



頭盤 APPETIZERS

鱈魚籽南極蝦鍋巴

Sautéed Antarctic Shrimp with Bell Pepper in Crispy Rice Wrap topped with Caviar

MOP 188

香酥海苔帝皇蟹餅

Crispy Alaskan Crabmeat Cake with Seaweed

MOP 138

果醋紅蜆頭

Marinated Jelly Fish Head in Fruit Vinegar

MOP 128

凍山藤椒南非吉品鮑魚

Chilled South Africa Abalone with Rattan Pepper

MOP 168



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

MOP 88



主廚何漢昇推介
Chef Jackie's Recommendation



素食菜式
Vegetarian



可持續採購
Sustainably Sourced

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明爐燒烤 BARBECUED SPECIALTIES



片皮烤鴨 (兩食)(壹隻)
Peking Duck (2 courses) (Whole)

MOP 800

黑松露五穀米燒乳鴨 (每隻)
Roasted Baby Duck filled with Jasmine Rice and Black Truffle (Per Piece)

MOP 368

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 328



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
Roasted 3 Layer Pork Belly

MOP 158



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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

瑤柱花膠燴燕窩羹 (每位)

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

MOP 398

鷓鴣燕窩羹 (每位)

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

MOP 368



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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

珍品海皇羹 (每位)

Braised Seafood Soup with Shredded Fish Maw, Crabmeat, Conpoy 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

羊肚菌文思豆腐湯 (每位)

Double-boiled Chicken Soup with Tofu and Morel Mushroom (Per Person)

MOP 168

鮮蟹肉淮山粟米羹 (每位)

Sweet Corn Soup with Crab Meat and Chinese Yam (Per Person)

MOP 168



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海味 DRIED SEAFOOD

日本 6 頭網鮑 (每隻)

Braised Whole Amidori Abalone 100 grams (Per Piece)

MOP 9,988

日本 16 頭吉品鮑 (每隻)

Braised Whole Yoshihama Abalone 38 grams (Per Piece)

MOP 4,800

日本 28 頭吉品鮑 (每隻)

Braised Whole Yoshihama Abalone 21 grams (Per Piece)

MOP 2,388

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 served with Shitake Mushroom and Seared Foie Gras 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)

MOP 328



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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)



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海鮮 SEAFOOD



魚籽鮮牛肝菌原隻藍龍蝦

Sautéed Whole Brittany Blue Lobster with Fresh Porcini Mushroom and Asparagus topped with Caviar (Approximately 650 gram)

MOP 1,388

蝦醬皇鮮百合炒鮮鮑

Sautéed Fresh Abalone with Lily Bulb in Shrimp Chili Sauce

MOP 488

10 年陳皮山楂蝦球

Sautéed Prawns with Hawthorn and 10 years Dried Tangerine

MOP 360

砵酒焗蝦球煲

Stewed Prawns with Port Wine Sauce in Casserole

MOP 360



原隻鮮蟹鉗 (蛋白蒸或避風塘)(每隻)

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

MOP 498

炸釀鮮蟹蓋 (每位)

Deep-fried Crab Shell filled with Crabmeat and Onion (Per Person)

MOP 258

野菌醬爆炒骨香龍脷球 (一條)

Sautéed Macau Sole Fillet with Homemade Mushroom Sauce, serve with Crispy Fish Bone (Whole)

MOP 1,388

十二年菜脯潮式浸深海花金古柳 (每位)

Simmered Fresh Rock Porgy with 12 years Preserved Radish (Per Person)

MOP 388

酥脆蒜香智利鱸魚柳 (每位)

Deep-fried Chilean Sea Bass Fillet with Crispy Garlic (Per Person)

MOP 308



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肉類 MEAT

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 Veal with Organic Okra in Black Bean Sauce

MOP 298



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日本 A4 和牛)

Sautéed Australian Beef Tenderloin with Asparagus and Spring Onion (Per Person)

(Additional MOP110 upgrade to Japanese A4 Wagyu Beef)

MOP 238

藤椒燜焗和牛面頰

Braised Australian Wagyu Beef Cheek in Rattan Pepper Sauce

MOP 428



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家禽 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



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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



羊肚菌紅燒豆腐

Simmered Bean Curd with Morel 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 238

烏魚籽扒自家製黑豆腐

Deep-fried 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)

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

MOP 108

金湯鮮角螺浸時令有機菜苗 (每位)

Simmered Seasonal Vegetables with Sea Whelk in Superior Soup (Per Person)

MOP 138



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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 288

金菇安格斯牛肉炒河

Fried Rice-noodle with Angus Beef, Enoki Mushroom and Purple Onion

MOP 288

懷舊走地雞絲雙面皇

Traditional Crispy Noodle topped with Shredded Free-range Chicken

MOP 248

雪場蟹肉炆伊麵

Braised E-fu Noodle with King Crab Meat and Enoki Mushrooms

MOP 258

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



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