



匯聚粤式廚藝精粹

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.



精選前菜 APPETIZERS	澳門幣MOP
椒鹽九肚魚 ♪ Deep-fried bombay duck served with spicy salt	\$118
七味豆腐粒 Spicy deep-fried tofu cubes	\$68
天婦羅斑塊配沙律醬 Grouper tempura with maynoisse	\$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

🍠 辣 spicy

所有價格另加10%服務費 All prices are subject to 10% service charge

如閣下對食物有任何喜好,歡迎向餐廳職員諮詢

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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

粤式明爐燒烤 CANTONESE BARBEQUE 北京烤填鴨[2食] Roasted Peking duck (two - courses) 第一道 片皮 - 配饃饃 FIRST COURSE Crispy skin served with steamed pancake 炒鴨崧配西生菜 第二道 SECOND COURSE Wok-fried finely-chopped duck Meat with bamboo shoot and mushrooms 燒味雙拼盤 Duo barbecued meat combination 脆皮燒腩仔配 芥末醬 \$88 例 \$168 Crispy skin BBQ pork belly, served with mustard 樸葉燒蜜餞梅頭叉燒 Char siu - pork collar butt, honey BBQ glazed, served on Hooba leaf

瑤柱貴妃雞

Crisp-skinned roasted duckling

掛爐燒鴨

* \$ 198 例份 \$ 148

^{毎隻} \$480

\$228

\$188

例份 \$168

Poached chicken flavoured with conpoy

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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Barbeque Marinated 皇|廷|閣 Grand Emperor Court P.2 / 11



Grand Emperor Court

魚翅、燕窩 SHARK'S FIN、BIRD'S NEST

鮑魚、花膠 ABALONE & FISH MAW

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

海虎翅(80克) Porenn / 每位

紅燒/高湯燉

Tiger Shark's caudal fin (80g) \$900

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

\$450 另加海虎翅(40克)

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(牙揀片) 80克/a \$480

Braised shark's fin in yellow stock

牙揀翅(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/4 \$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

每位\$680 蟹肉燴官燕

Braised supreme bird's nest with crabmeat

冰花燉官燕 每位\$550

Braised supreme bird's nest with rock sugar

古法扣日本吉品乾鮑魚 每隻\$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\$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\$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)

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

花膠扣鵝掌煲(150克) 例份 \$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 \$380 Pakistan air-dried fish maw (4-6 head / 50g)

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

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養生靚湯 VITALITY SOUPS		澳門幣MOP
原味足料老火湯 Daily special homemade soup	毎位 \$68 Person	例份 \$188
花旗參響螺燉竹絲雞 Silkie chicken soup with Amercian ginseng & se	ea whelk	每位\$88 Person\$
酸辣海皇羹	每位 \$68	例份 \$198
Spicy & sour seafood thick soup	Person	Regula
南北杏川貝燉鷓鴣 Double-boiled partridge soup with caladium and	d almond	^{每位} \$128
芫茜魚頭豆腐湯 Fish head & tofu soup with Chinese parsley		例份 \$188 Regular
韭黃瑤柱羹	每位 \$58	例份 \$198
Conpoy & yellow chives thick soup	Persan	Regular
蟹肉燴冬茸	每位 \$88	例份 \$228
Winter melon broth with crabmeat	Persan	Regular
粟米魚肚羹	每位 \$58	例份 \$198
Sweet corn & fish maw thick soup	Person	Regular
西湖牛肉羹	每位 \$58	例份 \$198
Minced beef broth with egg white	Person	Regular

懷舊經典 CLASSIC CANTONESE CUISINE	澳門幣MOP
蜆芥鯪魚球(8件) Crispy canton carp fish balls with salty clam sauce (8 pcs)	\$128
粟米斑塊 Deep-fried grouper fillet with sweet corn sauce	\$128
脆皮妙齡乳鴿 Roasted baby pigeon	每隻 \$88 Whole
油浸筍殼魚 Deep-fried marble goby	\$380
韭黃蝦仁炒滑蛋 soft scrambled egg with shrimp & yellow chives	\$128
勝瓜雲耳炒牛肉 wok-fried sliced beef with silky gourd & black fungus	\$138
大馬站豆腐煲 Roasted pork belly & tofu calypot flavoured with shrimp pas	\$128 ste
梅菜蒸肉餅 Steamed pork & preserved mustard greens patty	\$138

索 vegetarian

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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) 金針雲耳蒸滑雞 \$168 Steamed chicken with dried daylily buds & black mushroom 西楚霸王雞 半隻\$168 全隻\$298 Steamed chicken with ginger & scallion 果皮蔥燒龍躉球 \$240 Braised giant grouper fillet with scallion & aged tangerine peel 蒜子火腩大鱔煲 \$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 沙爹金菇粉絲牛肉煲 \$138 Braised sliced beef with enoki & rice vermicelli in satay sauce 蒜子薑蔥生煏海斑仔 每條 \$380 Braised grouper with garlic, ginger & scallion 一品掛爐脆燒雞 半隻\$138 全隻\$228 Fried crisp chicken

Steamed egg white with tofu and mixed seafood

時令精選 SEASONAL SPECIALTIES 蜜椒金薯安格斯 \$288 Wok-fried Angus beef cubes with bell pepper & potato 蜜桃咕嚕肉 \$138 Sweet & sour pork with peach 奇妙芥末沙拉小排骨 \$138 Baby ribs in wasabi mayonaisse 橙汁明蝦球 \$228 King prawn in orange jus 冬瓜鹹蛋肉碎煮魚肚 \$138 Poached fish maw with winter melon, minced pork & chopped salty egg 皇廷閣小炒皇 \$138 Cantonese stir-fried with sliver fish, squid, preserved radish & cashew nut 翡翠燒汁彩椒炒黑毛豬 \$168 Sauteed Kurobuta porkloin with bell peppers & greens 勝瓜雲耳煮圍蝦 \$138 Boiled fresh shrimps with silky gourd & black fungus 金銀蛋肉碎煮南瓜 \$128 Poached pumpkin with salty egg, century egg & minced pork & 翠塘豆腐 \$128

澳門幣MMP

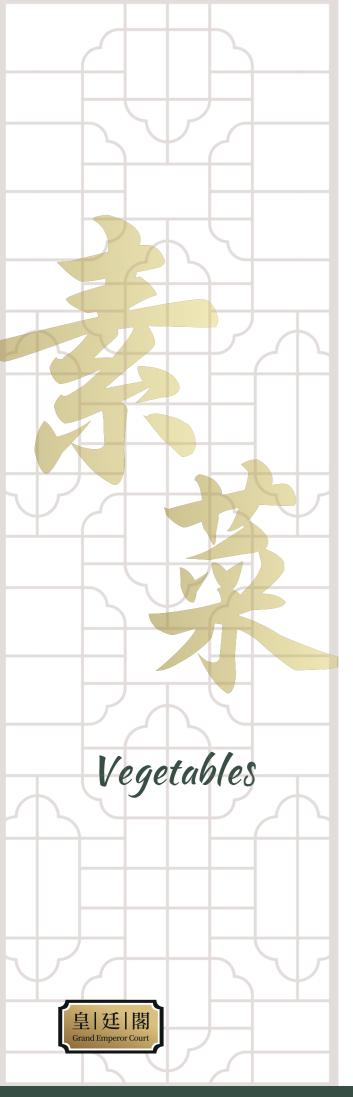
竹笙雜菌魚湯浸時蔬 \$128 Poached seasonal vegetables with wild mushrooms in fish stock

素 vegetarian 如閣下對食物有任何喜好,歡迎向餐廳職員諮詢 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 所有價格另加10%服務費 All prices are subject to 10% service charge





2025.07



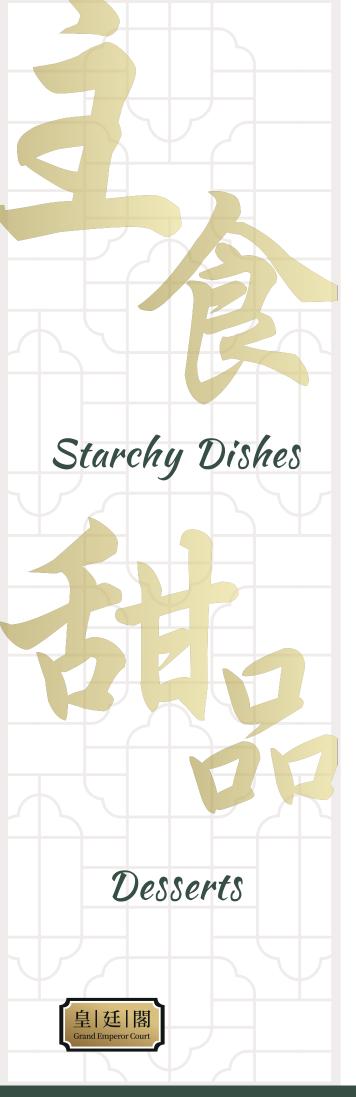
蔬菜、豆腐、素菜 VEGETABLES & TOFU	澳門幣MOP
畔水芹香┛ Stir-fried mix vegetables with honey-glazed walnut	\$98
鮮茄魚湯浸菜苗 Poached seasonal vegetables with tomato in fish stock	\$108
鼎湖上素♪ Sauteed assorted wild fungus with various mushrooms	\$138
木耳萵筍炒山藥 ┛ Sauteed black fungus, asparagus lettuce & Chinese yam	\$128
時令蔬菜 ≠ 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

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 ♪ Pan-seared green chili pepper	\$108
四川口水雞 🥒 Poached deboned chicken, flavored with spicy & numbing sauc	\$198 ce
水煮桂花魚 ♪ Poached sliced freshwater grouper in hot chili oil "Sichuan Sty	\$380 'le"
酸菜魚 ♪ Boiled sliced freshwater grouper with pickled cabbage and chil	\$380 li
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	5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
乾煸四季豆 ♪ Sauteed green beans with minced pork & chili	\$128





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主食 STARCHY DISHES	澳門幣мор
懷舊生炒牛鬆飯 Minced beef fried rice	例份 \$128 Regular
冬瓜粒海皇泡飯 Rice in soup with white gourd & seafood	例份 \$138
鮮茄魚湯斑粒米線 Rice noodles with diced grouper in tomato fish stock	\$148
豉油皇椰菜炒麵 Fried egg noodles in soy sauce	\$108
XO醬雪菜火鴨絲炆米 Braised rice vermicelli with shredded roasted duck, pickled cabbage & XO sauce (S)	\$138
菜遠北菇海參辦麵 Egg noodles with black mushroom & sea cucumber	\$148

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
紅豆沙湯圓 Sweetened red bean soup with sesame dumplings	\$38
皇廷糕點 (3件) Homemade petit fours (3pcs)	\$48





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