





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、  
特制饅坑烘烤饅餅，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

葱烧伙食鲍鱼参蹄 配五常米 (3-4位) Braised sea cucumber with abalone and beef tendon in leek sauce (3-4 persons)		538	每位 per person	葱烧关东刺参 Braised Japanese sea cucumber with yam in leek sauce		488	每位 per person
金汤烩官燕 Braised bird's nest with superior yellow broth		458	每位 per person	后宫黄坛子 (沉鱼落雁女士汤) Braised bird's nest, fish maw, hasma and calipee in superior yellow broth		418	每位 per person
霸王黄坛子 (气宇轩昂男士汤) Braised sea cucumber, fish maw, calipee and abalone in superior chicken broth		308	每位 per person	 关中油泼辣子鱼 Poached mandarin fish with vegetables and handmade noodles in spicy oil		298	每位 per person
 喀什葛尔茶点小吃 新疆干果密瓜和奶酪 Kashgar tea set Xinjiang snack platter with nuts, dried fruits, cheese and melon		188					

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.

葱烧关东刺参  
Braised sea cucumber with yam in leek sauce



喀什葛尔茶点小吃  
Kashgar tea set







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## 前 菜 APPETIZER

东北海鲜捞拌 268  
鲍鱼，海参，蛭子  
Chilled live Dalian abalone, sea cucumber  
and razor clam in black vinegar dressing

 金桔鹅肝 168  
Foie gras kumquats with "man tou" crisps

 天福阿胶蹄花 128  
Chilled pork knuckle and  
donkey hide gelatin roll with paprika

 蒙古大刀牛肉 115  
Mongolian style sliced beef shank in  
chili dressing

 昌吉手撕椒麻鸡 115  
Spicy chicken salad

东北摇滚大拉皮 100  
Marinated mung bean noodles with  
shredded chicken and vegetables in  
spicy dressing

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东北海鲜捞拌  
Chilled live Dalian abalone, sea cucumber and razor clam in black vinegar dressing



昌吉手撕椒麻鸡  
Spicy chicken salad





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## 汤 SOUP

	每位 per person		每位 per person
 百年马记羊杂汤配烧饼（2-3位） Mutton offal soup with sesame bread (2-3 persons)	198	 鸣苑黄坛子 Braised sea cucumber, fish maw and stuffed bamboo in superior yellow broth	168
鹰嘴豆炖鸽子汤配圈饅 Double-boiled pigeon soup with chickpeas and baked flat bread	98	 浆水鲜虾蟹肉酸辣汤 Hot and sour soup with crab meat and shrimps	90
 松茸白菜豆腐汤 Matsutake mushrooms with cabbage and bean curd soup	90		

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

# 食



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## 北京荔枝木烧烤 FROM OUR LYCHEE WOOD-BURNING OVEN

北京烤鸭是历史悠久的宫廷御菜。严选从北京空运来的肥美鸭子，以特选的荔枝木烤制。外皮焦黄香脆，肉质鲜嫩。中午十二时至下午三时，下午五时半至晚上十时半供应。

Our authentic recipe dates from the Imperial Empire and features Beijing raised ducks, expertly roasted in our lychee wood-burning oven. Available from 12pm to 3pm and 5:30pm to 10:30pm.



### 北京酥不腻烤鸭

配料：自家制饼皮，牛油生菜包，砂糖及秘制酱汁

Roasted Beijing duck

Served with steamed pancakes, butter lettuce, sugar and special homemade hoisin sauce

全只 / 半只  
whole / half

698/428



### 鸣苑香料烤有机小全羊

中午十二时至下午三时，下午五时半至晚上十时半供应。全羊需24小时前预定。

North Palace signature roasted organic whole baby lamb with Mongolian spices

Available from 12pm to 3pm and 5:30pm to 10:30pm.

24 hours advance order required for whole lamb.

全只 Whole

2628

半只 Half

1358

四分之一只 Quarter

698

六分之一只 Portion

438

每份  
per portion



### 炭烤慢煮猪排

Charcoal grilled slow-cooked pork rib

208

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北京酥不腻烤鸭  
Roasted Beijing duck



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-  大卫·贝克汉姆的最爱  
DAVID BECKHAM'S FAVOURITE

## 招牌新疆果木烧烤 SIGNATURE XINJIANG CHARCOAL GRILL KITCHEN

 罗布泊烤多宝鱼	388	 炭烤慢煮牛肋骨	318
Xinjiang-style roasted turbot fish		Charcoal grilled slow-cooked US beef rib with condiments	
  阿克苏苹果架子羊排	218	 炭烤辣酱鲜鱿鱼	95
Roasted lamb cutlets with Aksu apple		Charcoal grilled squid with chili and cumin	
和田酥皮烤羊肉包子	50	经典原味烤馕	50
Xinjiang-style lamb samosa with onion and black pepper		Traditional flat bread with sesame	



本菜单不含酒精、不含猪肉产品，所有肉类皆是清真食品。

No alcohol, pork products have been used in the preparation of this menu.  
All meats are halal.

所有价格以澳门元计算，并须另加10%服务费。

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罗布泊烤多宝鱼  
Xinjiang-style roasted turbot fish



阿克苏苹果架子羊排  
Roasted lamb cutlets with Aksu apple





# 食



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## 招牌串烧 SIGNATURE SKEWER

中午十二时至下午三时，下午五时半至晚上十时半供应。  
Available from 12pm to 3pm and 5:30pm to 10:30pm.

每份四串起  
Minimum 4 skewers per serving

孜然烤牛肉  
US beef skewer

每串  
per skewer

38

和田戈壁羊肉  
Xinjiang lamb skewer

每串  
per skewer

38

炭烤小瓜八爪鱼  
Octopus skewer with Yunnan melon,  
chili and cumin

每串  
per skewer

38

孜然烤鸡肉  
Chicken skewer with chili and cumin

每串  
per skewer

35

极辣胡同烤翅  
Chicken wing skewer with chili and cumin

每串  
per skewer

35

炭烤香菇  
Mushroom skewer

每串  
per skewer

28

炭烤生蚝  
酸菜小米椒烤 / 北方辣酱烤  
Grilled oysters  
Pickled vegetable with green chili / North chili paste

每个  
per piece

48



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招牌串烧  
Signature skewer



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VEGETARIAN



辣  
SPICY

## 热 盘    HOT DISH

全只 / 半只  
whole / half

香炒牛柳鹅肝配薄饼 418  
Stir-fried US prime beef rib eye and foie gras  
with steamed pancakes

齐鲁香酥鸡 338/218  
Shandong-style crispy chicken

秘制手抓羊排 228  
Crispy lamb chops with cumin and chili

新疆烤馕大盘鸡 178  
Xinjiang braised chicken with potatoes,  
dried chili and flat bread

飘香肥肠豆腐煲 138  
Braised pork intestines with tofu in  
preserved bean curd sauce

哈密瓜锅包肉 135  
Stir-fried crispy pork slices and honeydew  
melon with black vinegar

京酱肉丝配千张 128  
Stir-fried shredded pork with  
bean curd sheet in brown sauce

孜然牛肉炒山西不烂子 115  
Stir-fried beef with chili, cumin and  
potato noodles

炆炒腊肉椰菜花 105  
Wok-fried cauliflower with Chinese cured pork,  
chili and black vinegar

金汤栗子烧白菜 105  
Braised cabbage with chestnuts  
in superior yellow broth

炆炒酱油土豆丝 80  
Dongbei stir-fried shredded potatoes  
with soy sauce, dried chili and vinegar

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香炒牛柳鹅肝配薄饼  
Stir-fried US prime beef rib eye and foie gras with steamed pancakes



齐鲁香酥鸡  
Shandong-style crispy chicken





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## 生猛海鲜 LIVE SEAFOOD

### 大连鲍鱼

时价  
Market Price

剁椒蒸 / 椒盐 / 北方辣酱烤

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

### 东星斑

时价  
Market Price

清蒸 / 剁椒蒸 / 泡菜蒸 / 关中油泼

Red star grouper  
Steamed with soy sauce /  
Steamed with "dek chiu" chili /  
Steamed with pickle /  
Poached with handmade noodles in chili oil

### 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

### 波士顿龙虾

时价  
Market Price

香辣炒 / 姜葱 / 十年花雕滑蛋蒸 / 蒜蓉粉丝蒸

Boston lobster  
Stir-fried with "dek chiu" chili /  
Sautéed with ginger and spring onion /  
Steamed with egg in 10 years huadiao wine /  
Steamed with garlic and vermicelli



波士顿龙虾  
香辣炒  
Boston lobster  
Wok-fried with dek chiu chili

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海鲜 SEAFOOD DISH




 葱烧大鱼头配油条 358  
Braised lake fish head with deep-fried dough  
in scallion sauce



 飘香鳊花鱼 280

Braised mandarin fish  
in garlic and preserved bean curd sauce




 **北京干果酥皮虾** 228  
Beijing-style crispy prawns with nuts,  
sweet and sour sauce

金蒜白贝炒菜心 115  
Wok-fried choy sum with clams and garlic

松鼠鳜鱼 350  
Crispy mandarin fish with pine nuts,  
sweet and sour sauce

青萝卜老豆腐煮鳊花鱼 280  
Mandarin fish fillet with tofu,  
green radish and crispy rice in fish soup



 **红花汁海鲜豆腐** 145  
 Braised tofu with shrimps and scallops  
 in superior yellow broth

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### 松鼠鳜鱼

Crispy mandarin fish with pine nuts, sweet and sour sauce



### 北京干果酥皮虾

### Beijing-style crispy prawns with nuts, sweet and sour sauce





食



招牌菜  
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蔬菜  
VEGETARIAN




辣  
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## 素菜 VEGETARIAN DISH


那年秋天的茄子 105  
Crispy eggplant and sesame with sweet  
soy sauce

四季时蔬 98  
Seasonal vegetables of the day

 芝麻酱芥末菠菜卷 90

Spinach rolls with yellow mustard  
and sesame sauce

果蔬藜麦大拌菜	88
Northern style tossed vegetables and pear salad with crispy quinoa	

 北平芥末墩 80  
Mustard pickled cabbage rolls

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北平芥末墩  
Mustard pickled cabbage rolls



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## 北 方 面 馆    NORTHERN NOODLE KITCHEN

 兰州牛肉拉面	115	 陕西油泼腊肉裤带面	105
Traditional Lanzhou-style “la mian” with braised sliced beef and turnips		Shaanxi-style noodles with preserved pork ribs in chili oil	
 老北京炸酱面	105	 雪莲辣椒炒肉干拌面	105
Old Beijing noodles with soybean paste		Spicy homemade noodles with shredded pork and dried chili	

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



面吧 NOODLE BAR

105

可选以下一款面：




Choice of noodles:

传统拉面 / 大同刀削面 / 开封大刀面 / 陕西裤带面

Traditional “la mian” / Da Tong flying dagger noodles / Kai Feng shredded knife noodles /  
Shaanxi handmade 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
- • 浆水鲈鱼酸汤卤  
Shaanxi-style poached sea bass fish fillet with noodles in hot and sour soup
- • 菌菇素汤卤  
Wild mushrooms in vegetarian soup
- 豚汤山东排骨蘑菇卤  
Shandong-style braised pork ribs with mushrooms in pork soup

额外配料每款

Per extra topping

50

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老北京炸酱面  
Old Beijing noodles with soybean paste



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-  大卫·贝克汉姆的最爱  
DAVID BECKHAM'S FAVOURITE

## 饺子 DUMPLING

 喜三鲜水饺	100	 皮牙子和牛火烧	98
鲜虾，海胆，猪肉，椰菜		Deep-fried wagyu beef and onion dumplings	
Shrimps, sea urchin, pork and round cabbage dumplings			
韭黄鲜虾鸡蛋饺	88	鲜肉白菜饺	80
Shrimps, yellow chives and egg dumplings		Pork and cabbage dumplings	
素菜饺	60	特色胡椒饼	40
Vegetarian dumplings		Baked pork bun with black pepper	

## 饭及粥品 RICE AND CONGEE

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

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



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辣  
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## 甜品 DESSERT

琥珀百合绿豆炖官燕 458  
Doubled-boiled bird's nest and lily bulb  
with green beans and rock sugar

老北京宫廷糕点 88  
驴打滚，豌豆糕，艾窝窝，芸豆卷  
Imperial dessert platter  
Glutinous rice rolls with red bean,  
yellow soya bean-persimmon cake,  
sticky rice filled with red dates, kidney bean rolls

紫薯核桃干果香酥卷 78  
Crispy rolls filled with purple sweet potato,  
mochi, dried fruit and nuts

姜糖栗蓉糖油饼配酸奶冰淇淋 68  
Sugary fried dough and yogurt ice cream  
in ginger syrup and chestnut sauce

环球时令水果拼盘 115  
Seasonal fruit platter

鲜果冰糖葫芦 88  
Candied seasonal fruit with coated sugar

陕北红枣醪糟煮汤圆 68  
Sweetened glutinous peanut dumplings  
with egg and fermented glutinous rice in  
red date soup



老北京宫廷糕点  
Imperial dessert platter

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