



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>	628	<p>葱烧关东刺参 Braised Japanese cucumber with yam in leek sauce</p>	每位 per person 488
<p>金汤烩官燕 Braised bird's nest with superior yellow broth</p>	458	<p>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</p>	每位 per person 418
<p>炭烤慢煮牛肋骨 Charcoal grilled slow-cooked US beef rib with condiments</p>	318	<p>霸王黄坛子 (气宇轩昂男士汤) Braised sea cucumber, fish maw, calipee and abalone in superior chicken broth</p>	每位 per person 308
<p> 关中油泼辣子鱼 Spicy oil poached mandarin fish with vegetables and handmade noodles</p>	298	<p> 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</p>	188

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



喀什葛尔茶点小吃
Kashgar tea set



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.


食


-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY


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

 蒜香花椒大肠盐卤鸭 135
Salted duck and pork intestines with garlic,
pepper and sesame oil

 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

昌吉手撕椒麻鸡
Spicy chicken salad



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



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.

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	 孔府羊杂汤和棋子烧饼	每位 per person 95
Double-boiled pigeon soup with chickpeas		Mutton offal soup with sesame bread	
 松茸白菜豆腐汤	每位 per person 90		
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

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.

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

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，香脆芝麻包，砂糖及秘制酱汁

Roasted Beijing duck

Served with steamed pancakes, crispy sesame buns, sugar, and special homemade hoisin sauce

全只 / 半只
whole / half

698/428

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.



北京酥不腻烤鸭
Roasted Beijing duck

食

-  招牌菜
SIGNATURE
-  蔬菜
VEGETARIAN
-  辣
SPICY
-  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

- | | | | | | | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------|------|---------------|-----|---------------|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p> 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.</p> <table border="0" style="width: 100%;"> <tr> <td>全只 Whole</td> <td style="text-align: right;">2628</td> </tr> <tr> <td>半只 Half</td> <td style="text-align: right;">1358</td> </tr> <tr> <td>四分之一只 Quarter</td> <td style="text-align: right;">698</td> </tr> <tr> <td>六分之一只 Portion</td> <td style="text-align: right;">438</td> </tr> </table> | 全只 Whole | 2628 | 半只 Half | 1358 | 四分之一只 Quarter | 698 | 六分之一只 Portion | 438 | <p> 罗布泊烤多宝鱼
Xinjiang-style roasted turbot fish</p> <p style="text-align: right;">388</p> |
| 全只 Whole | 2628 | | | | | | | | |
| 半只 Half | 1358 | | | | | | | | |
| 四分之一只 Quarter | 698 | | | | | | | | |
| 六分之一只 Portion | 438 | | | | | | | | |
| <p>  阿克苏苹果架子羊排
Roasted lamb cutlets with Aksu apple</p> <p style="text-align: right;">218</p> | <p> 炭烤慢煮猪排
Charcoal grilled slow-cooked pork rib</p> <p style="text-align: right;">208</p> | | | | | | | | |
| <p> 炭烤辣酱烤鱿鱼
Charcoal grilled squid with chili and cumin</p> <p style="text-align: right;">95</p> | <p> 炭烤茄子
Grilled whole eggplant with spicy garlic dressing</p> <p style="text-align: right;">70</p> | | | | | | | | |
| <p>和田酥皮烤羊肉包子
Xinjiang-style lamb samosa with onions and black pepper</p> <p style="text-align: right;">50</p> | <p>经典原味烤馕
Traditional flat bread with sesame</p> <p style="text-align: right;">50</p> | | | | | | | | |

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



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



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.

食

-  招牌菜
SIGNATURE
-  蔬菜
VEGETARIAN
-  辣
SPICY

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
 炭烤黑毛猪云南小瓜卷 Grilled pork belly rolled with Yunnan melon	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
 极辣胡同烤翅 Chicken wing skewer with chili and cumin	每串 per skewer 35	 孜然烤鸡肉 Chicken skewer with chili and cumin	每串 per skewer 35
 炭烤生蚝 酸菜小米椒烤/北方辣酱烤 Grilled oyster Pickled vegetable with green chili / North chili paste	每个 per piece 48	 炭烤香菇 Mushroom skewer	每串 per skewer 28



招牌串烧
Signature skewer

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.

食

招牌菜
SIGNATURE

蔬菜
VEGETARIAN

辣
SPICY

热盘 HOT DISH

- | | | | |
|--------------------------------------------------------------------------------------------|-----|----------------------------------------------------------------------------------|------------------------------------|
| 香炒牛柳鹅肝配薄饼
Stir-fried US prime beef rib eye and foie gras
with steamed pancakes | 418 | 齐鲁香酥鸡
Shandong-style crispy chicken | 全只 / 半只
whole / half
338/218 |
| 秘制手抓羊排
Crispy lamb chops with cumin and chili | 228 | 新疆烤馕大盘鸡
Xinjiang braised chicken with potatoes,
dried chili and flat bread | 178 |
| 哈密瓜锅包肉
Stir-fried crispy pork slices and honeydew melon
with black vinegar | 135 | 孜然牛肉炒山西不烂子
Stir-fried beef with chili, cumin
and potato noodles | 115 |
| 炆炒腊肉椰菜花
Wok-fried cauliflower with Chinese cured pork,
chili and black vinegar | 105 | 金汤栗子烧白菜
Braised cabbage with chestnuts
in superior yellow broth | 105 |
| 炆炒酱油土豆丝
Dongbei stir-fried shredded potatoes
with soy sauce, dried chili and vinegar | 80 | | |

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



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



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.

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

生猛海鲜 LIVE SEAFOOD

大连鲍鱼

时价
Market Price

剁椒蒸 / 椒盐 / 秘制烤
Live Dalian abalone
Steamed with pickled chili /
Deep-fried with chili-pepper salt /
BBQ with homemade chili sauce

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

珍珠龙趸

时价
Market Price

清蒸 / 剁椒蒸
Pearl grouper
Steamed with soy sauce /
Steamed with "dek chiu" chili



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

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.

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

海 鲜 SEAFOOD DISH

- | | | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
|  十年花雕滑蛋蒸龙虾和白贝
Steamed lobster and clams with egg
in 10 years huadiao wine | 568 |  葱烧大鱼头配油条
Braised lake fish head with deep-fried dough
in scallion sauce | 358 |
| 松鼠鳜花鱼
Crispy mandarin fish with pine nuts,
sweet and sour sauce | 350 | 青萝卜老豆腐煮桂鱼
Mandarin fish fillet with tofu,
green radish and crispy rice in fish soup | 280 |
|   飘香鳜花鱼
Braised mandarin fish
in garlic and preserved bean curd sauce | 280 |  北京干果酥皮虾
Beijing-style crispy prawns with nuts,
sweet and sour sauce | 228 |
|  红花汁海鲜豆腐
Braised tofu with shrimps and scallops
in superior yellow broth | 145 | 金蒜白贝炒菜心
Wok-fried choy sum with clams and garlic | 115 |



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

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.

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

素菜 VEGETARIAN DISH

胭脂红百香果 Marinated passion fruit peel in red wine sauce	105	那年秋天的茄子 Crispy eggplant and bell peppers with soy sauce	105
四季时蔬 Seasonal vegetables of the day	98	 芥末芝麻酱菠菜卷 Spinach rolls with yellow mustard and sesame sauce	90
北方妈妈大拌菜 North mixed vegetable salad with peanuts and tofu skin	80	 北平芥末墩 Mustard pickled cabbage rolls	80

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.



北平芥末墩
Mustard pickled cabbage rolls

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

北方面馆 NORTHERN NOODLE KITCHEN

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



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

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.

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

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 / 一根面

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

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.


食

-  招牌菜
SIGNATURE
-  蔬菜
VEGETARIAN
-  辣
SPICY
-  大卫·贝克汉姆的最爱
DAVID BECKHAM'S FAVOURITE

饺子 DUMPLING

- | | | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------------------------|----|
|  喜三鲜水饺
鲜虾，海胆，猪肉，椰菜
Shrimp, sea urchin, pork
and round cabbage dumplings | 100 |  褡裢火烧
Pan-fried pork dumplings | 80 |
| 鲜肉白菜饺
Pork and cabbage dumplings | 80 |  素菜饺
Vegetarian dumplings | 60 |
|  特色胡椒饼
Baked pork bun with black pepper | 40 | | |

饭及粥品 RICE AND CONGEE

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

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.



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

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

甜品 DESSERT

	每位 per person		
琥珀百合绿豆炖官燕 Doubled-boiled bird's nest and lily bulb with green beans and rock sugar	458	环球时令水果拼盘 Seasonal fruit platter	115
	每款两件 2 pieces each		
老北京宫廷糕点 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 roll	88	 鲜果冰糖葫芦 Candied seasonal fruit with coated sugar	88
紫薯核桃干果香酥卷 Crispy rolls filled with purple sweet potato, mochi, dried fruit and nuts	78	糯米小枣桃胶核桃酪 Double-boiled peach gum with red date, sticky rice and walnut paste	80
	2-3 位 share for 2-3 persons		
伊利芝麻圈饅配无糖酸奶冰淇淋 Yili flat bread with raisins, sugar free yogurt ice cream and raspberry jam	68		



老北京宫廷糕点
Imperial dessert platter

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.

