



北方鸣苑带给您穿越古今的味觉旅程。

餐厅开放式的厨房设计，

让客人可亲眼观看厨师们即席制作传统特色挂炉烤鸭、明火坑烤全羊、特制饅坑烘烤饅饼，以及面条和饺子等经典佳肴。

North Palace offers traditional yet contemporary cuisine from Northern China.

A traditional duck oven, open fire pit for roasting whole lamb,

a tandoor oven for flat breads and noodles as well as dumpling stations.

Specialties from Dongbei, Shandong, Xinjiang, Beijing, Shanxi, Inner Mongolia,

creating a rich environment to enjoy the distinctive and exciting cuisines of Northern China.

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

招牌菜 SIGNATURE DISHES

<p>铁棍山药伙食鲍鱼海参 配五常米 (3-4位) Braised sea cucumber with abalone and yam in leek sauce (3-4 persons)</p>	<p>628</p>	<p>葱烧关东刺参 Braised Japanese sea cucumber with yam in leek sauce</p>	<p>488</p>
	<p>每位 per person</p>		
<p>金汤烩官燕 Braised bird's nest with superior yellow broth</p>	<p>458</p>		

前菜 APPETIZER

<p> 金桔鹅肝 Foie gras kumquats with "man tou" crisps</p>	<p>168</p>	<p> 昌吉手撕椒麻鸡 Spicy chicken salad</p>	<p>115</p>
<p>北方妈妈大拌菜 North mixed vegetable salad with peanuts and tofu skin</p>	<p>80</p>		

所有价格以澳门元计算，并须另加10%服务费。
All prices are in MOP and subject to 10% service charge.

铁棍山药伙食鲍鱼海参配五常米
Braised sea cucumber with abalone and yam in leek sauce



金桔鹅肝
Foie gras kumquats with "man tou" crisps



食



招牌菜
SIGNATURE



蔬 菜
VEGETARIAN



辣
SPICY

汤 SOUP

 鸣苑黄坛子	每位 per person	168	 酸辣乌鱼蛋带子虾仁汤	每位 per person	115
Braised sea cucumber, fish maw and stuffed bamboo in superior yellow broth			Hot and sour mullet fish roe soup with scallop and shrimps		
鹰嘴豆炖鸽子汤	每位 per person	105	 松茸白菜豆腐汤	每位 per person	90
Double-boiled pigeon soup with chickpeas			Matsutake mushrooms with cabbage and bean curd soup		



鸣苑黄坛子
Braised sea cucumber, fish maw and stuffed bamboo in superior yellow broth

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热 盘 HOT DISH

- | | |
|--|---|
|  秘制手抓羊排 228
Crispy lamb chops with cumin and chili |  北京干果酥皮虾 228
Beijing-style crispy prawns with nuts,
sweet and sour sauce |
|  新疆烤馕大盘鸡 178
Xinjiang braised chicken with potatoes,
dried chili and flat bread | 哈密瓜锅包肉 135
Stir-fried crispy pork slices and honeydew melon
with black vinegar |
| 金蒜白贝炒菜心 115
Wok-fried choy sum with clams and garlic | 那年秋天的茄子 105
Crispy eggplant and bell peppers with soy sauce |
|  炆炒腊肉椰菜花 105
Wok-fried cauliflower with Chinese cured pork,
chili and black vinegar | 炆炒酱油土豆丝 80
Dongbei stir-fried shredded potatoes
with soy sauce, dried chili and vinegar |



北京干果酥皮虾
Beijing-style crispy prawns with nuts, sweet and sour sauce

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生猛海鲜 LIVE SEAFOOD

大连鲍鱼

时价
Market Price

剁椒蒸 / 椒盐

Live Dalian abalone
Steamed with pickled chili /
Deep-fried with chili-pepper salt

东星斑

时价
Market Price

清蒸 / 剁椒蒸

Red star grouper
Steamed with soy sauce /
Steamed with "dek chiu" chili

大肉蟹

时价
Market Price

香辣炒 / 椒盐 / 姜葱 / 十年花雕滑蛋蒸

Live crab
Stir-fried with "dek chiu" chili /
Deep-fried with chili-pepper salt /
Sautéed with ginger and spring onion /
Steamed with egg in 10 years huadiao wine



大肉蟹
十年花雕滑蛋蒸
Live crab
Steamed with egg in 10 years huadiao wine

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北方面馆 NORTHERN NOODLE KITCHEN

- | | |
|---|---|
|  兰州牛肉拉面 115
Traditional Lanzhou-style "la mian"
with braised sliced beef and turnips | 陕西羊肉泡馍 105
Shanxi-style lamb and bread croutons soup |
|  老北京炸酱面 105
Old Beijing noodles with soybean paste |  雪莲辣椒炒肉干拌面 105
Spicy homemade noodles
with shredded pork and dried chili |

饭及粥品 RICE AND CONGEE

- | | |
|---|---|
| 东北牛肉烩饭 98
Dongbei braised rice with beef and egg |  松仁五谷米炒饭 85
Fried multigrain rice with pine nuts, egg
and vegetables |
|  金瓜小米粥 50
Pumpkin and millet congee | 五常稻花香米饭 18
Steamed plain rice |

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兰州牛肉拉面
Traditional Lanzhou-style "la mian" with braised sliced beef and turnips

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面吧 NOODLE BAR

105

可选以下一款面：




Choice of noodles:

传统拉面 / 刀削面 / 大刀面

Traditional "la mian" / Flying dagger noodles / Shredded knife noodles

可选以下配料：

Choice of toppings and soup:

-  • 牛骨汤红烧牛腩牛筋
Braised beef brisket and tendon in beef soup
- 豚汤西红柿鸡蛋卤
Scrambled egg and tomato sauce in pork soup
-  • 岐山臊子面
Homemade "Shan xi" noodles with shredded pork and vegetable in spicy sour broth
-  • 菌菇素汤
Wild mushrooms in vegetarian soup
- 豚汤山东排骨蘑菇
Shandong-style braised pork ribs with mushrooms in pork soup

额外配料每款

Per extra topping

50



老北京炸酱面
Old Beijing noodles with soybean paste


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饺子 DUMPLING

 喜三鲜水饺 100 鲜肉白菜饺 80
鲜虾，海胆，猪肉，椰菜
Shrimp, sea urchin, pork
and round cabbage dumplings
Pork and cabbage dumplings

 素菜饺 60
Vegetarian dumplings

甜品 DESSERT

每位
per person

琥珀百合绿豆沙炖官燕 458 环球时令水果拼盘 115
Doubled-boiled bird's nest and lily bulb
with green beans and rock sugar
Seasonal fruit platter



喜三鲜水饺
Shrimp, sea urchin, pork and round cabbage dumplings

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