

LAKEVIEW
PALACE

永翠宮



朱光盼 Kevin Zhu

行政總廚
Executive Chef

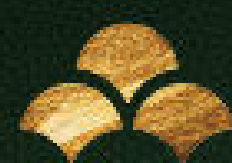
朱總廚師承淮揚菜大師，並精通廣東菜系，
在十餘年廚藝生涯中磨鍊出精湛技藝。

他堅持以時令食材為核心，通過美食詮釋藝術與文化的深刻內涵，
將江浙地區的鮮美滋味與粵菜的獨特元素巧妙融合，
打造出淮粵合流一系列兼具創意巧思與傳統風味的頂級美饌。

Executive Chef Zhu has honed his mastery of Huaiyang
and Cantonese cuisine for over 10 years.

His culinary philosophy emphasizes the importance of incorporating seasonal
ingredients and authentic regional tastes into each and every dish.

His menus express the beauty of art and culture, honoring traditional flavors
while embracing contemporary culinary techniques.



黃瓜醬燒遼參卷餅

Braised Sea Cucumber in Dark Soy Sauce
with Edamame and Cucumber, Pancakes

MOP 988



如有任何食物過敏，請在點餐前告知您的服務員。

Before placing your order, please inform your server if a person in your party has a food allergy.

所有價格須另加10%服務費

All prices are subject to a 10% service charge



醬瓜雲腿桂魚柳

Stir-fried Mandarin Fish Fillet with
Pickled Cucumber and Ham

MOP 288



所有價格須另加10%服務費

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外婆紅燒肉

Shanghainese Style Braised Pork Belly
in Sweet Soy Sauce

MOP 358



所有價格須另加10%服務費

All prices are subject to a 10% service charge



老上海懷舊黃醬

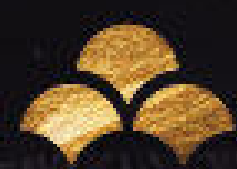
Shanghainese Style Braised Bean Curd Rolls
with Minced Pork, Minced Shrimp and Water Chestnut

MOP 268



所有價格須另加10%服務費

All prices are subject to a 10% service charge



翡翠芙蓉文思松葉蟹

Steamed Snow Crab with Lobster Bisque Huadiao Egg White,
Spinach Sauce with Silk-thread Tofu

MOP 1, 988



所有價格須另加10%服務費

All prices are subject to a 10% service charge



魚子醬八寶烤鴨卷

Caviar Topping Roasted Duck Rolls

with Sea Cucumber, Abalone, Sturgeon Tendon, Ham,
Chicken Thigh, Lotus Seed, Mushroom,
Bamboo Shoot, Glutinous Rice

MOP 488



所有價格須另加10%服務費

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明月雪絨豆腐湯
Silk-thread Tofu with Quail Egg
in Superior Soup

MOP 98 位 / per person



所有價格須另加10%服務費
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指橙脆皮雪花牛

Crispy Wagyu Beef with Chef's Signature Sauce
and Finger Lime

MOP 688



所有價格須另加10%服務費

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櫻花蝦紫白菜

Purple Cabbage Salad with Sakura Shrimps in
Sweet and Sour Sauce

MOP 128

所有價格須另加10%服務費

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江南熟醉富貴蝦
Drunken Mantis Shrimp
MOP 888



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鹽水妙齡鴿

Nanjing Style Salted Pigeon

MOP 148



所有價格須另加10%服務費

All prices are subject to a 10% service charge

黃椒醬馬友魚飯

Chilled Sichuan Yellow Bell Pepper
Paste Marinated Threadfin Fish

MOP 198

清酒鵝肝

Sake Marinated Foie Gras

MOP 368



欖仁脆鱔沙琪瑪

Chinese Sugar-fried Dough Made with Indian Almond,
Quinoa, Sesame, Macadamia and Crispy Eel

MOP 168



所有價格須另加10%服務費

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和味焗深海角螺

Braised Sea Conch with Savory Sauce

MOP 888



爽口酸菜拌蠔子皇

Chilled Mustard Green Vegetable
with Razor Clams in Homemade Sauce

MOP 358



所有價格須另加10%服務費

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松露松仁拌龍豆

Chilled Winged Bean with Truffle and Pine Nuts

MOP 158

所有價格須另加10%服務費

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蓑衣脆芥蘭

Chilled Chinese Kale in
Homemade Spicy Sauce

MOP 88

鮮麻汁茴香頭

Chilled Fennel Bulb
in Green Peppercorn Sauce

MOP 88



糟滷鴨舌凍

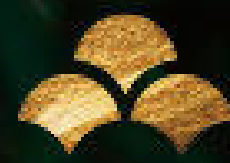
Marinated Duck Tongue Jelly
with Yellow Wine

MOP 188



所有價格須另加10%服務費

All prices are subject to a 10% service charge



紅油炎燒鰓魚

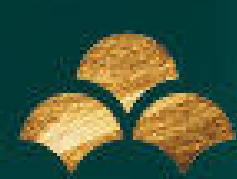
Light-torched Hamachi with Sesame Chili Oil

MOP 298



所有價格須另加10%服務費

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江南五福

Lakeview Palace Signature Cold Platter

MOP 468

紅油炆燒鰓魚、江南熟富貴蝦、魚子醬八寶烤鴨卷、
欖仁脆鱔沙琪瑪、冰梅番茄

Light-torched Hamachi with Sesame Chili Oil , Drunken Mantis Shrimp
Caviar Topping Roasted Duck Roll , Chinese Sugar-fried Dough Made
with Indian Almond, Quinoa, Sesame, Macadamia and Crispy Eel
Chilled Dried Plum Flavored Tomato



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椒麻撈拌南非鮑魚

Tossed African Abalone in Green Peppercorn Sauce

MOP 388



老上海燻鱈魚

Shanghai Style Crispy Smoked Cod Fish

MOP 388



所有價格須另加10%服務費

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四喜烤麩

Marinated Wheat Gluten with Peanuts
and Black Fungus

MOP 98

蔥香素鮑海蜇絲

Chilled Bean Curd with
Jellyfish in Scallion Oil

MOP 158



脆皮鹹香雞

Shanghai Style Salted Chicken

MOP 188



所有價格須另加10%服務費

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天子蘭花螺頭燉花膠/遼參
Double-boiled Fish Maw / Sea Cucumber Soup
with Tianzi Orchid and Conch

MOP 388 位 / per person



金陵文武鴨湯
Double-boiled Jinling Style Duck Soup
MOP 688 4人份 / for 4 persons



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宋嫂魚蓉羹

Braised Fish Broth with Aged Tangerine Peel
and Vegetable

MOP 128 位 / per person



揚州清燉獅子頭

Classic Double-boiled Yangzhou
Clear Broth Pork Meatball

MOP 158 位 / per person



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明月雪絨豆腐湯

Silk-thread Tofu with Quail Egg
in Superior Soup

MOP 98 位 / per person



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嶺南三寶燉三套鴨湯

(需提前48小時預訂)

Double-boiled Triple-layer Duck in Lingnan
Three Treasures, Dried Tangerine Peel, Ginger,
Rice Straw Made Supreme Soup
(Please order 48 hours in advance)

MOP 1, 688

佐燕窩/花膠另加

Additional Imperial Bird's Nest or Fish Maw for
MOP 688 位 / per person



所有價格須另加10%服務費

All prices are subject to a 10% service charge

果木燒鵝

Lychee Wood Roasted Goose

MOP 438 半隻 / half



魚子醬八寶烤鴨卷

Caviar Topping Roasted Duck Rolls

with Sea Cucumber, Abalone, Sturgeon Tendon, Ham,
Chicken Thigh, Lotus Seed, Mushroom,
Bamboo Shoot, Glutinous Rice

MOP 488



所有價格須另加10%服務費

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白切清遠雞

Poached Qingyuan Chicken

MOP 308 半隻 / half

果木烤紐西蘭羊排

Lychee Wood Roasted
New Zealand Lamb Ribs

MOP 588

英紅九號茶燻雞

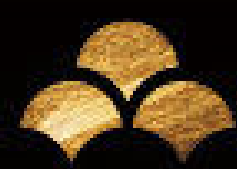
Yinghong Number 9 Black Tea
Smoked Chicken

MOP 358 半隻 / half



所有價格須另加10%服務費

All prices are subject to a 10% service charge



果木黑豚叉燒佐意大利陳釀黑醋
Roasted Iberico Pork with Italian Aged Balsamic
MOP 358



所有價格須另加10%服務費
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MOP 時價 Market Price

東星斑
Spotted Grouper

蘇鼠斑
Spotted Coral Grouper

黃皮老虎斑
Yellow Fin Tiger Grouper

黃皮筍殼魚
Marble Goby

烹飪方式
Cooking Methods

江南家燒
Jiangnan Home-braised
with Light Soy Sauce

沸騰
Poached in Chili Oil

老陳皮蒸
Steamed with Aged Tangerine Peel

蝦籽滑炒
Stir-fried with Shrimp Roe

雪菜筍絲燒
Braised with Pickled Cabbage and Bamboo Shoot

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MOP 時價 Market Price

西澳龍蝦

Western Australian Lobster

藍龍蝦

Blue Lobster

大肉蟹

Giant Green Crab

阿拉斯加蟹

Alaskan King Crab

烹飪方式

Cooking Methods

麻蝦醬炒

Stir-fried with Aromatic Fermented Shrimp Paste

手工年糕燒

Braised with Homemade
Rice Cake

頭抽三蔥爆

Wok-fried with Supreme Soy Sauce, Shallot and Onion



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MOP 時價 Market Price

南非鮮鮑

South African Abalone

蠔子皇

Razor Clam

加拿大象拔蚌

Canadian Geoduck

烹飪方式

Cooking Methods

薑蔥炒

Wok-fried with Ginger and Onion

蒜蓉粉絲蒸

Steamed with Garlic and Glass Noodles

麻蝦醬炒

Stir-fried with Aromatic Fermented
Shrimp Paste

白灼

Poached

所有價格須另加10%服務費

All prices are subject to a 10% service charge

手拆松葉蟹蒸肉餅

Steamed Hand-Shredded Snow Crab Meat and
Crab Roe with Minced Pork Belly and Water Chestnuts

MOP 1, 888



翡翠芙蓉文思松葉蟹

Steamed Snow Crab with Lobster Bisque Huadiao Egg White,
Spinach Sauce with Silk-thread Tofu

MOP 1, 988



所有價格須另加10%服務費

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蝦湯九絲煮澳洲龍蝦

Imperial Consommé, Nine-Jade Threads with Australian Lobster,
Conpoy, Ham, Shredded Chicken, Cordyceps Flower,
Water Bamboo, Bamboo Shoot, Shiitake Mushroom,
Shredded Egg, Green Cabbage

MOP 3, 688



麻蝦醬爆澳洲龍蝦

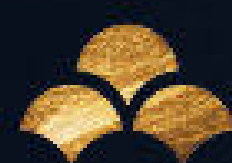
Wok-fried Australian Rock Lobster with
Aromatic Fermented Shrimp Paste

MOP 時價 Market Price



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白條魚 White Fish

可選配 Choice of

魚頭 Fish Head	魚腹 Fish Belly	魚尾 Fish Tail
MOP 888	MOP 788	MOP 688

烹飪方式 Cooking Methods

雞油蔥花蒸 Steamed with Chicken Oil and Spring Onion

三椒蒸 Steamed with Yellow Pepper, Red Pepper and Green Pepper



所有價格須另加10%服務費
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閩東黃魚 Yellow Croaker

MOP 1,388

烹飪方式 Cooking Methods

雪菜雲腿蒸

Steamed with Pickled Cabbage
and Ham

桂香醋溜

Deep-fried with Osmanthus
Vinegar Sauce

糟溜

Braised with Rice Wine Lees

子薑家燒

Braised with Light Soy Sauce and
Pickled Baby Ginger in Jiangnan Style



所有價格須另加10%服務費

All prices are subject to a 10% service charge



灌蟹小黃魚

Braised Yellow Croaker Stuffed with Crab Coral

MOP 238

江南酒蒸脆鱗鮳魚

Steamed Shad Fish in Jiangnan
Wine and Soy Sauce

MOP 888 半條 / half

酸米油馬友魚

Slow-cooked Threadfin Fish
in Rice Made Sour Broth

MOP 198 位 / per person

所有價格須另加10%服務費

All prices are subject to a 10% service charge

籠子荷葉蒸花竹蝦

Steamed Shrimp Wrapped with Lotus Leaf
in Bamboo Basket

MOP 788



清炒手剝河蝦仁

Sautéed River Shrimp with Sweet Peas and
Balsamic Jelly

MOP 588



所有價格須另加10%服務費

All prices are subject to a 10% service charge



文思龍蝦球

Silk-thread Tofu Lobster

MOP 368 位 / per person

烹飪方式 Cooking Methods

酸湯芙蓉

Tomato
Sour Broth

翡翠芙蓉

Emerald Green
Spinach Sauce



所有價格須另加10%服務費

All prices are subject to a 10% service charge



松鼠桂魚

Deep-fried Mandarin Fish with
Sweet and Sour Sauce

MOP 588



所有價格須另加10%服務費

All prices are subject to a 10% service charge

淮揚軟兜

Stir-fried Yellow Eel in Huaiyang Style

MOP 368



黑金蒜蔥燒鰻魚

Braised Eel with Spring Onion and
Fermented Black Garlic

MOP 368



所有價格須另加10%服務費

All prices are subject to a 10% service charge



乾隆九絲湯

Imperial Consommé, Nine Jade Threads, Recipe since 1784
with Sea Cucumber, Fish Maw, Ham, Shrimp,
Shredded Chicken, Bamboo Shoot,
Cordyceps Flower, Shredded Egg and Green Cabbage
MOP 888



所有價格須另加10%服務費

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遼參

Superior Sea Cucumber

MOP 388 位 / per person

烹飪方式 Cooking Methods

蔥燒

Braised with Spring Onion

鮑汁扣

Braised with Abalone Sauce

四頭花膠

Fish Maw

MOP 688 位 / per person

烹飪方式 Cooking Methods

鮑汁扣

Braised with Abalone Sauce

蟹粉扒

Braised with Crab Meat and Crab Roe



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All prices are subject to a 10% service charge



蠔皇扣南非乾鮑（每隻）
Braised South African Dried Abalone
in Supreme Oyster Sauce (each)

十九頭

19 Heads

MOP 1, 088

二十四頭

24 Heads

MOP 688



所有價格須另加10%服務費

All prices are subject to a 10% service charge



魚頭佛跳牆

Braised River Fish Head with Sea Cucumber,
Abalone and Sturgeon Tendon

MOP 2, 388



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海參八寶醬

Stir-fried Shanghai Eight-delicacy with Sticky Rice Cake,
Sea Cucumber, Abalone, Cuttlefish, Shrimp,
Diced Bamboo Shoot, Pork Tripe,
Mushroom and Bean Curd

MOP 888



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蟹粉豆腐

Braised Bean Curd with
Hairy Crab Coral

MOP 328



指橙脆皮雪花牛

Crispy Wagyu Beef with Chef's Signature Sauce
and Finger Lime

MOP 688



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陳年花雕黃豆豬手
Soy-braised Pork Trotter with
Aged Huadiao and Soy Beans
MOP 358



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小城辣子雞丁

Wok-fried Crispy Chicken
with Chili

MOP 308

砂鍋鴨血肥腸

Braised Duck Blood Curd
and Pork Intestine in Clay Pot

MOP 258



老四川水煮牛（可選豬肉）

Traditional Poached Sliced Beef
in Chili Oil (or Pork)

MOP 338



所有價格須另加10%服務費

All prices are subject to a 10% service charge

魚湯浸菜苗

Poached Vegetable in
Supreme Fish Broth

MOP 108



三鮮麵筋

Braised Homemade Gluten Puff, Mushroom,
Bamboo Shoot and Vegetable

MOP 208



所有價格須另加10%服務費

All prices are subject to a 10% service charge

時令蔬菜

Seasonal Vegetable

MOP 時價 Market Price



家燒時蔬

Jiangnan Style Stir-fried Vegetable

MOP 108



所有價格須另加10%服務費

All prices are subject to a 10% service charge

菌香遼參滑珍珠

Braised Sea Cucumber, Black Truffle,
Mushroom with Pearl Rice

MOP 458



軟兜炒飯

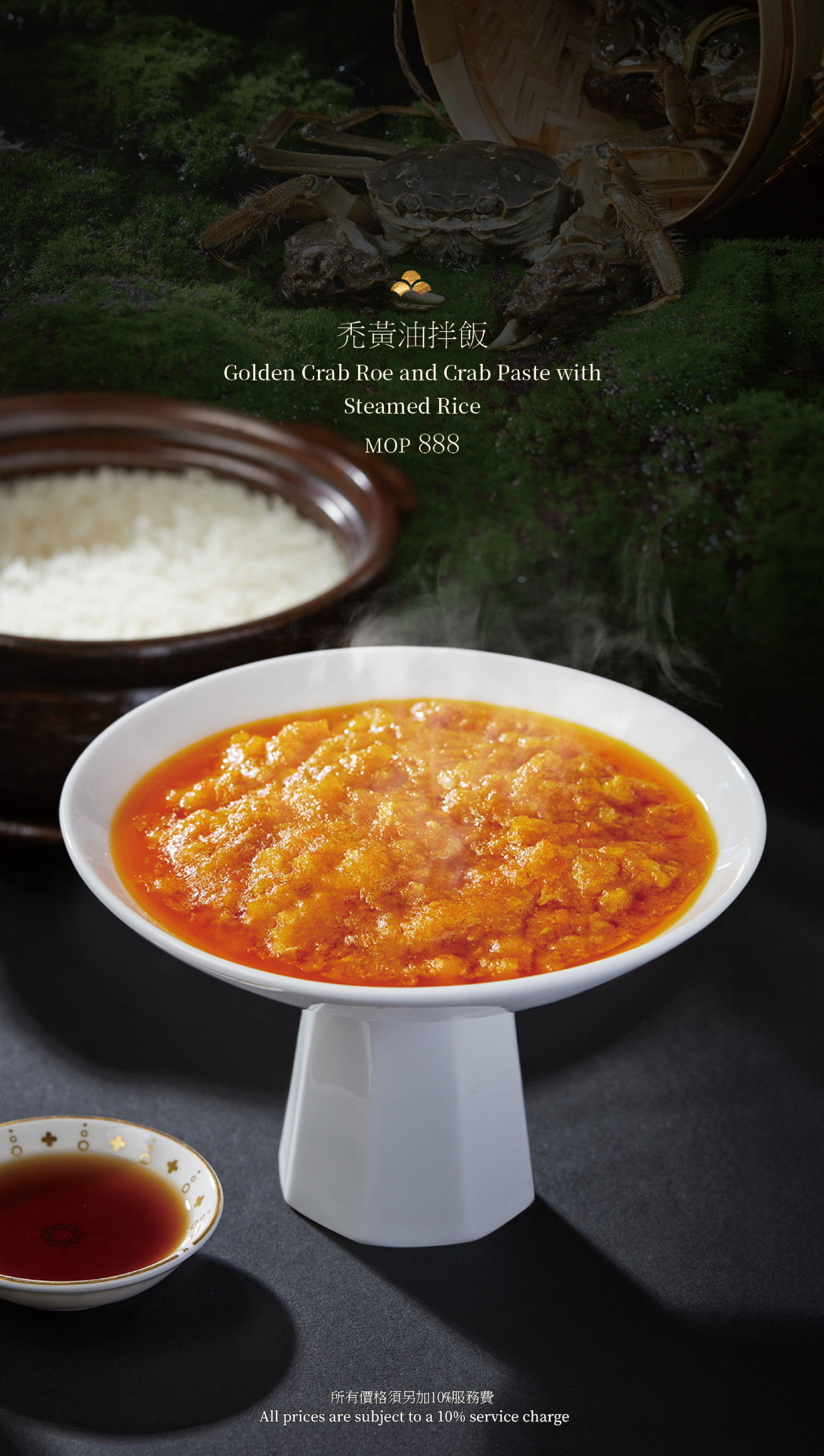
Yangzhou Fried Rice with Yellow Eel,
Shrimp and Vegetable

MOP 258



所有價格須另加10%服務費

All prices are subject to a 10% service charge



禿黃油拌飯

Golden Crab Roe and Crab Paste with
Steamed Rice

MOP 888

所有價格須另加10%服務費

All prices are subject to a 10% service charge

雞湯鮮蝦薺菜餛飩
Shrimp Shepherd's Purse Wonton in
Chicken Consommé

MOP 168



薺菜手打年糕
Stir-fried Homemade Rice Cake
with Shepherd's Purse

MOP 158



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蟹粉小籠包

Steamed Shanghainese Pork
Dumplings with Hairy Crab Coral

MOP 228 6 隻 / 6 pieces

蝦籽陽春麵

Yangchun Noodles
with Shrimp Roe in Chicken Broth

MOP 88



開洋蔥油拌麵

Tossed Scallion Oil Noodles with Dried Shrimp

MOP 128 位 / per person

MOP 328 4-6人份 / for 4-6 persons



所有價格須另加10%服務費

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茅台辣椒朱古力雪糕

Moutai Chili
Chocolate Ice Cream
MOP 98

合時鮮果盤

Seasonal Fruit Platter
MOP 128 位 / per person



玫瑰定勝糕

Steamed Rice Cakes with Candied Rose
MOP 88



所有價格須另加10%服務費

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冰花官燕

Double-boiled Imperial Bird's Nest

MOP 688

可選配 Choice of

冰糖汁	椰汁	紅棗汁	杏汁
Rock Sugar	Coconut Milk	Red Date	Almond Cream



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古田銀耳桃膠燕窩

Gutian Snow Fungus with Peach Resin
and Bird's Nest

MOP 268

老陳皮紅豆沙

Sweetened Red Bean Paste with
Aged Tangerine Peel

MOP 78

老陳皮豆沙窩餅

Pan-fried Sweet Red Bean Paste
Pancakes with Aged Tangerine Peel

MOP 88

黑糖核桃年糕

Walnut and Dark Sugar
Rice Cakes

MOP 78



自製桂花酒釀丸子

Glutinous Rice Dumplings and
Osmanthus in Homemade Rice
Wine Lees Sweet Soup

MOP 68



所有價格須另加10%服務費

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