





精選前菜 APPETIZERS	澳門幣MOP
椒鹽九肚魚 ◢ Deep-fried bombay duck served with spicy salt	\$118
舟山蔥油海蜇 Chilled jelly fish flavoured with scallion oil	\$118
珍菌素鵝 ┛ Pan-fried bean curd sheet wrapped with assorted mushrooms	\$118
七味豆腐粒♪ Crispy tofu cubes in spices	\$98
刀拍青瓜 / Marinated cucumber with garlic and vinegar	\$68
麻辣皮蛋豆腐♪ Preserved duck egg & tofu marinated in hot & spicy	\$68
鳳城臘味煎魚餅 (6件) Pan-fried fish and air dried meat cake (6pcs)	\$98

建前菜 APPETIZERS	澳門幣MOP	粵式明爐燒烤 CANTONESE BARBEQUE	澳門幣MOP
鹽九肚魚 ♪ fried bombay duck served with spicy salt	\$118	北京烤填鴨 (2食) Get Winder Roasted Peking duck (two - courses)	\$480
山蔥油海蜇 d jelly fish flavoured with scallion oil	\$118	第一道 片皮 - 配饃饃 FIRST COURSE Crispy skin served with steamed pancake 第二道 炒鴨崧配西生菜	
菌素鵝 ◢ ried bean curd sheet wrapped with assorted mushrooms	\$118	SECOND COURSE Wok-fried finely-chopped duck Meat with bamboo shoot and mushrooms	
床豆腐粒♪ y tofu cubes in spices	\$98	燒味雙拼盤 Duo barbecued meat combination	\$228
拍青瓜 ◢ ated cucumber with garlic and vinegar	\$68	脆皮燒腩仔 配 芥末醬 small Serving \$88 Milting Crispy skin BBQ pork belly, served with mustard	\$148
鍊皮蛋豆腐♪ rved duck egg&tofu marinated in hot&spicy	\$68	樸葉燒蜜餞梅頭叉燒 Char siu - pork collar butt, honey BBQ glazed, served on Hooba le	\$188 eaf
成臘味煎魚餅 (6件) ried fish and air dried meat cake (6pcs)	\$98	掛爐燒鴨 Crisp-skinned roasted duckling	\$168
		瑤柱貴妃雞 **\$ \$228 ******************************	\$420

滷水 CHIU CHOW MARINATED SPECIALTIES

Poached chicken with scallion & conpoy

滷水鵝片 Sliced marinated goose	\$198
金錢肚紅腸 Marinated pig tripes & red sausage	\$128
滷水豆腐蛋 Marinated tofu & egg	\$88







invigorating Qi and phlegm, on more efficacy in diabetic patients.

海虎翅(80克)

紅燒 / 高湯燉

Tiger Shark's caudal fin (80g)

另加海虎翅(40克) additional add-on Tiger Shark's caudal fin (40g) Perenn / 每位

\$900

\$450

古法扣日本吉品乾鮑魚 (21-22頭,歡迎預訂)

Braised whole Yoshihama dried abalone in brown sauce (21-22heads. Advance order is required)

古法扣日本大網乾鮑魚

每隻\$1.680

每隻\$1.980

(15頭,歡迎預訂)

Braised whole Amidori dried abalone in brown sauce (15 heads. Advance order is required)

古法扣南非乾鮑魚(8頭) 每隻\$1,480 Braised whole South African fresh abalone in oyster sauce (8 heads)

古法扣南非吉品乾鮑魚 (18頭) 每隻\$800 Braised whole Yoshihama dried abalone in brown sauce (18 heads)

古法扣澳洲湯鮑魚(2頭) 每隻\$450 Braised whole Australian abalone in oyster sauce (2 heads)

原隻湯鮑扣鵝掌(8頭) 每位\$168 Braised whole fresh abalone with goose web in oyster sauce (8 heads)

花膠扣鵝掌煲(150克) 例份 \$980 Stewed fish maw and goose web in clay pot

大鮑翅(80克) \$780

據《本草綱目》所載,魚翅能補五臟、益氣清痰,對糖尿病患者更具

The book of "compendium of Materia Medica" stated that shark's fin reinforces the five viscera

Superior Jin Shan Shark's caudal fin (80g)

紅燒 / 高湯燉 Braised with superior stock and oyster sauce / Double-boiled with superior soup

Braised with superior stock and oyster sauce / Double-boiled with superior soup

宮廷黃湯翅(牙揀片) 80克/g \$480 Braised shark's fin in yellow stock

6-8牙揀脊翅 80克/g \$380 Superior Jin Shan Shark's caudal fin

紅燒/菜膽燉 Braised / Double-boiled with cabbage heart

紅燒潮州大青翅 80克/g \$780 Shark's pectoral fin braised with superior stock and oyster sauce





養生靚湯 VITALITY SOUPS		澳門幣MOP
原味足料老火湯 Daily special homemade soup	每位 \$58 Person \$58	例份 \$168 Regular \$168
羊肚菌竹笙燉竹絲雞 Double boiled silky fowl soup with morel & ba	amboo fungus	每位 \$138 Person
南北杏川貝燉鷓鴣 Double-boiled partridge soup with caladium a	and almond	每位 \$128 Person
姬松茸燉螺頭 Double-boiled sea whelk and agaricus blazei	soup	每位 \$168 Person
粟米魚肚羹 Sweet corn & fish maw thick soup		例份 \$198 Regular \$198
西湖牛肉羹 Minced beef broth with egg white	每位 \$58 Person	例份 \$198 Regular \$198
松茸珍菌湯 ፆ Dried matsutake clear soup with assorted wil	d mushrooms	每位 \$128 Person
蟹肉榆耳燴竹笙 Bamboo fungus & elm fungus thick soup with	1010011	例份 \$288 Regular \$288

懷舊經典 CLASSIC CANTONESE CUISINE	澳門幣MOP
乾蔥豆豉雞煲 Stewed chicken with shallot & black bean in casserole	\$188
臘味菠菜煲 Spinach & air-dried meat in casserole	\$138
薑蔥焗魚雲 Braised fish head with ginger and scallion	\$198
脆皮妙齡乳鴿 Roasted baby pigeon	每隻 \$88 Whole
皇廷閣小炒皇 Cantonese stir-fried with sliver fish, squid, preserved radish & cashew nut	\$138
油浸筍殼魚 Deep-fried marble goby	\$380
港式炸蠔餅 Deep-fried baby oyster cake "Hong Kong Style"	\$138

Classic Cuisine

皇|廷|閣 Grand Emperor Court

小份:適合兩位享用 例份:適合四位享用 Small serving: for 2 persons Regular: for 4 persons 所有價格另加10%服務費 All prices are subject to 10% service charge 小份: 適合兩位享用 例份: 適合四位享用 Small serving: for 2 persons Regular: for 4 persons 所有價格另加10%服務費 All prices are subject to 10% service charge



時令精選 SEASONAL SPECIALTIES 釜山牛肋骨 小份 \$138 例份 \$248 Braised beef ribs with potato, onion, homemade sauce (Korean style) 蔥薑焗生蠔 \$198 Fresh Jumbo oyster with scallion & ginger 果皮蔥燒龍躉球 \$240 Braised giant grouper fillet with scallion & aged tangerine peel 廚皇手吊脆皮雞 Crisp-skinned chicken, served with spicy salt, worcestershire sauce and fresh lemon juice 川椒雞球 \$148 Wok-fried chicken fillet accompany with deep-fried pepper leaves 涼瓜生炆海斑仔 每條 \$480 Braised grouper with bitter gourd 竹笙雜菌魚湯浸時蔬 \$128 Poached seasonal vegetables with wild mushrooms in fish stock 蜜桃咕嚕肉 \$138 Sweet & sour pork with peach 鎮江小排骨 \$138 Braised pork ribs with black vinegar 菜心炒牛肉 \$138 Sauteed sliced beef with choy sum 荷香炒臘味 \$138 Sauteed preserved meat with Chinese celery 豆苗 \$168 蒜茸/上湯/雞油/清炒/濃湯 Garlic / Superior soup / Chicken fat / Sauteed / Thick soup 瑶柱扒豆苗 \$208 Poached pea sprout top with conpoy sauce 如閣下對食物有任何喜好,歡迎向餐廳職員查詢 Please inform our restaurant server if you have any food preferences 小份: 適合兩位享用 例份: 適合四位享用

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蒜片燒汁安格斯牛柳 sullserim \$148 @g \$288 Wok-fried Angus beef in gravy topped with garlic flakes

^{2隻}\$168 ^{4隻}\$298 黄金大虎蝦 Tiger prawn in salty egg york

蠔皇炒牛肉 \$138 Sauteed sliced beef with vegetables in oyster sauce

冬菇馬蹄蒸肉餅 \$138 Steamed pork patty with black mushrooms & water chestnut

煲煲精彩 CLAY POT SPECIALTIES

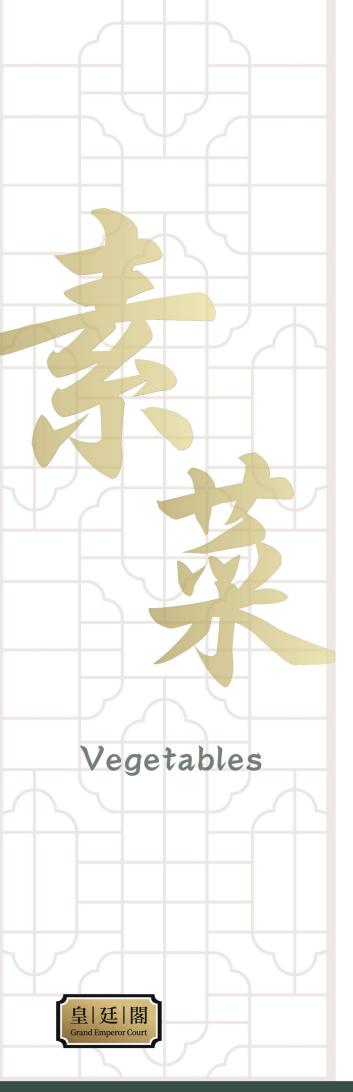
香芋油鴨煲 (帶骨) \$138 Stewed bone-in cured duck with taro in clay pot 蒜子火腩大鱔煲 \$288 Stewed eel with roasted pork belly and diced garlic in clay pot 紅燒魚頭豆腐煲 \$188 Stewed fish head with tofu in clay pot 雙冬枝竹羊腩煲 \$488 Stewed lamb brisket with bean cured sheet .bamboo shoots. mushroom and water chestnuts in clay pot 瑤柱粉絲什菜煲 \$128 Mixed vegetables with vermicelli and conpoy in chicken broth 鯪魚球生菜豆腐煲 \$138 Canton carp fish paste balls served with bean curd and lettuce in chicken broth 鹹豬骨大芥菜煲 \$138

蝦籽柚皮花菇鵝掌煲 *份 \$128 例牌 \$238 Braised pomelo peel, black mushroom & goose web flavoured with dried shrimp roe

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Salty pork rib & brassica in casserole





蔬菜、豆腐、素菜 VEGETABLES & TOFU	澳門幣MOP
畔水芹香┛ Stir-fried mix vegetables with honey-glazed walnut	\$98
鮮茄魚湯浸菜苗 Poached seasonal vegetables with tomato in fish stock	\$108
鼎湖上素♪ Sauteed assorted wild fungus with various mushrooms	\$138
時令蔬菜 白灼/清炒/蒜蓉/油鹽水 Seasonal vegetables Boil/stir-fried/garlic/poached	\$98
上湯時蔬 Seasonal vegetables in Supreme soup	\$98
蟹肉/瑤柱 扒時令蔬菜 Braised seasonal vegetables with crabmeat/conpoy	\$168
馬拉盞炒通菜 🌶 Stir-fried morning glory in shrimp paste	\$108

皇廷川味 SICHUAN FLAVOUR	澳門幣MOP
蒜泥白肉卷 ♪ Sliced pork belly rolled with cucumber in garlic puree	\$118
虎皮尖椒 ૐ Pan-seared green chili pepper	\$108
四川口水雞 🌙 Poached deboned chicken, flavored with spicy & numbing sau	\$198 ce
水煮桂花魚 ♪ Poached sliced freshwater grouper in hot chili oil "Sichuan St	\$380 yle"
酸菜魚 ૐ Boiled sliced freshwater grouper with pickled cabbage and ch	\$380 ili
剁椒蒸魚雲♪ Steamed fish head with pickled chili	\$198
水煮牛肉 ♪ Poached sliced beef in hot chili oil "Sichuan Style"	\$168
山城辣子雞 ┛ *** \$228 ** Stir-fired diced chicken with dried chili	^{毎隻} \$420
四川宮保雞丁🌶 Stir-fried chicken dices with peanuts and red peppers	\$128
川味回鍋肉 🌶 Wok-fried sliced pork belly, chili bean sauce, red chili, green pepper, ginger & leek	\$128
四川麻婆豆腐 🌶 Spicy tofu & minced pork braised with "Sichuan" chili paste	\$128
干煸四季豆 少 Sauteed green beans with minced pork & chili	\$128

 素 vegetarian

東 spicy

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港式煲仔飯 CLAY POT RICE (須時30分鐘 Please allow 30 minutes for your order)	澳門幣MO
油鴨臘味	4位用 \$320
Preserved duck, sausage and pork belly	for 4 persons
滑雞臘腸	4位用 \$320
Bone-in chicken and Chinese preserved sausage	For 4 persons
鹹魚肉餅	4位用 \$320
Minced pork patty and salty fish	For 4 persons
鴨潤腸	4位用 \$320
Preserved duck liver sausage	For 4 persons

主食 RICE & NOODLES	澳門幣MOP
生炒臘味糯米飯 Stir fried glutinous rice with preserved meat	\$148
鮑汁珍菌花膠海參炆飯 Braised rice fish maw, sea cucumber & wild mushrooms	\$188
八寶荷葉飯 Braised seafood rice wrapped in lotus leaf	\$168
帶子賽螃蟹伊麵 Braised E-fu noodles with egg white & sea scallop	\$168

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甜品 DESSERTS	澳門幣MOP
楊枝甘露 Chilled mango, pomelo & sago cream	\$32
蛋白杏仁茶 Hot sweetened almond cream with egg white	\$32
黑糖薑茶麻茸湯丸 (4粒) Hot sweetened black sugar ginger tea with dumplings (4pcs)	\$42
皇廷糕點 (3件) Homemade petit fours (3pcs)	\$48

Desserts

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