洲安格斯黑毛牛粒 (每位)(額外加壹佰壹拾元可升級至 1++級韓牛)

Sautéed Australian Beef Tenderloin with Asparagus and Spring Onion (Per Person) (Additional MOP110 upgrade to 1++ Korean Beef)

MOP 238

黑蒜蘇梅醬肉排

Simmered Pork Ribs with Black Garlic in Plum Sauce

MOP 228



宮廷醬燜肋骨扒 (每位)

Braised Pork Ribs with Vintage Vinegar (Per Person)





POULTRY

香茅啫啫翠螺雞煲 (半隻) Simmered Free-range Chicken with Jade Whelk and Lemongrass in Casserole (Half Piece)

MOP 308

牛肝菌甫魚蒸走地雞 (半隻)

Steamed Free Range Chicken with Porcini Mushroom and Dried Flatfish (Half Piece)

MOP 308

巧手炸子雞 (半隻)

Crispy Fried Free-range Chicken (Half Piece)

MOP 298

西檸芝麻雞脯

Crispy Chicken Fillet in Lemon Sauce Topped with Sesame







時蔬 VEGETABLES

和牛鬆爆法邊豆 Wok-fried French Bean with Minced Wagyu Beef and Chili	MOP 288
芙蓉蟹肉扒菜苗 Braised Seasonal Vegetables with Crabmeat and Egg White	MOP 268
黑虎掌菌紅燒豆腐 Simmered Bean Curd in with Yunnan Mushroom and Seasonal Vegetables	MOP 228
濃湯魚腐煮高山娃娃菜 Braised Baby Chinese Cabbage with Fish Curd in Superior Broth	MOP 228
烏魚籽扒自家製黑豆腐 Deep-fired Homemade Black Bean Curd with Mullet Fish Roe	MOP 208
松子野菌生菜包 Stir-fried Minced Vegetables with Mushroom and Pine Nut in Lettuce Wrap	MOP 198
梅辣茄子燴素千層 Braised Japanese Eggplant with Bean Curd in Plum Sauce and Chili	MOP 188
白玉鼎湖上素 (每位)	MOD 400





Simmered Assorted Mushrooms and Fungus with Winter Melon (Per person)



飯、麵 RICE AND NOODLES

龍蝦泡飯 (需預訂) Lobster with Crispy Rice and Supreme Lobster Broth (Pre-order Item)	時價 Market Price (MOP)
麗軒宮廷香苗 Lai Heen Signature Fried Rice with Assorted Seafood	MOP 488
帝皇御品燴飯 Fried Rice with Braised Sea Cucumber, Abalone, Conpoy and Sakura Shrimp	MOP 408
瑤柱紫薑蟹肉炒飯 Fried Rice with Crabmeat, Conpoy and Baby Ginger	MOP 308
脆米海皇焗金瓜 (每位) Baked Crispy Fried Rice with Seafood in Baby Pumpkin (Per person)	MOP 188
松茸原隻鮑魚荷葉飯 (每位) Steamed Fried Rice with Abalone, Duck and Matsutake Mushroom Wrapped in Lotus Leaf (Per person)	MOP 168
錦繡龍門炒米粉 Fried Rice Vermicelli with Shrimp, Roasted Duck, Onion and Peanut	MOP 268
金菇安格斯牛肉炒河 Fried Rice-noodle with Sliced Angus Beef, Enoki Mushroom and Purple Onion	MOP 268
懷舊走地鷄絲雙面皇 Traditional Crispy Noodle Topped with Shredded Free-range Chicken	MOP 238
雪場蟹肉炆伊麵 Braised E-fu Noodle with King Crab Meat and Enoki Mushrooms	MOP 238
龍皇海中寶燴稻庭麵 (每位) Inaniwa Noodle in Lobster Bisque with Assorted Seafood and Mushroom (Per person)	MOP 218

