




頭盤

APPETIZER & COLD DISH

 花雕醉富貴蝦	Chilled Drunken Mantis Shrimp in Spices Aged "Hua Diao" Wine	488
 辣子軟殼蟹	Wok-fried Crispy Soft Shell Crab with Spices and Pepper	298
涼拌南非鮮鮑片	Chilled Sliced South African Abalone with Dried Shrimp Dressing	298
京式煙燻鱈魚粒	Smoked Diced Cod Fish with Scallions Soya Sauce	268
滴水鴨舌	Marinated Duck Tongue with Master Stock	188
涼拌海蜇百合黃瓜苗	Tossed Baby Cucumber with Jelly Fish and Lily Buds	188
川味涼伴豬腳仔	Tossed Pork Knuckle with Sichuan Pepper Sauce	148
 冰梅溫室小蕃茄	Chilled Cherry Tomato Marinated with Avocado Oil and Plum Wine Jelly	98
巴蜀麻香滷心皮蛋	Century Egg with Sichuan Spices and Chili	98
蒜香意大利黑醋拌小木耳	Marinated Black Fungus and Cucumber with Garlic In Aged Italian Balsamic Vinegar	88



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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

特式果木燒烤

LYCHEE WOOD BARBECUE SPECIALTY

 黑魚籽脆皮乳豬件(六件) Crispy Suckling Pig with Caviar (6 Pieces)	498
 果木脆皮燒鵝(半隻) Lychee Wood Roasted Goose (Half)	428
 果木黑豚燒排骨(四件) (需預定) Lychee Wood Rosted Iberico Spareribs (4 Pieces) (Order in Advance)	368
 譽瓏蜜汁西班牙黑豚梅頭叉燒 Jade Dragon Prime-Cut Barbecue Iberico Pork Collar (Juicy and Classic)	298
果木燒松露走地雞(半隻) Lychee Wood Smoked Free Range Chicken with Truffle (Half)	288



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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

極上珍饈

FROM THE ABALONE KITCHEN

鮑魚

Abalone

原隻頂級15頭皇冠吉品鮑

Whole Supreme Yoshihama Abalone (40 Grams)

6800

原隻15頭皇冠吉品鮑

Whole Yoshihama Abalone (40 Grams)

3880

原隻15頭禾麻鮑

Whole Oma Abalone (40 Grams)

3880

原隻23頭吉品鮑

Whole Yoshihama Abalone (26 Grams)

2880

慢煮原隻澳洲鮮鮑魚扣柚皮

Slow-cooked Live Australian Abalone and Pomelo Peel

680

花膠

Fish Maw

原隻廣肚花膠公(2-3頭)(須預訂)

Whole Supreme Fish Maw (200-300 Grams)(Order in Advance)

時價

Market Price

原隻廣肚花膠公(5-6頭)

Whole Supreme Fish Maw (150-180 Grams)

14800

原隻扎膠(6-8頭)

Whole Fish Maw (110-150 Grams)

3080



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收10%服務費

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

極上珍饈

FROM THE ABALONE KITCHEN

海味

Premium Dried Seafood

鮑汁扣5-6頭花膠(每位)

Stewed Fish Maw with Abalone Sauce (Per Person) 2980

鮑汁或蔥燒日本刺參(每條)

Braised Hokkaido Sea Cucumber with Roasted Leek Sauce or Abalone Sauce (Per Piece) 488



脆皮百花釀刺參(每條)

Crispy Hokkaido Sea Cucumber Filled with Shrimp Paste (Per Piece) 488



花膠雞球煲

Stewed Fish Maw with Free Range Chicken in Clay Pot 980

乾燒刺參蝦球煲

Braised Hokkaido Sea Cucumber with Shrimp and Spring Onion in Clay Pot 588

桂花炒鱔肚

Scrambled Egg with Fish Maw and Bean Sprouts 368



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收10%服務費

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

湯羹

SOUP

每位 Per Person

 黑魚籽藍子魚花膠湯	Rabbitfish Soup with Fish Maw and Caviar	588
花膠燕窩羹	Braised Bird's Nest and Fish Maw Soup	388
竹筴花膠燉雲南姬松茸	Double-boiled Yunnan Organic Mushroom Soup with Fish Maw and Wild Bamboo Piths	298
 北海道毛蟹酸辣羹	Hot and Sour Soup with Hokkaido Kegani Crabmeat	288
 順德家鄉花膠拆魚羹	Traditional Shunde Fish Soup with Fish Maw and Julienne Vegetables	268
白玉金瑤蟹肉羹	Fresh Crabmeat and Conpoy Soup with Fuzzy Melon	268
生拆蟹肉粟米羹	Sweet Corn Soup with Fresh Crabmeat	228
歐陽師傅老火湯	Chef Au Yeung's Soup of the Day	128



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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

海上鮮

FRESH FROM THE SEA

龍蝦

Lobster

澳洲龍蝦

Australian Lobster

時價

Market Price

可選 黃椒酸湯煮/上湯焗/蒜蓉蒸/薑蔥焗
松露白汁炒/椒鹽焗/芝士牛油焗/泡飯

Preparation Method

Braised with Yellow Pepper Sauce/ Baked in Supreme Broth/ Steamed with Garlic/ Baked with Ginger and Spring Onion
Stir-fried with Truffle in White Wine Sauce/ Wok-fried with Chili and Salt/Baked with Butter and Cheese/
Lobster with Rice in Superior Broth

游水海魚

Live Fish

東星斑/瓜子斑/黃皮老虎斑

金邊龍脷/杉斑/青衣

Spotted Garoupa / Melon Seed Garoupa/ Tiger Garoupa

Macau Sole/ Camouflage Garoupa/ Green Wrasse

時價

Market Price

可選 清蒸/油泡/陳皮蒜豉蒸/蒜子火腩焗
冬菜米湯浸/過橋鷄湯灼/英國有機海鹽蒸/潮式煮/煎封

Preparation Method

Steamed with Soy Sauce and Spring Onion / Stir-fried / Steamed with Garlic and Mandarin Peel
Braised with Garlic and Roasted Pork Belly / Simmered with Preserved Vegetable in Rice Broth
Simmered in Chicken Broth / Steamed with Sea Salt / Braised in "Chew Zhao" Style / Wok-fried with Soy Glazed



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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

海上鮮

FRESH FROM THE SEA

蟹

Crab

阿拉斯加皇帝蟹

Alaskan King Crab

時價

Market Price

肉蟹 / 北海道毛蟹

Mud Crab / Hokkaido Kegani Crab

可選 薑蔥炒 / 廿年陳花雕蛋白蒸 / 胡椒炒

辣汁炒 / 沙鍋粉絲焗 / 芝士牛油焗 / 白酒汁焗飯

Preparation Method

Stir-fried with Ginger and Spring Onion / Steamed with Egg White and 20-year Hua Diao" Wine
Wok-fried with Fresh Pepper Corn / Stir-fried with Chili Sauce / Baked with Vermicelli in Clay Pot
Baked with Butter and Cheese / Baked Rice and White Wine Sauce

海生蝦 / 富貴蝦

Live Prawns / Mantis Shrimp

時價

Market Price

可選 白灼 / 蒜蓉蒸 / 椒鹽焗 / 頭抽蔥花煎 / 龍蝦汁燴

Preparation Method

Poached / Steamed with Garlic / Baked with Salt and Chili / Wok-fried with Premier Soy Sauce
Braised with Lobster Sauce

貝殼類

Live Shellfish

時價

Market Price

原隻澳洲或南非鮮鮑魚 / 原條象拔蚌 /

響螺 / 煙子皇

Australian or South African Live Abalone / Geoduck / Sea Whelk / Razor Clam

可選 堂灼 / 油泡 / 蒜蓉粉絲蒸 / 黃椒酸湯煮 / 冬菜米湯浸

Preparation Method

Poached / Stir-fried / Steamed with Garlic and Vermicelli / Poached with Yellow Pepper Sauce
Simmered in Rice Broth with Preserved Vegetable



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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

海鮮

SEAFOOD

-  潮式或胡椒酸菜煮原條海斑(約600克)
Poached Wild Catch Garoupa with Bean Paste in Chaozhou Style Or
with Sichuan Pickled Cabbage and White Pepper (Approx. 600 Grams) 1280
- 松露白汁炒法國藍龍蝦球
Stir-fried Brittany Lobster with Truffle in White Wine Sauce 1080
-  香茅銀絲煲或鳳凰玉乳蒸法國藍龍蝦(每隻)(約700克)
Braised Brittany Lobster with Crystal Noodles and Coriander Served in Clay Pot Or
Steamed on Soy Milk Custard with Supreme Iberico Ham Sauce (Per Piece) (Approx. 700 Grams) 980
- 陳皮蒸野生斑頭腩
Steamed Wild Catch Garoupa Belly with Aged Mandarin Peel and Soy Sauce 880
- 水煮藍天使蝦花枝片
Braised Blue Shrimp and Sliced Cuttlefish with Sichuan Sauce 488
-  酥炸法國吉拉朵生蠔(六隻)
Signature Deep-fried Gillardeau Oyster (6 Pieces) 488
-  黃椒酸湯煮南非鮮鮑魚
Boiled South Africa Abalone with Yellow Chili Sauce 428
- 頭抽香茅藍天使蝦
Pan-fried Blue Shrimp with Lemongrass and Supreme Soya Sauce 388
- 譽龍X.O.醬爆日本帆立貝
Stir-fried Hokkaido Scallop with Home-made X.O. Sauce 388
- 濃鷄湯海皇雜菜煲
Stewed Vegetable and Assorted Seafood in Chicken Broth 328
-  花雕蛋白蒸斑球(約35克)
Steamed Garoupa Fillet on Egg White Custard with
Chinese Aged "Hua Diao" Wine Sauce (Approx. 35 Grams) 228

肉品

MEAT

鹿兒島 A5 和牛 (約 100 克)


Top Grade A5 Certified Kagoshima Beef (Approx,100 Grams) 1100

香辣牛肋骨

Roasted U.S Prime Rib with Chili and Pepper Sauce 680

川味羊架

Slow Cooked Mongolia Lamb Rack with Cumin and Chili 680

 波特酒燴和牛臉頰配蔥油餅 (需時三十分鐘)

Braised Wagyu Beef Cheek with Port Wine Sauce and Chinese Chives Pancake (Preparation Time 30 Mins) 580

 蘿蔔胡椒清湯牛腩

Stewed Canadian Beef Brisket in Pepper Soup with Turnip 388

鬼馬荷芹炒牛爽肉

Stir-fried Slices Beef Tongue with Deep-Fried Dough Sticks and Chinese Celery 288

湘味家鄉小炒肉

Wok-fried Pork Belly in Hunan Style 268

榨菜筍絲炒黑豚肉

Stir-fried Shredded Iberico Pork with Bamboo Shoot and Hot Pickled Mustard Root 268

懷舊土魷蒸黑豚肉餅

Traditional Steamed Iberico Pork Patty with Dried Squid 268

京蔥三杯汁炒羊肉

Stir-fried Sliced Mutton with Sweet and Spicy Basil Sauce 268

馬友鹹魚煎黑豚肉餅

Pan-fried Iberico Pork Patty with Salted Fish 268



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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

家禽品

POULTRY

玉液海膽雞粒石榴球 (每位)

Steamed Diced Chicken wrapped in Egg White Sheet with Sea Urchin (Per Person)

248



黑松露脆皮雞卷

Deep-fried Chicken Roll Filled in Shrimp and Pork Paste with Black Truffle

388

脆皮炸子雞 (半隻)

Deep-fried Crispy Skin Chicken (Half)

328

原味水晶雞 (半隻) (需預定)

Steamed Free Range Chicken (Half) (Order in Advance)

328



桂花南乳炸妙齡鴿

Deep-fried Baby Pigeon Marinated with Osmanthus and Preserved Beancurd

198



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員




Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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

飯.麵

RICE AND NOODLES

 花膠嫩雞煨烏冬(每位)	Braised Udon Noodles with Fish Maw and Shredded Chicken (Per Person)	198
	叉燒鮑汁蝦籽薑蔥撈麵(每位)	148
	Tossed Noodles with Prime-Cut Barbecue Iberico Pork Collar and Shrimp Roe (Per Person)	148
 開揚蔥油黑豚腩拌麵(每位)	Tossed Noodles with Barbecue Iberico Pork Belly and Spring Onion (Per Person)	138
 譽瓏軒炒飯	Jade Dragon Signature Fried Rice with Prawn, Sakura Shrimp, Conpoy and Roasted Goose	398
	鮑汁海參雞粒燴飯	398
	Braised Sea Cucumber and Chicken Fried Rice with Abalone Sauce	398
	蟹肉桂花炒鴛鴦米	288
	Stir-fried Vermicelli and Glass Noodle with Fresh Crabmeat	288
	依比利黑豚鹹肉菜飯	288
	Fried Rice with Iberico Ham and Shanghai Pak Choy	288
	銀芽肉絲煎米粉	228
	Fried Vermicelli with Shredded Pork and Bean Sprout	228
	五穀有機蛋白炒飯	198
	Fried Rice with Healthy Mixed Grains and Organic Egg	198



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員



Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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

蔬菜

VEGETABLES

 金湯黎麥玉環翡翠(每位)	Poached Baby Vegetable in Melon Ring with Peru Quinoa and Pumpkin Sauce (Per Person)	188
蝦籽柚皮(每位)	Braised Pomelo Peel with Shrimp Roe (Per Person)	98
銀杏干層竹燻上素	Braised Ginko with Vegetable and Bean Curd Sheet	218
日本銀杏百合炒蓮藕	Stir-fried Japanese Ginko with Lotus Root, Fresh Lily Bulb and Fungus	218
 酥脆魚湯浸菜苗	Poached Seasonal Vegetable with Deep-fried Garoupa in Fish Broth	218
紅燒珍菌豆腐	Braised Bean Curd with Wild Mushroom	198
南乳溫公齋煲	Braised Mushroom and Vegetable in Preserved Bean Curd Sauce	188
鮮番茄煮蛋白	Scramble Egg White with Fresh Tomato	188
金粟豆芽生菜包	Stir-fried Fresh Sweet Corn and Bean Sprouts Served on Lettuce	188
 酥炸五香芋絲卷	Crispy Taro and Vegetable Roll Serve with Sweet and Sour Sauce	148
頭抽蔥花蒸山水豆腐	Steamed Bean Curd with Soy Sauce and Spring Onion	148



歐陽師傅推介

Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員

Please advise our staff of any food Allergies

以上價格為澳門幣並需加收 10% 服務費

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