天宮
CRYSTAL CLUB

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持續菜式選擇

我們致力於餐廳提供的用膳體驗中作出對環境和社會負責任的決策：在餐廳菜式上以可持續的食材替代產品入饌，同時保持高質量出品和服務水準。
為了進一步減少對環境的影響，我們與合作夥伴緊密合作，尋找一次性塑料的替代品，降低碳足跡，並使用尖端技術減少食物浪費。

菜單圖示代表意思如下：

蔬食
不含肉或海鮮

新素肉
新素肉是指由植物材料（即素食成分）製成的產品，旨在模仿肉類的口味和質地，但對環境的影響比肉類產品低

含可持續發展海產
以可持續方式捕撈或養殖的海鮮，維護海產物種多樣性和生態系統，保護海洋福祉，以及依賴漁業的社區的生計

Sustainable Menu Options

We are committed to making environmentally- and socially-responsible decisions in the dining experience we offer. We are pleased to provide sustainable alternatives on our menu while simultaneously upholding high quality levels of food and service.

To further minimize our environmental impact, we work closely with our partners to find alternatives to single-use plastic, lower our carbon footprint, and use cutting-edge technology to reduce food waste.

Icons indicate menu items contain the following:

Vegetarian
Contains no meat or seafood

Plant-based meat alternative
Plant-based meat refers to products made from plant materials (i.e. vegetarian ingredients) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options.

Contains sustainable seafood
Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities.



清蒸東星斑（約600克）
Steamed Coral grouper with superior soy sauce (Approx. 600g)
MOP 1,488

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游 水 海 鮮
LIVE SEAFOOD

澳洲龍蝦（約1,000克） 3,280
(可選擇烹調方式： 薑蔥炒 / 椒鹽 / 避風塘炒)
Australian lobster (Approx. 1,000g)
(Style of cooking: wok-fried with ginger and spring onion /
wok-fried with spicy chili pepper and garlic / stir-fried with chili and garlic)

游水老鼠斑（約600克） 2,488
(可選擇烹調方式： 清蒸 / 碧綠炒 / 頭抽煎焗)
Humpback grouper (Approx. 600g)
(Style of cooking: steamed with superior soy sauce /
stir-fried with vegetables / pan-fried with premium soy sauce)

生猛大肉蟹（約1,300克） 1,688
(可選擇烹調方式：黑椒牛油焗 / 香辣炒 / 陳年花雕蒸)
Snow crab (Approx. 1,300g)
(Style of cooking: wok-fried with black pepper and butter /
stir-fried with dried chili / steamed with aged Huadiao wine)

深海東星斑（約600克） 1,488
(可選擇烹調方式： 清蒸 / 泰式酸甜醬 / 川香水煮)
Coral grouper (Approx. 600g)
(Style of cooking: steamed with superior soy sauce /
crispy fish with "Thai style" sweet and sour sauce /
"Sichuan style"poached)

澳門龍脷（約600克） 688
(可選擇烹調方式： 清蒸 / 泰式酸辣蒸)
Macau sole (Approx. 600g)
(Style of cooking: steamed with superior soy sauce /
steamed with "Thai style" spicy and sour sauce)

波士頓龍蝦（約500克） 588
(可選擇烹調方式： 薑蔥炒 / 金銀蒜粉絲蒸 / 普寧豆醬煮)
Boston lobster (Approx. 500g)
(Style of cooking: wok-fried with ginger and spring onion /
steamed with garlic and vermicelli / braised with Pu Ning soybean paste)

辣味 Spicy Dish
所有價格為澳門幣並另需加10%服務費
All prices are in MOP and are subject to a 10% service charge

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風 味 前 菜
APPETIZER

泰式牛肉沙律 "Thai style" beef salad	198
花雕凍鮑魚 Chilled abalone in Huadiao wine	168
青瓜雲耳拌海蜇 Tossed cucumber, fungus and jelly fish with aged vinegar	138

御 品 珍 饈
PREMIUM DELICACIES

鮑汁花膠扣日本吉品鮑 Braised whole Yoshihama abalone and fish maw with abalone sauce	3,888
花菇鮑魚扒遼參 Abalone, sea cucumber and mushroom with abalone sauce	1,688
紅燒南非乾鮑 Braised South Africa abalone with abalone sauce	988
金湯野米燴遼參 Stewed sea cucumber and wild rice with pumpkin broth	588

辣味 Spicy Dish

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金湯野米燴遼參
Stewed sea cucumber and wild rice with pumpkin broth
MOP 588



滋補冬蟲草佛跳牆
Double-boiled cordycep soup with
Sea cucumber, fish maw and abalone
MOP 1,880

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點 心
DIM SUM

黑椒和牛酥 128
Baked black pepper wagyu puff

鮑魚燒賣皇 128
Abalone pork dumplings

湯 羹
SOUP

滋補冬蟲草佛跳牆 1,880
Double-boiled cordycep soup with sea cucumber,
fish maw and abalone

鹿茸羊肚菌響螺燉刺參 428
Double-boiled conch, deer antler, morel and sea cucumber

美國野山參石斛燉老鴿 298
Double-boiled pigeon soup with dendrobium and ginseng

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川 粵 精 選
SICHUAN & CONTONESE SPECIALTIES

蒜香椒蜜牛仔粒 428
Wok-fried beef with garlic and honey black pepper sauce

珍菌翠玉瓜炒北海道帶子 328
Stir-fried Hokkaido scallop with courgette and mushroom

川辣水煮雪花肥牛 268
"Sichuan style" poached US beef in hot chili oil

黑豚咕嚕肉 168
Stir-fried Iberico pork with sweet and sour sauce

川味辣子鷄 148
Crispy chicken with dried chili and Sichuan peppercorn

時令田園蔬菜 108
清炒 / 上湯 / 蒜茸 / 白灼
Seasonal vegetables
Stir-fried / superior broth / stir-fried with garlic / poached

辣味 Spicy Dish
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蒜香椒蜜牛仔粒
Wok-fried beef with garlic and honey black pepper sauce
MOP 428





珍菌翠玉瓜炒北海道帶子
Stir-fried Hokkaido scallop with courgette and mushroom
MOP 328



韓牛西冷（10安士）
Hanwoo striploin (10oz)
MOP 1,088

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西 式 美 食
WESTERN DISH

韓牛西冷（10安士） 1,088
Hanwoo striploin (10oz)

牛肉漢堡 268
黑蒜蛋黃醬，火箭菜，牛油果，車打芝士配炸薯條
US prime beef burger
Aioli, arugula, avocado, cheddar cheese served with French fries

公司三文治 188
鷄胸肉，煙肉，鷄蛋，蕃茄，生菜及蛋黃醬配炸薯條
Club sandwich
Chicken breast, bacon, egg, tomato, lettuce, mayonnaise served with French fries

凱撒沙律 158
羅馬生菜，巴馬臣芝士，香脆蒜片，脆麵包粒，脆煙肉及農場鵪鶉蛋
Caesar salad
Romaine lettuce, Parmesan cheese, garlic chips, crispy bacon and quail eggs

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粥 粉 麵 飯
CONGEE / NOODLES / RICE

波士頓龍蝦燜伊麵 498
Braised E-fu noodle with Boston lobster in superior broth

海鮮鮑魚瑤柱粥 328
Seafood congee with conpoy and sliced abalone

泰式龍蝦燴飯 298
Khao Pad Goong
"Thai style" braised lobster with fried rice

原隻鮑魚福建燴飯 188
"Hokkien style" fried rice and abalone

辣味 Spicy Dish
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海鮮鮑魚瑤柱粥
Seafood congee with conpoy and sliced abalone
MOP 328



棗皇冰糖燉官燕
Double-boiled imperial bird's nest
MOP 888

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特 製 甜 品
DESSERT SELECTION

棗皇冰糖燉官燕 Double-boiled imperial bird's nest	888
日本靜岡蜜瓜 Japanese Shizuoka melon	268
精選果盤 Seasonal fruit platter	168

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