In China, exquisite dining traditions of the emperors began evolving from the ancient Shang Dynasty (c. 1600 BC – c. 1046 BC) and Qin Dynasty (221 BC – 206 BC). It later rose to new heights in the imperial Han Dynasty (206 BC – 220 AD), Tang Dynasty (618 – 907) and Song Dynasty (960 – 1277) all the way up to the Yuan Dynasty (1271 – 1368), reaching its pinnacle during the Qing Dynasty (1644 – 1912).

Royal banquets were the epitome of graciousness and sumptuous gastronomy. Each feast represented not only a host of sublime dishes, but also served as an exceptional showcase of the very best culinary skills of the top chefs in the palace; an incredible assembly of the freshest food ingredients to be found throughout China; along with a stunning exhibition of the most opulent tableware. Every detail was sheer perfection.

The ancient Chinese Emperors’ fine dining traditions are reinvented today in the newly refurbished Imperial Court, the landmark modern style Chinese cuisine restaurant for true connoisseurs of luxury. Inside, a giant dragon pillar depicting the Chinese emperors of antiquity is entirely covered by platinum foil, creating a spectacular and tasteful design motif. The overall sophisticated interior décor is set against a contemporary ambiance, highlighted with a touch of art and delicate, dainty tableware.

Here you can savour both authentic traditional as well as modern creative gastronomic masterpieces crafted by our star chefs. Imperial Court is the palace that lets you experience the fantastic traditions of the emperors as you dine in glamour.
蒜香家常炒法國藍龍蝦 約重600克
Wok-fried French blue lobster with minced pork, black bean and garlic  Approx: 600g

利用講師家常手法烹調頂級新鮮食材，為饕客重現親切的味道
A nostalgic journey for all connoisseurs, simple home cooking technique with premium ingredients

例 Standard
800

亞麻籽吊焼龍蝦
Crispy skin chicken with flaxseed

香口誘人,肉滑多汁,夾雜油香,全黃色的脆皮
入口香脆,帶著亞麻籽香,令人垂涎三尺
A crispy, moist roasted chicken with a coat of aromatic flaxseed. A truly mouthwatering dish

半隻 Half 220
全隻 Whole 440

鲍鱼皇汤鸡丝羹
Brased South African abalone and shredded chicken and saffron reduction and chicken broth

湯底用新鮮豬骨、南非鮮鮑魚、三黃雞和杏鮑菇每日新鮮熬制7小時,將其營養成份溶在湯羹內,滿滿的膠原蛋白,營養和蛋白質使人精神奕奕,滋潤肌膚。
Our homemade chicken and abalone broth are freshly double boiled with fresh abalone, pork knuckle, Yellowhair chicken and King oyster mushroom for 7 hours daily, unleashing all the premium ingredients nutrition like protein, iron and collegian.

每位 Per person
238
Chef's Recommendation Set Menu

Appetizer combinations
Barbecued pork with honey
Boiled bean curd sheet with fungus
Crispy fried crab meat with onion

Braised South African abalone, shredded chicken and fish maw with saffron reduction and chicken broth

Scrambled egg white with sea cucumber and almond sauce

Sautéed lobster with chilli and shallot

Simmered baby spinach in fish broth with spotted garoupa fillet and yellow fungus

Poached thin piece noodles in wonton soup

Dessert platter

Seasonal fresh fruits platter

每位 per person
1,180
Appetizer

黑魚子脆皮乳豬
Roasted suckling pig with caviar

清酒鮮鮑魚
Simmered cold fresh abalone in sake
黑魚子脆皮乳豬 - 四件
Roasted suckling pig with caviar - 4 pieces

香酥桔子芝麻軟殼蟹
Crispy soft shell crab in mandarin oil and sesame sauce

香醋南極蝦花牙魚
Crispy fried toothfish fillet with black vinegar sauce

吊燒鴨肝金錢鴨 - 四件
Barbecued duck liver and pork skewers - 4 pieces

油醋雞浸輝海蜇絲
Marinated jelly fish with termite mushroom

清酒鮮鮑魚 - 兩隻
Simmered cold fresh abalone in sake - 2 pieces

陳醋傾汁撈黑白木耳
Marinated white and black fungus with vinegar in chilli sauce

椒鹽田雞腿 - 六件
Crispy fried frog leg tossed in spicy salt - 6 pieces

沙蔥猪腳
Marinated pig trotter with herb and ginger sauce

素鴛千千層
Braised bean curd sheet with fungus

冰梅溫室小番茄
Chilled cherry tomato with plum wine jelly
脆皮烧臘肉
Crispy roasted pork belly

蜜汁叉烧
Barbecued pork with honey
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>粤式皮脆鵝 – 全隻 Whole 酥皮脆鵝 – 半隻 Half</td>
<td>Roasted duckling served with steamed pancake and traditional condiment, Guangdong style – 2 ways to prepare</td>
<td>680</td>
</tr>
<tr>
<td>羊肚菌八寶燒乳鴨 – 製作時間25分鐘</td>
<td>Baked suckling pig stuffed with glutinous rice, mushroom, coix seed, preserved meat, dried shrimp and morel mushroom – Please allow 25 minutes for preparation</td>
<td>680</td>
</tr>
<tr>
<td>廚師精選拼盤 Chef’s recommended daily barbeque selections</td>
<td>麵品2 varieties 198 三款3 varieties 268</td>
<td></td>
</tr>
<tr>
<td>明爐掛燒黑鬃鵝</td>
<td>Roasted goose with preserved vegetable</td>
<td>228</td>
</tr>
<tr>
<td>現燒芯皇鴨 Chicken simmered in supreme consomme broth</td>
<td>半隻 Half 180 全隻 Whole 360</td>
<td></td>
</tr>
<tr>
<td>蜜汁叉燒</td>
<td>Barbecued pork with honey</td>
<td>228</td>
</tr>
<tr>
<td>脆皮燒臘肉 Crispy roasted pork belly</td>
<td></td>
<td>150</td>
</tr>
<tr>
<td>紅燒皇子乳鴨 Crispy fried pigeon</td>
<td></td>
<td>138</td>
</tr>
</tbody>
</table>

所有價錢以澳門幣計算及另加 10% 服務費 All prices are in MOP and subject to a 10% service charge
蟹皇乾捌宮蒸蓋
Braised Imperial bird’s nest with crab roe in clear soup

988

松茸蠔螺燉血燕窩
Double boiled Imperial bird’s nest with sea whelk and matsutake mushroom

988

雞茸鮑宮蒸蓋
Braised Imperial bird’s nest with minced chicken and egg white

680

濃湯花膠燉燕窩
Braised Imperial bird’s nest with fish maw in chicken broth

480

羊肚菌靈菇蒸蓋
Double boiled bird’s nest with Yunnan ham and morel mushroom

400

辛辣
Spicy
Double Boiled Soup and Broth

花膠雙白菇湯
Double boiled shiitake mushroom and fresh fish maw in supreme bouillon

368

松茸雙鮑魚湯
Double boiled whole South African abalone soup with matsutake mushroom

318

無花果海底椰珍珠肉
Double boiled pearl clam soup with fig and sea coconut

280

石斛花旗參雙響螺
Double boiled sea whelk soup with ciendrobe and American ginseng

280

鮑魚皇湯雞絲羹
Brased South African abalone and shredded chicken and saffron reduction and chicken broth

238

花膠海參雙響螺
Brased fish maw soup with sea cucumber and shredded chicken

118

松茸雙片清雞湯
Double boiled chicken soup with matsutake mushroom and ginger

108

瑶柱脆黃燒鵝絲羹
Brased shredded roast goose soup with conpoy and chives

98

蟹肉瑶柱貴妃羹
Brased conpoy soup with crab meat and egg white

98

辛辣

Spicy
鲍汁花膠撈雙掌
Braised fish maw with black mushroom and goose web in abalone sauce
原汁大絹鮑十頭
Braised dried Amidori abalone in original sauce 10 Head

翡翠焼き鮑二十頭
Braised dried Oma abalone in original sauce 20 Head

蠔皇三頭鮮細鮑
Braised whole South African abalone 3 Head

鮑汁燒厚花膠
Braised superior fish maw in abalone sauce

古法桂花燒炒花膠
Wok fried scrambled egg with fish maw and conpoy

葱烧海螺肉炒参
Braised Hokkaido sea cucumber with scallion

鲍汁花胶扣鲍掌
Braised fish maw with black mushroom and goose web in abalone sauce

黃燜蠔仔菠菜苗煎饅頭花膠
Pan fried fish maw filled with shrimp mousse and pork, baby spinach, quinoa in chicken broth

辛辣
Spicy
龍騰 Macau sole
老鼠斑 Pacific garoupa
東星斑 Spotted garoupa
花尾龍騰 Giant garoupa

自選烹調方法
With your choice of the following preparation methods

清蒸 Steamed
古法燜 Braised
香煎 Wok fried

生海蝦 Live prawn

自選烹調方法
With your choice of the following preparation methods

蒜蓉蒸 Steamed with crushed garlic
椒鹽焗 Baked with spicy salt
陳皮頭菜上湯浸 Poached in supreme broth with tangerine peel and preserved vegetable

肉蟹 Live green crab

自選烹調方法
With your choice of the following preparation methods

花雕蒸 Steamed in Chinese rice wine
椒鹽焗 Baked with spicy salt
薑蔥焗 Baked with ginger and spring onion
蒜蓉蒸 Steamed with crushed garlic
粉絲燜 Braised with rice vermicelli
牛油焗 Baked with butter cream sauce

龍蝦 Live spiny lobster

自選烹調方法
With your choice of the following preparation methods

上湯焗 Baked in supreme broth
薑蔥焗 Baked with ginger and spring onion
蒜蓉蒸 Steamed with crushed garlic
牛油焗 Baked with butter cream sauce
伊麵撈 Served with e-fu noodle

辛辣
Spicy
海鮮小炒

Seafood

蒸鮮蟹掌

Steamed crab claw with egg white
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wok fried French blue lobster with minced pork, black bean and garlic</td>
<td>800</td>
</tr>
<tr>
<td>Braised green crab with garlic and soybean in casserole</td>
<td>580</td>
</tr>
<tr>
<td>Roasted Boston lobster with crystal noodle in claypot</td>
<td>480</td>
</tr>
<tr>
<td>Wok fried scallop with termite mushroom and asparagus</td>
<td>408</td>
</tr>
<tr>
<td>Wok fried sea garoupa fillet with fungus with gai lan shoot</td>
<td>408</td>
</tr>
<tr>
<td>Scrambled Hokkaido colostrum with sea urchin and crab meat</td>
<td>380</td>
</tr>
<tr>
<td>Braised garoupa brisket with yellow bean sauce in claypot</td>
<td>328</td>
</tr>
<tr>
<td>Fillet of sea eel, shallot and spring onion braised in claypot</td>
<td>280</td>
</tr>
<tr>
<td>Sautéed prawns with chilli and shallot</td>
<td>280</td>
</tr>
<tr>
<td>Golden crab shell stuffed with crab meat and cream sauce</td>
<td>180</td>
</tr>
<tr>
<td>Steamed crab claw with egg white</td>
<td>168</td>
</tr>
<tr>
<td>Baked sea whelk stuffed with foie gras, morel mushroom and minced pork</td>
<td>148</td>
</tr>
</tbody>
</table>
肉類

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>青尖椒薑爆炒澳洲和牛粒</td>
<td>498</td>
</tr>
<tr>
<td><strong>Wok fried Australian wagyu beef</strong> with <strong>mild green chilli pepper</strong> and <strong>spring onion</strong></td>
<td></td>
</tr>
<tr>
<td>羊肚菌薑爆鹿兒島A5和牛</td>
<td>450</td>
</tr>
<tr>
<td><strong>Wok fried Kagoshima A5 wagyu beef</strong> with <strong>morel mushroom and shallot</strong></td>
<td></td>
</tr>
<tr>
<td>沙茶脆皮牛肋肉</td>
<td>280</td>
</tr>
<tr>
<td><strong>Crispy fried beef rib with satay sauce</strong></td>
<td></td>
</tr>
<tr>
<td>中式焼牛柳</td>
<td>188</td>
</tr>
<tr>
<td><strong>Pan fried beef tenderloin with onion, sweet and sour sauce</strong></td>
<td></td>
</tr>
<tr>
<td>京葱尖椒爆羊柳片</td>
<td>188</td>
</tr>
<tr>
<td><strong>Wok fried lamb loin with onion and chilli</strong></td>
<td></td>
</tr>
<tr>
<td>無花果味梅扣豚肉排</td>
<td>238</td>
</tr>
<tr>
<td><strong>Braised pork rib with fig and plum sauce</strong></td>
<td></td>
</tr>
<tr>
<td>桂花梨伴香酥醬皇骨</td>
<td>218</td>
</tr>
<tr>
<td><strong>Crispy fried pork spare rib with osmanthus sauce</strong></td>
<td></td>
</tr>
<tr>
<td>馬友鹹魚蒸黑豚肉餃</td>
<td>188</td>
</tr>
<tr>
<td><strong>Steamed minced pork with salted fish</strong></td>
<td></td>
</tr>
<tr>
<td>甜梅菜扣五層肉煲</td>
<td>160</td>
</tr>
<tr>
<td><strong>Braised pork belly with preserved vegetable</strong></td>
<td></td>
</tr>
<tr>
<td>Description</td>
<td>Price</td>
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<tr>
<td>----------------------------------------------------------------------------</td>
<td>--------</td>
</tr>
<tr>
<td>酒溼上素新掌關</td>
<td></td>
</tr>
<tr>
<td>Brined goose web with vegetable, mushroom, fungus and bamboo shoot</td>
<td></td>
</tr>
<tr>
<td>蝦籽柚皮扒鴨</td>
<td>380</td>
</tr>
<tr>
<td>Braised boneless farm duck with pomelo peel and shrimp Roe</td>
<td></td>
</tr>
<tr>
<td>生啫花膠鮑魚雞煲</td>
<td>268</td>
</tr>
<tr>
<td>Braised fish maw with fresh abalone and chicken fillet in casserole</td>
<td></td>
</tr>
<tr>
<td>機炒尖椒炒法國蝦肉腎筋</td>
<td>238</td>
</tr>
<tr>
<td>Wok-fried French pigeon with green chili pepper in black bean sauce</td>
<td></td>
</tr>
<tr>
<td>霧漢上素漿掌煲</td>
<td>440</td>
</tr>
<tr>
<td>Braised goose web with vegetable, mushroom, fungus and bamboo shoot</td>
<td></td>
</tr>
<tr>
<td>當紅脆皮炸子雞</td>
<td>198</td>
</tr>
<tr>
<td>Crispy skin chicken</td>
<td></td>
</tr>
<tr>
<td>亞麻籽吊燒龍蝦蝦</td>
<td>180</td>
</tr>
<tr>
<td>Crispy skin chicken with flaxseed</td>
<td></td>
</tr>
<tr>
<td>鍋子橙酒煎水鴨</td>
<td></td>
</tr>
<tr>
<td>Pan fried chicken with tangerine and orange wine</td>
<td></td>
</tr>
<tr>
<td>桂花嚴選香酥鴨</td>
<td></td>
</tr>
<tr>
<td>Crispy fried boneless duck wrapped in taro dough served with osmanthus sauce</td>
<td></td>
</tr>
<tr>
<td>當紅脆皮炸子雞</td>
<td></td>
</tr>
<tr>
<td>Crispy skin chicken</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>Poached assorted vegetable with cuttlefish, conpoy and mushroom in fish broth</td>
<td>198</td>
</tr>
<tr>
<td>Simmered Australian baby spinach with wolfberry and fresh lily bulb</td>
<td>198</td>
</tr>
<tr>
<td>Money bag of steamed cabbage leaves filled with wild mushroom served in superior sauce</td>
<td>188</td>
</tr>
<tr>
<td>Wok fried gai lan shoot, fungus and sun dried tomato</td>
<td>180</td>
</tr>
<tr>
<td>Wok fried gai lan with dried shrimp in casserole</td>
<td>168</td>
</tr>
<tr>
<td>Stir fried assorted fresh mushroom with pumpkin and pine nut</td>
<td>168</td>
</tr>
<tr>
<td>Braised bean curd with bamboo pith and morel mushroom</td>
<td>168</td>
</tr>
<tr>
<td>Braised bean curd sheet with ginkgo and vegetable</td>
<td>168</td>
</tr>
</tbody>
</table>
砂锅龙虾脆米海皇泡饭
Assorted seafood and crispy rice in lobster broth
268

一品蛋饺面
Braised egg noodle with assorted seafood and chicken in supreme broth
198

带子兰花蟹柳培根面
Braised spinach egg noodle with scallop and egg white
180

橄榄茄里貮肉叉烧炒新竹米粉
Sautéed rice vermicelli with Iberico barbecued pork and sun dried tomato
180

虾仁蟹饺煎脆面
Fried egg noodle with assorted mushroom and prawn
180

蟹肉鲜菌龍蝦汁焖伊府面
Braised e-fu noodle with crab meat and assorted mushroom in lobster sauce
180

孢子啫柱海皇炒野米飯
Fried wild rice with conpoy, seafood and pine nut
180

X.O.酱乾炒和牛肉河粉
Stir fried rice noodle with wagyu beef and bean sprout in X.O. sauce
168

花膠魚湯構鴨煲伊府面
Braised e-fu noodle with fish maw and shredded chicken in fish soup
168

所有個價以澳門幣計算及須加10%服務費
All prices are in MOP and subject to 10% service charge
魚湯海味雜蔬菜
Poached assorted vegetable with cuttlefish, conpoy and mushroom in fish broth

杞子鮮百合泡菠菜苗
Simmered Australian baby spinach with wolfberry and fresh lily bulb

鮮菌素石 경우에는
Money bag of steamed cabbage leaves filled with wild mushroom served in superior sauce

橄欖菇煎炒芥蘭筍茸苗
Wok-fried mushroom with gai lan shoot, fungus and sun dried tomato

銀釵乾煸啫啫芥蘭煲
Wok fried gai lan with dried shrimp in casserole

崧子爆汁南瓜炒鮮菌
Stir fried assorted fresh mushroom with pumpkin and pine nut

羊肚菌竹笙燒豆腐
Braised bean curd with bamboo pith and morel mushroom

銀杏鮮螺竹筍上素
Braised bean curd sheet with ginkgo and vegetable

鮮菌素石場合には
Money bag of steamed cabbage leaves filled with wild mushroom served in superior sauce