

皇|廷|閣

Grand Emperor Court

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皇廷 金獎宴

行政總廚
林國榮

副行政總廚
雷遠鵬



【藍帶名菜】
黃金釀蟹蓋

內藏鮮甜蟹脾肉
酥炸至金黃璀璨，風味十足



【名廚推介】
富貴荷包翅

魚翅軟滑，擺盤形狀
如荷葉包，美觀雅致

粵式珍饈 皇廷金獎宴每位澳門幣780起

*每席預訂人數4位起12位為限。需另收10%服務費。受條款及細則約束。英皇娛樂酒店保留最終決定權。

匯聚粵式廚藝精粹 名廚聯手打造《皇廷金獎宴》

Our Master Chefs specially present
“Grand Emperor Court Award Banquet”

英皇娛樂酒店皇廷閣致力於傳承美食文化，在傳統粵菜中創新，憑廚師本心為顧客做好每道菜式。

行政總廚林國榮師傅四十五年輝煌歷程，獲獎無數，多次接待元首級領袖，曾獲選澳門十大廚藝才子、「法國藍帶美食協會」頒授「榮譽會員勳章」、「法國愛斯克菲廚皇會」金牌會員及中國飯店協會頒授中國烹飪名師等。林師傅獲得海內外同業推崇，廚藝備受肯定。副行政總廚雷遠鵬師傅藉逾四十年的豐富經驗，擅長讓傳統菜式精髓結合創新思維，製作多款獨特佳餚。於第17屆亞洲名廚精英薈，雷師傅以精湛廚藝製作兩道佳餚，雙雙榮獲金獎。

Grand Emperor Court is dedicated to preserving culinary culture, innovating within traditional Cantonese cuisine, and ensuring the highest quality in every dish through the chef's genuine passion and craftsmanship.

Executive Chef Lam, with a distinguished career spanning over 45 years, Chef Lam has also gained renown for his

“Governor’s Banquet”; adorned with accolades like the prestigious awards from “The Commanderie des Cordons Bleus de France”, “Asian Culinary Excellence Award” and a lot more. Chef Lam has recognized for his outstanding achievements in the culinary industry.

Chef Lui, with over four decades of gastronomic experience, is best at unique creation on preserving traditional dishes. Chef Lui won 2 Gold Awards for both dishes at the 17th Asian Culinary Exchange by his unique flair.



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皇廷 金獎宴

每位
MOP 780

- 敬請預訂 -

黃金釀蟹蓋

富貴荷包翅

金盞聚寶盆

五穀紅腰豆燴黃肉刺參

清燉雞湯浸四寶蔬

避風塘羊腩

玉帶松茸炆越光米

黑芝麻燉北海道牛乳

環球鮮果盤



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前菜

Appetizers

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精選前菜 APPETIZERS

澳門幣 MOP

椒鹽九肚魚 
Deep-fried bombay duck served with spicy salt

\$118

奇脆臘味鯪魚餅
Crisp fried fish and air dried meat cake

\$128

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

刀拍青瓜 
Marinated cucumber with garlic and vinegar

\$68

 素 vegetarian  辣 spicy
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
Small serving : for 2 persons Regular : for 4 persons

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粵式明爐燒烤 CANTONESE BARBEQUE

澳門幣 MOP

北京烤填鴨 (2食)
Roasted Peking duck (two - courses)

每隻 \$480
Whole

第一道 片皮 - 配饅頭
FIRST COURSE Crispy skin served with steamed pancake

第二道 炒鴨崧配西生菜
SECOND COURSE Wok-fried finely-chopped duck Meat with bamboo shoot and mushrooms

燒味雙拼盤 \$228
Duo barbecued meat combination

脆皮燒腩仔 配芥末醬 小份 \$88 例份 \$168
Crispy skin BBQ pork belly, served with mustard
Small serving Regular

樸葉燒蜜餞梅頭叉燒 \$188
Char siu - pork collar butt, honey BBQ glazed, served on Hooba leaf

掛爐燒鴨 例份 \$168
Crisp-skinned roasted duckling
Regular

瑤柱貴妃雞 半隻 \$228 每隻 \$420
Poached chicken with scallion & conpoy
Half Whole

滷水 CHIU CHOW MARINATED SPECIALTIES

滷水拼盤 \$228
"Chao Zhou" marinated combination

滷水鵝片 \$198
Sliced marinated goose

金錢肚紅腸 \$128
Marinated pig tripes & red sausage

滷水豆腐蛋 \$88
Marinated tofu & egg

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燒烤

Barbeque

滷水

Marinated

魚翅燕窩

Shark's Fin
Bird's Nest

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魚翅、燕窩 SHARK'S FIN、BIRD'S NEST 澳門幣MOP

據《本草綱目》所載，魚翅能補五臟、益氣清痰，對糖尿病患者更具療效。
The book of "compendium of Materia Medica" stated that shark's fin reinforces the five viscera invigorating Qi and phlegm, on more efficacy in diabetic patients.

海虎翅 (80克) Person / 每位
紅燒 / 高湯燉
Tiger Shark's caudal fin (80g)
Braised with superior stock and oyster sauce / Double-boiled with superior soup \$900

另加海虎翅 (40克) \$450
additional add-on Tiger Shark's caudal fin (40g)

大鮑翅 (80克) \$780
紅燒 / 高湯燉
Superior Jin Shan Shark's caudal fin (80g)
Braised with superior stock and oyster sauce / Double-boiled with superior soup

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

牙擦翅 (80克) \$480
紅燒 / 菜膽燉
Superior Jin Shan Shark's caudal fin (80g)
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

紅燒蟹肉翅 80克/g \$480
Braised shark's fin thick soup with crabmeat

紅燒雞絲翅 80克/g \$400
Braised shark's fin thick soup with shredded chicken

蟹肉燴官燕 每位 Person \$680
Braised supreme bird's nest with crabmeat

冰花燴官燕 每位 Person \$550
Braised supreme bird's nest with rock sugar

 素 vegetarian  辣 spicy
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鮑魚、花膠 ABALONE & FISH MAW 澳門幣MOP

古法扣日本吉品乾鮑魚 每隻 Whole \$1,980
(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 Whole \$1,680
(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 Whole \$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 Whole \$800
Braised whole Yoshihama dried abalone in brown sauce (18 heads)

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

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

南非5頭湯鮑扣鵝掌 每位 Person \$268
Braised whole fresh abalone with goose web in oyster sauce

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

蠔皇巴基斯坦花膠公 (4-6頭，50克) 每位 Person \$380
Pakistan air-dried fish maw (4-6 head / 50g)

南美海參 (40支/600克) 每位 Person \$128
South American sea cucumber (40 stick / 600g)

 素 vegetarian  辣 spicy
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鮑魚花膠

Abalone
Fish Maw

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Soups

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澳門幣MOP

每位 \$68 例份 \$188
Person Regular

每位 \$98
Person

每位 \$88
Person

每位 \$128
Person

例份 \$228

每位 \$58 例份 \$198

每位 \$88 例份 \$228

每位 \$58 例份 \$198

每位 \$58 例份 \$198

每位 \$68 例份 \$198

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澳門幣MOP

\$128

\$198

每隻 \$88
Whole

\$380

\$138

\$138

\$138

\$128

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Classic Cuisine

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精選

Specialties

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時令精選 SEASONAL SPECIALTIES

澳門幣 MOP

釜山牛肋骨 小份 \$138 例份 \$248
Braised beef ribs with potato, onion, homemade sauce (Korean style)

廚皇手吊脆皮雞 半隻 \$228 整隻 \$420
Crisp-skinned chicken,
served with spicy salt, worcestershire sauce and fresh lemon juice

薑蔥霸皇雞 半隻 \$228 全隻 \$420
Steamed chicken with ginger & scallion

果皮蔥燒龍躉球 \$240
Braised giant grouper fillet with scallion & aged tangerine peel

蒜子火腩大鱸煲 \$288
Stewed chopped sea eel with roasted pork belly &
whole garlic in claypot

紅燒魚頭豆腐煲 \$188
Stewed fish head & tofu in claypot

蔥薑焗生蠔 \$198
Fresh Jumbo oyster with scallion & ginger

瑤柱蟹肉粉絲煲 \$198
Crabmeat and conpoy vermicell in chicken broth

涼瓜生炆海斑仔 每條 \$480
Braised grouper with bitter gourd

鹹骨大芥菜煲 \$138
Boiled salty spare ribs & mustard greens

 素 vegetarian

 辣 spicy

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時令精選 SEASONAL SPECIALTIES

澳門幣 MOP

大千牛柳粒 \$288
Sichuan braised beef cubes with chili & spices

蜜桃咕嚕肉 \$138
Sweet & sour pork with peach

柚子陳皮小排骨 \$138
Baby ribs with pomelo & dried tangerine peel

西檸明蝦球 \$228
King prawns in lemon jus

冬瓜煮基圍蝦 \$168
Boiled fresh shrimp with white gourd

皇廷閣小炒皇 \$138
Cantonese stir-fried with sliver fish, squid,
preserved radish & cashew nut

淮山銀魚乾炒黑毛豬 \$168
Sauteed Kurobuta porkloin with Chinese yam & dried whitebait

勝瓜雲耳浸魚肚 \$188
Poached luffa gourds with black fungus and fish maw in soup

金銀蛋肉碎煮冬瓜 \$128
Poached white gourd with minced meat and century egg

翠塘豆腐 \$128
Steamed egg white with tofu and mixed seafood

杞子上湯浸豬潤瘦肉枸杞菜 \$148
Pork & liver in supreme soup with wolfberry leaf

竹笙雜菌魚湯浸時蔬 \$128
Poached seasonal vegetables with wild mushrooms in fish stock

 素 vegetarian

 辣 spicy

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精選

Specialties

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素菜

Vegetables

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蔬菜、豆腐、素菜 VEGETABLES & TOFU

澳門幣 MOP

畔水芹香  \$98
Stir-fried mix vegetables with honey-glazed walnut

鮮茄魚湯浸菜苗 \$108
Poached seasonal vegetables with tomato in fish stock

鼎湖上素  \$138
Sautéed assorted wild fungus with various mushrooms

木耳萵筍炒山藥  \$128
Sautéed black fungus, asparagus lettuce & Chinese yam

時令蔬菜  \$98
白灼/清炒/蒜蓉/油鹽水
Seasonal vegetables
Boil / stir-fried / garlic / poached

上湯時蔬  \$98
Seasonal vegetables in Supreme soup

蟹肉/瑤柱扒時令蔬菜 \$168
Braised seasonal vegetables with crabmeat / conpoy

板藍根菜 \$128
魚湯竹筍浸/拍蒜炒/豬油渣生炒
Wok-fried Isatis root
In bamboo fungus fish stock, with whole garlic, with pork fat

 素 vegetarian  辣 spicy
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皇廷川味 SICHUAN FLAVOUR

澳門幣 MOP

蒜泥白肉卷  \$118
Sliced pork belly rolled with cucumber in garlic puree

虎皮尖椒  \$108
Pan-seared green chili pepper

四川口水雞  \$198
Poached deboned chicken, flavored with spicy & numbing sauce

水煮桂花魚  \$380
Poached sliced freshwater grouper in hot chili oil "Sichuan Style"

酸菜魚  \$380
Boiled sliced freshwater grouper with pickled cabbage and chili

剁椒蒸魚雲  \$198
Steamed fish head with pickled chili

水煮牛肉  \$168
Poached sliced beef in hot chili oil "Sichuan Style"

山城辣子雞  半隻 \$228 每隻 \$420
Stir-fried diced chicken with dried chili

四川宮保雞丁  \$128
Stir-fried chicken dices with peanuts and red peppers

川味回鍋肉  \$128
Wok-fried sliced pork belly, chili bean sauce, red chili, green pepper, ginger & leek

四川麻婆豆腐  \$128
Spicy tofu & minced pork braised with "Sichuan" chili paste

乾煸四季豆  \$128
Sautéed green beans with minced pork & chili

 素 vegetarian  辣 spicy
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川菜

SICHUAN
Flavour

皇|廷|閣
Grand Emperor Court



主食 STARCHY DISHES

澳門幣 MOP

金腿櫻花蝦炒飯 每位 \$68 例份 \$148
Fried rice with dried pink shrimp, Yunam ham & egg

冬瓜粒海皇泡飯 每位 \$68 例份 \$138
Rice in soup with white gourd & seafood

鮑汁珍菌花膠炆飯 \$168
Braised rice with fish maw, wild mushroom in abalone sauce

薑蔥蝦籽燒腩撈粗麵 \$148
Thick egg noodles served with roasted pork belly & dried shrimp roe flavoured with ginger & scallion

XO醬雪菜火鴨絲炆米 \$138
Braised rice vermicelli with shredded roasted duck, pickled cabbage & XO sauce (S)

燒汁菜苗炒烏冬 \$128
Wok-fried Udon with baby greens

甜品 DESSERTS

澳門幣 MOP

楊枝甘露 \$32
Chilled mango, pomelo & sago cream

蛋白杏仁茶 \$32
Hot sweetened almond cream with egg white

紅豆沙湯圓 \$38
Sweetened red bean soup with sesame dumplings

皇廷糕點 (3件) \$48
Homemade petit fours (3pcs)

 素 vegetarian  辣 spicy
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