

超越时光的美食哲学

A Gourmet Journey Through Time Prevailing



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在花悦庭，我们为每一位尊贵的客人倾心呈现的每道佳肴美饌，  
诞生了一代又一代匠人的精心烹烩。  
历经名厨的执手与匠心，超越时光的传承和打磨，  
创造了一份又一份致敬经典，亦能满足当代挑剔味蕾的世纪食谱。  
从甄选地道食材，到玩味烹饪技法，再到悉心勾勒装盘，  
我们不断探秘佳肴美饌之巅，  
缔造殿堂级的美味体验。

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Through years spent perfecting their craft,  
our chefs have created recipes that respect tradition while enhancing  
flavors for the modern palate.  
From special and precious ingredients, experimenting with different cooking  
techniques and creating sketches to deliver beautiful dishes — Blosson Palaces  
unlocks the secrets that elevate Chinese cuisine into world-class gastronomy.

可加选/Add-on

霜降鹅肝

Foie Gras

MOP 28 / 件 piece

皇家红宝石鱼子酱配千层酥

Imperial Ossetra Caviar with Puff Pastry

鱼子酱 10g

MOP 398



玉鸭熏炉闲瑞随，朱樱斗帐掩流苏。  
三印子鱼犹未食，寸金鱼子辄先尝。选用鸭龄适中的填鸭，  
经多道工序匠心烤制而成。外皮酥脆、鸭肉细嫩饱满，皮下的  
油脂被完全烤干，咬开时甚至能听到清脆的破裂声。

酥脆的鸭皮丝毫不腻，不论是白口吃，还是蘸满酱料入口，  
均别具一番滋味。鱼子酱号称“黑色黄金”，皇家红宝石鱼  
子酱颗粒圆润饱满，色泽深棕色到金色不等，以其细腻的口  
感而闻名于世。鱼子颗粒在口中轻柔地破裂，释放出丰富的  
海味和淡淡的坚果香气。上菜时更有现削的鹅肝为食客献礼。




特选果木烤鸭

Traditional Wood Fire Roasted Peking Duck

MOP 688

选择脂肪丰厚的北京填鸭，北方烤鸭因鸭皮毛孔细腻，烤制出来的鸭皮够酥脆，肉质保留了鸭肉的原鲜味，烤鸭的吃法也具有仪式感。酥脆的鸭皮蘸糖入口即化，薄翼的鸭饼包裹着葱、黄瓜、鸭酱，满足了口腹的欲望；挑战味蕾的蒜蓉与鸭肉的碰撞，分解了油脂的腻度，让您停不下来；唤醒肉质原始味道的海盐更加独特，让您感受到品质的魅力。鸭子的骨架可以再加工变成另一道独立的菜，避风塘鸭架或凉瓜焖鸭架……均是一只鸭架的不同演绎方式。

特选果木烤鸭  MOP 688

Traditional Wood Fire Roasted Peking Duck

主辅料：鸭饼，黄瓜条，京葱丝，鸭酱，海盐，蒜蓉，砂糖  
Pancake, Cucumber Strips, Scallion Shreds, Duck Sauce, Sea Salt, Minced Garlic, Sugar

避风塘鸭架  MOP 68

Fried Duck Rack with Crispy Garlic and Chili

凉瓜焖鸭架 MOP 88


Braised Duck Rack with Bitter Melon



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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远年花雕富贵虾   
Marinated Mantis Prawns with Aged Huadiao Wine

MOP 228



水晶醉大闸蟹冻

Chilled Hairy Crab Roe Jelly with Sea Urchin

MOP 178



酥脆松露酱玲珑肉

Crispy Pork Loin with Black Truffle Sauce

MOP 118



椒麻乳鸽伴鹅肝

Marinated Pigeon with Foie Gras in Pepper Broth

MOP 198



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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寻味前奏

GOURMET JOURNEY THROUGH TIME  
Appetizers



葱油卤海参 MOP 268  
Marinated Sea Cucumber with Scallion Oil



紫苏汁鲜鲍鱼  
Fresh Abalone with Perilla Sauce  
MOP 198



香水柠檬烟熏鱼  
Crispy Cod Fish Fillet with Lime  
MOP 168

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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寻味前奏

GOURMET JOURNEY THROUGH TIME  
Appetizers

不一样蒜酱白肉 MOP 128  
Sliced Pork with Minced Garlic Sauce



椒香蟹味鸡卷 MOP 188  
Chicken and Crab Stick Roll with Pepper Sauce



橙皮风干牛肉  MOP 168  
Air Dried Sliced Beef with Orange Peel and Chili Oil

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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## 寻味前奏

GOURMET JOURNEY THROUGH TIME  
Appetizers



海胆杭茄 MOP 98  
Marinated Eggplant Topped with Sea Urchin



六必居酱泡茴香头 MOP 128  
Marinated Fennel Bulbs with Liubiju Sauce



鸡枞菌松露素鹅 MOP 118  
Bean Curd Stuffed with Pea Sprout, Black Truffle  
and Termite Mushroom

MOP 118

以素仿荤，将山野的鲜美与菌菇的芬芳完美融合。鸡枞菌，汲取山林精华，肉质细嫩，鲜味浓郁，每一口都仿佛能感受到大自然的馈赠。松露，菌中之王，香气独特，为素鹅增添了一抹奢华气息。以豆制品精心烹制，外皮酥脆，内里柔嫩，口感层次丰富，丝毫不逊色于真鹅。

A masterpiece blending the earthy freshness of wild mushrooms with the essence of the forest. Tender termite mushroom absorbs mountain nutrients, delivering rich umami. Crowned with truffle's regal aroma, this dish features a crispy shell embracing velvety layers, surpassing the taste of real goose.

新派沪式烤菜心 MOP 88  
Roasted Choy Sum in New Shanghai Style

MOP 88



Chef's Recommendation Dish 推荐菜 Spicy 辣 Vegetarian 素食

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### 西班牙火腿黄鱼狮子头

Braised Yellow Croaker Meat Ball with Spanish Ham in Chicken Broth

MOP 188 / 位 person

精选黄鱼肉与猪肉手工剁制，制成饱满圆润的狮子头，并撒上西班牙火腿点缀其间。黄鱼的鲜美与火腿的醇厚交织，每一口都能感受到鱼肉的细腻与火腿的咸香，回味中带着一丝淡淡的烟熏香气，令人沉醉。

Yellow croaker and pork blend molded into plump, round meatballs, crowned with Spanish ham. The sweetness of fish intertwines with ham's savoriness, each bite delivering tender flesh and savory richness, culminating in a lingering finish with subtle smokiness.



### 手拆大闸蟹糊

Jiangzhe Style Hairy Crab Meat Thick Soup

MOP 188 / 位 person



### 西湖和牛蟹肉羹

Braised Minced Wagyu Beef with Crab Meat and Preserved Vegetable

MOP 158 / 位 person

### 酸辣海味烩疙瘩汤

Braised Hot and Sour Dropped-Dough Soup with Mixed Seafood

MOP 158 / 位 person



### 一叶浮萍

Double-boiled Superior Soup with Fish Maw and Sea Whelks

MOP 368 / 位 person



椰皇海螺竹笙炖翅 

Double-boiled Shark's Fin with Sea Whelks and Bamboo Pith in Whole Coconut

MOP 428 / 位 person



蟹粉捞翅

MOP 888 / 位 person

Braised Shark's Fin with Crab Meat and Crab Roe



黑松露蓝龙虾煎鲍翅 MOP 1288 / 位 person

Fried Shark's Fin with Blue Lobster and Black Truffle

# 生猛游水海鲜

GOURMET JOURNEY THROUGH TIME  
Live Seafood



## 东星斑

Spotted Grouper

青花椒油淋、水煮  
Poached in Green Pepper Oil, Poached in Chili Oil

时价 / market price



## 红瓜子斑

Red Spotted Grouper

清蒸  
Steamed with Soy Sauce

时价 / market price

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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西班牙火腿酒糟汁蒸大黄鱼  MOP 988 / 800g  
Steamed Yellow Croaker with Spanish Ham and Huadiao Wine

灌汤蟹粉大黄鱼 

Steamed Yellow Croaker with Crab Roe

MOP 888 / 600g MOP 1088 / 800g

将大黄鱼起骨，再将蟹粉灌于黄鱼肚腹内一同蒸，呈现在您面前时用筷子轻轻一拨，蟹粉自然流淌，鱼肉的鲜嫩与蟹粉的碰撞，香气扑鼻，妙不可言！

Remove the bones from the large yellow croaker, then stuff the crab meat into the belly and steam them together. When served to you, with just a prod of your chopsticks, the collision between the tender fish meat and the crab meat releases an exquisite aroma.



## 阿拉斯加蟹

Alaskan King Crab

龙虾汁鸡油蛋白花雕蒸蟹脚、避风塘蟹身  
Steamed with Lobster Broth and Chicken Lard,  
Fried with Crispy Garlic and Chili

时价 / market price

阿拉斯加蟹以其硕大的体型和鲜美的肉质闻名于世。蟹腿饱满，肉质洁白细腻，口感鲜甜多汁，带有天然的海洋风味。无论是龙虾汁鸡油蛋白花雕蒸蟹脚还是避风塘蟹身，都能完美展现其蟹肉的鲜美。

Alaska king crab is renowned worldwide for its colossal size and delicious meat. Snow-white leg meat bursts with juicy sweetness and delicate oceanic essence in every forkful. Whether steamed or fried, every preparation celebrates the crab's pristine oceanic flavors in their finest form.



## 膏蟹

Green Crab

黄皮酱梅子蒸、星洲炒

Steamed with Wampee Sauce and Plum, Singapore-style Fried

时价 / market price

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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# 生猛游水海鲜

GOURMET JOURNEY THROUGH TIME  
Live Seafood

## 象拔蚌

Geoduck

过桥 (松茸汤、米汤、酸汤)、象拔蚌粥、椒盐  
Poached with Superior Broth, Porridge, Fried with Salt and Pepper

时价 / market price

象拔蚌是一种独特的海鲜佳肴，其味道清鲜甘甜，肉质松脆，蚌肉十分耐嚼有韧劲，加之象拔蚌口感清甜可口，实属珍饈佳肴。

Geoduck is a unique seafood delicacy. Its flavor is fresh and sweet, with a crunchy texture. Its meat is both tender and pleasantly chewy. Coupled with its sweet and delightful taste, it is truly a gourmet treat.



## 澳洲龙虾

Australian Lobster

干奶油炸、黑松露手工面  
Deep-Fried with Cream, Braised with Handmade Noodles  
and Black Truffle

时价 / market price

## 波士顿龙虾

Boston Lobster

干奶油炸、黑松露手工面  
Deep-Fried with Cream, Braised with Handmade Noodles  
and Black Truffle

时价 / market price

👨‍🍳 Chef's Recommendation Dish 推荐菜 🌶️ Spicy 辣 🌿 Vegetarian 素食

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# 生猛游水海鲜

GOURMET JOURNEY THROUGH TIME  
Live Seafood

## 鲜鲍鱼 时价 / market price

Fresh Abalone

紫苏蒜蓉蒸、藤椒酱炒  
Steamed with Perilla and Minced Garlic,  
Fried with Rattan Pepper



## 生蚝 时价 / market price

Oyster

烤生蚝、蒜蓉粉丝蒸  
Grilled with Minced Garlic and Yellow Pepper Sauce,  
Steamed with Minced Garlic and Glass Noodles

来自纯净海域的乳山生蚝，以其鲜美的口感和丰富的营养被誉为“海洋中的牛奶”。蚝肉饱满多汁，入口滑嫩，带着清新的海水气息和淡淡的甘甜，仿佛能让人感受到海洋的呼吸。

Selected from China's unpolluted coastal depths, RUSHAN oysters are renowned as "the ocean's milk" for their rich nutrients and premium quality. Plump flesh offers tenderness and a hint of natural sweetness that evokes the rhythm of the sea with every sublime bite.



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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## 海味美饌

GOURMET JOURNEY THROUGH TIME  
Premium Dry Seafood

### 南非十二头溏心网鲍

Braised South African Dried Abalone (12 Head)

MOP 988 / 位 person

体型饱满，肉质厚实，经过匠心烹制，呈现出晶莹剔透的溏心质感。鲍鱼肉质软糯弹牙，入口即化，浓郁的海洋鲜味与独特的溏心口感交织，带来超凡的味觉享受。

Plump and meaty, meticulously prepared to reveal a translucent center. The initial resistance of its springy outer layer gives way to a velvety melt, where intense oceanic umami harmonizes with the luxurious silkiness of the core, delivering an extraordinary experience.



### 紫苏南非十二头干鲍伴天鹅酥

Braised Abalone with Perilla Sauce, Crispy Swan Puff

MOP 1088 / 位 person

鲍鱼饱满厚实，溏心晶莹，口感软糯弹牙，浓郁的海洋鲜味与紫苏的清新香气完美融合，带来层次丰富的味觉体验。搭配精致的天鹅酥，外皮酥脆，内馅细腻，与鲍鱼的鲜美相得益彰。

Abalone with a glossy molten core offers a textural symphony - tender yet springy, where deep oceanic umami combines with perilla's aroma. Accompanied by an exquisite swan-shaped pastry, its crust embraces velvety filling, creating a harmonious duet.

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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## 海味美饌

GOURMET JOURNEY THROUGH TIME  
Premium Dry Seafood

花胶以其丰富的胶原蛋白和滋补功效被誉为“海洋人参”。  
经过传统工艺晒制与泡发，花胶质地厚实，口感软糯滑润，入口即化，带有淡淡的海洋清香。  
Fish maw is revered as "the ocean's ginseng" for its abundant collagen and nourishing properties.  
Traditionally sun-dried and rehydrated, each piece boasts a substantial texture that melts into velvety smoothness, releasing subtle marine notes with every luxurious bite.

### 辣烧花胶烩鱼肚

Braised Fish Maw with Spicy Sauce

MOP 628

### 胡椒花胶斑球煲

Braised Grouper Fillet with Fish Maw and Mixed Pepper

MOP 788



### 干烧煎酿辽参

Braised Stuffed Sea Cucumber  
with Spicy Sauce

MOP 438 /位 person



### 京葱烧辽参

Braised Sea Cucumber with Scallion

MOP 398 /位 person



Chef's Recommendation Dish 推荐菜 Spicy 辣 Vegetarian 素食

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辣烧水库甲鱼佛跳墙配手工油条 

Braised Abalone, Sea Cucumber, Fish Maw &  
Softshell Turtle in Spicy Sauce

MOP 1688

菜品选用个大肥美的水库甲鱼，以浓酱文火慢炖。甲鱼作为主要材料，辅以鲍鱼、花胶、辽参等珍贵食材，加入特制酱汁和辣椒一同烹制，甲鱼鲜嫩、肉质软烂，汤汁鲜辣，鲜美醇香、味厚而不腻。

手工油条炸至金黄，酥脆入口，搭配浓郁汤汁，仿若一场麻辣盛宴在口中绽放，勾勒出舌尖的独特风景。油条浸润着浓厚的汤汁，外酥里软、口留余味，更是让人吃后难忘。这样与众不同的美味不只是期待，更等待你的品尝。

The turtle serves as the main ingredient, complemented by precious foods such as abalone, fish maw, and sea cucumber, all cooked together with a special sauce and chili peppers.

Handcrafted fried dough sticks are fried to a golden, crispy texture. When paired with the rich broth, it feels like a spicy feast, creating a unique sensation on your taste buds.



## 海河珍宝

GOURMET JOURNEY THROUGH TIME  
From the Water

### 三椒炒星斑球

Stir-fried Grouper Fillet with Green Pepper and Capsicums

MOP 528

精选新鲜东星斑，取其鲜嫩鱼肉制成斑球，以大火快炒锁住星斑的鲜美与椒香，星斑球肉质细腻滑嫩，入口即化，三椒的微甜与清香为菜品增添层次感，带来丰富的味觉体验。

Selected fresh grouper is used to make the fish balls, which are quickly stir-fried over high heat to lock in the freshness and peppery aroma. The meat of the grouper balls is delicate and tender. The subtle fragrance of the three types of peppers adds layers of flavor to the dish.



### 木姜子蓝龙虾焖豆面

Braised Blue Lobster and Bean Noodles with  
Guizhou Wild Peppercorn

MOP 888

精选珍稀蓝龙虾，肉质紧实弹牙，鲜甜多汁，搭配独特的木姜子香气，赋予菜品独特的辛香与层次感。豆面吸饱了蓝龙虾的鲜美汤汁与木姜子的清香，口感滑润，滋味浓郁。

Selected rare blue lobster boasts firm and chewy meat. When paired with the unique aroma of peppercorn, it gives the dish a distinctive spicy flavor and layered taste. The bean noodles have absorbed the delicious broth of the blue lobster and the fragrance of peppercorn.

### 京味油焖大虾

Braised King Prawn in Beijing Style

MOP 108 / 位 person



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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淮扬烧软兜  
Signature Huaiyang Braised Eel  
MOP 188



元贝河虾烧手工粉  
Braised Bean Noodles with Scallop and River Shrimp  
MOP 268



甬式酱骨蟹年糕 MOP 528  
Braised Green Crab with Rice Cake



私厨酸汤烩黑金鲍片 MOP 988  
Boiled Abalone Slices in Sour Soup

# 海河珍宝

GOURMET JOURNEY THROUGH TIME  
From the Water



## 泡椒藕带河虾仁 MOP 268

Stir-fried River Shrimp with Pickled Chili and Baby Lotus Root

河虾仁晶莹剔透，泡椒酸辣，藕带脆爽。三者结合，泡椒的酸辣裹挟河虾的鲜甜，藕带的脆嫩穿插其间，层次分明，酸、辣、鲜、脆层层递进，酸辣开胃却不掩河鲜本味。

The river shrimp meat is crystal - clear, the pickled chili peppers are sour and spicy, and the lotus root shoots are crispy and refreshing. When combined, the acidity, spiciness, freshness, and crispiness build up progressively, creating a well-layered dish that awakens the palate.



## 黑松露酱爆百花带子 MOP 288

Sauteed Scallop with Shrimp Mousse and Cucumber in Black Truffle Sauce



## 龙虾汁蟹粉百叶包 MOP 288

Braised Bean Curd Skin Filled with Hairy Crab Roe in Lobster Sauce

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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## 山岭之选

GOURMET JOURNEY THROUGH TIME  
From the Land




### 鲍鱼京汤茅台鸡 MOP 628

Braised Chicken and Abalone with Moutai in Clay Pot



### 葱油葵花鸡 MOP 458 / 半只 half MOP 888 / 只 whole Poached Chicken with Scallion Sauce

以喂养葵花籽为主的鸡种，其鸡肉具有独特风味，肉质鲜嫩，口感较好，且带有淡淡的葵花清香。  
Chickens primarily fed with sunflower seeds have meat that boasts a distinctive flavor. The meat is tender, offers a pleasant mouthfeel, and has a subtle fragrance.

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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啫啫花胶清远鸡煲 MOP 428  
Braised Fish Maw and Chicken in Casserole

精选清远鸡与上等花胶，搭配秘制酱料，以啫啫煲高温快炒锁鲜，再经文火慢炖，成就一锅香气扑鼻、汤汁浓郁的啫啫花胶清远鸡煲。鸡肉鲜嫩多汁，花胶软糯弹牙，汤汁鲜美滋补，不仅暖胃更暖心。  
Using Qingyuan chicken and superior fish maw, combined with a special homemade sauce, this dish is cooked in clay pot. The chicken meat is tender and juicy, the fish maw is soft, and the broth is delicious and nourishing. It not only warms the stomach but also warms the heart.



干煸椒麻田鸡  MOP 268  
Wok-fried Frog with Lotus Root and Mushroom in Rattan Pepper

## 山岭之选

GOURMET JOURNEY THROUGH TIME  
From the Land



大红袍椒麻三件  MOP 258  
Boiled Ox Tongue, Louver and Beef Shank with  
Rattan Pepper



酸汤和牛颊 MOP 528  
Braised Wagyu Beef Cheek in Sour Soup

京烧文火和牛肉  
Slow-cooked Wagyu Beef in Beijing Style  
MOP 328



酱烤安格斯牛小排  
Grilled Angus Short Rib with Barbecue Sauce  
MOP 528



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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孜然京葱爆鲜羊肉  
Wok-fried Sliced Lamb with Cumin and Scallion

MOP 178



果木烤羊排   
Wood-fire Roasted Lamb Chops with Spices Salt

MOP 488



秘制葱香焗羊排 MOP 428  
Braised Lamb Brisket with Scallions in Casserole

## 山岭之选

GOURMET JOURNEY THROUGH TIME  
From the Land



山泽一品煲  MOP 238  
Braised Deer Tendon with Eel, Taro in Casserole



姜蜜烤伊比利亚猪排  MOP 328  
Wood-fire Roasted Iberian Pork Chops with Ginger  
Honey Gravy

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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葱香海参焖无骨猪手  
Braised Sea Cucumber with Pork Knuckle and Scallion

MOP 428



野生黄耳红烧肉  
Braised Pork Belly with Fresh Yellow Fungus

MOP 268



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## 蔬菜豆腐

GOURMET JOURNEY THROUGH TIME  
Vegetables and Bean Curd

### 时令蔬菜

Seasonal Vegetables

清炒 / 蒜蓉炒 / 上汤  
Sautéed / Fried with Minced Garlic /  
Poached in Broth

MOP 98

### 酸辣土豆丝

Stir-fried Shredded Potato  
with Chili and Vinegar

MOP 98

### 醋熘大白菜

Stir-fried Chinese Cabbage  
with Vinegar

MOP 98

### 烂糊白菜

Poached Chinese Cabbage in  
Prawn Sauce

MOP 98



### 金华火腿大煮干丝

Boiled Bean Curd Strips with Ham and Shrimp  
in Superior Broth

MOP 128



### 浓汤牡蛎煮柴火豆腐

Stewed Bean Curd with Baby Oyster and Forest  
Mushroom in Broths

MOP 168



Chef's Recommendation Dish 推荐菜 Spicy 辣 Vegetarian 素食

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# 点心及饭面

GOURMET JOURNEY THROUGH TIME  
Dim Sum, Rice & Noodles



## 手拆大闸蟹粉砂锅煲饭

Braised Crab Roe with Rice in Casserole

MOP 688

精选肥美硕大的大闸蟹，经过匠心手拆，每一丝蟹粉都保留着原汁原味的鲜香与醇厚。这细腻的蟹粉与上等香米在砂锅中慢火共舞，砂锅独特的保温与传热性能，让每一粒米饭都充分吸收了蟹粉的精华，变得饱满晶莹，香气四溢。

Selected crab are carefully hand-shredded, preserving the pure, rich umami of every strand of crab roe. This delicate crab meat mingles with superior rice in a clay pot. The unique heat retention and transfer properties of the clay pot allow each rice grain to thoroughly absorb the essence of the crab meat.



## 云南珍菌和牛砂锅煲饭

Braised Wagyu Beef with Yunnan Fungus and Rice in Casserole

MOP 388



## 泡椒樱花虾牛肉炒饭

Fried Rice with Minced Beef, Sakura Shrimp and Pickled Chili

MOP 198

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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点心及饭面

GOURMET JOURNEY THROUGH TIME  
Dim Sum, Rice & Noodles



北京传统手工炸酱面  
Handmade Noodles with Soy Bean Paste in  
Traditional Peking Style

MOP 88



海味粗炒面  
Fried Handmade Noodles with Dried Seafood

MOP 228



临海竹竿汤垂面  
Noodle Soup with Mini Geoduck

MOP 98 / 位 person

蟹粉小笼包

Steamed Hairy Crab Roe and Pork Soup Dumplings

MOP 108



 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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# 点心及饭面

GOURMET JOURNEY THROUGH TIME  
Dim Sum, Rice & Noodles



大白菜鲜肉饺子  
Boiled Pork and Chinese Cabbage Dumplings

MOP 88

海胆三鲜饺子  
Boiled Sea Urchin and Vegetable Dumplings

MOP 138

芋丝鸭肉饼  
Layered Pancake with Duck Oil and Shredded Taro

MOP 78



龙虾汤小馄饨  
Mini Wontons with Dried Shrimp in Lobster Soup

MOP 98 / 位 person



上海油炸墩  
Shanghai Fried Pancake

MOP 88



脆网海鲜锅贴  
Pan-fried Seafood Dumplings

MOP 78



鸭油摊葱花饼  
Layered Pancake with Duck Oil and Scallions

MOP 68

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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花悦庭宫廷甜点 MOP 128

Blossom Palaces Dessert Platter

驴打滚, 芝麻卷, 豌豆黄, 桂花百合冻糕  
Sticky Roll with Black Bean, Sesame Roll, Mung Bean Cake,  
Osmanthus and Lily Bulb Jelly



荔芋杏仁豆腐

Almond Pudding with Taro

MOP 68



官燕陈皮炖雪梨

Steamed Pear with Bird's Nest and Mandarin Peel

MOP 228

Chef's Recommendation Dish 推荐菜 Spicy 辣 Vegetarian 素食

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精选自家甜品

GOURMET JOURNEY THROUGH TIME  
Dessert



杏汁燕窝炖鲜奶

Bird's Nest with Almond Cream and Egg White Custard

MOP 168

冰花炖官燕

Double-boiled Bird's Nest with Rock Sugar

MOP 588



抹茶慕斯芝士奶冻

MOP 78

Matcha Mousse with Cheese and Milk Jelly

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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## 精选自家甜品

GOURMET JOURNEY THROUGH TIME  
Dessert



桂花甜薯

MOP 68

Sweet Potato with Osmanthus



枣泥锅饼

MOP 68

Pancake with Mashed Red Date



流心芒果绿豆糕

MOP 68

Mashed Bean Cake Stuffed with Mango Cream



金桂花桃胶鸡头米

MOP 78

Stewed Peach Gum and Gorgon Fruit with Osmanthus

 Chef's Recommendation Dish 推荐菜  Spicy 辣  Vegetarian 素食

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