頭盤及冷盤
Appetizers & Cold Dishes

黑魚子凍南非鮮鮑 398
Chilled South African Abalone with Black Caviar

百花乳豬件 228
Crispy Suckling Pig Parcel with Shrimp Paste

柱侯鵝鬆生菜包 128
Roasted Minced Goose in Soybean Sauce Served with Lettuce

話梅雲耳鳳梨海蜇頭 128
Tossed Jellyfish and Black Fungus with Plum Sauce

特色口水雞 128
Marinated Chicken with Sichuan Pepper and Peanut Sauce

意大利陳醋脆柚皮 128
Crispy Pomelo Peel with Balsamic Vinegar

酒香鴨舌 128
Marinated Duck Tongue with Chinese Wine

雲石千層峰 128
Marinated Pig's Ear in Soy Sauce

麻辣溏心皮蛋 88
Preserved Egg with Sichuan Chilies

香芹腐衣素鵝 88
Marinated Bean Curd Sheet with Celery

冰梅溫室小番茄 88
Chilled Cherry Tomatoes Marinated with Avocado Oil and Plum Wine Jelly

金磚脆皮豆腐 88
Crispy Bean Curd with Spices

廚師推介 Chef's Recommendation

價格以澳門幣計算並需加收10%服務費
Prices are in MOP and are subject to a 10% service charge

果木燒烤
Lychee Wood Barbecue

醬燒脆皮乳豬 Roast Suckling Pig	全體 whole 1,388 半隻 half 698 例牌 portion 368
粵式明爐燒鵝 Cantonese Roast Goose	全隻 whole 768 半隻 half 428 例牌 portion 328
貴妃水晶雞 Poached Chicken in Conpoy Broth	全隻 whole 388 半隻 half 198
砂鍋雙蔥豉油雞 Poached Chicken with Soy in Clay Pot	全隻 whole 388 半隻 half 198
蜜汁黑豚叉燒 Honey Glazed Barbecued Iberico Pork	328
鵝肝金錢雞 Oven Smoked Parcel with Goose Liver and Honey Glazed Barbecued Iberico Pork	228
果木燒五層腩 Crispy Pork Belly	198
蒜香脆皮燒乳鴿 Crispy Pigeon with Garlic	128

廚師推介 Chef's Recommendation

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湯羹
Soup

每位 per person

冬蟲草響螺花膠燉鮑魚 1,388
Double-boiled Premium Cordyceps with Sea Conch, Fish Maw and Abalone

原盅佛跳牆 1,388
Double-boiled Japanese Sea Cucumber with Sea Conch, Fish Maw and Abalone

羊肚菌白玉燉花膠 688
Double-boiled Fish Maw with Morchella and Vegetable Marrow

瑪卡石斛燉雪雁 398
Double-boiled Snow Goose with Maca and Chinese Herbs

海玉竹螺頭燉竹絲雞 328
Double-boiled Silkie Fowl with Sea Conch and Chinese Herbs

毛蟹酸辣羹 268
Hot and Sour Soup with Crab Meat

松茸茶杯燉湯 228
Pearl Dragon Special Soup with Matsutake

海皇粟米羹 168
Sweet Corn Soup with Assorted Seafood

芫茜皮蛋斑片湯 168
Sliced Grouper Soup with Preserved Egg and Coriander

大廚是日老火湯 68
Chef's Soup of the Day

廚師推介 Chef's Recommendation

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山珍海味燕窩

Premium Dried Seafood · Bird's Nest

	每位 per person
鮑汁扣兩頭廣肚花膠公 Braised Fish Maw in Abalone Sauce (2 Heads)	原幅 whole 34,888 每份 each portion 4,288
鮑汁扣五頭原幅廣肚花膠公(需提前一天預訂) Braised Whole Fish Maw in Abalone Sauce (5 Heads) (Reserve One Day in Advance)	6,288
原隻拾六頭日本吉品鮑 Braised Whole Yoshihama Abalone (16 Heads)	4,288
原隻貳拾頭禾麻鮑 Braised Whole Oma Abalone (20 Heads)	2,988
原隻貳拾頭日本吉品鮑 Braised Whole Yoshihama Abalone (20 Heads)	2,588
鮑汁扣叁拾頭野生白花膠 Braised Wild Fish Maw in Abalone Sauce (30 Heads)	1,588
純陽至補(鮑魚·花膠·關東遼參) Braised Abalone, Fish Maw and Japanese Sea Cucumber	988
日本關東遼參(養生野米/蔥燒/紅燒) Japanese Sea Cucumber (with Wild Rice / Braised with Spring Onion / Braised)	388
生拆蟹肉乾撈金勾翅 Tossed Premier Shark's Fin with Fresh Coral Crab	1,388
肘子燉海虎翅 Double-boiled Supreme Shark's Fin Soup with Jinhua Ham	1,288
濃湯雞排翅 Braised Shark's Fin in Supreme Chicken Broth	1,088
雞蓉燴燕窩 Braised Bird's Nest Soup with Chicken	688
紅燒雞絲翅 Braised Shark's Fin Soup with Shredded Chicken	488
鮑參翅肚羹 Shark's Fin Soup with Premium Dried Seafood Delicacies	398

廚師推介 Chef's Recommendation

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Prices are in MOP and are subject to a 10% service charge

游水海鮮

Fresh From the Sea

時價 **Market price**

老鼠斑 (清蒸 / 順德米湯浸 / 濃湯明爐過橋)

Humpback Grouper
(Steamed / Poached in Rice Broth / Poached in Superior Broth)

東星斑 (清蒸 / 順德米湯浸 / 濃湯明爐過橋)

Leopard Coral Grouper
(Steamed / Poached in Rice Broth / Poached in Superior Broth)

紅斑 (清蒸 / 順德米湯浸 / 濃湯明爐過橋)

Red Grouper
(Steamed / Poached in Rice Broth / Poached in Superior Broth)

海杉斑 (清蒸 / 松子鮮果醋溜)

Camouflage Grouper
(Steamed / Fried with Sweet and Sour Pine Nut Sauce)

龍脷 (清蒸 / 骨香)

Sole
(Steamed / Deep-fried and Pan-fried)

加拿大象拔蚌 (刺身 / 順德米湯浸 / 濃湯明爐過橋)

Canadian Geoduck
(Sashimi / Poached in Rice Broth / Poached in Superior Broth)

澳洲龍蝦
(刺身 / 上湯焗 / 芝士牛油焗 / 蔥油焗 / 砂鍋銀絲焗)

Australian Lobster
(Sashimi / Baked in Broth / Cheese Baked / Baked with Ginger and Spring Onion / Baked with Rice Vermicelli)

花竹蝦 (上湯焗 / 頭抽蔥花煎)

Bamboo Prawn
(Baked in Broth / Fried with Premium Soy Sauce and Spring Onion)

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游水海鮮

Fresh From the Sea

時價 Market price

富貴蝦 (椒鹽焗 / 避風塘炒)

Mantis Prawn
(Baked in Spiced Chili Salt / Fisherman Style)

澳洲黑邊鮑 (油泡 / 順德米湯浸 / 濃湯明爐過橋)

Australian Abalone
(Sliced and Fried / Poached in Rice Broth / Sliced and Poached in Superior Broth)

南非鮮鮑 (遠年陳皮豉蒜蒸 / 油泡)

South African Abalone
(Steamed with Aged Mandarin Peel and Black Bean Garlic Sauce / Sliced and Fried)

阿拉斯加蟹 (花雕蛋白蒸 / 潮式凍食)

Alaskan King Crab
(Steamed with Chinese Wine and Egg White / Chiu Chow Style)

花蟹 (清蒸 / 花雕蛋白蒸 / 潮式凍食)

Coral Crab
(Steamed / Steamed with Chinese Wine and Egg White / Chiu Chow Style)

肉蟹 (清蒸 / 薑蔥焗 / 砂鍋銀絲焗 / 避風塘炒)

Green Crab
(Steamed / Baked with Ginger and Spring Onion / Baked with Rice Vermicelli / Fisherman Style)

蟶子皇 (遠年陳皮豉蒜蒸 / 金蒜銀絲蒸 / 剁椒蒸)

Razor Clam
(Steamed with Aged Mandarin Peel and Black Bean Garlic Sauce / Steamed with Fried Garlic and Rice Vermicelli / Steamed with Chopped Red Chilies)

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Prices are in MOP and are subject to a 10% service charge

海鮮美饌
Seafood

香煎東星蘿蔔烙 1,388
Seared Coral Grouper with Radish Cake

油泡骨香龍脷球 1,288
Wok-fried and Deep-fried Sole Fillet

海膽焗法國藍龍蝦 688
Baked Brittany Lobster with Sea Urchin

松露如意爆海螺片 688
Stir-fried Sea Conch with Truffle and Fungus

百合珍珠菌法國藍龍蝦 688
Stir-fried Brittany Lobster with Mushroom and Lily Bulbs

生啫葛粉龍蝦煲 488
Wok-fried Lobster with Glass Noodles in Clay Pot

避風塘軟殼蟹 398
Soft-shell Crab in Fisherman Style

荷香玉柱盤龍 398
Steamed Prawns with Egg White and Conpoy

頭抽煎焗南非鮮鮑魚 398
Seared South African Abalone with Premium Soy Sauce

蛋白蟹黃炒官燕帶子 398
Scrambled Egg White with Bird's Nest, Scallop and Crab Roe

川式蝦球麻婆豆腐 398
Spicy Tofu with Shrimp in Sichuan Style

廚師推介 Chef's Recommendation

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海鮮美饌
Seafood

時蔬蝦乾浸鱔肚 338
Poached Eel Maw with Seasonal Vegetables and Dried Shrimp

花竹蝦蓉琵琶豆腐 208
“Pipa” Tofu Filled with Minced Bamboo Shrimp

焗釀鮮蟹蓋 每位 per person 398
Baked Crab Shell Filled with Crab Meat, Egg White, Onion and Cream

香煎馬友鹹魚 每件 each 128
Wok-fried Salted Fish

廚師推介 Chef’s Recommendation

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肉類小品
Meat

柚子辣汁煎神戶A5和牛 80克 gram 988
Grilled Kobe Wagyu with Pomelo Chili Sauce

砵酒和牛頰肉 398
Braised Wagyu Beef Cheek with Figs in Port Wine Sauce

羊肚菌彩椒和牛脯 398
Stir-fried Wagyu Beef with Bell Pepper and Morchella

黑蒜雙蔥澳洲和牛粒 328
Wok-seared Australian Wagyu Beef Cubes with Homemade Black Garlic

XO醬蘆筍和牛脷 328
Wok-fried Wagyu Beef Tongue with Asparagus in XO Sauce

蒙古羊鞍(川味/山楂汁) 288
Grilled Mongolian Lamb Rack (Sichuan Style / with Hawthorn Sauce)

秋葵尖椒法國菌沙黑豬柳 228
Stir-fried Iberico Pork with French Mushrooms and Okra

辣子藕丁炒風乾黑腩肉 228
Wok-fried Air-dried Pork with Diced Lotus and Chilies

孜然三蔥爆紐西蘭羊肉 208
Wok-seared Sliced New Zealand Lamb Fillet with Onion and Cumin

懷舊咕嚕肉 168
Traditional Sweet and Sour Pork

陳皮黑醋骨 168
Braised Pork Ribs with Black Vinegar

客家土樓煎釀豆腐 168
Seared Tofu Stuffed with Pork in Hakka Style

鹹魚蒸手剁肉餅 168
Steamed Fresh Chopped Pork Patty with Salted Fish

廚師推介 Chef's Recommendation

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禽品
Poultry

雲南野菌富貴雞 （需提前一天預訂） 688
Steamed Chicken Stuffed with Mushrooms and Onion, Wrapped in Lotus Leaf
(Reserve One Day in Advance)

法國鵪鶉生菜芝士盞 328
Deep-fried Minced French Quail with Lettuce in Cheese Basket

麒麟陳腿珍珠雞 428
Steamed French Guinea Fowl with Mushroom, Vegetables and Yunnan Ham

雞汁冬菇燜三黃雞 298
Poached Chicken with Mushroom in Chicken Broth

雲南黑蒜大千雞 198
Stir-fried Chicken Fillet with Yunnan Aged Black Garlic

乾蔥豆豉雞煲 168
Wok-fried Crispy Chicken Fillet with Black Beans in Clay Pot

玥龍炸子脆皮雞 全隻 whole 398
Deep-fried Chicken with Onion and Chili Pepper 半隻 half 208

廚師推介 Chef's Recommendation

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上素時蔬
Vegetables

高湯千佛菌浸四蔬 238
Poached Mixed Vegetables with Maitake Mushrooms in Superior Broth

千層雙冬豆腐 198
Braised Bean Curd with Mushroom and Bamboo Shoot

御品常清小炒 198
Stir-fried Chinese Yam, Lotus, Honey Peas and Ginkgo

家鄉甜菜蒸菜心 168
Steamed Choy Sum with Beetroot

千葉素豆腐 168
Steamed Bean Curd with Braised Assorted Fungus

生啫唐生菜膽 168
Fried Chinese Lettuce with Garlic and Pork Floss in Clay Pot

南乳銀絲粗齋煲 128
Braised Seasonal Vegetables and Glass Noodles in Clay Pot with Preserved Taro Paste

特級有機菜苗 328
Premium Organic Vegetable Sprouts

菜苗 (紅寶竹笙浸 / 上湯浸 / 米湯浸 / 鹽水浸) 168
Poached Vegetable Sprouts
(with Bamboo Pith / in Superior Broth / in Rice Broth / with Sea Salt)

時蔬 (清炒 / 豉蒜炒 / 椒絲腐乳炒) 138
Stir-fried Seasonal Vegetables
(Lightly Seasoned / with Black Bean Garlic/ with Chili Preserved Bean Curd)

藜麥杏香菠菜羹 每位 per person 88
Spinach Broth with Almond and Quinoa

姬松茸菜膽燉竹笙 每位 per person 88
Double-boiled Blaze Mushroom Soup with Bamboo Piths

廚師推介 Chef's Recommendation

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稻米粉麵類
Rice and Noodles

極品玥龍炒飯 388
Pearl Dragon Fried Rice with Prawns, Hokkaido Crab Meat, Conpoy and Vegetables

鮑汁花膠肉絲撈蝦子麵 298
Tossed Noodles with Fish Maw and Sliced Pork in Abalone Sauce

雪菜燒鵝絲燜鴛鴦米 298
Stewed Vermicelli with Goose Meat and Preserved Cabbage

金不換燒汁和牛炒飯 228
Fried Rice with Wagyu Beef and Sweet Basil in Brown Sauce

韭黃鮮雞絲兩面黃 208
Crispy Egg Noodles with Shredded Chicken and Yellow Chives

乾炒和牛河粉 208
Fried Rice Noodles with Wagyu Beef

星洲海鮮炒米粉 208
Singaporean Style Fried Rice Vermicelli with Seafood

碧綠帶子紅米炒飯 208
Fried Brown Rice with Scallop and Vegetables

豉油皇叉燒炒麵 198
Fried Egg Noodles with Barbecued Pork and Soy Sauce

西施瑤柱芥蘭粒炒飯 168
Fried Rice with Egg White, Vegetables and Conpoy

澳門水蟹粥 時價 Market Price
Signature Fresh Local Crab Congee with Condiments

上品海皇泡飯 每位 per person 168
Boiled Rice with Assorted Seafood and Coriander in Supreme Broth

川式擔擔麵 每位 per person 88
Sichuan Style White Noodle Soup with Minced Pork and Spicy Sauce in Soup

金銀饅頭 六件 6 pieces 88
Steamed and Deep-fried "Man Tou"

廚師推介 Chef's Recommendation

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珠龍美點

Pearl Dragon Desserts

每位 per person

清燉官燕 788

可選：蜂皇蜜 杏汁 冰糖 椰奶

Double-boiled Imperial Bird's Nest

Choice of: Royal Jelly Honey / Almond Milk / Rock Sugar / Coconut Milk

萬壽果杏汁燉官燕 588

Double-boiled Bird's Nest with Papaya and Almond Cream

桃膠棗皇燉日本蘋果 98

Double-boiled Peach Resin with Fukuoka Apple

精選炸貓山皇榴蓮雪糕 88

Deep-fried "Musang King" Durian Ice Cream

沖繩黑糖薑茶雙色湯圓 68

Rice Dumplings in Ginger Tea with Okinawa Brown Sugar

蓮子蛋白杏仁茶 68

Almond Cream with Egg White and Lotus Seeds

洋薏米腰果露 58

Sweet Cashew Nut Cream with Pearl Barley

斑蘭葉千層糕 58

Steamed Pandan Cakes

杭菊桂花糕 58

Chilled Hangzhou Chrysanthemum and Osmanthus Puddings

棗蓉芝麻珍珠凍糕 58

Chilled Sesame Jellies with Red Dates

時令鮮果盤 每位 per person 58

Seasonal Fresh Fruit Platter

廚師推介 Chef's Recommendation

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