



《福布斯旅遊指南》 — 五星餐廳  
Forbes Travel Guide Five-Star Restaurant



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.

### 我們對可持續發展的承諾

澳門上葡京綜合度假村一直致力履行社會責任，貫徹「從農場到餐桌」的餐飲理念，採用對環境友善的方式，為賓客提供高品質的美食。

餐廳的菜式將按照時令季節而更新，並以可持續食材入饌，避免使用一次性塑膠餐具，務求在降低碳足跡的同時，持續提升食品及服務質量。

### Our Commitment to Sustainability

At Grand Lisboa Palace Resort Macau, we are committed to offering premium quality delicacies through environmentally friendly practices, social responsibility, and a farm-to-table philosophy of dining.

We are pleased to offer a seasonal menu with sustainable food ingredients, alternatives to single-use plastics and a reduction of our carbon footprint while simultaneously upholding quality levels of food and service.



## 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
三蔥爆炒法國藍龍蝦 (位) French Blue Lobster wok fried with Leek, Shallot and Spring Onion (per person)	468
松露油菌皇爆炒日本帶子 Japanese Scallop wok fried with Assorted Mushrooms and Truffle Oil	438
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	368
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)	268
法國鵝肝紙包雞 (位) Foie Gras and Chicken wrapped in Crispy Waffle Paper (per person)	268
太史鳳凰羹 (位) Premium Partridge Bisque (per person)	228



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.

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



# 餐前小食

## APPETIZER

例 / REGULAR

	<b>潮式凍海釣大黃魚</b> Yellow Croaker chilled in “Chiu Chao” style served with Kristal Caviar	428
	<b>川味涼拌海蜇頭</b> Chilled Jelly Fish Head marinated with Sichuan Pepper	168
	 <b>松茸菌菇石榴球</b> Matsutake Mushroom wrapped with Rice Paper	138
	<b>青檸白切豬手</b> Pork Knuckle marinated with Lime Sauce	128
	<b>香酥椒鹽豆腐</b> Bean Curd crispy with Salt and Chilli Pepper	108
	<b>玫瑰糯米蓮藕</b> Lotus Root filled with Glutinous Rice in Rose Flavour	108

# 古法明爐燒烤

## TRADITIONAL BARBECUE

例 / REGULAR

	<b>日本A5和牛叉燒</b> Japanese A5 Wagyu Beef barbecued with Honey Sauce	888
	<b>「御花園」招牌北京片皮烤鴨 (全隻)</b> “Palace Garden” Signature Peking Duck (whole)	888
	<b>魚子醬脆皮燒鵝件</b> Goose roasted and served with Kristal Caviar	588
	<b>蜜味黑豚叉燒</b> Pork Loin barbecued with Honey Sauce	288
	<b>脆皮香茅燒皇子鴿</b> Baby Pigeon crispy with Lemongrass Scent	168

# 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)

1,888

蟹黃乾撈官燕

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

988

皇帝蟹肉燴花膠筒

Fish Maw braised with Alaska King Crabmeat in Pumpkin Sauce

698

鮑汁關東遼參扣鵝掌

Kanto Sea Cucumber stewed with Goose Web in Supreme Abalone Sauce

498


湯羹  
SOUP

位 / PER PERSON

冬蟲夏草花膠公肚湯 1,088  
Supreme Fish Maw Soup double boiled with Cordyceps Sinensis

花膠蟹肉官燕羹 888  
Superior Bird's Nest braised with Fish Maw and Crabmeat

鮑魚海寶龍蝦羹 288  
Seafood Bisque with shredded Abalone and Lobster

 欖仁菊花黃魚羹 288  
Yellow Croaker Bisque with Olive Kernel

琵琶帶子蟹肉酸辣羹 188  
Hot and Sour Soup with Scallop and Crabmeat

 菊花豆腐燉羊肚菌 188  
Yunnan Morel Mushroom double boiled with Bean Curd in Chrysanthemum shape

杏汁白肺湯 168  
Almond Soup double boiled with Pork Lung

 松茸燉竹筍湯 138  
Matsutake Mushroom Soup double boiled with Bamboo Fungus

# 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

### 法國藍龍蝦

薑蔥炒 / 陳年花雕蛋白蒸 / 上湯芝士焗 / 脆米豉汁炒

French Blue Lobster

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

### 原條象拔蚌

堂灼（龍蝦湯，上湯）/ 自家製蝦頭油X.O.醬爆炒

Geoduck

Poached with Lobster Broth or Supreme Broth /

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

### 澳門金邊方腩

蔥油蒸 / 豉汁蒸

Macau Sole

Steamed with Spring Onion / Steamed with Black Bean Sauce

### 老鼠斑

蔥油蒸 / 豉汁蒸

Pacific Spotted Garoupa

Steamed with Spring Onion / Steamed with Black Bean Sauce

### 東星斑

蔥油蒸 / 豉汁蒸

Star Spotted Garoupa

Steamed with Spring Onion / Steamed with Black Bean Sauce

### 原條海釣大黃魚

二十年花雕蒸 / 蝦頭油蔥香蒸

Yellow Croaker

Steamed with 20 Years “Huadiao” Wine / Steamed with Spring Onion and Shrimp Essence Oil

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

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# 海鮮

## SEAFOOD

例 / REGULAR

	<b>香煎日本紅毛蟹官燕餅</b> Bird's Nest pan fried with Hokkaido Kegani Crabmeat	598
	<b>蜂巢酥炸法國生蠔</b> Fresh Gillardeau Oyster deep fried in Puff Pastry	588
	<b>魚子海膽焗釀蟹蓋 (位)</b> Crab Shell filled with Crabmeat and baked with Sea Urchin and Kristal Caviar (per person)	398
	<b>自家製蝦頭油X.O.醬爆炒蝦球</b> Prawn wok fried with Homemade X.O. Sauce flavoured with Shrimp Essence	368
	<b>二十年花雕蒸黃魚腩 (位)</b> Yellow Croaker Belly steamed with 20 Years "Huadiao" Wine (per person)	338







「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

	<b>松露鹽香煎日本A5和牛 (每100克)</b> Japanese A5 Wagyu Beef pan fried with Truffle Salt (per 100 grams)	600
	<b>南非鮑魚炆走地雞煲</b> Free-range Chicken stewed with South African Abalone served in Clay Pot	598
	<b>香酥法國羊腩</b> Crispy French Lamb Belly wrapped with Taro Purée	588
	<b>蒜香鵝肝炒牛柳粒</b> Foie Gras and Beef Cube wok fried with Crispy Garlic	488
	<b>脆皮炸子雞 (半隻)</b> Crispy Chicken (halved)	268
	<b>香菠黑豚咕嚕肉</b> Sweet and Sour Iberico Pork wok fried with Fresh Pineapple	268

# 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 Peel 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	138
	Asparagus wok fried with Fresh Lily Bulb topped with caramelized Walnut	



# 飯 · 麵

## RICE · NOODLES

例 / REGULAR

	<b>櫻花蝦海鮮炒飯</b> Seafood Fried Rice with Sakura Shrimp	428
	<b>生拆龍蝦肉海鮮泡飯 (位)</b> Live Lobster Fillet simmered in Seafood Bisque with Crispy Rice (per person)	288
	<b>黑松露生炒牛肉飯</b> Minced Beef Fried Rice with Black Truffle Sauce	288
	<b>香菇火鴨絲炆鴛鴦米粉</b> Duo Vermicelli stewed with shredded Roast Duck and Mushroom	268
	<b>金瑤鮑汁嫩雞炆伊麵 (位)</b> E-fu Noodles braised with Chicken in Abalone Sauce topped with Crispy Conpoy (per person)	128
 	<b>十穀米蛋白菌香炒飯 (位)</b> Ten Grains Fried Rice with Egg White and Assorted Mushrooms (per person)	88

# 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

👨🍳 百香果黃薑香芒露 88  
Sweetened Mango and Passion Fruit Cream with Homemade Ginger Ice Cream

楊枝甘露 88  
Sweetened 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

🌿 丹桂花燉雞頭米 68  
Sweetened Gorgon Fruit and Fresh Lily Bulb double boiled with Osmanthus



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.