



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、
特制镶坑烘烤镶饼，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

厨 师 精 选 CHEF'S RECOMMENDATION

	每位 per person		每位 per person
 葱烧海参 Braised sea cucumber with yam in leek sauce	438	 金汤烩官燕 Braised bird's nest with superior yellow broth	408
 炭烤慢煮牛肋骨 Charcoal grilled slow-cooked US beef rib with condiments	268	 传统熏酱拼盘 脱骨鸡扒，卤牛腱，酱肘子，脆皮素鹅 Traditional Beijing appetizer platter Braised chicken, marinated beef shank, pork terrine, bean curd rolls	128

所有价格以澳门币计算，并须加10%服务费。

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

葱烧海参
Braised sea cucumber with yam in leek sauce



炭烤慢煮牛肋骨
Charcoal grilled slow-cooked US beef rib with condiments



食

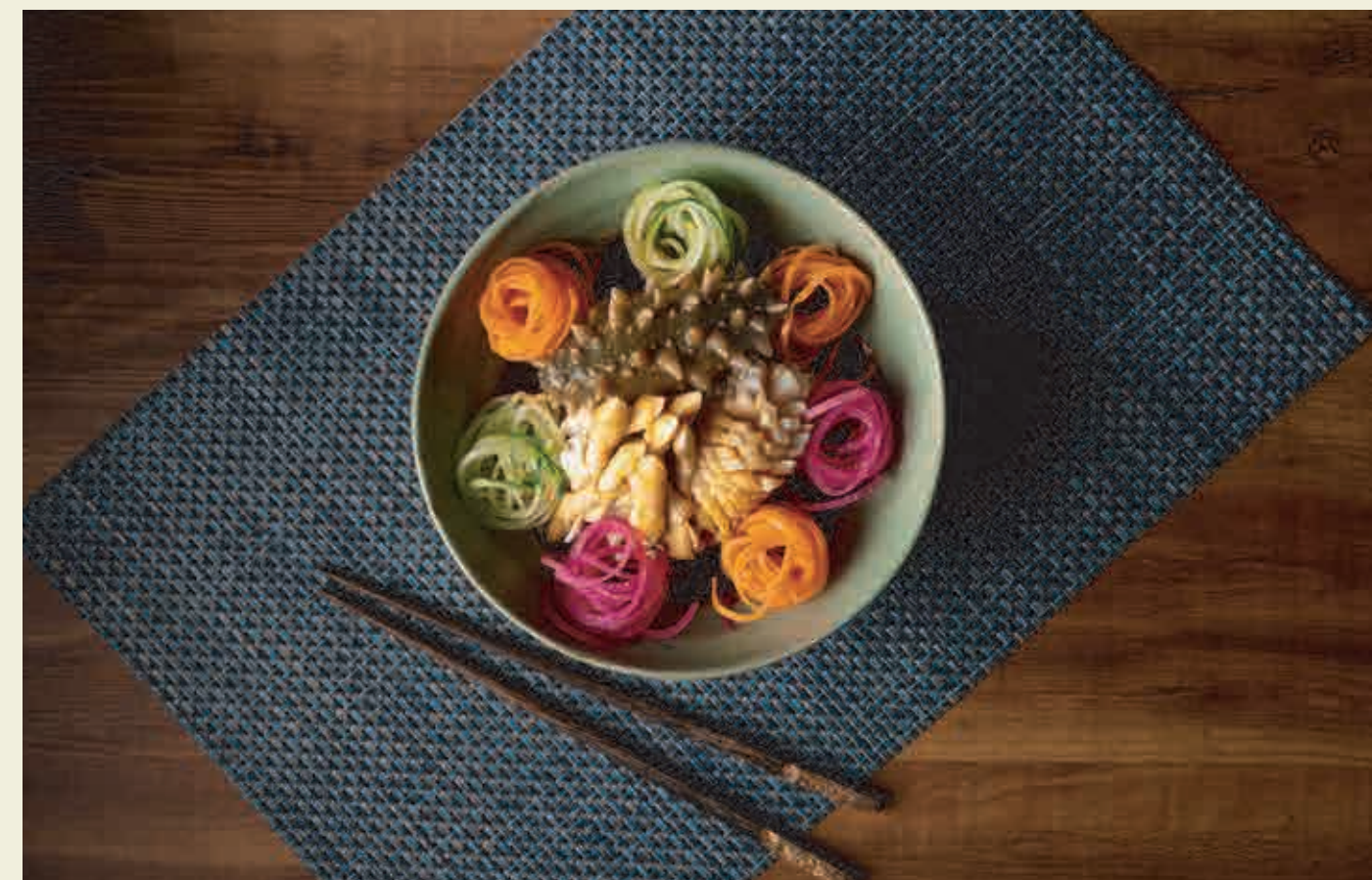
-  招牌菜 SIGNATURE
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前 菜 APPETIZER

- | | | | |
|--|-----|--|-----|
|  东北海鲜捞拌
鲍鱼，海参，蛭子
Chilled live Dalian abalone, sea cucumber and razor clam in black vinegar dressing | 218 |  喀什葛尔茶点小吃
新疆干果蜜瓜和奶酪
Kashgar tea set
Xinjiang snack platter with nuts, dried fruits, cheese and melon | 148 |
|  凉拌牛肉
Sliced beef shank in chili sauce | 98 |  椒麻鸡
Spicy chicken salad | 98 |
|  北平芥末墩
Mustard pickled cabbage rolls | 68 | | |

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




喀什葛尔茶点小吃
Kashgar tea set




食

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前 菜 APPETIZER

 金桔鹅肝 148
Foie gras kumquats with “man tou” crisps

自家制豆腐伴豉油汁 78
Homemade steamed tofu with soya dipping sauce

 北方妈妈大拌菜 78
North mixed vegetable salad with peanuts and tofu skin

东北摇滚大拉皮 78
Marinated mung bean noodles, shredded chicken and vegetables with spicy dressing

 芝麻酱拌冰菜秋葵 78
Ice lettuce and okra with sesame dressing

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金桔鹅肝
Foie gras kumquats with “man tou” crisps

食

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汤 SOUP

 鸣苑黄坛子	每位 per person	158	 酸辣乌鱼蛋带子虾仁汤	每位 per person	98
Braised sea cucumber, fish maw and abalone in superior yellow broth					
鹰嘴豆炖鸽子汤	每位 per person	88	 松茸白菜豆腐汤	每位 per person	58
Pigeon soup with chickpeas					
Matsutake mushrooms with cabbage and bean curd soup					

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

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。早上十一时至晚上十一时供应。

Our authentic recipe dates from the Imperial Empire and features Beijing raised ducks, expertly roasted in our lychee wood-burning oven. Available from 11am to 11pm.



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 sauces

全只 / 半只
whole / half

698/428

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北京酥不腻烤鸭
Roasted Beijing duck

食


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

全只 / 半只 / 四分之一只
whole / half / quarter

 鸣苑香料烤有机小全羊 2588/1298/648
早上十一时至晚上十一时供应，
需24小时前预定。
North Palace signature roasted organic whole
baby lamb with Mongolian spices
Available from 11am to 11pm,
24 hours advance order required.

鸣苑香料烤有机羊腩排 198
Barbecued slow-cooked lamb brisket
with Mongolian spices

 罗布泊烤多宝鱼 228
Xinjiang-style roasted turbot fish

 阿克苏苹果架子羊肉排 168
Roast lamb cutlets with Aksu apple

新疆泥焗烤馕
Xinjiang Tandoor oven baked flat breads

羊肉	88
Filled with lamb	
提子干	48
Filled with raisins	
经典原味	48
Traditional with sesame	

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



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



食

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招牌串烧 SIGNATURE SKEWER

每份四串起
Minimum 4 skewers per serving

和田戈壁羊肉
Xinjiang lamb skewer


每串
per skewer

38

孜然烤牛肉
US beef skewer

每串
per skewer

38

 孜然烤鸡肉
Chicken skewer with chili and cumin

每串
per skewer

38

烤蔬菜
可选择：蘑菇，豆角，韭菜，茄子
Vegetable skewer
Choice of mushrooms, beans, leeks and eggplant

每串
per skewer

28

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和田戈壁羊肉
Xinjiang lamb skewer


食


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生猛海鲜 LIVE SEAFOOD

大连海胆 时价
Market Price
蛋蒸 / 香葱农场有机鸡蛋炒
Dalian sea urchin
Steamed with egg custard /
Filled with scrambled organic egg and onion

 **大肉蟹** 时价
Market Price
香辣炒 / 椒盐 / 姜葱
Live crab
Stir-fried with “dek chiu” chili /
Deep-fried with chili-pepper salt /
Sautéed with ginger and spring onion

 **大连鲍鱼** 时价
Market Price
剁椒蒸 / 椒盐 / 蜜汁烤
Live Dalian abalone
Steamed with pickled chili /
Deep-fried with chili-pepper salt /
BBQ with honey glaze

 **东星斑** 时价
Market Price
清蒸 / 剁椒蒸
Red star grouper
Steamed with soy sauce /
Steamed with “dek chiu” chili

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大连海胆
Dalian sea urchin

食

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-  蔬 菜 VEGETARIAN
-  辣 SPICY

热 盘 HOT DISH

葱烧千岛湖大鱼头配油条 Braised lake fish head with deep-fried dough in scallion sauce	238	松鼠鳊花鱼 Crispy mandarin fish with pine nuts, sweet and sour sauce	228
飘香鳊花鱼 Braised mandarin fish in garlic and preserved bean curd sauce	228	 北京干果酥皮虾 Beijing-style crispy prawns with nuts, sweet and sour sauce	198
酥炸蛎皇 Deep-fried crispy oysters	138	 山西孜然牛肉炒不烂子 Stir-fried beef with chili, cumin and potato noodles	108

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

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-  辣 SPICY

热 盘 HOT DISH

 齐鲁香酥鸡	全只 / 半只 whole / half	328/188	香炒牛柳鹅肝配薄饼	328
Shandong-style crispy chicken			Stir-fried US prime beef rib eye and foie gras with steamed pancakes	
 秘制手抓羊排		198	 新疆烤馕大盘鸡	118
Crispy lamb chops with cumin and chili			Xinjiang braised chicken with potatoes, dried chili and flat bread	
哈密瓜锅包肉		108	北京干炸丸子	108
Stir-fried crispy pork slices and honeydew melon with black vinegar			Old Beijing-style deep-fried pork meat balls with sesame seeds	

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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



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



食

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热 盘 HOT DISH

 红花汁海鲜豆腐	108	金蒜白贝炒菜苔	108
Braised tofu with shrimp and scallops in superior yellow broth		Wok-fried choy sum with clams and garlic	
金汤栗子烧白菜	108	炆炒腊肉椰菜花	98
Braised cabbage with chestnuts in superior yellow broth		Wok-fried cauliflower with Chinese cured pork, chili and black vinegar	
 那年秋天的茄子	98	 炆炒酱油土豆丝	68
Crispy eggplant and bell peppers with soy sauce		Dongbei style stir-fried shredded potatoes with soya sauce, dried chili and vinegar	

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红花汁海鲜豆腐
Braised tofu with shrimp and scallops in superior yellow broth

食

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北方面馆 NORTHERN NOODLE KITCHEN

- | | |
|--|---|
|  兰州牛肉拉面 98
Traditional Lanzhou-style “la mian”
with braised sliced beef and turnips |  酸汤羊肉曲曲 98
Xinjiang-style lamb wontons in sour soup |
| 陕西羊肉泡馍 88
Shanxi-style lamb and bread croutons soup | 老北京炸酱面 88
Old Beijing noodles with soybean paste |
|  皮辣子滚刀肉拌面 88
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

食

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面吧 NOODLE BAR

88

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
- 豚汤山西西红柿肉酱
Shanxi-style minced pork and tomato sauce in pork soup
- 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

48

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老北京炸酱面
Old Beijing noodles with soybean paste

食

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-  辣 SPICY

饺子 DUMPLING

 喜三鲜水饺 鲜虾，海胆，椰菜 Shrimp with sea urchin and round cabbage dumplings	88	褡裢火烧 Pan-fried pork dumplings	68
鲜肉白菜饺 Pork and cabbage dumplings	68	 素菜饺 Vegetarian dumplings	48

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喜三鲜水饺
Shrimp with sea urchin and round cabbage dumplings

食

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饭 及 粥 品 RICE AND CONGEE

东北牛肉烩饭 Dongbei braised rice with beef and egg	88	 松仁五谷米炒饭 Fried multigrain rice with pine nuts, egg and vegetables	78
 金瓜小米粥 Pumpkin and millet congee	48	五常稻花香米饭 Steamed plain rice	15

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松仁五谷米炒饭
Fried multigrain rice with pine nuts, egg and vegetables

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甜品 DESSERT

琥珀梨汤贡枣炖官燕
Double-boiled bird's nest with peach gum,
pear, red dates and rock sugar

每位
per person

428


环球时令水果拼盘
Seasonal fruit platter

98

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

每款两件
2 pieces each

88

 山楂冰糖葫芦
Candied hawthorn and lotus paste lollipops

78

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山楂冰糖葫芦
Candied hawthorn and lotus paste lollipops

