金殿堂
Imperial Court

中國御膳，始於古代商周，跨越秦、漢、唐、宋、元等各代；到了清代盛世，更將中國宮廷飲食禮儀文化，發展到登峰造極、嘆為觀止的境界。

唐清兩朝，皇帝在大和殿設宴款待群臣或海外使節，最是講究，務必一絲不苟。每一回的盛宴，都是一次名師御廚的實力展現，亦是一次四方時鮮的難得薈萃，更是一次寶器名具的華彩盛匯。

昔日的皇廷氣派和精雕細琢，今日在全新裝潢的金殿堂重新演繹。象徵九五之尊的龍圖騰柱，全以鉑金箔覆蓋，氣派中見品味。殿內由精巧含蓄的一椅一桌，到仿如藝術精品的一匙一盤；由細心沖調的一杯香茶，到星級名廚全情烹製的一席華宴，惟尊貴的您可享。

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 – 1279) 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 ambience, 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.

金殿堂 特色菜 Signature dish

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）

利用簡單家常手法烹調頂級新鮮食材，
為饗客重現親切的味道
A nostalgic journey for all
connoisseurs, simple home
cooking technique with
premium ingredients

例 Standard
800

玉液芙蓉蒸鮮蟹鉗
Steamed crab claw with egg white

「玉液」為花雕，「芙蓉」意指蛋白。
此配搭手法可帶出即拆蟹鉗之
鮮和甜
Unleashing the freshness of
Mud crab by steaming egg white
and Hua Diao wine together

每位 Per person
168

亞麻籽吊燒龍崗雞
Crispy-roasted chicken with flaxseed

香口誘人，肉滑多汁，夾帶油香，金黃色的脆皮
入口奇脆，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

蒸制美點 Steamed Dim Sum

		例 Standard	
1.	金箔龍蝦餃 Steamed lobster dumpling with gold foil	每件 per piece 150	
2.	帝皇蟹肉灌湯餃 Steamed Alaska king crab meat dumpling with bamboo fungus in supreme broth	每位 per person 88	
3.	魚肚五寶滑雞扎 Steamed chicken with fish maw, ham and black mushroom wrapped in bean curd skin	68	
4.	豉蒜雪魔芋蒸肉排 Steamed spare rib with snow mortaro and black bean sauce	68	9
5.	花膠黑豚肉滑燒賣 Steamed pork dumpling with fish maw	68	
6.	殿堂蝦餃皇 Steamed shrimp dumpling	58	1
7.	羊肚菌紅菜海皇餃 Steamed seafood dumpling with beetroot and morel mushroom	50	7
8.	海膽蟹肉賽螃餃 Steamed crabmeat dumpling with sea urchin, egg white and asparagus	50	
9.	川椒翡翠貴妃餃 Steamed clam dumpling with lettuce and pepper	50	8
10.	醬皇蒸鳳爪 Steamed chicken feet with homemade sauce	50	
11.	上湯西洋菜牛肉球 Steamed beef ball with watercress in superior broth	50	12
12.	松茸如意素餃 Steamed matsutake mushroom dumpling with fungus and water chestnut	42	
13.	蜜汁叉燒包 Steamed barbecued pork bun	42	5
			6

金殿堂推介 Imperial Court Recommendation
素菜 Vegetarian
辛辣 Spicy

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的員工
Please let us know if you have any special dietary requirements, food allergies or food intolerances

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All prices are in MOP and subject to 10% service charge

金殿堂 點心套餐 Special Dim Sum Set

豉蒜雪魔芋蒸肉排
Steamed spare rib with snow mortaro and black bean sauce

羊肚菌紅菜海皇餃
Steamed seafood dumpling with beetroot and morel mushroom

松茸如意素餃
Steamed matsutake mushroom dumpling with fungus and water chestnut

良鄉風栗燒鵝春卷
Crispy-fried roasted goose roll with chestnut

千島鳳尾蝦脆竹卷
Crispy-fried bean curd skin roll with shrimp

海皇木魚花紅米腸
Crispy-fried seafood roll with bonito flake

川椒翡翠貴妃餃
Steamed clam dumpling with lettuce and pepper

上湯西洋菜牛肉球
Steamed beef ball with watercress in superior broth

蟹肉洋蔥千絲酥
Crispy-fried crab meat pastry with onion

金網響螺鮮肉煎鍋貼
Pan-fried pork dumpling with sea whelk

百合露筍鮮蝦腸粉
Steamed rice flour roll with shrimp, fresh lily bulb and asparagus

醬皇蒸鳳爪
Steamed chicken feet with homemade sauce

蜜汁叉燒包
Steamed barbecued pork bun

脆皮松露黃金豬
Crispy-fried glutinous rice dumpling stuffed with pork and black truffle

黑豚叉燒焗餐包
Baked barbecued pork bun

牛肝菌黃耳素腸粉
Steamed rice flour roll with Porcini, white and yellow fungus

只限星期一至星期五，公眾假期除外
Available Monday to Friday, except Public Holidays

可選擇以上3款點心 Choose any 3 as above	128
可選擇以上6款點心 Choose any 6 as above	248
可選擇以上8款點心 Choose any 8 as above	318

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炸焗點心 Fried and Baked Dim Sum

鮑魚鮮菌酥
Baked puff pastry filled with whole baby abalone and mushroom

千島鳳尾蝦脆竹卷
Crispy-fried bean curd skin roll with shrimp

	例 Standard
鮑魚鮮菌酥 Baked puff pastry filled with whole baby abalone and mushroom	兩件 2 pieces 120
良鄉風栗燒鵝春卷 Crispy-fried roasted goose roll with chestnut	50
蟹肉洋蔥千絲酥 Crispy-fried crab meat pastry with onion	50
千島鳳尾蝦脆竹卷 Crispy-fried bean curd skin roll with shrimp	50
金網響螺鮮肉煎鍋貼 Pan-fried pork dumpling with sea whelk	50
松露醬玉帶荔茸盒 Crispy-fried taro pastry with scallop and black truffle	50
黑豚叉燒焗餐包 Baked barbecued pork bun	42
脆皮松露黃金豬 Crispy-fried glutinous rice dumpling stuffed with pork and black truffle	42

脆皮松露黃金豬
Crispy-fried glutinous rice dumpling stuffed with pork and black truffle

松露醬玉帶荔茸盒
Crispy-fried taro pastry with scallop and black truffle

蟹肉洋蔥千絲酥
Crispy-fried crab meat pastry with onion

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生滾粥品
Congee

	例 Standard
生滾鮑魚鮮雞粥 Abalone and chicken congee	98
瑤柱海皇粥 Assorted seafood and conpoy congee	88
響螺田雞粥 Sea whelk and frog leg congee	88
生菜鯪魚球粥 Dace fish ball and lettuce congee	78

牛肝菌黃耳素腸粉
Porcini, white and yellow fungus

海皇木魚花紅米腸
Crispy-fed seafood roll with bonito flake

百合露筍鮮蝦腸粉
Shrimp, fresh lily bulb and asparagus

香滑腸粉
Steamed Rice Flour Roll

	例 Standard
海皇木魚花紅米腸 Crispy-fried seafood roll with bonito flake	68
百合露筍鮮蝦腸粉 Shrimp, fresh lily bulb and asparagus	68
牛肝菌黃耳素腸粉 Porcini, white and yellow fungus	68
香茜黑豚叉燒腸粉 Barbecued black pork and coriander	68

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周中師傅推介套餐
Chef's Recommendation

金殿精緻小品
Appetizer combination

清酒凍鮑魚 拼 吊燒鴨肝金錢雞
Simmered cold fresh abalone in sake
Barbecued duck liver and pork skewer

濃雞湯蟹肉黃燜燕窩
Braised bird's nest with crab meat in chicken broth with saffron reduction

高湯薑蔥焗開邊龍蝦
Wok-fried half spiny lobster with ginger and spring onion in supreme broth

蝦籽家鄉扣釀遼參
Braised sea cucumber stuffed with minced pork in shrimp roe sauce

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

橄欖仁小碗豆叉燒炒絲苗
Fried-rice with barbecued pork, sweet bean and olive kernel

金殿精選甜品
Imperial court dessert platter

環球鮮果碟
Selection of fresh sliced fruit

每位 per person **$1,180**

兩位起 Minimum 2 persons

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前菜

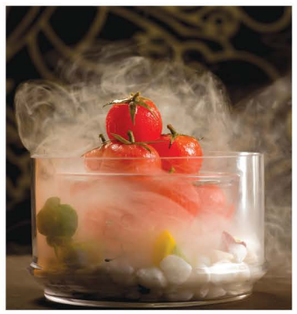
Appetizer

黑魚子脆皮乳豬
Roasted suckling pig
with caviar

清酒鮮鮑魚
Simmered cold fresh abalone in sake

油雞縱菌伴海蜇絲
Marinated jelly fish with termite mushroom

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



冰梅溫室小蕃茄
Chilled cherry tomato with plum wine jelly

香醋南極鱈花牙魚
Crispy-fried Patagonian 51toothfish
fillet with black vinegar sauce

		例 Standard
金殿堂推介	黑魚子脆皮乳豬 (四件) Roasted suckling pig with caviar (4 pieces)	238
	香酥桔子芝麻軟殼蟹 Crispy soft shell crab in mandarin oil and sesame sauce	198
	香醋南極鱈花牙魚 Crispy-fried Patagonian 51toothfish fillet with black vinegar sauce	168
金殿堂推介	吊燒鴨肝金錢雞 (四件) Barbecued duck liver and pork skewers (4 pieces)	140
辛辣	油雞縱菌伴海蜇絲 Marinated jelly fish with termite mushroom	138
	清酒鮮鮑魚 (兩隻) Simmered cold fresh abalone in sake (2 pieces)	138
辛辣	陳醋椒汁撈黑白木耳 Marinated white and black fungus with vinegar in chilli sauce	138
辛辣	椒鹽田雞腿 (六件) Crispy-fried frog leg tossed in spicy salt (6 pieces)	128
	沙薑豬腳仔 Marinated pig trotter with herb and ginger sauce	110
素菜	素鵝千千層 Braised bean curd sheet with fungus	85
	冰梅溫室小蕃茄 Chilled cherry tomato with plum wine jelly	85

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明爐燒烤
Barbecue

脆皮燒腩肉
Crispy-roasted pork belly

金殿蜜汁叉燒
Barbecued pork with honey

粵式片皮米鴨 (兩食)
Roasted duckling served with steamed pancake and traditional condiment, Guangdong style (2 ways to prepare)

全隻 Whole 680

羊肚菌八寶焗釀乳豬 (製作需時25分鐘)
Baked suckling pig stuffed with glutinous rice, mushroom, coix seed, preserved meat, dried shrimp and morel mushroom (Please allow 25 minutes for preparation)

半隻 Half 680

廚師精選拼盤
Chef's recommended daily barbeque selections

兩款 2 varieties 198
三款 3 varieties 268

明爐掛燒黑髮鵝
Roasted goose with preserved vegetable

228

瑤柱芯皇雞
Chicken simmered in supreme conpoy broth

半隻 Half 180
全隻 Whole 360

金殿蜜汁叉燒
Barbecued pork with honey

228

脆皮燒腩肉
Crispy-roasted pork belly

150

紅燒皇子乳鴿
Crispy-fried pigeon

每隻 Per Piece 138

紅燒皇子乳鴿
Crispy-fried pigeon

瑤柱芯皇雞
Chicken simmered in supreme conpoy broth

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燕窩
Bird's Nest

蟹皇乾撈官燕盞
Braised Imperial bird's nest
with crab roe in clear soup

	每位 Per person
蟹皇乾撈官燕盞 Braised Imperial bird's nest with crab roe in clear soup	988
松茸響螺燉血燕盞 Double-boiled Imperial bird's nest with sea whelk and matsutake mushroom	988
雞茸燴官燕盞 Braised Imperial bird's nest with minced chicken and egg white	680
濃雞湯花膠燴燕窩 Braised Imperial bird's nest with fish maw in chicken broth	480
羊肚菌金腿燉燕窩 Double-boiled bird's nest with Yunnan ham and morel mushroom	400

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湯羹
Double Boiled Soup and Broth

花膠燉天白菇湯
Double-boiled shiitake mushroom and fresh fish maw in supreme bouillon

	每位 Per person
花膠燉天白菇湯 Double-boiled shiitake mushroom and fresh fish maw in supreme bouillon	368
松茸燉鮑魚湯 Double-boiled whole South African abalone soup with matsutake mushroom	318
無花果海底椰燉珍珠肉 Double-boiled pearl clam soup with fig and sea coconut	280
石斛花旗參燉響螺 Double-boiled sea whelk soup with dendrobe and American ginseng	280
鮑魚皇湯雞絲羹 Braised South African abalone and shredded chicken and saffron reduction and chicken borth	238
花膠海參燴雞絲羹 Braised fish maw soup with sea cucumber and shredded chicken	118
松茸薑片清雞湯 Double-boiled chicken soup with matsutake mushroom and ginger	108
瑤柱韮黃燒鵝絲羹 Braised shredded roast goose soup with conpoy and chives	98
蟹肉瑤柱貴妃羹 Braised conpoy soup with crab meat and egg white	98

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鮑魚海味

Abalone and Dried Seafood

鮑汁花膠扣鵝掌
Braised fish maw with black mushroom and goose web in abalone sauce

蔥燒扣關東遼參
Braised Hokkaido sea cucumber with scallion

原汁大網鮑十頭 Braised dried Amidori abalone in original sauce 10 Head	每隻時價 Market price per piece
翡翠禾麻鮑二十頭 Braised dried Oma abalone in original sauce 20 Head	每隻時價 Market price per piece
蠔皇三頭鮮網鮑 Braised whole South African abalone 3 Head	每位 Per person 1800
鮑汁燜厚花膠 Braised superior fish maw in abalone sauce	每位 Per person 2888
古法桂花瑤柱炒花膠 Wok-fried scrambled egg with fish maw and conpoy	例 Standard 488
蔥燒扣關東遼參 Braised Hokkaido sea cucumber with scallion	每位 Per person 428
鮑汁花膠扣鵝掌 Braised fish maw with black mushroom and goose web in abalone sauce	每位 Per person 398
黃燜藜麥菠菜苗煎釀花膠 Pan-fried fish maw filled with shrimp mousse and pork, baby spinach, quinoa in chicken broth	每位 Per person 398

古法桂花瑤柱炒花膠
Wok-fried scrambled egg with fish maw and conpoy

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游水海鮮
Live Seafood

龍脷 Macau sole
老鼠斑 Pacific garoupa
東星斑 Spotted garoupa
花尾龍躉 Giant garoupa

時價
Market price

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

時價
Market price

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

時價
Market price

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

時價
Market price

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
伊麵底 Served with e-fu noodle

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海鮮小炒
Seafood

玉液芙蓉蒸鮮蟹鉗
Steamed crab claw with egg white

榆耳芥蘭炒海斑球
Wok-fried sea garoupa fillet with fungus with gai lan shoot

香菜波士頓龍蝦銀絲煲
Roasted Boston lobster with crystal noodle in casserole

脆釀鮮蟹蓋
Golden crab shell stuffed with crab meat and cream sauce

普寧豆醬金蒜焗肉蟹煲 (約重700克)
Braised green crab with garlic and soybean in casserole (Approx. 700g)

		例 Standard
	蒜香家常炒法國藍龍蝦 (約重600克) Wok-tiled French blue lobster with minced pork, black bean and gallic (Approx. 600g)	800
	普寧豆醬金蒜焗肉蟹煲 (約重700克) Braised green crab with garlic and soybean in casserole (Approx. 700g)	580
	香菜波士頓龍蝦銀絲煲 Roasted Boston lobster with crystal noodle in casserole	480
	油雞樅菌露筍炒玉帶 Wok-fried scallop with termite mushroom and asparagus	408
金	榆耳芥蘭炒海斑球 Wok-fried sea garoupa fillet with fungus with gai lan shoot	408
	薑蔥麵醬生燜斑腩煲 Braised garoupa brisket with yellow bean sauce in casserole	328
	乾蔥啫啫風鱔球煲 Fillet of sea eel, shallot and spring onion braised in casserole	280
辛	大千爆蝦球 Sautéed prawns with chilli and shallot	280
	脆釀鮮蟹蓋 Golden crab shell stuffed with crab meat and cream sauce	每位 Per person 180
	玉液芙蓉蒸鮮蟹鉗 Steamed crab claw with egg white	每位 Per person 168
金	羊肚菌鵝肝焗響螺 Baked sea whelk stuffed with foie gras, morel mushroom and minced pork	每位 Per person 148

金 金殿堂推介 Imperial Court Recommendation
素 素菜 Vegetarian
辛 辛辣 Spicy

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肉類 Meat

例
Standard

青尖椒蔥爆炒澳洲和牛粒 498
Wok-fried Australian wagyu beef
with Japanese mild green chilli pepper
and spring onion

羊肚菌蔥爆鹿兒島A5和牛 每位 Per person 450
Wok-fried Kagoshima A5 wagyu beef
with morel mushroom and shallot

沙茶脆皮牛肋肉 280
Crispy-fried beef rib with satay sauce

中式煎牛柳 188
Pan-fried beef tenderloin with onion,
sweet and sour sauce

京蔥尖椒爆羊柳片 188
Wok-fried lamb loin with onion and chilli

無花果話梅扣豚肉排 238
Stewed U.S. pork rib with fig and plum sauce

桂花梨伴香酥醬皇骨 218
Crispy-fried pork spare rib with osmanthus sauce

馬友鹹魚蒸黑豚肉餅 188
Steamed minced pork with salted fish

甜梅菜扣五層肉煲 160
Braised pork belly with preserved vegetable

青尖椒蔥爆炒澳洲和牛粒
Wok-fried Australian wagyu beef with Japanese mild green chilli pepper and spring onion

無花果話梅扣豚肉排
Stewed U.S. pork rib with fig and plum sauce

沙茶脆皮牛肋肉
Crispy-fried beef rib with satay sauce

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家禽 Poultry

羅漢上素鵝掌煲
Braised goose web with vegetable, mushroom, fungus and bamboo shoot

蝦籽柚皮扒鴨
Braised boneless farm duck with pomelo peel and shrimp roe

桂花荔茸香酥鴨方
Crispy-fried boneless duck wrapped in taro dough served with osmanthus sauce

例
Standard

杭州富貴雞 (24小時前預訂) 全隻 Whole 550
Beggar's fortune chicken
(24 hours advance order required)
Baked chicken stuffed with preserved vegetable
and pork

生啫花膠鮑魚雞煲 380
Braised fish maw with fresh abalone
and chicken fillet in casserole

欖豉尖椒炒法國乳鴿脯 280
Wok-fried French pigeon with green chilli pepper
in black bean sauce

羅漢上素鵝掌煲 268
Braised goose web with vegetable, mushroom,
fungus and bamboo shoot

蝦籽柚皮扒鴨 238
Braised boneless farm duck with pomelo peel
and shrimp roe

當紅脆皮炸子雞 半隻 Half 220 全隻 Whole 440
Crispy-fried chicken

亞麻籽吊燒龍崗雞 半隻 Half 220 全隻 Whole 440
Crispy-roasted chicken with flaxseed

橘子橙酒煎軟雞 198
Pan-fried chicken with tangerine and orange wine

桂花荔茸香酥鴨方 180
Crispy-fried boneless duck wrapped in taro dough
served with osmanthus sauce

當紅脆皮炸子雞
Crispy-fried chicken

金殿堂推介 Imperial Court Recommendation
素菜 Vegetarian
辛辣 Spicy

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菜類 Vegetable

魚湯海味雜菜煲
Poached assorted vegetable with cuttlefish, conpoy and mushroom in fish broth

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

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

		例 Standard
	魚湯海味雜菜煲 Poached assorted vegetable with cuttlefish, conpoy and mushroom in fish broth	198
	杞子鮮百合泡菠菜苗 Simmered Australian baby spinach with wolfberry and fresh lily bulb	198
	鮮菌素石榴球 Money bag of steamed cabbage leaves filled with wild mushroom served in superior sauce	188
	橄欖茄榆耳炒芥蘭舞茸菌 Wok-fried maitake mushroom with gai lan shoot, fungus and sun dried tomato	180
	銀蝦乾啫啫芥蘭煲 Wok-fried gai lan with dried shrimp in casserole	168
	崧子燒汁南瓜炒鮮菌 Stir-fried assorted fresh mushroom with pumpkin and pine nut	168
	羊肚菌竹笙燒豆腐 Braised bean curd with bamboo pith and morel mushroom	168
	銀杏鮮腐竹燜上素 Braised bean curd sheet with ginkgo and vegetable	168

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

金殿堂推介 Imperial Court Recommendation　素菜 Vegetarian　辛辣 Spicy

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飯麵 Rice and Noodle

金殿堂一品窩麵
Braised egg noodle with assorted seafood and chicken in supreme broth

		例 Standard
	砂窩龍蝦湯脆米海皇泡飯 Assorted seafood and crispy rice in lobster broth	268
	金殿堂一品窩麵 Braised egg noodle with assorted seafood and chicken in supreme broth	198
	帶子賽螃蟹燴菠菜麵 Braised spinach egg noodle with scallop and egg white	180
	橄欖茄黑豚肉叉燒炒新竹米粉 Sautéed rice vermicelli with Iberico barbecued pork and sun dried tomato	180
	蝦仁珍菌煎脆麵 Fried egg noodle with assorted mushroom and prawn	180
	蟹肉鮮菌龍蝦汁燜伊府麵 Braised e-fu noodle with crab meat and assorted mushroom in lobster sauce	180
	崧子瑤柱海皇炒野米飯 Fried wild rice with conpoy, seafood and pine nut	180
	X.O.醬乾炒和牛肉河粉 Stir-fried rice noodle with wagyu beef and bean sprout in X.O. sauce	168
	花膠魚湯嫩雞煨稻庭麵 Braised udon with fish maw and shredded chicken in fish soup	每位 Per person 168

花膠魚湯嫩雞煨稻庭麵
Braised udon with fish maw and shredded chicken in fish soup

崧子瑤柱海皇炒野米飯
Fried wild rice with conpoy, seafood and pine nut

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精美甜點
Sweet Selection

百搭汁燉官燕 每位 per person
可選配冰糖, 紅棗, 杏汁或椰汁 488
Double-boiled superior bird's nest with
your choice of Rock sugar, dried red date,
almond cream or coconut milk

雪蓮子仙翁米甜湯 每位 per person
Double-boiled honey locust fruit soup with nostoc 68

椰皇雪燕燉鮮奶 每位 per person
Double-boiled snow petrel with mike served in whole coconut 68

特色芒果布甸配新鮮芒果伴椰子雪芭及薄脆 每位 per person
Chilled mango custard and fresh mango,
coconut sorbet and tuile 60

陳皮雪梨燉雞頭米 每位 per person
Double-boiled pear soup with gorgon fruit and
vintage tangerine peel 60

香芒楊枝甘露 每位 per person
Chilled cream sago with mango and pomelo 50

生磨杏汁撞蛋白 每位 per person
Sweetened almond cream with egg white 50

香芒蝴蝶酥 50
Baked mango puff pastry in butterfly shape

流沙竹炭小天鵝 50
Crispy-fried taro pastry with salted egg yolk

脆皮倫教糕 50
Crispy white sugar sponge cake

蜜餞玫瑰酥餅 50
Baked rose puff pastry

胭紅石榴凍糕 42
Chilled pomegranate pudding with cream

香滑芝麻卷 42
Sweetened black sesame roll

金殿堂推介
Imperial Court Recommendation

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