

巧手點心

Dim Sum

瑤柱灌湯餃 (每件) 98
Steamed Pork Dumpling with Shrimp,
Crab Meat and Conpoy in Superior Broth (Per Piece)

 龍蝦金魚餃 (每件) 68
Steamed Lobster Dumpling in Lobster Broth (Per Piece)

 翡翠鮑魚燒賣 (每件) 68
Signature Steamed Pork Dumpling with Abalone (Per Piece)

陳皮山竹牛肉球 58
Steamed Minced Beef Balls and Aged Mandarin Peel

 流心鵪鶉蛋燒賣 58
Steamed Pork Dumplings with Quail Egg

 櫻花蝦龍抄手 58
Poached Pork Dumplings with Sakura Shrimps in Red Chili Oil

 紅菜頭野菌百合餃 48
Steamed Beetroot, Wild Mushrooms and Lily Bulbs Dumplings

御米合桃流沙包 48
Steamed Walnut and Poppy Seed Custard Buns

 玥龍極品鮮蝦餃 (每件) 28
Pearl Dragon Signature Steamed Shrimp Dumpling (Per Piece)

紅花帶子菜苗餃 (每件) 28
Steamed Scallop and Baby Spinach Dumping (Per Piece)

 帝皇蟹肉小籠包 (每件) 28
Steamed Pork Dumpling and Crab Meat (Per Piece)



廚師推介 Chef's Recommendation



素食 Vegetarian



辣 Spicy

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Dim Sum

燒汁和牛腸粉 98
Steamed Wagyu Beef Rice Roll with Barbecue Sauce

日本天使蝦腸粉 98
Steamed Japanese Angel Shrimp Rice Roll

 紅米龍皇腸粉 88
Steamed Crispy Grouper and Seafood Red Rice Roll

香茜黑豚叉燒腸粉 78
Steamed Barbecued Iberico Pork and Coriander Rice Roll

 鼎湖上素腸 78
Steamed Wild Mushrooms and Black Fungus Rice Roll

燒鵝栗子菠蘿餐包 68
Crispy Crust Polo Bun with Roasted Goose and Chestnut

潮式韭菜糰 58
Crispy Chive and Dried Shrimp Dumplings

 香煎牛肝菌素菜包 48
Pan-fried Porcini Mushroom and Vegetable Buns

蒜香鮮蝦春卷 48
Crispy Shrimp and Garlic Spring Rolls

 蜜汁黑豚叉燒酥 48
Baked Barbecued Honey Glazed Iberico Pork Puffs

 魚子醬帶子酥 (每件) 38
Crispy Hokkaido Scallop and Caviar Puff (Per Piece)

黑椒和牛酥 (每件) 28
Deep-fried Wagyu Beef Puff with Black Pepper (Per Piece)

 野菌松露芋盒 (每件) 28
Deep-fried Taro Dumpling Stuffed with Mushrooms and Truffle (Per Piece)



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頭盤

Appetizers

黑魚子凍南非鮮鮑 428
Chilled South African Abalone with Black Caviar

 避風塘軟殼蟹 198
Crispy Soft-Shell Crab with Chilies and Garlic

五香無骨鴨舌 138
Marinated Duck Tongue in Soy Sauce

百香果鳳梨海蜇頭 128
Tossed Jelly Fish and Pineapple with Passion Fruit Sauce

 梅酒蟹肉小蕃茄 128
Chilled Cherry Tomatoes Stuffed with Crab Meat and Plum Wine Jelly

 柱候鵝崧生菜包 128
Roasted Goose with Soybean Sauce and Lettuce Wrap

桂花香醉乳鴿 108
Chilled Drunken Pigeon in Osmanthus Chinese Wine

 山珍脆皮素鵝 98
Crispy Bean Curd Rolls with Mushrooms and Truffle

 酥炸法國生蠔 (每件) 88
Deep-fried French Oysters (Per Piece)

 海苔八味脆豆腐 88
Crispy Seaweed and Spices Bean Curd



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明爐燒味

Barbecued Specialties



荔枝木燒鵝

Lychee Wood Roasted Goose

全體 whole 768

半隻 half 428

例牌 portion 328

醬燒脆皮乳豬

Roasted Suckling Pig

全隻 whole 1,388

半隻 half 698

例牌 portion 368

金瑤貴妃水晶雞

Poached Chicken in Conpoy Broth

全隻 whole 388

半隻 half 198



蜜汁黑豚叉燒

Barbecued Honey Glazed Iberico Pork

328



鵝肝金錢雞 (每件)

Oven Smoked Barbecued Honey Glazed Iberico Pork and Goose Liver (Per Piece)

78



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山珍海味

Premium Dried Seafood

每位 per person

鮑汁扣兩頭廣肚花膠公 (需提前一天預訂) 原幅 whole 34,888
Braised Fish Maw in Abalone Sauce (2 Heads)
(Reserve One Day in Advance)

鮑汁扣五頭廣肚花膠公 (需提前一天預訂) 原幅 whole 6,288
Braised Whole Fish Maw in Abalone Sauce (5 Heads)
(Reserve One Day in Advance)

原隻拾六頭日本吉品鮑 4,288
Braised Whole Yoshihama Abalone in Superior Sauce (16 Heads)

原隻貳拾頭禾麻鮑 2,988
Braised Whole Oma Abalone in Superior Sauce (20 Heads)

 原隻貳拾頭日本吉品鮑 2,588
Braised Whole Yoshihama Abalone in Superior Sauce (20 Heads)

原隻貳拾頭南非乾鮑 1,288
Braised Whole South African Abalone in Superior Sauce (20 Heads)

 純陽至補 (鮑魚、花膠、關東遼參) 1,288
Braised Abalone, Fish Maw and Japanese Sea Cucumber in Superior Sauce

 鮑汁扣花膠件 888
Braised Wild Fish Maw in Abalone Sauce

 日本關東遼參 428
養生野米 / 蔥燒 / 紅燒 / 松茸燉湯
Japanese Sea Cucumber
Braised with Wild Rice / Braised with Spring Onion / Braised / Double-boiled with Matsutake

蠔皇南非鮑魚扣鵝掌 428
Braised South African Abalone and Goose Feet in Oyster Sauce



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湯羹

Soup

每位 per person

- | | | |
|---|--|-------|
|  | 冬蟲草燉花膠鮑魚
Double-boiled Cordyceps Soup with Fish Maw and Abalone | 1,388 |
| | 雞茸燴官燕
Braised Bird's Nest Soup with Minced Chicken | 688 |
|  | 金瑤花膠燉響螺湯
Double-boiled Fish Maw Soup with Conpoy and Sea Whelk | 398 |
| | 海玉竹螺頭燉竹絲雞
Double-boiled Silkie Fowl Soup with Sea Conch and Chinese Herbs | 298 |
|  | 松茸燉雪雁茶杯湯
Double-boiled Snow Goose Soup with Matsutake | 238 |
|  | 日本毛蟹酸辣羹
Hot and Sour Soup with Japanese Kagani Crab Meat | 208 |
| | 海鮮粟米羹
Sweet Corn Soup with Seafood | 168 |
|  | 姬松茸菜膽燉竹笙素湯
Double-boiled Blaze Mushroom Soup with Bamboo Piths | 108 |
|  | 藜麥菠菜上素羹
Spinach and Quinoa Soup | 108 |
|  | 大廚是日老火湯
Chef's Soup of the Day | 88 |



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游水海鮮

Fresh From the Sea

老鼠斑

398 / 100g

清蒸 / 鳳脂雲腿蒸 / 順德米湯浸 / 濃湯明爐過橋 / 香辣煮 / 潮式豆醬蒸 150 / 兩 tael

Humpback Grouper

Steamed with Premium Soy Sauce / Steamed with Chicken Fat and Yunnan Ham / Poached in Rice Broth / Poached in Superior Broth / Poached with Spicy Dried Chilies / Steamed with Bean Sauce

東星斑

318 / 100g

清蒸 / 鳳脂雲腿蒸 / 順德米湯浸 / 濃湯明爐過橋 / 香辣煮 / 潮式豆醬蒸 120 / 兩 tael

Leopard Coral Grouper

Steamed with Premium Soy Sauce / Steamed with Chicken Fat and Yunnan Ham / Poached in Rice Broth / Poached in Superior Broth / Poached with Spicy Dried Chilies / Steamed with Bean Sauce

澳洲龍蝦

318 / 100g

潮式凍 / 上湯焗 / 芝士牛油焗 / 砂鍋薑蔥銀絲焗 / 金銀蒜蒸 120 / 兩 tael

Australian Lobster

Chiu Chow Style Chilled / Wok-baked in Superior Broth / Wok-baked with Cheese and Butter / Wok-baked with Ginger and Vermicelli / Steamed with Minced Garlic

海青衣

268 / 100g

清蒸 / 鳳脂雲腿蒸 / 順德米湯浸 / 濃湯明爐過橋 / 香辣煮 / 潮式豆醬蒸 100 / 兩 tael

Green Wrasse

Steamed with Premium Soy Sauce / Steamed with Chicken Fat and Yunnan Ham / Poached in Rice Broth / Poached in Superior Broth / Poached with Spicy Dried Chilies / Steamed with Bean Sauce

加拿大象拔蚌

238 / 100g

濃湯明爐過橋 / 豉椒爆炒 / XO醬炒 / 金銀蒜蒸 90 / 兩 tael

Canadian Geoduck

Poached in Superior Broth / Stir-fried in Black Bean Sauce / Wok-fried with XO Sauce / Steamed with Minced Garlic

海老虎斑

210 / 100g

清蒸 / 鳳脂雲腿蒸 / 順德米湯浸 / 濃湯明爐過橋 / 香辣煮 / 潮式豆醬蒸 80 / 兩 tael

Tiger Grouper

Steamed with Premium Soy Sauce / Steamed with Chicken Fat and Yunnan Ham / Poached in Rice Broth / Poached in Superior Broth / Poached with Spicy Dried Chilies / Steamed with Bean Sauce

龍脷

160 / 100g

清蒸 / 陳皮蒸 / 避風塘碎炒 / XO醬炒 60 / 兩 tael

Sole

Steamed with Premium Soy Sauce / Steamed with Aged Mandarin Peel / Wok-fried with Chilies and Garlic / Wok-fried with XO Sauce

游水海鮮

Fresh From the Sea

深海藍龍蝦

888 / 隻 each

潮式凍 / 上湯焗 / 芝士牛油焗 / 砂鍋薑蔥銀絲焗 / 金銀蒜蒸

Blue Lobster

Chiu Chow Style Chilled / Wok-baked in Superior Broth / Wok-baked with Cheese and Butter /
Wok-baked with Ginger and Vermicelli / Steamed with Minced Garlic

澳洲黑邊鮑

188 / 100g

濃湯明爐過橋 / 豉椒爆炒 / XO醬炒 / 金銀蒜蒸

70 / 兩 tael

Australian Abalone

Poached in Superior Broth / Stir-fried with Black Bean Sauce / Wok-fried with XO Sauce /
Steamed with Minced Garlic

澳洲大肉蟹

160 / 100g

清蒸 / 花雕蛋白蒸 / 薑蔥銀絲焗 / 避風塘炒 / 黑胡椒焗

60 / 兩 tael

Australian Mud Crab

Steamed with Premium Soy Sauce / Steamed with Egg White and Chinese Wine / Wok-baked Ginger and
Spring Onion with Vermicelli / Wok-fried with Chilies and Garlic / Wok-baked with Black Pepper

阿拉斯加帝皇蟹

160 / 100g

清蒸 / 花雕蛋白蒸 / 潮式凍食 / 薑蔥焗 / 椒鹽炒 / 濃湯泡飯

60 / 兩 tael

Alaskan King Crab

Steamed with Premium Soy Sauce / Steamed with Egg White and Chinese Wine / Chilled in Chiu Chow
Style / Wok-baked with Ginger and Spring Onion / Wok-fried with Spicy Salt / Rice in Superior Broth

富貴蝦

160 / 100g

花雕蛋白蒸 / 椒鹽焗 / 避風塘炒 / 潮式凍食

60 / 兩 tael

Mantis Prawn

Steamed with Egg White and Chinese Wine / Wok-baked with Spicy Salt /
Wok-fried with Chilies and Garlic / Chiu Chow Style Chilled

花竹蝦

160 / 100g

白灼 / 上湯焗 / 頭抽蔥花煎焗 / 金銀蒜蒸 / 剁椒蒸

80 / 兩 tael

Bamboo Prawn

Poached / Wok-baked in Superior Broth / Pan-baked with Spring Onion and Premium Soy Sauce /
Steamed with Minced Garlic / Steamed with Hunan Fermented Chilies

南非鮮鮑

128 / 隻 each

金銀蒜蒸 / 避風塘炒

South African Abalone

Steamed with Minced Garlic / Wok-fried with Chilies and Garlic

紐西蘭蠔子皇

80 / 隻 each

遠年陳皮豉蒜蒸 / 金蒜銀絲蒸 / 剁椒蒸

Razor Clam

Steamed with Aged Mandarin Peel, Garlic and Black Bean Sauce / Steamed with Minced Garlic /
Steamed with Hunan Fermented Chilies

海鮮美饌

Seafood

豉蒜骨香龍脷球 1,388
Wok-fried Sole Fillet with Garlic and Black Bean Sauce

 十年花雕芙蓉蒸深海藍龍蝦 888
Steamed Blue Lobster with Egg White and Aged 'Hua Diao'

百合珍珠菌炒深海藍龍蝦 888
Wok-fried Blue Lobster with Mushrooms and Lily Bulbs

桂花蟹肉炒花膠條 688
Scrambled Eggs with Sliced Fish Maw and Crab Meat

 XO醬翡翠炒星斑球 608
Wok-fried Leopard Coral Grouper Fillet with Vegetables and XO Sauce

 官燕蟹皇炒蛋白帶子 398
Wok-fried Scallop with Egg White, Crab Roe and Bird's Nest

 黃金炸釀蟹蓋 (每件) 298
Crispy Crab Shell Stuffed with Crab Meat, Egg White, Onion and Cream (Per Piece)

花竹蝦蓉琵琶豆腐 268
Stuffed Pipa Tofu with Minced Bamboo Prawns

 麒麟玉液星斑片 (每件) 228
Steamed Grouper Fillet with Yunnan Ham and Mushrooms (Per Piece)

頭抽南非鮮鮑魚 (每件) 128
Steamed South African Abalone with Premium Soy Sauce (Per Piece)



廚師推介 Chef's Recommendation



辣 Spicy

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肉類小品

Meat

-  香煎鹿兒島 A5 和牛配柚子辣汁 (120克) 1,288
Grilled Kagoshima A5 Wagyu Beef with Pomelo Chili Sauce (120g)
-  沙薑舞茸炒鹿兒島 A4 和牛 388
Wok-fried Kagoshima A4 Wagyu Beef with Aromatic Ginger and Maitake
-  三蔥燜和牛臉頰 368
Braised Wagyu Beef Cheek with Leek, Onion and Shallot
-  香燒威爾斯羊架 438
香辣味 / 山楂汁 / 香蒜
Grilled Welsh Lamb Rack
Spicy / with Hawthorn Sauce / with Garlic
- 孜然三蔥爆威爾斯羊肉 238
Wok-fried Sliced Welsh Lamb Fillet with Onion and Cumin
-  惹味獅椒秋葵炒捲毛豬柳 238
Wok-fried Hungarian Mangalitsa Pork with Shishito Peppers and Okra
-  梅菜皇扣西班牙豬臉頰 238
Braised Iberico Pork Cheek with Preserved Cabbage
- 陳皮黑醋脆肉排 168
Stewed Pork with Black Vinegar Sauce
- 馬友鹹魚蒸黑豚肉餅 168
Steamed Iberico Pork Patty with Salty Fish



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禽品

Chicken

-  八寶山珍富貴雞 (需提前一天預訂)
Steamed Chicken Stuffed with Eight Treasures and Wild Mushroom
(Reserve One Day in Advance) 888
- 砂鍋玫瑰豉油雞
Poached Chicken with Soy in Clay Pot 全隻 whole 388
半隻 half 198
- 蝦乾濃湯浸雞
Poached Chicken with Dried Shrimps in Superior Broth 全隻 whole 388
半隻 half 198
-  梨香三杯雞 238
Wok-fried Chicken Fillet with Pear in Hot and Sour Sauce
- 乾蔥豆豉栗子雞煲 238
Wok-fried Chicken with Chestnuts, Shallots and Black Bean Sauce in Clay Pot
-  茶香煙燻脆皮雞 半隻 half 228
Smoked Crispy Chicken with Longjing Tea Leaves








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尚素菜蔬

Vegetables

-  蝦乾海皇浸四蔬 368
Poached Seasonal Vegetables with Dried Shrimps in Superior Broth
-  魚湯浸特級有機菜苗 238
Poached Premium Organic Vegetable Sprouts in Fish Broth
-  羊肚菌上素紅燒豆腐 238
Stewed Beancurd with Morel Mushrooms
- 特級有機菜苗 208
清炒 / 蒜茸炒 / 上湯浸 / 米湯浸 / 鹽水浸
Premium Organic Vegetable Sprouts
Stir-fried / Stir-fried with Garlic / Poached in Superior Broth / Poached in Rice Broth /
Poached in Sea Salt Broth
-  琥珀御品炒爽菜 198
Stir-fried Chinese Yam with Lotus Root, Honey Beans and Walnut
- 南乳錦繡山珍煲 198
Stewed Seasonal Vegetables with Vermicelli and Fermented Beancurd
Sauce in Clay Pot
- 竹筍米皇扒娃娃菜 168
Poached Baby Cabbage with Bamboo Pith in Rice Broth
-  千葉上素豆腐 168
Steamed Bean Curd with Assorted Fungus
- 時令蔬菜 158
清炒 / 蒜茸炒 / 椒絲腐乳炒 / 上湯浸 / 米湯浸 / 鹽水浸
Seasonal Vegetables
Stir-fried / Stir-fried with Garlic / Stir-fried with Chili and Fermented Beancurd Sauce / Poached in
Superior Broth / Poached in Rice Broth / Poached in Sea Salt Broth



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稻米粉麵

Rice and Noodles

- 
- | | | |
|---|--|-----|
|  | 極品玥龍炒飯
Signature Fried Rice with Premium Seafood and Vegetables | 388 |
|  | 蔥香有機紅米海鮮炒飯
Fried Organic Brown Rice with Seafood and Vegetables | 238 |
| | 金瑤蟹肉桂花炒米粉
Fried Vermicelli with Conpoy, Crab Meat and Eggs | 268 |
| | 雪菜燒鵝絲焗鴛鴦米
Braised Vermicelli with Roasted Goose and Preserved Cabbage | 208 |
|  | XO醬乾炒牛肉河粉
Wok-fried Flat Rice Noodles with Beef and XO Sauce | 188 |
| | 鮮菌魚湯稻庭麵 (每位)
Inaniwa Udon with Wild Mushrooms in Fish Soup (Per Person) | 158 |
|  | 藜麥西施素菜炒飯
Fried Rice with Quinoa, Vegetables and Egg White | 138 |
|  | 有機南瓜元貝炒三色米 (每位)
Fried Organic Multi Grain Rice with Scallops and Pumpkin (Per Person) | 138 |
| | 海龍皇泡飯 (每位)
Seafood, Coriander and Rice in Superior Broth (Per Person) | 128 |
| | 金銀饅頭
Steamed and Crispy Man Tou | 88 |



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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 |
| 杏汁官燕燉萬壽果
Double-boiled Bird's Nest with Papaya and Almond Milk | 588 |
|  特級時令鮮果盤
Premium Seasonal Fresh Fruit Platter | 168 |
|  桃膠棗皇燉日本蘋果
Double-boiled Peach Resin with Orin Apple and Imperial Red Date | 88 |
| 精選炸貓山皇榴蓮雪糕
Deep-fried "Musang King" Durian Ice Cream | 88 |
| 天仙米桃膠奶凍
Chilled Milk Pudding with Nostoc Jelly and Peach Resin | 88 |
|  即焗酥皮燕窩蛋撻 (需要二十分鐘)
Freshly Baked Traditional Egg Tarts with Bird's Nest (Preparation Time 20 Minutes) | 88 |
| 香芒楊枝甘露
Sweetened Mango Sago Cream with Pomelo | 68 |
| 蛋白杏仁茶
Homemade Almond Cream with Egg White | 58 |
|  洋薏米腰果露
Sweetened Cashew Nut Cream with Pearl Barley | 58 |



廚師推介 Chef's Recommendation



素食 Vegetarian

請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。
Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.