勵皇軒
THE GRAND PALACE

黑茶是經過重發酵程序的茶類· 主要品種餅、磚、沱等緊壓茶，生茶有散茶。是暖胃、降脂、養氣、益壽延年及品茗的塑品,以雲南大葉種曬青毛茶為原料功效:降三高、清火、養胃、減肥。
性質：生茶性寒涼，熟茶性温和，保健功能較好，陳味芳香撲鼻，茶湯如甘露“生津回韻”，令人神清氣爽。被譽為“可以喝的古董，具有巨大的收藏值和增值空間，普洱茶年代越久價格越高，兼有越陳越香的特牲。

Pu-erh is a variety of fermented dark tea produced in Yunnan province, China.It'screated from máochá(毛茶), a mostly unoxidized green tea processed from a "large leaf" tea leaves undergo microbial fermentation and oxidation after they are dried and rolled. Naturally aged and matured for several years before being compressed to produce"raw" Sheng Cha or undergo Wo Dui ripening for several months prior to being compressed to produce "ripe" Shou Cha. Having unsubstantiated claims that it promotes loss of body weight in humans.

烏龍茶亦稱青茶，加工分類上屬於綠紅黃白黑青六大茶系中的青茶，是經過部分發酵，綠葉紅邊，既有綠茶的鮮香濃郁，又有紅茶的甜醇。因此在中國大陸，烏龍茶等同於青茶，並被視為青茶的商品名稱。

This semi-oxidised oolong tea is collectively grouped as qingchá(Chinese:青茶).The taste of oolong varies widely among diferents ubvarieties. It can be sweet and fruity with honey aromas,or woody and thick with roasted aromas, or green and fresh with bouquet aromas,all depending on the horticulture and style of production.

白茶，屬輕微發酵茶，是中國茶類中的特殊珍品。因其成品茶多為芽頭，滿披白毫，如銀似雪而得名，素有“綠妝素裹”之美感。

White tea is a lightly oxidized tea grown &derives from the line silvery-white hairs on the unopened buds of the tea plant, which gives the plant a whitish appearance & contains the most antioxidants that good for skin & health.

綠茶是中國產量最多的一類茶葉，亦被稱為「不發醇茶」，具有「清湯綠葉」的品質特徵，味道清新甘鮮，性寒。製法一般是經過殺青、揉捻、乾燥三個工序。因綠茶不經發酵過程，而高溫殺青，故能保持嫩葉原有的青綠色澤。

Green Tea does not undergo the process of fermentation. Farmers extract the water content from leaves by pan-frying them shortly after picking,thus the original color, fragrance and taste of the leaves are kept. Leaves are green, young and tender. Drink is clear and almond green, while taste is fresh and mild. Known for its many health and medicinal properties, it is a tea for those who are health conscious.

極品茗茶精選
Premium & Specialty Tea Selection

傅统茶體驗 | Tea Experience Serving

黑茶及紅茶系列 Black & Red Teas	每位 | Per person
15年舊普洱茶 Aged Pu-Erh,15Years	138
10年舊普洱茶 Aged Pu-Erh,10 Years	108
11年舊老熟沱茶 Aged Round Ripen Toucha 11 years	108
武夷大紅袍 Great Red Robe	128
天心極品大紅袍 Tian Xin Great Red Robe	98
正山小種茶 Lapsang Souchong	78
祁門功夫茶 Keemun Black Tea	68
宮廷小青柑茶 Tangerine Tea	58
金駿眉 Jin Jun Mel Tea	58

主廚推介 Chef's Recommendation

辣味 Spicy Dish

素菜 Vegetarian Dish

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員
If you have any concerns regarding food allergies, please inform your server before ordering

所有價目以澳門幣計算另加壹服務費
All prices are in Macau Patacas and subject to 10% service charge

極品茗茶精選
Premium & Specialty Tea Selection

傅统茶體驗 | Tea Experience Serving

綠茶及白茶系列 Green & White Teas	每位 | Per person
洞庭碧螺春 Bi Lou Chun	68
白毫銀針茶 Silver Needles	68
白牡丹皇 White Peony	88
人參烏龍 Ginseng Oolong	88
馬騮搣烏龍 Monkey Pick Oolong	88
安吉白茶 An Chiu White Tea	118
雨前西湖龍井茶 West Lake Dragon Well	118
明前獅峰龍井茶 Pre Spring Lion Peak Dragon Well	138

主廚推介 Chef's Recommendation

辣味 Spicy Dish

素菜 Vegetarian Dish

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果茶及花茶系列 Fruit and Floral Tea Blends

每位 | Per person

粉紅玫瑰 Pink Rose	48
甜蜜回憶茶 Sweet Memories	48
春日浪漫 Budding Romance	48

勵皇軒茗茶精選
House Tea Selection

每位 | Per person

舊普洱茶 Aged Puerh Tea	18
茉莉香片茶 Jasmine Green Tea	18
白牡丹/壽眉茶 White Peony Tea	18
清香鐵觀音茶 Fresh Fragrance Tie Guan Yin Tea	18
龍井茶 Dragon Well	18
菊花茶 Chrysanthemum Tea	18
菊花普洱 Chrysanthemum Puerh	18
熱水 Hot Water	18

主廚推介 Chef's Recommendation

辣味 Spicy Dish

素菜 Vegetarian Dish

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頭盤、冷盤及小食
Appetizers, Cold Dishes And Snacks

奧賽嘉鱘龍魚籽醬30克 968
Osetra Caviar

酥炸巴馬臣芝士銀鱈魚粒 128
Deep-Fried Silva Cod with Parmesan Cheese

玫瑰醉燻蹄 98
Marinated Pork Hock in Chinese Rose Wine

涼拌豬耳 68
Marinated Pig Ear

黑醋拌蜇花配黑白木耳 78
Marinated Jelly Fish, Black and White Fungus with Garlic in Vinaigrette and Sesame Oil

毛豆四喜烤麸 78
Braised Wheat Gluten with Edamame

香辣皮蛋豆腐 78
Marinated Spicy Persevered Duck Egg with Tofu

金錢蟹盒 48
Deep-Fried Crabmeat and Roe in Puff 每件 | Per Piece

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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如閣下自攜蛋糕，需加收澳門幣貳佰圓服務費 A cakeage fee of MOP200 will be charged

明爐燒烤
Barbecued Specialties

明爐烤全體米鴨二吃 (需一日預訂 Reserve one day in advance) 488
Peking Duck in 2 Ways 壹隻 | Whole Piece

掛爐燒鵝 378
Roasted Goose 半隻 | Per Half

化皮乳豬件 (6件) 248
Barbecue Suckling Pig Served with Chinese Hot Cake (6 pieces)

蜜燒傳統豚肉叉燒 178
Traditional Barbecued Pork

慢泡瑤柱貴妃雞 158
Sous Vide Free-Range Chicken with Conpoy 半隻 | Half

極品醬油雞 158
Sous Vide Free-Range Chicken in Premium Soy Sauce 半隻 | Half

脆皮燒三層肉 148
Roasted Crispy Pork Belly

滷味鵝三寶 188
Marinated Goose Trio - Webs, Wings and Liver

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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極上珍品
Premium Dried (Shark's Fin)

鮑汁扣南非乾鮑 (6頭 100 Gram) **1688**
Braised Dried South Africa Abalone in Supreme Oyster Sauce (12頭 50 Gram) **898**
每位 | Per Person

紅燒原隻花膠扒 **1488**
Braised Whole Fish Maw in Supreme Sauce 每位 | Per Person

砂鍋濃湯雞煲翅 (6兩) **828**
Braised Premium Shark Fin (225g) with Chicken in Casserole

乾撈或紅燒海虎翅 (2兩) **798**
Tossed/ Braised Tiger Shark Fin (75 Grams) 每位 | Per Person

勵皇佛跳牆 **498**
TGP "Buddha Jumps over the Wall" 每位 | Per Person

紅燒蝦子關東遼參配柚皮 **468**
Braised "Kanto" Sea Cucumber with Shrimp Roe and Pomelo Skin 每位 | Per Person

乾撈或紅燒大排翅 (2兩) **328**
Tossed/ Braised Premium Shark Fin (75 Grams) 每位 | Per Person

紅燒海參鮑魚扣鵝掌 **298**
Braised Sea Cucumber and Abalone with Goose Web 每位 | Per Person

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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湯羹
Soups

冬蟲夏草石斛燉老雞湯 408
Double-Boiled Chicken with Cordyceps sinensis and Dendrobium 每位 | Per Person

海底椰花膠燉烏雞湯 188
Double-Boiled Silkie Chicken with Fish Maw and Sea Coconut 每位 | Per Person

酸辣花膠濃骨羹 178
Hot and Sour Bone Soup with Fish Maw 每位 | Per Person

皮蛋芫茜斑片湯 138
Preserved Egg and Grouper Soup with Coriander 每位 | Per Person

粟米蟹肉羹 128
Braised Sweet Corn Soup with Crab Meat 每位 | Per Person

天麻川芎白芷燉魚頭湯 118
Double-Boiled Fish Head with Gastrodia, Ligusticum Striatum and Angelica Root 每位 | Per Person

茶樹菇銀耳燉栗子 88
Double-Boiled Chestnut with velvet pioppino and Silver Fungus 每位 | Per Person

勵皇軒明火靚湯 58
TGP Soup of the Day 每位 | Per Person

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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海鮮
Seafood

蛋白糟鹵奶油泡龍蝦 448
Confit Lobster with Egg White in Yellow Wine Cream Sauce

蒜蓉鮮蟹蒸糯米飯 398
Steamed Glutinous Rice with Whole Crab and Garlic

羊肚菌花椰菜炒海斑球 268
Wok-Fried Grouper Fillet with Morel Mushroom and Cauliflower

X.O.醬玉豆炒日本帆立貝 248
Sauteed Japanese Jumbo Scallop and Honey Pea with X.O. Sauce

紅炆豆腐斑頭腩煲 248
Braised Grouper Head and Belly with To-Fu in Cassarole

芙蓉黃金蝦 248
Wok Fried Prawns in Salted Egg Yolk with Scrambled Egg White

鮮蝦瑤柱蒸滑蛋 158
Steamed Egg Custard with Fresh Shrimp and Conpoy

薑茸蒸一日鮮 108
Steamed Air-Dried Salted Seasonal Fish with Ginger

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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肉類
Meat

海鹽香煎A5宮崎和牛配自家製四味海鹽 1398
(豆豉海鹽、辣椒海鹽、海苔鹽，孜然海鹽) 每件500克
Pan-Grilled A5 Miyazaki Wagyu with Home-Made Sea Salt combo 500G per piece
(Black Bean Sea Salt, Chili Sea Salt, Seaweed Sea Salt, Cumin Salt)

蒜片燒汁澳洲和牛粒 268
Sauteed Wagyu Beef Cube with Sliced Garlic

杭椒香辣竹筍小炒肉 128
Sauteed Pork Belly with Green Chili Pepper and Bamboo Shoot

百花魚香煎肉餅 138
Pan-Fried Pork Patties with Aged Salted Fish

經典梅菜扣肉 138
Braised Pork with Preserved Vegetable in Traditional Method

山東京蔥爆羊柳 148
Stir-Fried Sliced Lamb Fillet with Leeks in Fermented Tofu Sauce

鳳梨咕嚕肉 128
Sweet and Sour Pork with Pineapple and Pickled Ginger

糖醋蒜香小肉排 118
Fried Sparerib with Garlic Vinegar Sauce

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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家禽
Poultry

瑤柱鮑魚霸王鴨（需兩日前預訂） 498
Braised Whole Duck stuffed with Abalone and Conpoy (Reserve 2 days in advance)

濃汁花膠香菇鵝掌煲 388
Braised Goose Web and Mitsutake Mushroom with Fish Maw in Cassarole

黑松露手撕鵝 258
Hand Shredded Goose with Black Truffle

一品燒雞（半隻） 158
Roasted Free-Range Chicken (Per Half)

火燒酒香富貴雞件（旁桌烹調）（需一日前預訂） 128
Roasted Chicken Flambe (Gueridon Service) (Reserve 1 day in advance)

懷舊栗子燜鵝 268
Braised Goose with Chestnuts

紅燒乳鴿 108
Roasted Pigeon 每隻 | Per Piece

香脆避風塘滑雞件 88
Fried Chicken in Typhoon Shelter Style

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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市場生猛海產
Lively Seafood From Local Markets

精選海上鮮 Lively Fish

時價（每両）| Market Price (Per Tael)

東星斑 Spotted Coral
老鼠斑 Pacific Grouper
澳門龍脷 Macau Sole
珍珠薑 Hybrid Giant Grouper
老虎斑 Brown Marled Grouper
或 其他 or Others (Please consult with your server)

廚師烹調推介 Chef Recommended Cooking Method

薑葱蒸 Steamed with Spring Onion and Ginger, 油浸 Confit
古法蒸 Steamed with Red Date, kohlrabi and Mushroom, 煎封 Pan-Fried
水煮 Spicy and Numbing

精選甲殼類海產 Lively Shellfish

時價（每両）| Market Price (Per Tael)

游水海蝦 Prawns
新鮮象拔蚌 Geoduck
生猛鯉子皇 Razar Clam
大西洋藍龍蝦 Atrflantic Ocean Blue Lobster（約十二兩 Around 450 Grams)
生猛大肉蟹 Crab
澳洲龍蝦 Australia Rock Lobster
或 其他 or Others (Please consult with your server)

廚師烹調推介 Chef Recommended Cooking Method

白灼 Poached, 蒜茸蒸 Steamed with Garlic, 薑葱蒸 Steamed with Spring Onion and Ginger 豉油皇 Pan-Fried in Soy Sauce, 芝士焗 Thermidor, 花雕蛋白蒸 Steamed with Hua Diao and Egg White, 薑蔥焗 Wok-Fried with Spring Onion and Ginger, 上湯焗 Stewed with Superior Broth, 避風塘 Typhoon Shelter, 水煮 Spicy and Numbing, 豉椒炒 Stir-Fried in Black Bean Sauce, 辣酒煮 Spicy Yellow Wine

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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素菜
Vegetarian

榆耳竹笙鼎湖上素 148
Braised Bamboo Pitch and Elm Fungus with Assorted Vegetable

黑松露素鮑絲豆皮卷 138
Deep-Fried Shredded Vegan Abalone in Bean Curd Roll with Black Truffle

椒麻醬炒素牛肉 118
Wok-Fried Vegan Beef with Sichuan Numbing Pepper

雪裡紅炒素翅 108
Wok-Fried Vegetarian Shark Fin with Preserved Potherb Mustard

素魚香煎釀豆腐 108
Pan-Fried Vegan Fish stuffed in To-Fu

杞子百合豆乳浸毛茄 98
Poached Lady Finger with Goji Berries and Lily in Soybean Milk

宜賓芽菜素肉刈包 98
Fried "Yibin" Bean Sprouts and Vegan Pork in stuffed Bun

豆乾糖炒土豆絲 88
Fried Dried Bean Curd with Shredded Potato

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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菜蔬
Vegetables

海皇魚湯雜菜煲 138
Seafood Assorted Vegetables with Fish Soup in Casserole

XO醬淮山西芹木耳百合炒吊片 118
Wok-Fried Yam, Celery, Fungus and Squid in XO Sauce

蒜蓉瑤柱蝦乾肉碎蒸娃娃菜 118
Steamed Peking Cabbage with Conpoy, Dried Shrimp and Minced Pork

蟲草花魚肚泡勝瓜 108
Poached Silk Melon with Cordyceps Militaris and Fish Maw

欖菜肉碎乾煸四季豆 98
Wok-Fried String Bean with Minced Pork and Olive Cabbage

魚香茄子煲 98
Braised Eggplant and Salty Fish in Casserole

煎釀虎皮尖椒 88
Pan-Fried Chili Pepper stuffed with Fish Paste

季節時令菜蔬 Seasonal Chinese Vegetable 88
菜心 Choy Sum, 油麥菜 Indian Lettuce, 娃娃菜 Peking Cabbage,
西蘭花 Broccoli, 羅馬生菜 Romaine Lettuce, 菜苗 Baby Leaves

(生炒、上湯、鹽水、蒜蓉、白灼、蠔油、椒絲腐乳)
(Sauteed / in Broth / Salt-Flavored / Garlic / Boiled / Oyster Sauce / Fermented Bean Curd)

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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飯、麵
Rice And Noodles

勵皇御宴燴飯 398
The Grand Palace Imperial Fried Rice with Braised Supreme Dried Seafood

魚籽瑤柱蟹肉燴伊麵 198
Braised E-Fu Noodle with Crab Meat, Conpoy and Salmon Roe

黑松露新豬肉蛋白炒飯 158
Fried Rice with Omni Pork, Egg White and Truffle

XO醬穀飼牛炒河 148
Fried Flat Rice Noodle with Beef Fillet in XO sauce

頭抽乾炒三絲鮮蝦麵 128
Fried Noodle with Fresh Shrimp and Vegetable Julienne Trio in Premium Soy Sauce

生薑雞酒瀨粉 88
Poached Rice Spaghetti with Chicken, Ginger and Yellow Wine 每位 | Per Person

酸菜黃魚片湯米線 88
Poached Rice Noodle with Yellow Cocaker and Chinese Pickled Vegetable 每位 | Per Person

傳統茶粿湯 38
Traditional Rice Stick in Soup 每位 | Per Person

明火米皇 18
Boiled Rice Congee 每位 | Per Person

頂級香苗 18
Steamed Rice 每位 | Per Person

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

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甜品
Dessert

冰花燉血燕 408
Double Boiled Superior "Blood Bird's Nest" 每位 | Per Person

椰汁冰糖燉官燕 388
Double Boiled Superior Bird's Nest in Coconut Cream 每位 | Per Person

勵皇鮮果碟 88
Fruit Platter 每位 | Per Person

椰皇桃膠西米露 48
Sago Pudding with Peach Gum in Coconut Cream 每位 | Per Person

啲咕粟米奶凍 48
Sweet Corn Pinna Cotta with Cocoa Powder 每位 | Per Person

芒果糯米糍 (三粒) 68
Mango Glutinous Rice Ball (3 Pieces)

金瓜脆餅 68
Deep-Fried Pumpkin Pastry

蛋白杏仁茶 48
Almond Latte with Egg White

川貝雪耳燉雪梨 58
Double Boiled Yellow Pear with Sichuan Fritillary and Snow Fungus

主廚推介 Chef's Recommendation
辣味 Spicy Dish
素菜 Vegetarian Dish

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員
If you have any concerns regarding food allergies, please inform your server before ordering
所有價目以澳門幣計算另加壹服務費
All prices are in Macau Patacas and subject to 10% service charge