

御莲盛宴  
Lotus Palace Tasting Menu



烧椒新西兰蓝钻鲍鱼山苏叶

Marinated New Zealand abalone with fungus and vegetable in "Sichuan" spicy sauce

松子香干马兰头石榴球

Vegetarian bun with dried bean curd and pine nut wrapped in egg white skin

桂花酒香鹅肝烟熏鳗鱼乳猪件

Suckling pig with osmanthus wine scented foie gras and smoked eel



兰州九年百合橄榄辽参炖猪腱

Double-boiled pork shank soup with sea cucumber, olives and lily bulbs



咸柠檬鸡油花雕蒸老虎斑柳

Steamed tiger grouper fillet with salty lemon in chicken oil and aged Hua Diao wine



香蒜文火慢炖雪花和牛配煎酿百花尖椒

Slow-cooked Wagyu beef with garlic, shrimp paste stuffed in Japanese shishito green pepper



瑶柱虾松腊味炒不是饭

Wok-fried cauliflower with minced shrimp, dried scallops and preserved meat



新疆枣皇杏汁燕窝焦糖布丁

Creme brulee with bird's nest, almond and red dates

每位澳门元1,288

MOP1,288 per person



厨师特别推介 Lotus Palace Signature



素食 Vegetarian



辣 Spicy

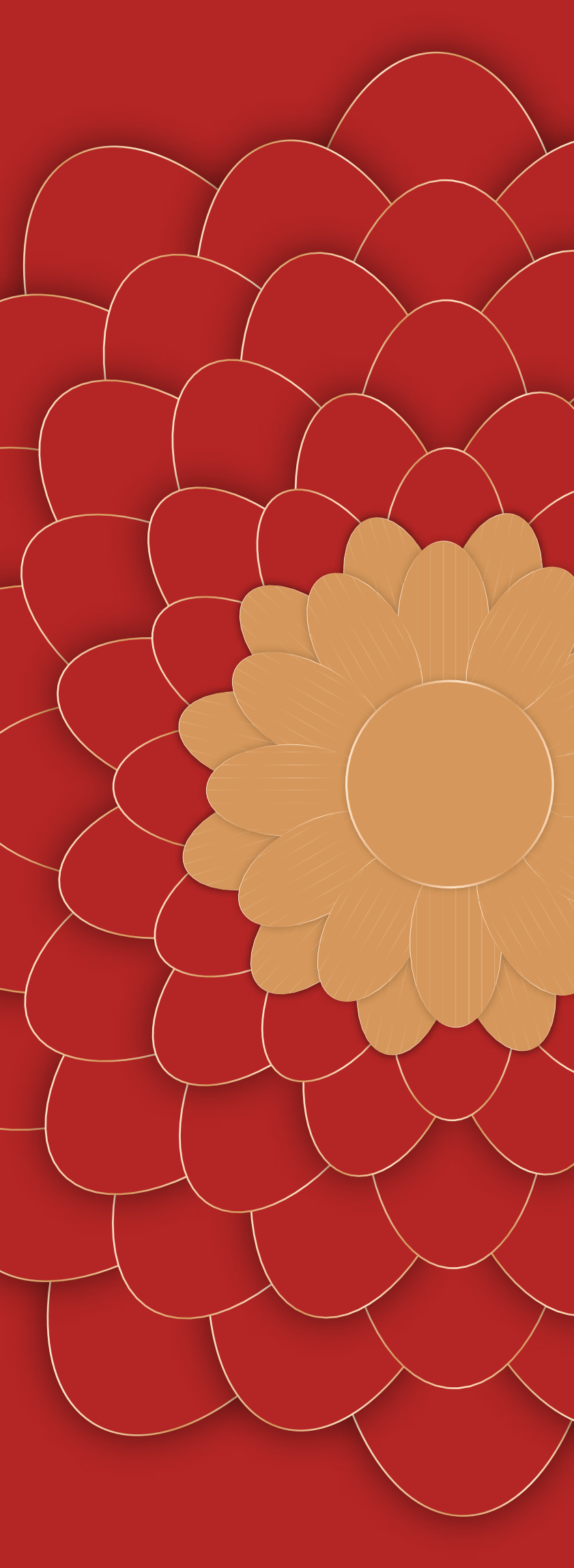


可持续发展海鲜 Sustainable Seafood

图片仅供参考 All photos are for reference only

如果您对食物过敏，请在下单前提醒服务员。If you are concerned about food allergies, please alert server prior to ordering.

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.



宫廷招牌菜  
 Lotus Palace Signature Dish



黑松露佛跳墙选用优质的名贵食材，包括鲍鱼、干贝、花胶和海参等。在反复炖汤的过程中让食材的味道全部释放出来。最后在上菜前，我们更添加了黑松露去提升这道汤的层次和香味。

We carefully select the finest ingredients, including abalone, sun-dried scallop, fish maw and sea cucumber, this superior soup is double-boiled in order to extract the maximum flavour. Just before serving, black truffle is added to enhance flavour and fragrance.

黑松露佛跳墙

Stewed mixed premium dried seafood with black truffle in superior soup

1,028

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头盘小食  
Appetizer and Cold Dishes



冰镇青芥末汁浸花螺

Marinated fresh babylon shell with wasabi dressing

218



蜜汁果木烟熏鱼

Applewood smoked mandarin fish

195



意大利松露黑醋小木耳拌冰菜

Marinated ice plant and black fungus  
with truffle and balsamic vinegar

148



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冰镇椒麻富贵虾

Chilled zebra mantis shrimp with "Sichuan" green pepper dressing

688



烧椒新西兰蓝钻鲍鱼山苏叶

Marinated New Zealand abalone with fungus and vegetable in spicy sauce

288

日本梅醋黄瓜拌海蛰头

Tossed cucumber and marinated jellyfish head with Japanese plum vinegar

158

法国吉拉多生蚝拌青芥末啫喱（每只）

Fresh Gillardeau oyster topped with wasabi jelly and caviar (per piece)

108



脆皮金砖豆腐

Deep-fried bean curd with seven spices salt

78





潮州卤水烧味  
Barbecue, "Chaozhou" Braised Specialty



🌿 鲟龙鱼籽桂花酒香鹅肝烟熏鳗鱼乳猪件  
Suckling pig with osmanthus wine scented foie gras and smoked eel topped with caviar

335



脆皮妙龄乳鸽  
Crispy baby pigeon with five spices salt

158

🌿 厨师特别推介 Lotus Palace Signature

🌿 素食 Vegetarian

🌶️ 辣 Spicy

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 蜜汁黑豚叉烧  
Honey-glazed barbecued Iberico pork  
345

骨香鹅肉片豆腐  
Braised sliced goose meat and bean curd  
240

砂锅沙姜葱香豉油鸡  
Marinated chicken with soya sauce and aromatic ginger served in clay pot  
158

 明炉吊烧鸭  
Roasted crispy duck  
125

卤水鹅肉拼盘  
Braised goose combination platter “Chaozhou” style  
158 半份  
Half portion      275 份  
Full portion



海味鲍鱼  
Abalone and Dried Seafood

日本 20 头吉品鲍（每只）  
Braised Japanese “Iwate” abalone 20 heads with seasonal vegetables (per piece)  
1,950




京葱关东辽参尼泊尔高山岩米（每位）  
Wok-fried sea cucumber with shallot and welsh onion in  
Nepalese mountain grains (per person)

795





日本 12 头禾麻鲍（每只）  
Braised Japanese “Oma” abalone 12 heads with  
seasonal vegetables (per piece)  
**4,958**

 南非鲍鱼 22 头扣辽参（每只）  
Braised South African abalone 22 heads with  
sea cucumber in oyster sauce (per piece)  
**1,835**

南非鲍鱼 22 头扣花菇鹅掌（每只）  
Braised South African abalone 22 heads with  
flower mushroom and goose web  
(per piece)  
**1,375**

沙姜花菇枝竹爆关东辽参（每位）  
Braised superior sea cucumber with bean curd sheets  
and shiitake mushroom in aromatic ginger sauce  
(per person)  
**758**

山椒酸汤酥炸花胶扒  
Deep-fried fish maw with rose sea salt in hot  
and sour broth  
**648**

养生五谷烩花胶鹅掌（每位）  
Braised fish maw and goose web with multi  
grain rice in fish broth (per person)  
**575**

西藏云雾虫草辽参炖蜆鸭  
Double-boiled duck soup with cordyceps and superior sea cucumber  
1,288

兰州九年百合橄榄花胶炖猪腱  
Double-boiled pork shank soup with fish maw, olives and lily bulbs  
288

蟹肉瑶柱海参贵妃羹  
Braised crabmeat soup with sea cucumber, dried scallops and egg white  
218

 松叶蟹肉花胶酸辣汤  
Hot and sour soup with Japanese Kegani crab meat and fish maw  
188

 石斛竹笙葛仙米炖野菌汤  
Double-boiled wild mushrooms soup with bamboo pith, seaweed pearl and dendrobium  
108



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🌿 羊肚菌无花果螺头炖辽参  
Double-boiled sea cucumber, sea whelk soup with dried fig and morel mushroom



 原粒椰盅炖桃胶血燕  
Double-boiled red bird's nest and peach gum with rock sugar in coconut

680

松叶蟹肉烩官燕  
Braised superior bird's nest with Japanese Kegani crab meat

768

花胶血燕鲜拆鱼茸羹  
Fresh fish soup with red bird's nest and fish maw

680

椰汁冰花炖官燕  
Double-boiled bird's nest with coconut milk

680

北海道 3.6 鲜奶蛋白炖官燕  
Double-boiled bird's nest with Hokkaido 3.6 fresh milk and egg white

680







Live Seafood  
游水海鲜

龙虾  
Lobster

每两 per tael / 37.5 克 g  
时价 Market price

澳洲龙虾两吃  
Australian lobster (served in two courses)

上汤龙虾球泡饭 / 🌶️ 七味椒盐龙虾头爪  
Poached lobster with rice in superior broth / 🌶️ Wok-fried lobster with togarashi pepper and garlic

其他烹调方法：  
Other preparation methods:

- 🌶️ 刺身配青芥末酱油 / 上汤伊面底 / 姜葱炒 / 芝士牛油伊面焗 / 蒜蓉蒸 / 🌶️ 南瓜湿奶油炒
- 🌶️ Sashimi with wasabi and soya sauce / Braised with e-fu noodles in superior broth / Sauteed with ginger and spring onion / Baked with cheese, butter and e-fu noodles / Steamed with minced garlic
- 🌶️ Stir-fried with creamy pumpkin sauce

🌿 厨师特别推介 Lotus Palace Signature

🌿 素食 Vegetarian

🌶️ 辣 Spicy

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游水海鲜  
Live Seafood










避风塘蒜香炒昆士兰大肉蟹

Stir-fried Queensland big crab with garlic and red chili in "Hong Kong" style

游水海鱼  
Live Fish

每两 per tael / 37.5 克 g  
时价 Market price

老鼠斑 / 东星斑 / 黄皮老虎斑 / 金边方利  
Spotted grouper / Star grouper / Tiger grouper / Macau sole

- 可选清蒸 / 蒜子火腩焖 / 煎封 / 砂锅干葱焗 / 台湾树子蒸 /  油浸 /  潮泰蒸  
 水煮 /  剁椒蒸  
Steamed with soya sauce and spring onion / Braised with garlic and roasted pork belly / Pan-fried with soya sauce / Wok-fried with ginger and shallot in clay pot / Steamed with cordia tree seeds / Deep-fried  
 Steamed with chopped chili in "Chaozhou and Thai" style /  Slow-cooked in "Sichuan" spicy oil  
 Steamed with chopped chili

斑马富贵虾  
Zebra Mantis Shrimp

每两 per tael / 37.5 克 g  
时价 Market price

姜葱炒 / 白灼 /  避风塘蒜香炒 /  椒盐香葱爆 /  豉椒炒  
Sauteed with ginger and spring onion / Poached /  Stir-fried with garlic and dried chili in "Hong Kong" style /  Deep-fried with chili and five spices salt /  Stir-fried with black bean sauce and chili

象拔蚌  
Geoduck Clam

每两 per tael / 37.5 克 g  
时价 Market price

-  刺身配青芥末酱油 / 油泡 / 白灼 / 豉汁芦笋炒 /  XO 酱炒  
 Sashimi with wasabi and soya sauce / Sauteed with yellow chives and asparagus / Poached  
Stir-fried with asparagus in black bean sauce /  Stir-fried with XO sauce

昆士兰大肉蟹 / 花蟹 / 肉蟹  
Queensland big crab / Red flower crab / Mud crab

每两 per tael / 37.5 克 g  
时价 Market price

-  椒盐香葱爆 /  豉椒炒 / 姜葱炒 / 花雕蛋白蒸  
 Deep-fried with chili and five spices salt /  Stir-fried with black bean sauce and chili  
Sauteed with ginger and spring onion / Steamed with yellow wine and egg white



海鲜类  
Seafood



南瓜湿奶油炒虾球

Fried prawns with creamy pumpkin sauce

335



蟹黄澳洲带子炒北海道3.6鲜奶  
Stir-fried Australian scallops, crab roe with  
Hokkaido 3.6 fresh milk and egg white

415



5J 西班牙火腿陈皮蒸东星斑  
Steamed star grouper topped with tangerine peel and 5J Cinco Jotas ham  
1,950

 XO 酱鸳鸯银丝加拿大龙虾煲  
Braised Canadian lobster with rice vermicelli, glass noodles and XO sauce in clay pot  
795

黑松露酱焗台山膏蟹  
Braised "Taishan" crab with black truffle sauce in clay pot  
795

咸柠檬鸡油花雕蒸斑马富贵虾  
Steamed zebra mantis shrimp with salty lemon in chicken oil and aged Hua Diao  
688

黑牛肝菌紫山药炒虾仁象拔蚌仔  
Stir-fried baby geoduck, shrimp with fresh purple yam, black porcini and asparagus  
388

 四川酸菜煮龙趸片  
Slow-cooked sliced grouper with preserved vegetable in hot and sour broth  
378

鲜虫草花浓汤胜瓜浸鱼腐  
Braised homemade fish balls with fresh cordyceps flower and angle gourd in pork bone soup  
195

 香脆辣子软壳蟹  
Stir-fried crispy soft shell crabs with Chinese spices and "Sichuan" pepper  
185

肉类·家禽  
Meat, Poultry



瑞士黑蒜双葱爆鹿儿岛 A5 和牛粒  
Wok-fried diced Kagoshima A5 Wagyu beef with Swiss black garlic, shallot and spring onion

1,145

黑牛肝菌大连鲜鲍焖黑棕鹅  
Braised goose with black porcini and fresh abalone

398

香蒜文火慢炖雪花和牛配煎酿日本尖椒  
Slow-cooked Wagyu beef with garlic, shrimp paste stuffed in Japanese shishito green pepper

388

 杭椒日本松本菇炒安格斯牛柳  
Wok-fried Angus beef with Japanese matsumoto mushroom and "Hangzhou" pepper

345

羊肚菌红枣焖牛肋肉  
Braised beef short ribs with morel mushroom and red dates

345

 豆瓣麻辣川味小羊架  
Pan-fried New Zealand Te Mana lamb cutlet with broad beans in "Sichuan" chili sauce

335



 菠萝咕噜黑豚肉  
Sweet and sour Iberico pork with pineapple

218

五指毛桃椰肉蒸清远鸡  
Steamed chicken with coconut flesh and Chinese herb

228

云南羊肚菌咸鱼蒸手剁肉饼  
Steamed fresh chopped pork patty with "Yunnan" morel mushrooms and salted fish

198

九制陈皮香酥酱皇骨  
Crispy fried pork ribs with tangerine peel sauce

188

杭椒翠玉瓜藕尖炒黑豚爽肉  
Wok-fried Iberico pork neck with zucchini, lotus root and "Hangzhou" pepper

168

桂花荔茸香酥鸭方  
Crispy-fried boneless duck wrapped in taro dough served with osmanthus sauce

148

干葱豆豉滑鸡煲  
Wok-fried chicken with shallot and black bean sauce in clay pot

148

肉类 · 家禽  
Meat, Poultry



将制作超过八小时的鲜嫩三黄鸡撕成肉丝，加入泰国贵妃柚子肉及秘制柚子酱汁均匀搅拌，最后放上金黄酥脆的鸡皮，是御莲宫必点的招牌菜之一。

The meticulously prepared “San Huang” chicken, slow-cooked for over eight hours to achieve unparalleled tenderness. Delicately shredded, combined with Thai imperial pomelo meat and mixed with homemade pomelo sauce. Crowned with the crispy chicken skin, makes it one of the must-try signature dishes in Lotus Palace.





  柚子蜜脆皮手撕鸡  
Shredded crispy chicken with pomelo

218





🍵 纸锅石斛花姬松茸汤素菌小笼包  
Double-boiled dendrobium flower and fresh blazei fungus soup with assorted mushrooms "xiao long bao" in paper hot pot





桂花高山岩米糯米酿有机莲藕  
Marinated organic lotus root stuffed with osmanthus, Nepalese mountain grains and glutinous rice

125

 麻婆素牛松豆腐蒸水蛋  
Slow-cooked vegan "Mapo tofu" with steamed egg

218

鸳鸯小蕃茄酸甜猴头菇  
Sweet and sour crispy lion's mane mushroom with mandarined cherry tomatoes

188

素牛松 XO 酱鸡枞菌南瓜盅  
Stir-fried minced vegan beef crumble, black termite mushroom with XO sauce in pumpkin

188

梅菜皇素鸡茸蒸澳洲茄子  
Steamed Australian eggplant with vegan chicken and preserved vegetables

158

桃胶菌菇汤浸竹笙酿秋葵  
Poached bamboo piths stuffed with okra in peach gum and mushroom soup

148

脆皮五香素芋丝卷  
Crispy taro and vegetables wrapped in bean curd skin served with hawthorn sweet and sour sauce

115



🍵 金汤瑶柱竹笙竹炭自制豆腐  
Braised homemade charcoal bean curd with dried scallops and bamboo piths

148



鱼汤日本银杏鲜枝竹浸时蔬  
Poached seasonal vegetable with bean curd skin and  
Japanese ginkgo in fish broth

125



沙蟹汁豉鱼白贝炒嫩山苏叶  
Stir-fried fresh clam with vegetable, black bean dace and pickled crab sauce

328

黑豚肉土豆炒法国迷你四季豆  
Stir-fried French mini string beans and potato with minced Iberico pork


158

瑶柱浓鸡汤浸娃娃菜  
Poached baby cabbage in chicken broth topped with dried scallops

148

松茸咸猪骨芥菜煲  
Braised salted pork ribs with mustard green and matsutake mushroom

125

 鸡枞菌舞茸干煸四季豆  
Stir-fried string beans with termite and maitake mushrooms


125

金银虾酱啫啫唐生菜胆  
Wok-fried long lettuce with shrimp paste in clay pot

115

 各种时令蔬菜  
Seasonal vegetables

115

烹调方法：清炒 / 蒜蓉炒 / 上汤 / 白灼 /  XO 酱炒 /  椒丝腐乳炒  
Cooking method: Stir-fried / Sauteed with garlic / Superior broth / Poached  
 Stir-fried with XO sauce  Stir-fried with fermented bean curd and chili

饭·面  
Rice Noodle




🍲 砂锅浓鲜虾汤脆米海皇泡饭  
Braised assorted seafood with crispy rice and brown rice in shrimp broth

345



桂花蟹肉斑球炒新竹米粉  
Wok-fried "Taiwanese" rice vermicelli with crabmeat, sliced grouper and egg  
228

 御莲宫招牌炒饭  
Fried rice with prawns, dried scallops and  
roasted duck  
148

 家乡海鲜炒面线  
Fried noodles with assorted seafood and chives  
148

沙煲月光黑豚肉碎炒银针粉  
Braised rice noodle and minced Iberico pork  
topped with egg  
128

香茜斑片鲜黄鸡油菌泡米线（每位）  
Vermicelli with grouper fillet, yellow chanterelle and coriander in fish broth (per person)  
128

 干炒安格斯牛肉片河粉  
Wok-fried flat rice noodles with Angus beef  
148

黑松露珍菌时蔬炒五谷米  
Fried multi-grain rice with assorted mushroom,  
seasonal vegetables topped with black truffle  
138

和牛舞茸酸汤濑粉（每位）  
Rice noodle with Wagyu beef and maitake  
mushroom in hot and sour broth (per person)  
128





 燕窝流沙芝麻球  
Crispy glutinous rice, sesame balls stuffed with bird's nest and salted egg custard  
115



川贝无花果竹燕窝炖丰水梨  
Double-boiled pear, bamboo bird's nest with  
dried fig and Chinese herb  
78



 香芒杨枝甘露  
Chilled cream of mango, sago and pomelo  
68




时令水果拼盘  
Seasonal fruit platter

115

椰皇雪燕桃胶炖鲜奶  
Double-boiled peach gum and karaya gum with fresh milk in coconut

105

 蛋白杏仁茶炖桃胶  
Double-boiled peach gum with almond milk and egg white

78

万寿果雪莲子三色酒酿小丸子  
Glutinous rice balls, papaya and snow lotus seeds in sweet fermented-rice wine

78

澳洲香芒开心果竹炭薄餐  
Pan-fried bamboo charcoal crepes with mango and pistachio

58

