

皇宮海鮮舫

ROYAL  
PALACE

# 前菜

## APPETIZER




澳門幣 MOP

 椒鹽脆皮南瓜 Deep-fried Pumpkin with Spicy Salt	58
 蒜香椒鹽豆腐粒 Deep-fried Bean Curd Cube with Minced Garlic and Spicy Salt	58
蒜泥皮蛋青瓜 Crushed Cucumber and Century Egg with Garlic Sauce	58
鹵水雞蛋豆腐 Egg and Bean Curd with Chinese Marinade	58
川弓當歸雞腳 Pouched Chicken Feet in Chinese Chuanxiong and Angelica Soup	68
XO醬花菜牛展粒 Cauliflower and Beef Shank Cube with XO Sauce	78
沙薑豬手 Marinated Pork Knuckle with Crushed Sand Ginger	88
 香麻海蜇芥末手撕雞 Shredded Chicken and Jellyfish with Wasabi and Sesame Sauce	108
 香麻海蜇芥末手撕雞 Deep-fried Sliced Abalone with Minced Garlic and Spicy Salt	148

# 燉湯及羹

## DOUBLE-BOILED SOUP AND BROTH

每位 PER PERSON

西湖牛肉羹 Minced Beef Broth	78
蟹肉粟米蛋白羹 Crab Meat with Sweet Corn and Egg White Broth	78
 酸辣湯雲吞 Wonton in Hot and Sour Soup	78
芫荽皮蛋豆腐斑片湯 Sliced Grouper Soup with Bean Curd, Century Egg and Coriander	98
 菠菜海鮮豆腐羹 Seafood, Bean Curd and Spinach Broth	98
 姬松茸鮑魚燉雞 Double-boiled Chicken Soup with Agaricus Mushroom and Abalone	148

 主廚推介 Chef's Recommendation |  辣 Spicy |  素 Vegetarian

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# 煲仔飯

## CLAYPOT SELECTION

澳門幣 MOP


鹹魚肉餅煲仔飯 Claypot Rice with Salted Fish and Minced Meat	168
雲耳滑雞煲仔飯 Claypot Rice with Steamed Chicken and Black Fungus	168
臘味煲仔飯 Claypot Rice with Preserved Meat	188
製作需時 30 分鐘 Prep time: 30 mins.	

# 家禽

## POULTRY

一隻  
WHOLE

半隻  
HALF

紅燒乳鴿 Crispy Roasted Squab	108	-
南乳炸雞件 Deep-fried Cubed Chicken with Fermented Bean Curd	-	188
古法乾蔥豆豉鮮雞煲 Sautéed Chicken with Scallion and Black Bean Sauce in Claypot	-	188
薑蒜白切雞 Poached Chicken served with Spring Onion Minced Garlic and Ginger Sauce	368	188
玫瑰豉油皇清遠雞 Marinated Qing Yuan Chicken in Supreme Soy Sauce	368	188
 亞麻籽脆皮炸子雞 (需預訂) Crispy-fried Chicken with Flaxseed (Pre-order is required)	368	188

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# 風味小炒

## WOK-FRY DISH

澳門幣 MOP

	豉油皇百花蒸釀豆腐 Steamed Bean Curd with Shrimp Paste in Supreme Soy Sauce	128
	蜜豆野菌炒鮫魚條 Stir-fried Dace Fish Fillet with Sweet Bean and Wild Mushroom	128
	豉汁茄子蒸帶子 Steamed Scallop with Aubergine in Black Bean Sauce	138
	椒鹽軟殼蟹 Stir-fried Soft Shell Crab with Spicy Salt	148
	雜菌勝瓜魚滑 Braised Assorted Mushrooms and Luffa with Fish Ball	148
	砂鍋雲吞雞 Wonton Chicken Soup in Claypot	148
	蒜茸粉絲蒸大連鮑魚 Steamed Dalian Abalone with Minced Garlic and Glass Noodles	188
	香辣蝦仁花枝炒西蘭花 Stir-fried Spicy Shrimp and Squid with Broccoli	188
	酸菜魚 Hot and Sour Fish Soup with Pickled Cabbage and Chilli	288
	蜜豆彩椒炒鮮斑球 Stir-fried Grouper Ball with Sweet Bean and Bell Pepper	368
	蒜茸粉絲蒸蝦 Steamed Grass Shrimp with Minced Garlic and Glass Noodles	368
	頭抽煎焗生海蝦 Pan-fried Prawn with Supreme Soya Sauce	368
	珍珠班 (清蒸或剁椒蒸) Pearl Grouper (Steamed with Soya Sauce or Steamed with Chopped Pepper)	488
	豉油浸筍殼魚 Oil-poached Marble Goby in Soya Sauce	568
	避風塘波士頓龍蝦 Stir-fried Boston Lobster with Crispy Minced Garlic and Chilli	588

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# 肉類


## MEAT

澳門幣 MOP

-  泰椒豆豉蒸肉排 128  
Steamed Pork Rib with Fermented Black Bean Paste and Thai Chilli
- 鹹蛋蒸肉餅 128  
Steamed Minced Meat with Salted Egg
-  咕嚕肉 138  
Sweet and Sour Fried Pork with Pineapple
- 沙嗲金菇粉絲牛肉煲 148  
Stewed Beef, Enoki Mushroom and Glass Noodles with Satay Sauce in Claypot
-  梅菜扣肉煲 168  
Braised Pork Belly with Preserved Vegetables in Claypot
-  雲南野菌牛柳條 168  
Stewed Beef with Yunnan Wild Mushroom

# 蔬菜

## VEGETABLE

- 豆豉鯪魚炒油麥菜 108  
Stir-fried Chinese Lettuce and Dace with Fermented Black Bean
- 時令蔬菜 108  
Seasonal Vegetables
-  佛海水芹香 118  
Stir-fried Celery and Lily Bulb with Sliced Lotus Root and Asparagus
- 魚湯粉絲雜菜煲 128  
Assorted Vegetables and Glass Noodles with Fish Soup in Claypot
- 瑤柱金菇扒時蔬 148  
Braised Seasonal Vegetables with Scallop and Mushroom

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# 精選飯面

## RICE AND NOODLES

澳門幣 MOP

	蛋白蜜豆薑米炒飯 Fried Ginger Rice with Eff White and Sweet Bean	128
	揚州炒飯 Yangzhou Fried Rice	128
	雪菜素肉燜米粉 Braised Vermicelli with Shredded Impossible Meat and Preserved Vegetable	138
	芽皇肉絲炒面 Fried Noodles with Shredded Pork and Bean Sprout	138
	瑞士汁乾炒牛河 Stir-fried Flat Rice Noodles with Beef in Swiss Sauce	138
	金菇瑤柱鮫魚鬆燜鴛鴦米 Braised Vermicelli and Glass Noodles with Enoki Mushroom, Conpoy and Minced Dace Fish	148
	瑤柱蛋白紅米炒飯 Fried Red Rice with Conpoy and Egg White	158
	黑椒牛柳絲炒面 Fried Noodles with Beef Tenderloin in Black Pepper Sauce	158
	絲苗白飯 Steamed Rice	15

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火

鍋



HOT POT

# 特色湯底

## SUPREME SOUP BASE

澳門幣 MOP

### 湯底 SOUP BASE

	單鍋 WHOLE POT	鴛鴦鍋 TWIN POT	鴛子母鍋 TRIPLE POT
 皇宮貴妃鍋 花膠、老雞、豬骨 Palace Beauty Broth with Fish Maw, Chicken and Pork Spare Ribs	288	188	108
田園蕃茄牛鍋皇 蕃茄、雜菌、牛肉 Tomato and Brisket Broth with Assorted Mushrooms	228	148	108
 巴蜀麻辣肉骨鍋 四川辣椒、鮮豬骨、秘製醬料 Sichuan Spicy Broth with Pork Spare Rib	228	148	108

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# 火鍋配料

## HOT POT INGREDIENT

澳門幣 MOP

### 海鮮 SEAFOOD

瑚蚌 Coral Freshwater Mussel	208
風鱔片 Sliced Eel	208

### 牛 BEEF

美國安格斯頂級牛小排 U.S. Angus Prime Short Rib	188
美國精選牛肉片 Sliced U.S. Beef	188
頂級上選美國和牛 U.S. Wagyu Beef	238
皇宮牛肉拼盤 頂級上選美國和牛、美國安格斯頂級牛小排、美國精選牛肉片、美國肥牛丁 Palace Beef Platter U.S. Wagyu Beef, U.S. Angus Prime Short Ribs, Sliced U.S. Beef, U.S. Marbled Beef Cube	368

### 豬、羊、雞 PORK, LAMB AND CHICKEN

午餐肉 Iberico Luncheon Meat	88
澳洲羊肩肉 Australian Lamb Shoulder Meat	148
美國特選黑豚肉 U.S. Kurobula Pork	148
西班牙白豬肩肉片 Sliced Spanish Pork Collar	148
豬肩肉片 Sliced Pork Collar	148
五花肉 Sliced Pork Belly	148
花雕清遠雞 (半隻) Chicken with Hua Tiao Chiew (Half)	188
皇宮豬肉拼盤 美國特選黑豚肉、西班牙白豬肩肉片、豬肩肉片、五花肉 Palace Pork Platter U.S. Kurobula Pork, Sliced Spanish Pork Collar, Sliced Pork Collar, Sliced Pork Belly	288

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# 火鍋配料

## HOT POT INGREDIENT

澳門幣 MOP

### 粉面 NOODLES

日式烏冬面 Japanese Udon	48
日式蕎麥麵 Japanese Soba	48
魔芋 Konjac	48
粉皮 Green Bean Noodles	48

### 蔬菜 VEGETABLES

蜂巢豆腐 Frozen Bean Curd	48
脆皮響鈴 Deep-fried Bean Curd Roll	48
面筋 Deep-fried Bean Curd Puff	48
炸枝竹 Deep-fried Bean Curd Sheet	48
金針菇 Enoki Mushroom	48
秀珍菇 Oyster Mushroom	48
娃娃菜 Baby Cabbage	48
唐生菜 Chinese Lettuce	48
芫茜 Coriander	48
鮮淮山片 Fresh Chinese Yam	48
白蘿蔔 White Radish	48
萵筍 Celtuce	48
鮮粟米件 Sweet Corn	48
時令蔬菜盒 Assorted Seasonal Vegetables	68

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# 甜品

## DESSERT

澳門幣 MOP

新疆紅棗糕 Steamed Red Date Cake	38
桂花椰汁馬豆糕 Chilled Coconut Pudding with Osmanthus and Spilt Peas	38
楊枝甘露 Chilled Mango Cream with Sago and Pomelo	48
生磨杏仁茶蛋白 Sweetened Almond Cream with Egg White	48
鮮奶燉桃膠 Stewed Peach Gum with Fresh Milk	48
炸牛奶 Deep-fried Milk Roll	48
木瓜杏仁燉雪耳 Stewed Papaya with Almond and Snow Fungus	48
香芒海底椰露 Chilled Sea Coconut with Mango	48
時令水果盤 Seasonal Fruit Platter	58

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# 飲品

## BEVERAGE

澳門幣 MOP

### 中式茶

### CHINESE TEA

每位 PER PERSON

菊花	Chrysanthemum	20
鐵觀音	Tie Guan Yin	20
普洱	Pu Er	20
龍井	Long Jing	20
香片	Jasmine	20
壽眉	Shou Mei	20

### 果汁

### FRESH JUICE

杯 GLASS

鮮橙	Orange	58
西瓜	Watermelon	58
甘筍	Carrot	58
蘋果	Apple	58
菠蘿	Pineapple	58

### 汽水

### SOFT DRINK

罐 CAN

可樂	Coke	38
零系可樂	Coke Zero	38
雪碧	Sprite	38
忌廉梳打	Cream Soda	38
紅牛	Red Bull	45