

# 頭盤及冷盤

## Appetizers & Cold Dishes

黑魚子凍南非鮮鮑 398  
Chilled South African Abalone with Black Caviar

百花乳豬件 228  
Crispy Suckling Pig Parcel with Shrimp Paste

 柱侯鵝鬆生菜包 128  
Roasted Minced Goose in Soybean Sauce Served with Lettuce

話梅雲耳鳳梨海蜇頭 128  
Tossed Jellyfish and Black Fungus with Plum Sauce

 特色口水雞 128  
Marinated Chicken with Sichuan Pepper and Peanut Sauce

意大利陳醋脆柚皮 128  
Crispy Pomelo Peel with Balsamic Vinegar

酒香鴨舌 128  
Marinated Duck Tongue with Chinese Wine

雲石千層峰 128  
Marinated Pig's Ear in Soy Sauce

麻辣滷心皮蛋 88  
Preserved Egg with Sichuan Chilies

香芹腐衣素鵝 88  
Marinated Bean Curd Sheet with Celery

冰梅溫室小番茄 88  
Chilled Cherry Tomatoes Marinated with Avocado Oil and Plum Wine Jelly

金磚脆皮豆腐 88  
Crispy Bean Curd with Spices



廚師推介 Chef's Recommendation

價格以澳門幣計算並需加收10%服務費  
Prices are in MOP and are subject to a 10% service charge

# 果木燒烤

## Lychee Wood Barbecue

醬燒脆皮乳豬

Roast Suckling Pig

全體 whole 1,388

半隻 half 698

例牌 portion 368

粵式明爐燒鵝

Cantonese Roast Goose

全隻 whole 768

半隻 half 428

例牌 portion 328

貴妃水晶雞

Poached Chicken in Conpoy Broth

全隻 whole 388

半隻 half 198

砂鍋雙蔥豉油雞

Poached Chicken with Soy in Clay Pot

全隻 whole 388

半隻 half 198

蜜汁黑豚叉燒

Honey Glazed Barbecued Iberico Pork

328



鵝肝金錢雞

Oven Smoked Parcel with Goose Liver and Honey Glazed Barbecued Iberico Pork

228

果木燒五層腩

Crispy Pork Belly

198

蒜香脆皮燒乳鴿

Crispy Pigeon with Garlic

128



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# 湯羹

## Soup

每位 per person

冬蟲草響螺花膠燉鮑魚  
Double-boiled Premium Cordyceps with Sea Conch, Fish Maw and Abalone 1,388

原盅佛跳牆  
Double-boiled Japanese Sea Cucumber with Sea Conch, Fish Maw and Abalone 1,388

羊肚菌白玉燉花膠  
Double-boiled Fish Maw with Morchella and Vegetable Marrow 688

瑪卡石斛燉雪雁  
Double-boiled Snow Goose with Maca and Chinese Herbs 398

 海玉竹螺頭燉竹絲雞  
Double-boiled Silkie Fowl with Sea Conch and Chinese Herbs 328

毛蟹酸辣羹  
Hot and Sour Soup with Crab Meat 268

 松茸茶杯燉湯  
Pearl Dragon Special Soup with Matsutake 228

海皇粟米羹  
Sweet Corn Soup with Assorted Seafood 168

芫茜皮蛋斑片湯  
Sliced Grouper Soup with Preserved Egg and Coriander 168

 大廚是日老火湯  
Chef's Soup of the Day 68



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# 山珍海味燕窩

## Premium Dried Seafood · Bird's Nest

	每位 per person
鮑汁扣兩頭廣肚花膠公 Braised Fish Maw in Abalone Sauce (2 Heads)	原幅 whole 34,888 每份 each portion 4,288
鮑汁扣五頭原幅廣肚花膠公 (需提前一天預訂) Braised Whole Fish Maw in Abalone Sauce (5 Heads) (Reserve One Day in Advance)	6,288
原隻拾六頭日本吉品鮑 Braised Whole Yoshihama Abalone (16 Heads)	4,288
原隻貳拾頭禾麻鮑 Braised Whole Oma Abalone (20 Heads)	2,988
原隻貳拾頭日本吉品鮑 Braised Whole Yoshihama Abalone (20 Heads)	2,588
 鮑汁扣叁拾頭野生白花膠 Braised Wild Fish Maw in Abalone Sauce (30 Heads)	1,588
純陽至補 (鮑魚 · 花膠 · 關東遼參) Braised Abalone, Fish Maw and Japanese Sea Cucumber	988
日本關東遼參 (養生野米 / 蔥燒 / 紅燒) Japanese Sea Cucumber (with Wild Rice / Braised with Spring Onion / Braised)	388
生折蟹肉乾撈金勾翅 Tossed Premier Shark's Fin with Fresh Coral Crab	1,388
肘子燉海虎翅 Double-boiled Supreme Shark's Fin Soup with Jinhua Ham	1,288
濃湯雞排翅 Braised Shark's Fin in Supreme Chicken Broth	1,088
雞蓉燴燕窩 Braised Bird's Nest Soup with Chicken	688
紅燒雞絲翅 Braised Shark's Fin Soup with Shredded Chicken	488
鮑參翅肚羹 Shark's Fin Soup with Premium Dried Seafood Delicacies	398



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# 游水海鮮

## Fresh From the Sea

時價 Market price

老鼠斑 (清蒸 / 順德米湯浸 / 濃湯明爐過橋)

**Humpback Grouper**

(Steamed / Poached in Rice Broth / Poached in Superior Broth)

東星斑 (清蒸 / 順德米湯浸 / 濃湯明爐過橋)

**Leopard Coral Grouper**

(Steamed / Poached in Rice Broth / Poached in Superior Broth)

紅斑 (清蒸 / 順德米湯浸 / 濃湯明爐過橋)

**Red Grouper**

(Steamed / Poached in Rice Broth / Poached in Superior Broth)

海杉斑 (清蒸 / 松子鮮果醋溜)

**Camouflage Grouper**

(Steamed / Fried with Sweet and Sour Pine Nut Sauce)

龍脷 (清蒸 / 骨香)

**Sole**

(Steamed / Deep-fried and Pan-fried)

加拿大象拔蚌 (刺身 / 順德米湯浸 / 濃湯明爐過橋)

**Canadian Geoduck**

(Sashimi / Poached in Rice Broth / Poached in Superior Broth)

澳洲龍蝦

(刺身 / 上湯焗 / 芝士牛油焗 / 蔥油焗 / 砂鍋銀絲焗)

**Australian Lobster**

(Sashimi / Baked in Broth / Cheese Baked / Baked with Ginger and Spring Onion / Baked with Rice Vermicelli)

花竹蝦 (上湯焗 / 頭抽蔥花煎)

**Bamboo Prawn**

(Baked in Broth / Fried with Premium Soy Sauce and Spring Onion)



# 游水海鮮

## Fresh From the Sea

時價 Market price

富貴蝦 (椒鹽焗 / 避風塘炒)

**Mantis Prawn**

(Baked in Spiced Chili Salt / Fisherman Style)

澳洲黑邊鮑 (油泡 / 順德米湯浸 / 濃湯明爐過橋)

**Australian Abalone**

(Sliced and Fried / Poached in Rice Broth / Sliced and Poached in Superior Broth)

南非鮮鮑 (遠年陳皮豉蒜蒸 / 油泡)

**South African Abalone**

(Steamed with Aged Mandarin Peel and Black Bean Garlic Sauce / Sliced and Fried)

阿拉斯加蟹 (花雕蛋白蒸 / 潮式凍食)

**Alaskan King Crab**

(Steamed with Chinese Wine and Egg White / Chiu Chow Style)

花蟹 (清蒸 / 花雕蛋白蒸 / 潮式凍食)

**Coral Crab**

(Steamed / Steamed with Chinese Wine and Egg White / Chiu Chow Style)

肉蟹 (清蒸 / 薑蔥焗 / 砂鍋銀絲焗 / 避風塘炒)

**Green Crab**

(Steamed / Baked with Ginger and Spring Onion / Baked with Rice Vermicelli / Fisherman Style)

蠔子皇 (遠年陳皮豉蒜蒸 / 金蒜銀絲蒸 / 剁椒蒸)

**Razor Clam**

(Steamed with Aged Mandarin Peel and Black Bean Garlic Sauce / Steamed with Fried Garlic and Rice Vermicelli / Steamed with Chopped Red Chillies)

# 海鮮美饌

## Seafood

香煎東星蘿蔔烙 1,388  
Seared Coral Grouper with Radish Cake

油泡骨香龍脷球 1,288  
Wok-fried and Deep-fried Sole Fillet

海膽焗法國藍龍蝦 688  
Baked Brittany Lobster with Sea Urchin

松露如意爆海螺片 688  
Stir-fried Sea Conch with Truffle and Fungus



百合珍珠菌法國藍龍蝦 688  
Stir-fried Brittany Lobster with Mushroom and Lily Bulbs

生啫葛粉龍蝦煲 488  
Wok-fried Lobster with Glass Noodles in Clay Pot

避風塘軟殼蟹 398  
Soft-shell Crab in Fisherman Style

荷香玉柱盤龍 398  
Steamed Prawns with Egg White and Conpoy

頭抽煎焗南非鮮鮑魚 398  
Seared South African Abalone with Premium Soy Sauce



蛋白蟹黃炒官燕帶子 398  
Scrambled Egg White with Bird's Nest, Scallop and Crab Roe

川式蝦球麻婆豆腐 398  
Spicy Tofu with Shrimp in Sichuan Style



廚師推介 Chef's Recommendation

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# 海鮮美饌

## Seafood

時蔬蝦乾浸鱧肚

Poached Eel Maw with Seasonal Vegetables and Dried Shrimp

338

花竹蝦蓉琵琶豆腐

“Pipa” Tofu Filled with Minced Bamboo Shrimp

208



焗釀鮮蟹蓋

Baked Crab Shell Filled with Crab Meat, Egg White, Onion and Cream

每位 per person 398

香煎馬友鹹魚

Wok-fried Salted Fish

每件 each 128



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# 肉類小品

## Meat

柚子辣汁煎神戶A5和牛 80克 gram 988  
Grilled Kobe Wagyu with Pomelo Chili Sauce

砵酒和牛頰肉 398  
Braised Wagyu Beef Cheek with Figs in Port Wine Sauce

羊肚菌彩椒和牛脯 398  
Stir-fried Wagyu Beef with Bell Pepper and Morchella



黑蒜雙蔥澳洲和牛粒 328  
Wok-seared Australian Wagyu Beef Cubes with Homemade Black Garlic

XO醬蘆筍和牛脷 328  
Wok-fried Wagyu Beef Tongue with Asparagus in XO Sauce

蒙古羊鞍(川味/山楂汁) 288  
Grilled Mongolian Lamb Rack (Sichuan Style / with Hawthorn Sauce)

秋葵尖椒法國菌沙黑豬柳 228  
Stir-fried Iberico Pork with French Mushrooms and Okra

辣子藕丁炒風乾黑腩肉 228  
Wok-fried Air-dried Pork with Diced Lotus and Chilies



孜然三蔥爆紐西蘭羊肉 208  
Wok-seared Sliced New Zealand Lamb Fillet with Onion and Cumin

懷舊咕嚕肉 168  
Traditional Sweet and Sour Pork

陳皮黑醋骨 168  
Braised Pork Ribs with Black Vinegar

客家土樓煎釀豆腐 168  
Seared Tofu Stuffed with Pork in Hakka Style

鹹魚蒸手剁肉餅 168  
Steamed Fresh Chopped Pork Patty with Salted Fish



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# 禽品

## Poultry

雲南野菌富貴雞 (需提前一天預訂) 688  
Steamed Chicken Stuffed with Mushrooms and Onion, Wrapped in Lotus Leaf  
(Reserve One Day in Advance)

法國鵪鶉生菜芝士盞 328  
Deep-fried Minced French Quail with Lettuce in Cheese Basket

麒麟陳腿珍珠雞 428  
Steamed French Guinea Fowl with Mushroom, Vegetables and Yunnan Ham

雞汁冬菇燜三黃雞 298  
Poached Chicken with Mushroom in Chicken Broth

雲南黑蒜大千雞 198  
Stir-fried Chicken Fillet with Yunnan Aged Black Garlic

乾蔥豆豉雞煲 168  
Wok-fried Crispy Chicken Fillet with Black Beans in Clay Pot

玥龍炸子脆皮雞  
Deep-fried Chicken with Onion and Chili Pepper  
全隻 whole 398  
半隻 half 208



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# 上素時蔬

## Vegetables

高湯千佛菌浸四蔬 238  
Poached Mixed Vegetables with Maitake Mushrooms in Superior Broth

千層雙冬豆腐 198  
Braised Bean Curd with Mushroom and Bamboo Shoot

御品常清小炒 198  
Stir-fried Chinese Yam, Lotus, Honey Peas and Ginkgo

家鄉甜菜蒸菜心 168  
Steamed Choy Sum with Beetroot

 千葉素豆腐 168  
Steamed Bean Curd with Braised Assorted Fungus

生啫唐生菜膽 168  
Fried Chinese Lettuce with Garlic and Pork Floss in Clay Pot

 南乳銀絲粗齋煲 128  
Braised Seasonal Vegetables and Glass Noodles in Clay Pot with Preserved Taro Paste

特級有機菜苗 328  
Premium Organic Vegetable Sprouts

菜苗 (紅寶竹筴浸 / 上湯浸 / 米湯浸 / 鹽水浸) 168  
Poached Vegetable Sprouts  
(with Bamboo Pith / in Superior Broth / in Rice Broth / with Sea Salt)

時蔬 (清炒 / 豉蒜炒 / 椒絲腐乳炒) 138  
Stir-fried Seasonal Vegetables  
(Lightly Seasoned / with Black Bean Garlic / with Chili Preserved Bean Curd)

藜麥杏香菠菜羹 每位 per person 88  
Spinach Broth with Almond and Quinoa

姬松茸菜膽燉竹筴 每位 per person 88  
Double-boiled Blaze Mushroom Soup with Bamboo Piths



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# 稻米粉麵類

## Rice and Noodles



極品玥龍炒飯

Pearl Dragon Fried Rice with Prawns, Hokkaido Crab Meat, Conpoy and Vegetables

388

鮑汁花膠肉絲撈蝦子麵

Tossed Noodles with Fish Maw and Sliced Pork in Abalone Sauce

298



雪菜燒鵝絲燜鴛鴦米

Stewed Vermicelli with Goose Meat and Preserved Cabbage

298

金不換燒汁和牛炒飯

Fried Rice with Wagyu Beef and Sweet Basil in Brown Sauce

228

韭黃鮮雞絲兩面黃

Crispy Egg Noodles with Shredded Chicken and Yellow Chives

208

乾炒和牛河粉

Fried Rice Noodles with Wagyu Beef

208

星洲海鮮炒米粉

Singaporean Style Fried Rice Vermicelli with Seafood

208

碧綠帶子紅米炒飯

Fried Brown Rice with Scallop and Vegetables

208

豉油皇叉燒炒麵

Fried Egg Noodles with Barbecued Pork and Soy Sauce

198

西施瑤柱芥蘭粒炒飯

Fried Rice with Egg White, Vegetables and Conpoy

168

澳門水蟹粥

時價 Market Price

Signature Fresh Local Crab Congee with Condiments



上品海皇泡飯

每位 per person 168

Boiled Rice with Assorted Seafood and Coriander in Supreme Broth

川式擔擔麵

每位 per person 88

Sichuan Style White Noodle Soup with Minced Pork and Spicy Sauce in Soup

金銀饅頭

六件 6 pieces 88

Steamed and Deep-fried "Man Tou"



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# 玥龍美點

## Pearl Dragon Desserts

	每位 per person
清燉官燕 可選：蜂皇蜜 杏汁 冰糖 椰奶 Double-boiled Imperial Bird's Nest Choice of: Royal Jelly Honey / Almond Milk / Rock Sugar / Coconut Milk	788
萬壽果杏汁燉官燕 Double-boiled Bird's Nest with Papaya and Almond Cream	588
桃膠棗皇燉日本蘋果 Double-boiled Peach Resin with Fukuoka Apple	98
精選炸貓山皇榴蓮雪糕 Deep-fried "Musang King" Durian Ice Cream	88
沖繩黑糖薑茶雙色湯圓 Rice Dumplings in Ginger Tea with Okinawa Brown Sugar	68
 蓮子蛋白杏仁茶 Almond Cream with Egg White and Lotus Seeds	68
洋薏米腰果露 Sweet Cashew Nut Cream with Pearl Barley	58
斑蘭葉千層糕 Steamed Pandan Cakes	58
杭菊桂花糕 Chilled Hangzhou Chrysanthemum and Osmanthus Puddings	58
棗蓉芝麻珍珠凍糕 Chilled Sesame Jellies with Red Dates	58
時令鮮果盤 Seasonal Fresh Fruit Platter	每位 per person 58



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