



《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。他師承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，以太史菜烹調技藝創新演繹高級粵菜，為賓客呈獻舌尖上的珍饈百味，並向上葡京的中西文化意蘊致敬。

「御花園」秉承歷史悠久的太史菜烹調工藝，結合來自世界各地的時令高級食材，匠心昇華精緻粵菜。開業至今，餐廳榮獲《福布斯旅遊指南》五星餐廳、獲選南華早報《100 Top Tables》、《葡萄酒觀察家》「最佳卓越大獎」、中國年度酒單大獎「三杯卓越獎」、《美酒世界》「三星級」殊榮，以及攜程美食林全球餐廳精選榜「鑽石」評級等多項殊榮。

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 influenced by China’s flourishing trade relations with Europe. The luxurious main dining area carries all the whimsy and elegance of a regal dream; while the five private dining rooms are each themed around a different majestic garden element.

Head Chef Ken Chong, with a steadfast commitment to both tradition and innovation, has elevated “Palace Garden” to a premier Cantonese dining destination. As a disciple of the home cook from the family of Jiang Taishi, renowned as the “first man of the hundred Cantonese foods” in the Qing dynasty, Chef Ken has refined his skills as a guest chef in America, South Korea, and Singapore. Drawing from this diverse range of experiences, he skillfully reimagines high-end Cantonese cuisine with a respectful nod to traditional Taishi techniques. This results in a delectable array of dishes that not only please the palate but also honour the East-meets-West fusion of Grand Lisboa Palace.

“Palace Garden” adheres to the long-standing culinary legacy of Taishi cuisine and fuses seasonal premium ingredients from around the globe with Cantonese cuisine, creating an elevated dining experience. Since its opening, the restaurant has garnered prestigious accolades, including being recognised as a Five-Star restaurant in Forbes Travel Guide, earning a coveted spot on the “100 Top Tables” by the South China Morning Post, receiving the “Best of Award of Excellence” from Wine Spectator, achieving the prestigious “3 Glass Award” in the China’s Wine List, attaining the “Three-Star Award” distinction from The World of Fine Wine, and being rated as a “Diamond” winner in Trip.com Group Gourmet Awards, among other esteemed honours.





## 名廚推薦

### CHEF'S RECOMMENDATION

位 / PER PERSON



#### 芙蓉珍珠燴法國藍龍蝦

538

French Blue Lobster served with Egg White Caviar in Pumpkin Sauce

臻選肉厚鮮嫩、味濃爽甜的法國藍龍蝦，搭配採用鮮拆蟹肉與南瓜打造的濃郁醬汁，以及北海道牛乳和蛋白製作的芙蓉珍珠共同燴製而成，迸發多重鮮味。

Celebrated for its succulent meat and rich flavour, the French blue lobster is paired with a velvety sauce crafted from the freshly extracted crabmeat and pumpkin. This exquisite dish is further elevated with caviar made by Hokkaido milk and egg white, which bursts with an array of fresh flavours.

#### 龍蝦湯蛋白蒸原隻鮮蟹鉗

528

A Whole Fresh Crab Claw served with steamed Lobster Broth Egg White

以獨特專業手法生拆菲律賓大肉蟹保留最佳鮮味，三段完整的蟹鉗肉搭配法國藍龍蝦湯蛋白，呈獻鮮香嫩滑的最佳口感。

The premium large mud crab from Philippines is delicately extracted to ensure its optimal freshness.

The succulent whole crab claw is skillfully combined with a rich French blue lobster broth and silky egg white, resulting in a harmonious fusion of freshness and tenderness.

#### 香蔥椒麻醬蒸東星斑

388

Star Spotted Garoupa Fillet steamed with Homemade Spring Onion and Sichuan Pepper Sauce

精選菲律賓的野生東星斑，搭配餐廳特製香蔥椒麻醬，魚肉鮮美嫩滑，花椒麻香醬汁讓人回味無窮。

The wild spotted garoupa sourced from Philippines is expertly paired with our signature homemade spring onion and sichuan pepper sauce, boasting a delicate texture and tantalising taste.

#### 炸釀三式蟹蓋

288

Crispy Crab Shell filled with Trio Crabmeat

帝皇蟹色澤誘人、飽滿鮮甜；本地水蟹鮮美多汁；花蟹細膩甘甜，三款蟹肉各施其味。

挖開金黃香脆炸衣，蟹肉流心飄香，搭配鮮甜洋蔥，昇華傳統焗蟹蓋的濃郁滋味。

Indulge in our luxurious trio of distinct crabmeat, each bursting with its own unique flavour profile.

With its abundance of crabmeat filling with sweet sliced onion beneath the golden crunchy crust, the dish elevates the classic baked crab to unparalleled heights of savoury perfection.



#### 欖仁菊花黃魚羹

288

Yellow Croaker Soup with Olive Kernel

改良順德拆魚羹的傳統手法，將閩東海釣大黃魚切絲打造上乘口感。魚湯湯底由黃魚、東星斑、鯽魚共同熬製，加入十五年新會陳皮及欖仁提鮮增香，更添味美。

Elevated the classic Shunde Fish Bisque by introducing slices of large yellow croaker sourced from the eastern region of Fujian Province to create a delicate texture. The broth is meticulously prepared by simmering a combination of yellow croaker, spotted garoupa and crucian carp, enhanced with the brightness of 15-year-old Xinhui tangerine peel and olive kernel, culminating in a harmonious fusion of flavours that is both delectable and aromatic.

#### 薑汁煎北海道帶子

198

Pan-Seared Hokkaido Scallop with Ginger Sauce

特選北海道刺身級帶子，香煎至外脆內嫩，鎖住鮮味。以每日新鮮熬煮的濃魚湯作基底，佐以粵菜精髓的薑汁提鮮，再搭配蘭州上等特產的九年百合，醇厚中透出清甜甘潤。

擺盤美學方面，蕃茄的豔紅和菠菜的翠綠散落在濃湯上，再以輕盈的薑汁泡沫作為留白，既保留粵菜底蘊，又賦予西式美學靈感，更顯匠心。

Selected with sashimi-grade Hokkaido scallops, pan-seared to a gilded crisp, yielding a soft tenderness beneath, locks in the ocean's natural freshness. The scallops rest upon a rich broth of daily fresh fish, elevated by the subtle yet masterful touch of Cantonese ginger sauce. 9-year-old Lanzhou lily bulb, native and premium, adds delicate sweetness. This dish is adorned with vibrant bursts of scarlet tomato and emerald spinach, scattered atop the broth. Ginger foam lends an ethereal touch while showcasing a sublime blend of Cantonese tradition and Western finesse of art plating.

# 餐前小食

## APPETIZER

例 / REGULAR

 潮式凍海釣大黃魚	398
Yellow Croaker chilled in Chaozhou style served with Kristal Caviar	
潮式香滷北海道八爪魚	268
Hokkaido Octopus marinated in Chaozhou style	
太史松茸戈渣	228
Classic Matsutake Pudding	
川味涼拌海蜇頭	168
Chilled Jellyfish Head marinated with Sichuan Pepper	

# 古法明爐燒烤

## TRADITIONAL BARBECUE

例 / REGULAR 全隻 / WHOLE

明爐脆皮燒鵝	328	768
Roasted Goose		
炭燒黑豚叉燒	328	
Charcoal barbecued Pork Loin		
脆皮乳豬件	328	
Crispy Suckling Pig		
脆皮香茅燒皇子鴿 (隻)	188	
Crispy Baby Pigeon with Lemongrass Scent (each)		



# 御品海味

## PREMIUM DRIED SEAFOOD

位 / PER PERSON

原隻上等陳年日本網鮑

A Premium Aged Amidori 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

太史鷓鴣官燕羹

Partridge Soup with Imperial Bird's Nest

888

皇帝蟹肉燴花膠筒

Fish Maw braised with Alaska King Crabmeat in Pumpkin Sauce

698

鮑汁扣花膠公

Premium Fish Maw braised with Supreme Abalone Sauce

688

海膽百花釀關東遼參

Kanto Sea Cucumber fried with Sea Urchin and Prawn Paste Filling

598

湯羹  
SOUP

位 / PER PERSON

👨‍🍳 太史鳳凰羹 238

Premium Partridge Soup

重新演繹太史菜最經典的太史五蛇羹，精心以風味濃郁的法國鸕鶿肉代替蛇肉，並以熟練刀工將花膠、冬菇、冬筍、木耳、十五年陳皮切成細絲熬煮，湯羹鮮香濃郁、口感細膩嫩滑。搭配芫荽、檸檬葉、日本菊花和薄脆食用，入口清香、層次豐富。

Experience our exquisite twist on the classic Taishi Five Snake Bisque, where French partridge replaced the snake as the star ingredient. Enhanced by skillfully sliced fish maw, shiitake mushroom, bamboo shoot, black fungus, and 15-year-old tangerine peel, the silky bisque is not only fresh but also bursting with rich flavours. Served with fragrant coriander, lemon leaf, Japanese chrysanthemum, and crispy fried dough skins, each spoonful delivers a refreshing and intricate taste experience.

冬蟲夏草花膠公肚湯 1,088

Premium Fish Maw Soup double boiled with Cordyceps Sinensis

小山桔燉螺頭湯 368

Sea Conch double boiled with Kumquat

琵琶帶子蟹肉酸辣羹 238

Hot and Sour Soup with Scallop and Crabmeat

太史蟹肉菜茸羹 238

Premium Spinach Soup with Crabmeat

菊花豆腐燉羊肚菌湯 238

Yunnan Morel Mushroom double boiled with Bean Curd in Chrysanthemum shape

# 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：二十年花雕蛋白蒸、黑松露醬爆炒

Alaska King Crab

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

Two Ways: Steamed with Egg White and 20-year-aged Huadio Wine, and wok fried with Black Truffle Paste



### 法國藍龍蝦

薑蔥炒 / 二十年花雕蛋白蒸

French Blue Lobster

Wok fried with Ginger and Spring Onion / Steamed with Egg White and 20-year-aged Huadio Wine

### 原條象拔蚌

堂灼（龍蝦湯或上湯） / 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 / 骨香油泡

Macau Sole

Steamed with Spring Onion Soy Sauce / Steamed with Black Bean Sauce / Filleted and deep-fried

### 老鼠斑

蔥油蒸 / 豉汁蒸

Pacific Spotted Garoupa

Steamed with Spring Onion Soy Sauce / Steamed with Black Bean Sauce

### 東星斑

蝦頭油蔥香蒸 / 蔥油蒸 / 豉汁蒸

Star Spotted Garoupa

Steamed with Spring Onion and Shrimp Essence / Steamed with Spring Onion Soy Sauce /

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-year-aged Huadio Wine / Steamed with Spring Onion and Shrimp Essence

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 可持續發展食材 Sustainable Ingredients

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.



# 海鮮

## SEAFOOD

例 / REGULAR

👤 牡丹虎蝦球 (位) 338

Peony King Tiger Prawn (per person)

巧手為太史菜的傳統名菜 — 玻璃明蝦球注入現代滋味，精選肉厚的緬甸四頭大虎蝦，細膩剔除蝦身紅衣，採用粵菜傳統技法，油泡晶瑩剔透的蝦肉，以精準油溫打造彈牙口感。由意大利紅蝦及頂級蝦籽調配的醬汁，搭配仿如牡丹盛放的雪白蝦球，甫入口即瀰漫濃郁蝦味。Fusing modern elements with the renowned traditional Taishi dish, the Peony King Tiger Prawn features top-notch Myanmar king tiger prawn, with its red "skins" delicately removed before being cooked to achieve a firm and slightly chewy texture. Resembling blooming peonies, the snow-white prawn is elevated with the accompanying sauce made from Italian red prawn and premium shrimp roe. This exquisite dish bursts with a rich prawn flavour, making each bite a delight for the senses.

蘭州九年百合炒海星斑 638

Spotted Garoupa Fillet wok-fried with 9-year-old Lanzhou Lily Bulb

香煎日本紅毛蟹官燕餅 498

Imperial Bird's Nest pan-fried with Hokkaido Kegani Crabmeat

花雕雞油蒸皇帝蟹腳 (位) 488

Alaska King Crab Leg steamed with Huadiao Wine and Chicken Essence Oil (per person)

普寧豆醬煮金邊方腩 (位) 338

Macau Sole stewed with Puning Bean Paste and Tomato (per person)

蜂巢酥炸法國生蠔 (隻，每份兩隻起) 98

Fresh Gillardeau Oyster deep-fried in Fluffy Dough (piece, minimum 2 pieces per serving)







### 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.



家禽 · 肉

POULTRY · MEAT

例 / REGULAR

 法國鵝肝紙包雞 (位)	268
Foie Gras and Chicken wrapped in Crispy Waffle Paper (per person)	
<p>糅合中西巧思重現傳統粵菜紙包雞，以口感細緻的法國鵝肝取代雞肝，沿用經典中式玫瑰露酒與五香粉調味，輕脆薄衣包覆香氣四溢的鵝肝與雞肉，外酥內軟教人難忘。</p> <p>Experience a harmonious fusion of Chinese and Western influences with our reimagined Cantonese classic, Waffle Paper wrapped Chicken. This traditional dish was elevated by substituting the chicken liver with the luxurious French foie gras and pairing with flavours of traditional Chinese rose wine and five spice powder. Encased in crunchy waffle paper, the buttery foie gras and succulent chicken create a tantalising contrast of textures - crispy on the outside, tender on the inside, creating an unforgettable culinary experience.</p>	
松露鹽香煎日本A5和牛 (每100克)	788
Japanese A5 Wagyu Beef pan fried with Truffle Salt (per 100 grams)	
野生蜂蜜慢燉牛小排	488
Beef slow stewed with Wild Honey and Supreme Soy Sauce	
脆皮炸子雞 (半隻)	288
Crispy Free Range Chicken (halved)	
黑豚咕嚕肉	218
Sweet and Sour Pork	



# 蔬菜 · 豆腐

## VEGETABLES · BEAN CURD

例 / REGULAR

### 鮑汁雙籽扒柚皮 198

Pomelo Peel braised with sundried Shrimp Roe and Fish Roe in Abalone Sauce

以「粗料精制」的理念，用簡單食材創造精緻菜餚，將平凡的柚皮變成一道美味珍品。柚皮經用心處理，去除苦味，保留淡淡清香，並燴到柔軟如絲。配上濃郁的鮑汁，讓鮮味完全滲透柚皮的每絲紋理。再加入河蝦籽和烏魚籽，增添豐富味道層次。入口濃郁又清爽，軟嫩順滑，香氣撲鼻，讓人回味無窮。

Embodying the culinary philosophy of using simple ingredients into a tapestry of delight, this recipe turns pomelo peel into a delightful meal. The peel is meticulously cleaned to remove bitterness, leaving a gentle fragrance, and cooked until silky soft. Coated with savory abalone sauce, the flavour seeps into every bit of the peel. Topped with shrimp roe and fish roe, it adds layers of taste. Each bite is bold yet fragrant, smooth and soft, with a lasting aftertaste that lingers.

### 鮮蟹肉煮自家製豆腐 268

Homemade Bean Curd simmered with Crabmeat

### 八珍白玉環 228

Winter Melon braised with Assorted Seafood, Chicken and roasted Duck

### 琥珀銀盞炒蘆筍鮮百合 218

Asparagus wok fried with Fresh Lily Bulb topped with caramelised Walnut

### 魚湯豆腐浸田園時蔬 188

Seasonal Vegetables simmered in Fish Broth with Bean Curd

# 飯 · 麵

## RICE · NOODLES

例 / REGULAR

 蔥油酸辣皇帝蟹拌麵 (位)	268
Hot and Sour Noodles mixed with Alaska King Crabmeat and Spring Onion flavoured Oil (per person)	
<p>臻選生拆阿拉斯加皇帝蟹肉與滑溜有嚼勁的白麵，採用正宗拌麵手法，搭配自家調配的蔥油酸辣醬油，肥美蟹肉濃郁鮮香，麵條酸辣打開味蕾，帶領舌尖充分感受獨特滋味。</p> <p>Embrace the artistry of traditional tossed noodles technique in this exquisite dish. Succulent crabmeat, meticulously extracted from premium Alaskan king crabs, is delicately paired with chewy thin white noodles and a drizzle of our homemade spring onion flavoured oil. The decadent crabmeat is complemented by the zesty kick of sour and spicy noodles, allowing the taste buds to fully experience the unique flavours.</p>	
櫻花蝦海鮮炒飯	428
Seafood Fried Rice with Sakura Shrimp	
生拆龍蝦肉海鮮泡飯 (位)	288
Lobster Fillet simmered in Seafood Bisque with Crispy Rice (per person)	
生炒和牛鬆飯	288
Minced Wagyu Beef Fried Rice	
蒜蓉黑豚肉絲煎生麵	268
Shredded Pork in minced Garlic Sauce with pan-fried Crispy Noodles	
二十五年老菜脯花膠拌飯 (位)	268
Fish Maw braised and served with 25-year-preserved Radish on Rice (per person)	



# 甜心佳點

## DESSERT

位 / PER PERSON

- 

茅台菊花杏仁凍

Homemade Moutai Ice Cream and Almond Pudding with Chrysanthemum scented Peach Gum

匠心自製茅台雪糕、杏仁凍和杏仁片薄脆，打造多重滋味。琥珀色桃膠養生美顏，入口清涼滋潤，散發清新菊花香氣，口感味道相得益彰，為宮廷美食旅程畫下完美句號。  
The harmonious blend of Moutai ice cream, almond pudding, and crispy almond cookies creates a delightful dessert experience. The peach gum not only offers health and beauty benefits but also imparts a cool, moisturising sensation on the palate. Enhanced by the refreshing floral essence of chrysanthemum, the flavours and textures meld seamlessly together, serving as a perfect finale to the imperial culinary expedition.

128
- 

椰皇杞子雪梨燉金絲官燕

Imperial Bird's Nest double boiled with Pear and Wolfberry in Whole Coconut

688
- 

老香黃豆腐蛋糕

Bean Curd Cake with Chaozhou Preserved Citron

128
- 

百香果黃薑香芒露

Sweetened Mango and Passion Fruit Cream with Homemade Ginger Ice Cream

88
- 

杏仁蛋白露

Sweetened Almond Cream with Egg White

68



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.