

北方鸣苑内蒙古菜单
North Palace Inner Mongolia Menu

这片植根于内蒙古辽阔北国草原的土地，因其广袤的牧场与传承千年的游牧习俗，孕育了底蕴深厚的饮食文化。
此菜单将为您精心呈现这些传奇食材的本真风味与独具特色的游牧饮食传统。

Rooted in the vast northern grasslands of Inner Mongolia, this region boasts a rich culinary heritage shaped by boundless pasturelands and millennia-old nomadic customs. Our curated menu brings you the authentic flavors of this storied ingredients and distinct nomadic food traditions.

澳门元
Mop

汤羹 SOUP

番茄羊杂莜面鱼鱼 78
Braised mutton offal, oat noodles in tomatoes soup

热盘 HOT DISH

老汤牛肉炖豆腐 88
Braised beef with fried tofu in spiced soy sauce

巴盟风干排骨烩酸菜 68
Braised pork ribs with pickled cabbage and potato noodles

沙葱手把羊排 108
Boiled lamb chops in scallion and vegetables broth

草原羊肉烧卖(两个) 38
Steamed mutton shumai with garlic vinegar (two pieces)

蒸糯玉米、山药、南瓜、地瓜、花生、红枣 58
Steamed glutinous corn, yam, pumpkin, sweet potato, peanuts and red dates

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