

# 頭盤 APPETIZERS

## 鱘魚籽南極蝦鍋巴

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** 

#### 果醋青瓜紅蜇頭

Marinated Jelly Fish Head with Cucumber 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







# 明爐燒烤 BARBECUED SPECIALTIES

63	片皮烤鴨 (兩食)(壹隻) Peking Duck (2 courses) (Whole)	MOP 738
	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 298
8	潮蓮燒鵝 Roasted Goose with Plum Sauce	MOP 238
₩	<b>脆燒香茅乳鴿</b> (每隻) Roasted Crispy Pigeon with Lemongrass (Per Piece)	MOP 168
	脆皮燒三層肉 Roasted 3 Layer Pork Belly	MOP 158









# 燕窩

# BIRD'S NEST

乾撈花膠絲官燕	(每位)
Superior Bird's Nest 75 gra	ıms with S

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)







### 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
<b>鮑絲酸辣小雲吞湯</b> (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)

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

鮮蟹肉淮山粟米羹 (每位)



**MOP 188** 



# 海味 DRIED SEAFOOD

日才	<del>5</del> 6	頭絲	罔鮑	(每隻)
-			1 7 1 1 1 1	(4)

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 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)









# 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

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

時價 Live Crab Market Price (MOP)

椒鹽 Flavored with Spicy Salt

in it is a 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









# 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 338** 

#### 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 428

#### **酥脆蒜香智利鱸魚柳**(每位)

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







# 肉類

#### **MEAT**

Charcoal Grilled Prime Rib (Sichuan Pepper Sauce or Himalayan Pink Rock Salt)

**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 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1++級韓牛)

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

**MOP 238** 

#### 藤椒燜焗和牛面頰

Braised Australian Wagyu Beef Cheek in Rattan Pepper Sauce









# **家篱** 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** 

←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)









# 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
8	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-fired Homemade Black Bean Curd with Mullet Fish Roe	MOP 208
<b>1</b>	松子野菌生菜包 Stir-fried Minced Vegetables with Mushroom and Pine Nut in Lettuce Wrap	MOP 198
Ø	梅辣茄子燴素千層 Braised Japanese Eggplant with Bean Curd in Plum Sauce and Chili	MOP 188
<b>1</b> 2	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)	1105 (22





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





# 飯、麵 RICE AND NOODLES

	<b>龍蝦泡飯</b> (需預訂) Lobster with Crispy Rice and Supreme Lobster Broth (Pre-order Item)	時價 Market Price (MOP)
8	<b>麗軒宮廷香苗</b> 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 258
	<b>龍皇海中寶燴稻庭麵</b> (每位) Inaniwa Noodle in Lobster Bisque with Assorted Seafood and Mushroom (Per person)	MOP 218





