



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.

特色菜

Signature dish

蒜香家常炒法國藍龍蝦 (600克) Wok-fried French blue lobster with minced pork, scrambled egg, black bean and garlic (600 grams)

選用優質法國藍龍蝦配合簡單的家常手法
用文火炒以保持其鮮味，軟滑的炒蛋更吸收了
龍蝦的精華，令人回味無窮。

Recreate a nostalgic journey for all connoisseurs by using
simple home cooking technique with premium produce and
ingredients. The soft and creamy scrambled egg ensures
that they take on the sweet flavor of lobster.

例 Standard
880



有機亞麻籽吊燒龍崗雞 Crispy roasted free-range chicken with organic flaxseeds

金殿堂首創亞麻籽吊燒龍崗雞，用傳統吊燒
龍崗雞烹調手法，再配合營養豐富的亞麻籽
令其口感比傳統的吊燒龍崗雞更加鬆脆，
肉滑多汁，香口誘人。

Crispy-roasted chicken with flaxseed is Imperial
court's reinvention of a classic Cantonese dish,
air dry for half a day, crisped up in hot oil and
with the combination of nutrient flaxseed
makes the chicken even crisper than the
traditional ones.

半隻 Half 250
全隻 Whole 500

皇湯鮑魚雞絲羹 Braised superior chicken bouillon with shredded South African abalone and chicken

湯底用新鮮豬手，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
鎖在湯羹內，滿滿的骨膠原，鐵質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, yellow hair chicken and king oyster mushroom for 7 hours daily,
unleashing all the premium ingredient's nutrient like protein, iron and collagen.

每位 Per person
280



黑珍珠臻享套餐 Black Pearl Degustation Menu

金殿精緻小品

黑魚子花膠鮮黃耳凍, 酥炸梭子蟹棗, 欖鼓尖椒爆炒A5和牛

Appetizer platter

Fish maw and fresh yellow fungus jelly with caviar

Crispy-fried stuffed crab meat dumpling

Wok-fried diced A5 Kagoshima Wagyu beef with

Japanese mild green chili pepper and black bean olive sauce

龍騰喜悅茶

Imperial Court Signature Tea

羅蘭百悅酒莊·特釀乾型

Laurent-Perrier, La Cuvée Brut

金腿燕窩鷓鴣粥

Braised partridge porridge with bird's nest and Yunnan ham

玉簪龍蝦球芙蓉雪蛤膏

Stir-fried lobster meat with choy sum, preserved vegetables, bamboo accompanied with hasma and egg

都勻毛尖

Duyun Maojian

2018科爾努父子酒莊, 佩爾南-韋熱萊斯, 勃艮第

2018 Domaine Rossignol-Cornu et Fils, Pernand-Vergelesses Blanc, Burgundy

嶺南魚香脆皮百花雞

Crispy fried chicken skin with shrimp mousse and salted fish flakes

夜來香單縱

Night Jasmine Mono Species

2020達威慕萊, 阿裡戈特, 勃艮第

2020 David Moret "Le Grand A", Aligoté, Burgundy

香煎金蠔繡球伊麵

Pan-fried egg noodles with dried oyster and Gillardeau oyster

嶺南陳皮飲

Xin Hui Vintage Tangerine Peel

軒尼詩X.O干邑

Hennessy X.O cognac

雪蓮子銀杏芋茸嫩鮮奶 配 肉桂鳳梨酥

Double-boiled milk with honey locust fruit, ginkgo nuts and taro paste

Crispy-fried cinnamon with pineapple paste pastry

6道菜 / 6 courses

配搭茗茶 / with tea pairing

配搭美酒 / with wine pairing

每位 per person

1,580

1,930

2,180

此套餐不適用於折扣優惠

Discounts are not applicable for set menu

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 10% service charge

前菜

Appetizer

清酒鮮鮑魚 - 兩隻
Chilled fresh abalone marinated with Japanese sake - 2 pieces



黑魚子脆皮乳豬件 - 四件
Crispy suckling pig with caviar - 4 pieces

例
Standard



翡翠涼伴墨西哥海蜇花
Chilled marinated Mexican jelly fish bulb
with celtuce



香酥海苔鍋貼蝦 - 四件
Crispy fried shrimp with seaweed flakes
on toast - 4 pieces



鮮沙薑涼拌聖子皇
Marinated razor clam with sand ginger

	黑魚子脆皮乳豬件 - 四件 Crispy suckling pig with caviar - 4 pieces	280
	 香醋南極冰川51齒魚 Crispy Glacier 51 toothfish with black vinegar sauce	260
	欖豉避風塘軟殼蟹 Wok-fried soft crab with olive, black bean, garlic flakes and spring onion	220
	香酥海苔鍋貼蝦 - 四件 Crispy fried shrimp with seaweed flakes on toast - 4 pieces	200
	鮮沙薑涼拌聖子皇 Marinated razor clam with sand ginger	180
	清酒鮮鮑魚 - 兩隻 Chilled fresh abalone marinated with Japanese sake - 2 pieces	160
	翡翠涼伴墨西哥海蜇花 Chilled marinated Mexican jelly fish bulb with celtuce	150
	醋椒水晶鴨舌凍 Duck tongue jelly with vinger and chili	150
	吊燒法國鴨肝金錢雞 - 兩件 French duck liver, barbecued pork and shaved white ferula mushroom - 2 pieces	120



香醋南極冰川51齒魚
Crispy Glacier 51 toothfish with
black vinegar sauce



欖豉避風塘軟殼蟹
Wok-fried soft crab with olive, black bean,
garlic flakes and spring onion



推介
Recommended



辛辣
Spicy



素菜
Vegetarian



可持續
Sustainable

明爐燒烤

Barbecued Meat

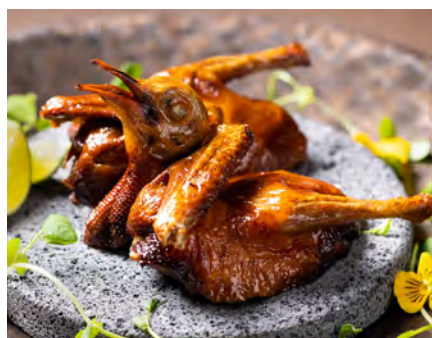
羊肚菌八寶焗釀乳豬
Eight treasures suckling pig
with Morel mushroom



蜜汁叉燒
Barbecued pork with honey



	片皮烤米鴨 (兩食) Peking duck (served 2 ways) 二食炒鴨糝 Second course stir-fried minced duck	全隻 Whole 720
	羊肚菌八寶焗釀乳豬 (需時30分鐘) Eight treasures suckling pig with Morel mushroom (30 minutes for preparation time)	半隻 Half 680
	殿堂芯皇雞 Free range chicken simmered in supreme conpoy broth	半隻 Half 240 全隻 Whole 480
	精選拼盤 Barbeque combination	兩款 2 varieties 340
	明爐掛燒黑鬃鵝 Hang-roasted Sanzhou goose	例 Standard 220 半隻 Half 440 全隻 Whole 880
	蜜汁叉燒 Barbecued pork with honey	300
	脆皮燒腩肉 Crispy roasted pork belly	180
	紅燒皇子妙齡鴿配青檸鹽 Crispy fried squab served with lime salt	每隻 Per Piece 140



紅燒皇子妙齡鴿配青檸鹽
Crispy fried squab served with lime salt



殿堂芯皇雞
Free range chicken simmered in supreme conpoy broth



推介
Recommended



辛辣
Spicy



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Vegetarian



可持續
Sustainable

鮑魚海味

Abalone and Dried Seafood

鮑汁花膠扣鵝掌
Braised fish maw and goose web
in supreme abalone sauce





京蔥燒原條關東遼參
Braised whole Hokkaido sea cucumber with leek


原汁扣原隻10頭大網鮑魚
Braised whole dried Amidori abalone
in supreme abalone sauce (75 grams) 每隻時價
Market price per piece


原汁扣原隻20頭禾麻鮑魚
Braised whole dried Oma abalone
in supreme abalone sauce (35 grams) 每隻時價
Market price per piece

原汁扣原隻15頭吉品鮑魚
Braised whole dried Yoshihama abalone
in supreme abalone sauce (45grams) 每隻時價
Market price per piece

鮑汁燜7-8頭花膠公肚
Braised supreme fish maw in supreme abalone sauce (110 grams) 每位 per person
2,900

蠔皇原隻3頭南非鮮鮑魚
Braised whole fresh South African abalone in oyster sauce (250 grams) 每位 per person
1,800

 京蔥燒原條關東遼參
Braised whole Hokkaido sea cucumber with leek 每位 per person
520

 古法桂花瑤柱炒花膠
Wok-fried fish maw with egg, conpoy and bean sprout 例 Standard
500

鮑汁花膠扣鵝掌
Braised fish maw and goose web in supreme abalone sauce 每位 per person
450



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



推介
Recommended



辛辣
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Sustainable

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



湯羹

Double Boiled Soup and Broth

	每位 Per person
 花膠燉天白菇湯 Double-boiled Shiitake mushroom and fish maw in supreme bouillon	380
松茸竹筴燉鮑魚 Double-boiled whole South African abalone soup with Matsutake mushroom and bamboo pith	340
無花果海底椰燉珍珠肉 Double-boiled pearl clam soup with fig and sea coconut	280
杏汁雪蓮子菜膽豬肺湯 Double-boiled pig's lung soup with almond cream, cabbage and honey locust fruit	260
花膠海參燴雞絲羹 Braised shredded chicken broth with fish maw and sea cucumber	200
蟹肉瑤柱貴妃羹 Braised conpoy soup with crab meat and egg white	160
時令明火靚湯 Seasonal soup of the day	80



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Sustainable

蟹皇乾撈官燕盞
Braised superior bird's nest with crab roe
served with supreme chicken broth



燕窩

Bird's Nest

	每位 Per person
 蟹皇乾撈官燕盞 Braised superior bird's nest with crab roe served with supreme chicken broth	1,200
松茸響螺燉血燕盞 Double-boiled Imperial bird's nest with sea whelk and Matsutake mushroom	1,180
 金腿燕窩鷓鴣粥 Braised partridge porridge with bird's nest and Yunnan ham	550
濃雞湯花膠燴燕窩 Braised bird's nest with fish maw in chicken bouillon	480

 推介
Recommended

 辛辣
Spicy

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Vegetarian

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Sustainable

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游水海鮮

Live Seafood

澳洲龍蝦兩食 (需預訂)

- 避風塘龍蝦身
- 頭爪折肉蔥花泡飯

時價
Market price

Australian lobster served 2 ways (order on advance)

- Lobster wok-fried with chili and garlic flakes
- Lobster meat with rice and spring onion in superior broth

阿拉斯加帝皇蟹三食 (需預訂)

- 二十年花雕雞油蛋白蒸蟹腳
- 椒鹽蟹身
- 蟹蓋焗白汁野菌蟹肉飯

時價
Market price

Alaskan King Crab served 3 ways (order on advance)

- Steamed crab leg meat with 20 years Huadiao wine and chicken oil in egg white
- Wok-fried crab with garlic flakes and chili
- Baked crab shell with fried rice and wild mushroom in cream sauce

老鼠斑·東星斑·紅瓜子斑·本灣龍脷

廚師烹調推介:

- 頂級豉油蔥絲蒸
- 枝竹火腩燜
- 煎封

時價
Market price

Pacific grouper, Star-spotted grouper, Red flag grouper, Macau sole

Chef recommendation:

- Steamed with shredded ginger and supreme soy sauce
- Braised with tofu skin and roasted pork belly
- Pan-fried with supreme soy sauce

法國藍龍蝦、本地龍蝦

廚師烹調推介:

- 上湯焗
- 蒜蓉蒸
- 牛油焗
- XO醬炒

時價
Market price

French blue lobster, Coral Lobster

Chef recommendation:

- Baked in supreme broth
- Steamed with crushed garlic
- Baked with butter cream sauce
- Wok-fried with XO sauce

大肉蟹

廚師烹調推介:

- 陳年花彫蒸
- 薑蔥粉絲焗

時價
Market price

Mud Crab

Chef recommendation:

- Steamed with vintage Huadiao
- Baked with ginger, spring onion and rice vermicelli

活海蝦

廚師烹調推介:

- 白灼配椒絲豉油
- 火焰太白醉翁蝦 - 八兩起
- 10年陳皮頭菜上湯浸 - 八兩起

時價
Market price

Live Prawn

Chef recommendation:

- Poached and served with chili and supreme soy sauce
- Drunken flambéed - 300 games and above
- Poached in supreme broth with 10 years tangerine peel and preserved vegetables - 300 games and above

蠔子皇

廚師烹調推介:

- 堂灼
- 豉椒炒
- 油泡

時價
Market price

Razor Clam

Chef recommendation:

- Pouched table side
- Wok-fried with black bean, chili and garlic
- Oil pouch



推介
Recommended



辛辣
Spicy



素菜
Vegetarian



可持續
Sustainable

海鮮小炒

Seafood

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



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

例
Standard



黑皮雞縱露筍炒日本帆立貝
Wok-fried Hokkaido scallops with asparagus
and Termité mushrooms



XO醬鴛鴦銀絲波士頓龍蝦煲
Braised Boston lobster with vermicelli, crystal noodle
and XO sauce in claypot



舞茸頭抽煎焗海斑球
Pan-fried grouper fillet with Maitake mushroom
in supreme soy sauce



XO醬鴛鴦銀絲波士頓龍蝦煲
Braised Boston lobster with vermicelli, crystal noodle
and XO sauce in claypot

490

舞茸頭抽煎焗海斑球
Pan-fried grouper fillet with Maitake mushroom
in supreme soy sauce

450

黑皮雞縱露筍炒日本帆立貝
Wok-fried Hokkaido scallops with asparagus
and Termité mushrooms

420

欖菜乾焗愛爾蘭石蠔
Stir-fried Irish rock oyster with preserved olive leaves

380

麵醬薑蔥火腩生焗斑腩煲
Stewed grouper belly with roasted pork belly, ginger,
spring onion and soy bean paste in claypot

360

脆釀鮮蟹蓋(需時15分鐘)
Golden crab shell stuffed with crab meat
and cream sauce (15 minutes for preparation)

每位 Per person
220

玉液芙蓉蒸鮮蟹鉗(兩位起)
Steamed crab claw with egg white
(minimum order of 2 persons)

每位 Per person
200

葡汁羊肚菌鵝肝焗釀響螺(需時20分鐘)
Baked sea whelk shell stuffed with Morel mushroom
and minced pork in Portuguese sauce
(20 minutes for preparation)

每位 Per person
180



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肉

類

Meat

	例 Standard
 松本茸尖椒爆鹿兒島A5和牛 Wok-fried diced A5 Kagoshima Wagyu beef with Shimeji mushroom and peppers	680
 大漠風沙焗紐西蘭羊架 Baked lamb racks with garlic and spiced salt	380
沙茶脆皮牛肋肉 Fried crispy beef short ribs with satay sauce	320
松茸罐燜和牛面肉伴柚皮 Braised Wagyu beef cheek with Matsutake mushroom and pomelo peel	每位 Per person 280
桂花梨伴香酥醬皇骨 Crispy fried pork ribs served with osmanthus honey sauce	220
馬友鹹魚蒸黑豚肉餅 Steamed minced pork patty with salted fish	200
甜梅菜扣五層肉煲 Braised pork belly with preserved vegetable in claypot	180



松本茸尖椒爆鹿兒島A5和牛
Wok-fried diced A5 Kagoshima Wagyu beef with Shimeji mushroom and peppers



松茸罐燜和牛面肉伴柚皮
Braised Wagyu beef cheek with Matsutake mushroom and pomelo peel



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燒雲腿榆耳露筍炒乳鴿脯
Wok-fried squab fillet with asparagus, elm ear mushroom and Zhejiang Jinhua ham



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

例
Standard

殿堂貴妃葵花雞 Sunflower chicken simmered in supreme conpoy broth	全隻 Whole 880
吉祥富貴雞 (需24小時預訂) Chef Ho's Beggar Chicken (24 hours order in advance)	全隻 Whole 680
花膠參薯啫啫雞煲 Braised fish maw with white yam and chicken fillets in claypot	380
羅漢上素鵝掌煲 Braised goose web with assorted vegetable in claypot	300
 嶺南魚香脆皮百花雞 Crispy fried chicken skin with shrimp mousse and salted fish flakes	300
燒雲腿榆耳露筍炒乳鴿脯 Wok-fried squab fillet with asparagus, elm ear mushroom and Zhejiang Jinhua ham	260
當紅脆皮炸子雞 Crispy skin chicken	半隻 Half 250 全隻 Whole 500
 桂花荔茸香酥鴨方 Crispy fried boneless duck wrapped in taro dough served with osmanthus sauce	180



羅漢上素鵝掌煲
Braised goose web with assorted vegetable in claypot



嶺南魚香脆皮百花雞
Crispy fried chicken skin with shrimp mousse with salted fish flakes



當紅脆皮炸子雞
Crispy skin chicken



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時令蔬菜

Seasonal Vegetable



嫩滑魚湯海味雜菜煲
Poached assorted vegetables in supreme fish soup with cuttlefish, conpoy and mushrooms in claypot



脆杞子蘭州鮮百合泡澳洲菠菜苗
Simmered Australian baby spinach with Gansu Lanzhou lily bulbs and crispy wolfberries

	例 Standard
黑松露野菌炒鮮露筍 Stir-fried asparagus and wild mushroom with black truffle	280
 嫩滑魚湯海味雜菜煲 Poached assorted vegetables in supreme fish soup with cuttlefish, conpoy and mushrooms in claypot	280
 脆杞子蘭州鮮百合泡澳洲菠菜苗 Simmered Australian baby spinach with Gansu Lanzhou lily bulbs and crispy wolfberries	220
瑤柱濃雞湯浸娃娃菜 Simmered baby cabbage with conpoy in chicken broth	180
羊肚菌竹筍燒豆腐 Braised tofu with bamboo pith and Morel mushrooms	180
欖菜舞茸豚肉乾煸法邊豆 Stir-fried string beans with Maitake mushroom, olive vegetable and minced pork	180



黑松露野菌炒鮮露筍
Stir-fried asparagus and wild mushroom with black truffle



推介
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健康菜

Wellness Dish Recommendation



黑魚子蛋白炒花竹蝦
Stir-fried Kuruma prawns with egg white and caviar

	例 Standard
 黑魚子蛋白炒花竹蝦 Stir-fried Kuruma prawns with egg white and caviar	380
 鮮菌素石榴球 Steamed cabbage money bags with wild mushroom in supreme sauce	200
 鮮核桃荷塘素小炒 Stir-fried sliced lotus root with celery, wood ear mushroom and fresh walnut	180
 雞縱菌豌豆日本南瓜炒藜麥飯 Fried quinoa and rice with Japanese pumpkin, garden peas and Termite mushroom	160
 花膠魚湯嫩雞煨稻庭麵 Braised Inaniwa udon with fish maw and shredded chicken in supreme fish soup	每位 Per person 160
 姬松茸竹筴燉菜膽湯 Double-boiled Himematsutake mushroom soup with bamboo pith and cabbage	150



鮮核桃荷塘素小炒
Stir-fried sliced lotus root with celery, wood ear mushroom and fresh walnut



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



推介
Recommended



辛辣
Spicy



素菜
Vegetarian



可持續
Sustainable

飯 麵

Rice and Noodle



藍天使蝦賽螃蟹燴手打菠菜麵
Braised handmade spinach noodle with
crystal-blue prawns and egg white



金殿一品窩麵
Braised egg noodle with assorted seafood
and chicken in supreme broth

	例 Standard
鮑魚海參燒鵝粒燴東北絲苗 Braised diced abalone, sea cucumber and roasted goose with fried Dongbei rice	320
砂窩龍蝦湯脆米海皇泡飯 Assorted seafood and crispy rice in lobster broth	280
 金殿一品窩麵 Braised egg noodle with assorted seafood and chicken in supreme broth	280
 藍天使蝦賽螃蟹燴手打菠菜麵 Braised handmade spinach noodle with crystal-blue prawns and egg white	250
 XO醬乾炒和牛肉河粉 Wok-fried flat rice noodle with sliced Kagoshima beef, bean sprout and homemade XO sauce	240
日本元貝珍菌燴手打伊府麵 Braised handmade E fu noodle with Japanese scallops and assorted mushroom	220
橄欖茄黑豚肉叉燒炒新竹米粉 Stir-fried rice vermicelli with shredded barbecued pork and sun-dried tomatoes	180
崧子瑤柱海皇炒野米飯 Fried wild rice with conpoy, assorted seafood and pine nuts	180



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



推介
Recommended



辛辣
Spicy



素菜
Vegetarian



可持續
Sustainable