





古今中外，每座帝皇宮殿皆有美麗壯闊的花園，就如澳門上葡京綜合度假村內精緻絕艷的「御花園」。餐廳以皇家花園為靈感之源，展現中西貿易史造就的「中國風」時期。主用餐區宏偉壯麗，展現御苑的巍然氣派；五間主題包廂紛呈卓絕精美的園林景致。

總廚莊嘉輝以「堅持傳統，勇於創新」的精神，將「御花園」打造成頂尖粵菜食府。他的師承可溯至清朝江太史家廚的入室弟子，結合多年來在美國、南韓、新加坡等地擔任客席主廚的經驗，為餐廳呈獻多款高級粵菜及珍稀太史菜，鑄就舌尖上的鼎味，並向上葡京的中西文化意蘊致敬。

Every palace has a magnificent garden, and Palace Garden is the crown jewel of Grand Lisboa Palace Resort Macau. Inspired by ancient imperial gardens, the restaurant celebrates the splendid Chinoiserie period of China's trade history. The luxurious main dining area carries all the whimsy and elegance of a regal dream; and the five private dining rooms are each themed around a different majestic garden element.

As the Head Chef of Palace Garden, Ken Chong leads the culinary team with the spirit of “persistence to tradition and innovation”, presenting haute Cantonese cuisine including from Jiang Taishi, an accomplished scholar and known as the “first man of the hundred Cantonese foods” from the Qing dynasty. Chef Ken combines his culinary experience and knowledge from America, South Korea, and Singapore, to masterfully design Palace Garden’s menu and pay homage to the East-meets-West fusion of Grand Lisboa Palace Resort Macau.



## 名廚推薦

### CHEF'S RECOMMENDATION

例 / REGULAR

原隻鮮蟹鉗 (位) 椒鹽炸 / 龍蝦湯蛋白蒸 / 冬瓜蒸 A Whole Fresh Crab Claw (per person) Deep fried with Salt and Chilli Pepper / Steamed Egg White with Lobster Broth / Steamed with Winter Melon	488
老陳皮蒜豉爆炒法國藍龍蝦 (位) French Blue Lobster wok fried with Garlic, Black Bean and Aged Tangerine Peel (per person)	398
松露油菌皇爆炒澳洲帶子 Australian Scallop wok fried with Assorted Mushrooms and Truffle Oil	388
香蔥椒麻醬蒸東星斑 (位) Star Spotted Garoupa steamed with Homemade Spring Onion and Sichuan Pepper Sauce (per person)	388
海膽鮮蟹肉煮自家製豆腐 Homemade Bean Curd simmered with Crabmeat and Sea Urchin	328
水晶虎蝦球 (位) Crystal King Tiger Prawn (per person)	308
野生蜂蜜文火炆牛小排 (位) Beef slow stewed with Wild Honey and Supreme Soy Sauce (per person)	228
太史鳳凰羹 (位) Premium Partridge Bisque (per person)	228

# 餐前小食

## APPETIZER

例 / REGULAR

-  潮式凍海釣大黃魚 428  
Yellow Croaker chilled in "Chiu Chao" style served with Kristal Caviar
- 川味涼拌海蜇頭 128  
Chilled Jelly Fish Head marinated with Sichuan Pepper
-  松茸菌菰石榴球 128  
Matsutake Mushroom wrapped with Rice Paper
- 青檸白切豬手 128  
Pork Knuckle marinated with Lime Sauce
- 香酥椒鹽豆腐 108  
Bean Curd crispy with Salt and Chilli Pepper
-  黑松露醬拌萵筍 108  
Celtuce tossed with Black Truffle Paste

# 古法明爐燒烤

## TRADITIONAL BARBECUE

例 / REGULAR

-  日本A5和牛叉燒 798  
Japanese A5 Wagyu Beef barbecued with Honey Sauce
- 「御花園」招牌北京片皮烤鴨 (全隻) 788  
"Palace Garden" Signature Peking Duck (whole)
- 魚子醬脆皮燒鵝件 588  
Roasted Goose served with Kristal Caviar
-  蜜味黑豚叉燒 288  
Iberico Pork Loin barbecued with Honey Sauce
-  脆皮香茅燒皇子鴿 168  
Baby Pigeon crispy with Lemongrass Scent

# 御品海味

## PREMIUM DRIED SEAFOOD

位 / PER PERSON

### 原隻上等陳年日本網鮑

A Premium Aged Amidor Abalone braised with Supreme Oyster Sauce

時價

MARKET PRICE

### 原隻上等陳年日本吉品鮑

A Premium Aged Yoshihama Abalone braised with Supreme Oyster Sauce

時價

MARKET PRICE

### 原隻28頭日本吉品鮑 (21克)

A 28-Head Yoshihama Abalone braised with Supreme Oyster Sauce (21 grams)

1,688

### 蟹黃乾撈官燕

Imperial Bird's Nest braised with Crab Roe served with Supreme Broth

988

### 金湯野米扒花膠公肚

Supreme Fish Maw braised with Wild Rice in Pumpkin Sauce

688

### 鮑汁關東遼參扣鵝掌

Kanto Sea Cucumber stewed with Goose Web in Supreme Abalone Sauce

498



### 脆皮關東遼參

Crispy Kanto Sea Cucumber filled with Cristal Blue Prawn Mousse

468

# 湯羹 SOUP

位 / PER PERSON

## 冬蟲夏草葛仙米燉鱈肚湯

Fish Maw Soup double boiled with Cordyceps Sinensis

1,088

## 花膠蟹肉官燕羹

Superior Bird's Nest braised with Fish Maw and Crabmeat

888

## 鮑魚海寶龍蝦羹

Lobster Bisque with shredded Abalone and Sea Treasure

288

## 欖仁菊花黃魚羹

Yellow Croaker Bisque with Olive Kernel

288

## 琵琶帶子蟹肉酸辣羹

Hot and Sour Soup braised with Scallop and Crabmeat

188

## 菊花豆腐燉羊肚菌

Yunnan Morel Mushroom double boiled with Bean Curd in Chrysanthemum shape

188

## 天麻燉斑魚湯

Fish Soup double boiled with Gastrodia

168

## 松茸燉竹筴湯

Matsutake Mushroom Soup double boiled with Bamboo Fungus

128

 廚師推薦 Chef Recommendation  素食 Vegetarian  果仁類 Nut

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。Please inform our service staff of any food allergies or dietary requirements.  
所有標價均以澳門幣為單位，並需加收10%的服務費。All prices are in MOP, subject to 10% service charge.



# 海上鮮

## FRESH FROM THE SEA

時價 / MARKET PRICE

### 皇帝蟹

蔥油蒸 / 金湯花膠燴配意大利黑醋 / 兩吃：陳年花雕蛋白蒸、黑松露醬爆炒

Alaska King Crab

Steamed with Spring Onion / Stewed with Fish Maw and served with Balsamic Vinegar /

Two Ways: Steamed with Egg White and Aged "Huadiao" Wine and wok fried with Black Truffle Paste

### 法國野生藍龍蝦

薑蔥炒 / 陳年花雕蛋白蒸 / 上湯芝士焗 / 脆米豉汁炒

French Wild Blue Bolster

Wok fried with Ginger and Spring Onion / Steamed with Egg White and Aged "Huadiao" Wine /

Baked with Supreme Broth and Parmesan Cheese / Wok fried with Crispy Rice in Black Bean Sauce

### 東星斑 / 老鼠斑 / 黃皮老虎斑 / 澳門金邊方腩

蔥油蒸 / 豉汁蒸 / 蒜子火腩炆

Star Spotted Garoupa / Pacific Spotted Garoupa / Yellow Tiger Garoupa / Macau Sole

Steamed with Spring Onion / Steamed with Black Bean Sauce /

Stewed with barbecued Pork Belly and Garlic Cloves

### 澳洲鮮鮑魚 / 原條象拔蚌

堂灼 (龍蝦湯, 上湯) / 自家製蝦頭油X.O.醬爆炒

Australian Abalone / Geoduck

Poached with Lobster Broth or Supreme Broth /

Wok fried with Homemade X.O. Sauce flavoured with Shrimp Essence

### 大響螺 (需預定)

堂灼 (雞油白灼) / 燒響螺拼野雞卷

Sea Conch (reserve in advance)

Poached with Chicken Oil / Roasted and served with Traditional Wild Chicken Roll

查詢其他「海上鮮」種類，請聯絡服務員。

Please contact service staff for other "Fresh from the Sea" selection.

 廚師推薦 Chef Recommendation  素食 Vegetarian  果仁類 Nut

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。Please inform our service staff of any food allergies or dietary requirements.

所有標價均以澳門幣為單位，並需加收10%的服務費。All prices are in MOP, subject to 10% service charge.



# 海鮮

## SEAFOOD

例 / REGULAR

### 西鑲海釣黃魚球

Yellow Croaker Fillet filled with Iberico Ham wok fried with Seasonal Vegetables

888

### 👩 香煎日本紅毛蟹官燕餅

Bird's Nest pan fried with Hokkaido Kegani Crabmeat

598

### 👩 蜂巢酥炸法國生蠔

Fresh Gillardeau Oyster deep fried in Puff Pastry

588

### 👩 自家製蝦頭油X.O.醬爆炒藍天使蝦球

Cristal Blue Prawn wok fried with Homemade X.O. Sauce flavoured with Shrimp Essence

368

### 海膽醬菌皇焗響螺 (位)

Sea Conch baked with Mushroom and Sea Urchin Sauce (per person)

238

👩 廚師推薦 Chef Recommendation 🌿 素食 Vegetarian 🥜 果仁類 Nut

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。Please inform our service staff of any food allergies or dietary requirements.  
所有標價均以澳門幣為單位，並需加收10%的服務費。All prices are in MOP, subject to 10% service charge.





「御花園」的五間主題包廂貫徹古代宮廷園林的氣派與景致，締造賞心悅目的藝術之境。

「瓊樓玉宇」內遊園圖的山水景色明朗照人，映照青瓷色牆身及東方寶塔建築元素。

「萬紫千紅」瀰漫古今中外的浪漫情懷，牆上多幅古董油畫群花嬌艷，彰顯皇室的優雅及氣派。

「鳥語花香」的中國風牆紙活現明媚春色，盡情演繹完美庭園的斑斕絢麗。

「風和日麗」雲集東情西韻，一把把精製扇子蘊藏名門貴族的華美雅致。

「蝶花飛舞」宛如一座奇幻森林，神秘舞蝶在枝葉間展翅欲飛。

從天花、窗簾、地氈、傢具，到牆身設計及藝術擺設，每間包廂極盡奢華的細節盡顯高雅格調，營造尊尚的饗宴體驗。

The five Private Dining Rooms of Palace Garden continue the aesthetic of ancient palace gardens – built for pleasure and admiration.

*The Pagoda Room, painted in striking Chinese celadon, pays tribute to the architectural language of palaces and pagodas in Chinese history.*

*The Flower Room celebrates the majestic elegance and romantic sentiments across time and cultures through dozens of gorgeous and vintage flower paintings.*

*The Bird Room is encapsulated by exceptional Chinoiserie-inspired wallpapers, forming a backdrop of an idealised garden.*

*The Fan Room takes inspiration from the beautiful forms of fans for the aristocracy and court, accompanied by the Eastern and Western fans on display.*

*The Butterfly Room is an enchanting forest with mysterious dancing butterflies that can be seen everywhere.*

From ceilings, curtains, carpets, furniture, to wall design and artwork decorations, the meticulous details of each Private Dining Room are all exquisite, creating a unique dining experience.



# 家禽 · 肉

## POULTRY · MEAT

例 / REGULAR

 松露鹽香煎日本A5和牛 (每100克)	600
Japanese A5 Wagyu Beef pan fried with Truffle Salt (per 100 grams)	
 南非鮑魚炆走地雞煲	598
Free-range Chicken stewed with South African Abalone served in Clay Pot	
蒜香鵝肝炒牛柳粒	488
Foie Gras and Beef Cube wok fried with Crispy Garlic	
脆皮風沙炸子雞 (半隻)	268
Crispy Skin Chicken with Crunchy minced Garlic (halved)	
 法國鵝肝紙包雞 (位)	268
Foie Gras and Chicken wrapped in Crispy Waffle Paper (per person)	
香菠黑豚咕嚕肉	268
Sweet and Sour Iberico Pork wok fried with Fresh Pineapple	

# 蔬菜 · 豆腐

## VEGETABLES · BEAN CURD

例 / REGULAR

- |   |     |
|---|-----|
|  海鮮魚滑豆腐煲               | 228 |
| Bean Curd braised with Seafood and Fish Dumpling served in Clay Pot                                     |     |
|  鮑汁雙籽扒柚皮               | 218 |
| Pomelo Skin braised with Shrimp Roe and Fish Roe in Abalone Sauce                                       |     |
| 酥脆魚仔魚湯浸田園時蔬   | 168 |
| Seasonal Vegetables simmered in Fish Broth topped with Crispy Fish                                      |     |
| 高湯鮮百合杞子浸田園時蔬  | 168 |
| Seasonal Vegetables poached with Fresh Lily Bulb and Wolfberry in Supreme Broth                         |     |
|  蒜豉涼瓜炒苦瓜              | 168 |
| Okinawa Bitter Cucumber and Taiwanese White Bitter Cucumber wok fried with minced Garlic and Black Bean |     |
|  琥珀銀盞炒蘆筍鮮百合          | 128 |
| Asparagus wok fried with Fresh Lily Bulb topped with caramelized Walnut                                 |     |



 廚師推薦 Chef Recommendation  素食 Vegetarian  果仁類 Nut

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。Please inform our service staff of any food allergies or dietary requirements.  
所有標價均以澳門幣為單位，並需加收10%的服務費。All prices are in MOP, subject to 10% service charge.

# 飯 · 麵

## RICE · NOODLES

例 / REGULAR

 櫻花蝦海鮮炒飯	428
Seafood Fried Rice with Sakura Shrimp	
 生拆龍蝦肉西施泡飯 (位)	288
Live Lobster Fillet simmered in Lobster Bisque with Crispy Rice (per person)	
黑松露生炒牛肉飯	288
Minced Beef Fried Rice with Black Truffle Sauce	
香菇火鴨絲炆鴛鴦米粉	268
Duo Vermicelli stewed with shredded Roast Duck and Mushroom	
蘭度鮑汁嫩雞炆伊麵 (位)	128
E-Fu Noodles braised with Chicken and Kale in Abalone Sauce (per person)	
  十穀米菜粒炒飯 (位)	88
Ten Grains Fried Rice with Vegetables (per person)	

# 甜心佳點

## DESSERT

位 / PER PERSON

椰皇杞子雪梨燉金絲官燕 688  
Superior Bird's Nest double boiled with Pear and Wolfberry in Whole Coconut

👩🍳 「御花園」楊枝甘露 88  
"Palace Garden" Pomelo and Mango Cream

🌿 蜂蜜桂花紅棗糕 68  
Red Dates Pudding with Osmanthus Honey

👩🍳 🥜 特色杏仁蛋白 68  
Sweetened Almond Cream

🥜 鮮百合松子露 68  
Sweetened Pine Nut Cream with Fresh Lily Bulb



👩🍳 廚師推薦 Chef Recommendation 🌿 素食 Vegetarian 🥜 果仁類 Nut

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。Please inform our service staff of any food allergies or dietary requirements.  
所有標價均以澳門幣為單位，並需加收10%的服務費。All prices are in MOP, subject to 10% service charge.



菊花寓意長壽和富貴，在「御花園」處處可見，除了牆壁刺繡及餐具圖案，蘊含慈善元素的餐巾環也貫徹此主題。

秉承母公司澳娛綜合度假股份有限公司「取諸社會、用諸社會」的核心理念，上葡京延續對社會的關懷，特別邀請澳門特殊奧運會為「御花園」設計餐巾環。四位特奧人士及兩位導師耗時三個月，採用黃晶菊真花親手製作共250枚餐巾環，既貼合餐廳設計，更象徵了堅毅不屈的精神，盛載著每位手作者衝破界限的力量，叫人握在手裡、暖在心裡。

Bearing the meaning of longevity and nobility, the blooming chrysanthemum pattern extends from the mural and tableware to the transparent napkin rings that were made for a good cause.

Adhering to the core concept of “from society, to society” from parent company SJM Resorts, S.A., Grand Lisboa Palace invited the Macau Special Olympics to design the napkin ring for Palace Garden. It took three months, four Special Olympics athletes and two mentors to make the 250 napkin rings by hand using real chrysanthemums, which not only match with the restaurant environment, but also symbolise the spirit of perseverance and corporate social responsibility.