



京花軒

GOLDEN
FLOWER

劉國柱大師
譚家六道菜譜
6-course Tan Menu
by Master Chef Liu Guo Zhu



錦繡冷菜盤
Assorted cold appetizers

譚府黃燜四寶魚翅
Braised shark's fin and four treasures in supreme chicken broth

譚府羅漢雙味蝦
Deep-fried and braised stuffed prawns, 'two ways'

罐燜草菇雞球
Braised sliced chicken and straw mushroom in clay pot

豉汁蒸鮮魚
Steamed fish with soy sauce, 'Tan style'

家常肉餅及脆皮紫菜包
Pan-fried minced pork
and
Spring roll with glutinous rice and Chinese sausage



宮廷四小點 Imperial Petits Fours
豌豆黃 Traditional sweetened yellow peas
芸豆卷 Glutinous rice cake with red bean paste
艾窩窩 Sticky rice ball, 'Beijing style'
驢打滾 Glutinous rice roll with sweet bean flour

時果杏仁豆腐
Almond tofu

每位 MOP 880 per person

只供整桌客人同時享用 Limited to the entire table

劉國柱大師
譚家八道菜譜
8-course Tan Menu
by Master Chef Liu Guo Zhu



錦繡冷菜盤
Assorted cold appetizers

茉莉海蚌清雞湯
Fresh clam and jasmine in chicken soup

紅燒澳洲鮑
Braised Australian abalone in brown sauce

黃燜富貴魚翅
Braised shark's fin in supreme chicken broth

干煸大對蝦
Stir-fried king prawns with tomato sauce

原汁燜裙邊
Stewed calipash with yellow chicken broth

蟹粉小籠包及脆皮紫菜包
Steamed pork meat dumpling with crab roe
and
Spring roll with glutinous rice and Chinese sausage



宮廷四小點 Imperial Petits Fours

豌豆黃 Traditional sweetened yellow peas

芸豆卷 Glutinous rice cake with red bean paste

艾窩窩 Sticky rice ball, 'Beijing style'

驢打滾 Glutinous rice roll with sweet bean flour

蓮棗哈什蟆
Double-boiled sweetened harsma with red dates and lotus seeds

每位 MOP 1,380 per person

只供整桌客人同時享用 Limited to the entire table

價目須另加10%服務費 Price is subject to 10% service charge

劉國柱大師
[譚、魯、川] 八道菜譜
8-course Regional Menu
by Master Chef Liu Guo Zhu



錦繡冷菜盤

Assorted cold appetizers

酸辣墨魚湯

Sliced cuttlefish in hot and spicy soup

黃燜富貴魚翅

Braised shark's fin in supreme chicken broth

香蔥紅燒遼參

Braised sea cucumber with Shandong leeks

天府宮保蝦球

Stir-fried prawns in Sichuan pepper-chili oil and macadamia nuts

蟹粉獅子頭

Crab roe with minced pork balls

芒果海鮮卷及鮮蝦肉餅

Mango seafood roll

and

Pan-fried shrimp and minced pork



宮廷四小點 Imperial Petits Fours

豌豆黃 Traditional sweetened yellow peas

芸豆卷 Glutinous rice cake with red bean paste

艾窩窩 Sticky rice ball, 'Beijing style'

驢打滾 Glutinous rice roll with sweet bean flour

焦糖椰奶布丁

Coconut pudding

每位 MOP 1,200 per person

只供整桌客人同時享用 Limited to the entire table

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The background of the entire page is a repeating pattern of stylized floral and foliate motifs in a light beige or gold color. The pattern includes large, multi-petaled flowers, smaller five-petaled flowers, and various types of leaves and swirling vine-like elements.

京花軒

GOLDEN
FLOWER

劉國柱
京花軒行政總廚
Liu Guo Zhu
Golden Flower – Executive Chef

餐前小食 Cold Appetizers

譚府風味	Tan Cuisine	MOP
珊瑚白菜卷	Sweet and sour cabbage with chili vinaigrette	68
涼拌三絲	'Beijing style' salad with potato, carrots and bamboo	68
譚府烤肉	Beijing roasted pork	70
話梅貴妃雞	Poached chicken marinated with Chinese wine	88
芥末鴨掌	Mustard flavored duck web	98
五香魚	Spiced roasted yellow croaker	100
蜂蜜碳烤白鱈	Barbecued eel with honey	158

京魯風味	Lu Cuisine	
山楂雪梨	Shredded pear salad with Chinese herbs	58
京味拍瓜粉皮	Tossed green vegetables with rice noodles	60
水晶肘子	Pork hock terrine	68
冰鎮刨花涼瓜	Chilled sliced bitter melon with honey	68
蒜泥捲筒順風	Pig's ears with garlic and aged vinegar	78
山楂小排骨	Sweet and sour pork short ribs marinated with herbs	98
稻米熏子鴨	Rice smoked duck	108
老陳醋拌蜆頭	Tossed jellyfish head with vinegar and garlic	128

四川風味	Sichuan Cuisine	
燒椒皮蛋	Thousand years egg with grilled chili peppers	62
紅油白切雞	Poached chicken with chili oil	88
香辣拌牛肉	Sliced beef marinated with Chinese wine and chili powder	108

餐廳供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request

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湯 Soups

譚府風味	Tan Cuisine	MOP
滋補燉水魚	Double-boiled turtle soup with Chinese herbs	108
參片燉鹿筋	Double-boiled deer tendon with ginseng	138
松茸雞湯	Stewed matsutake mushroom in supreme chicken broth	188
清湯燉官燕	Double-boiled bird's nest in clear soup	828
冬蟲夏草燉遼參	Double-boiled cordyceps with sea cucumber in chicken soup	1,248
京魯風味	Lu Cuisine	
茉莉海蚌清雞湯	Fresh clam and jasmine in chicken soup	68
醋椒鮮魚湯	Garoupa fillet bisque with vinegar and pepper	108
酸辣海參羹	Hot and sour sea cucumber soup	188
四川風味	Sichuan Cuisine	
天麻燉乳鴿	Tian-Ma pigeon soup	98
蟲草燉鷓鴣	Double-boiled partridge with cordyceps in chicken soup	388
廣東風味	Cantonese Cuisine	
竹笙燉花菇	Double-boiled black mushroom soup with bamboo fungi	98
淮杞燉螺頭	Double-boiled sea whelk consomme with yam and medlars	108

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鮑參翅肚 Superior Delicacies

譚府風味

Tan Cuisine

		MOP
紅燒原隻網鮑	Braised abalone in brown sauce	時價 market price
紅燒原隻窩麻鮑	Braised Yoshihama abalone in brown sauce	時價 market price
紅燒原隻澳洲青鮑	Braised abalone in homemade sauce	680
雞絲瑤柱燴魚肚	Stewed fish maw with shredded chicken and conpoy in supreme	780
蟹肉黃燒魚肚	Stewed fish maw with crab claw in supreme chicken broth	980
松茸黃燴魚翅	Shark's fin with matsutake mushroom in supreme chicken broth	1,348
譚府黃燴魚翅	Braised shark's fin in supreme chicken broth	1,348
譚府黃燴金山翅	Braised Jinshan shark's fin in supreme chicken broth	2,438
至尊傳統佛跳牆	Buddha jump over the wall	2,480
全家福	Prosperous Family	4,800

京魯風味

Lu Cuisine

香蔥燒遼參	Braised sea cucumber with Shang Dong leeks	438
紅燴肉燒遼參	Braised sea cucumber with minced pork	438
貢米金湯煨遼參	Stewed sea cucumber with millet in chicken broth	438
蒜子紅燴裙邊	Stewed turtle skirt with garlic	580

四川風味

Sichuan Cuisine

家常臊子海參	Stir-fried sea cucumber and minced pork in chili paste	438
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廣東風味

Cantonese Cuisine

火燻菜膽燉鮑翅	Double-boiled shark's fin with Jinhua ham	818
生扣花膠扒	Braised fish maw in brown sauce	980

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廣東生猛海鮮 Cantonese Live Seafood

活魚 Fish

MOP

老鼠斑、紅斑、青斑、龍脷

時價 market price

High fin garoupa, Red-spotted garoupa, Green garoupa,
Macau sole

烹調法有蒸豉油 / 清蒸 / 紅燒 / 乾燒

Steamed fish in black bean sauce

Steamed fish in soy sauce

Braised fish in soy sauce

Baked fish with minced pork, 'Sichuan-style'

蟹 Crab

青蟹、紅蟹

時價 market price

Green crab, Red crab

烹調法有椒鹽 / 香辣 / 薑蔥 / 黑椒 / 避風塘炒

Deep-fried crab with garlic, salt and chili-pepper

Stir-fried crab with dried chili and peppers

Sauteed crab with ginger and spring onions

Sauteed crab in black pepper sauce

Stir-fried crab with fragrant garlic flakes and spring onions

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廣東生猛海鮮 Cantonese Live Seafood

龍蝦 Lobster

MOP

澳洲龍

時價 market price

Australian lobster

烹調法有蒸豉油 / 焗芝士 / 椒鹽 / 燴伊麵 / 避風塘炒

Steamed lobster in soy sauce

Gratinated lobster with cheese

Deep-fried lobster with garlic, salt and chili-pepper

Stewed lobster with e-fu noodles

Stir-fried lobster with fragrant garlic flakes and spring onions

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魚蝦貝類 Regional Seafood

譚府風味

譚府清蒸魚

松鼠青斑球

泡薑滑炒帶子

乾焗大對蝦

Tan Cuisine

Steamed fish with chicken stock, 'Tan style'

Deep fried green garoupa with sweet and sour sauce

Stir-fried scallops with marinated ginger

Stir-fried king prawns with tomato sauce

MOP

時價 market price

時價 market price

298

380

京魯風味

齊魯炸烹蝦段

椒鹽軟炸蝦

菠蘿果汁蝦球

Lu Cuisine

Sauteed prawns with chicken stock

Deep-fried prawns with sesame salt and sweet and sour sauce

Stir-fried prawns with pineapple in sweet and sour sauce

228

258

268

四川風味

麻辣水煮活魚

醪糟乾燒龍脷

Sichuan Cuisine

Chili oil poached live fish

Baked Macau sole with minced pork

and fermented rice wine, 'Sichuan style'

Stir-fried prawns in Sichuan pepper, chili oil and macadamia nuts

Seafood with crispy rice crackers in clay pot

Stir-fried frog legs with shallots and Sichuan peppers

Wok-fried prawns with sweet and sour spicy sauce

Sauteed fresh squid and scallops with Guizhou pickled vegetables

時價加 88 market price plus 88

時價 market price

288

288

288

368

488

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肉類及家禽 Meat & Poultry

譚府風味

手撕脆皮乳鴿

菠蘿桂花蜜汁骨

香酥脆皮鴨

Tan Cuisine

Roasted spring pigeon

Braised pork ribs with pineapple and osmanthus honey

Deep-fried five spiced duck

MOP

128

148

198

京魯風味

銀芽韭黃炒肉絲

京城清真烤牛肉

或羊肉配燒餅

煎孜然鹿腿肉

火爆和牛粒

Lu Cuisine

Stir-fried shredded pork with bean sprouts and chives

Broiled beef or mutton sliced served with sesame puffs

Pan-fried venison with cumin flavor and pickled ginger

Sauteed Wagyu beef with asparagus

108

168

198

390

四川風味

宮保雞丁

水煮牛肉

宗堂脆雞柳

漳茶片皮鴨配荷葉餅

Sichuan Cuisine

Kung Bao stir-fried chicken

Poached sliced beef in homemade chili-oil in spicy sauce

Stir-fried crispy chicken with sweet and sour spicy sauce

Sichuan tea-smoked duck

128

168

188

198

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蔬菜 Vegetables

譚府風味	Tan Cuisine	MOP
蟹粉煨豆腐	Stir-fried diced bean curd with crab roe sauce	108
金鉤燒津白	Braised Chinese cabbage with dry shrimps in chicken broth	118
蟹肉冬瓜球	Crab meat with winter melon balls in chicken broth	188
瑤柱扒菜苗	Dried scallops with seasonal sprouts	192
京魯風味	Lu Cuisine	
醋烹土豆絲	Stir-fried shredded potatoes with vinegar	98
家常地三鮮	Stir-fried sliced potatoes, eggplant and pepper, 'Northern style'	98
百合雲耳炒淮山	Stir-fried lily bulbs with wild yam and black fungus	98
蘭花蒸釀豆腐	Steamed minced pork with tofu and broccoli	118
時令蔬菜 (清炒、 上湯、白灼、蒜蓉炒)	Seasonal vegetables (Stir-fried, poached with chicken stock, steamed, stir-fried with garlic)	98
清炒五彩鮮蔬	Stir-fried five color seasonal vegetables	118
四川風味	Sichuan Cuisine	
麻婆豆腐	Mapo tofu	78
乾煸四季豆	Stir-fried string beans	108
廣東風味	Cantonese	
羅漢齋煲	Sauteed mixed vegetables and mushrooms in clay pot	98
金銀蛋時蔬	Braised seasonal vegetables with salty and thousand year eggs	128

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飯及麵 Rice & Noodles

譚府風味	Tan Cuisine	MOP
什錦蝦仁炒飯	Fried rice with shrimps and vegetables	98
瑤柱蛋白炒飯	Fried rice with egg white and shredded conpoy	128
澳帶蟹子炒飯	Fried rice with scallop and crab roe	128
京魯風味	Lu Cuisine	
野菌鮮肉包	Mixed mushrooms with pork bun	48
京城家常餅	Traditional baked pancake, 'Beijing-style'	48
麻油銀絲卷	Steamed silk-thread roll	48
北京水餃	Boiled dumpling, 'Beijing style'	50
京味鍋貼	Pan-fried dumpling, 'Beijing style'	50
京城炸醬拉麵	Handmade noodles with yellow bean sauce	78
四川風味	Sichuan Cuisine	
四川擔擔麵	Sichuan dan dan noodles	78
肉絲豉油蛋炒飯	Sauteed shredded pork with egg fried rice	86



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