



北方鸣苑带给您穿越古今的味觉旅程。

餐厅开放式的厨房设计，

让客人可亲眼观看厨师们即席制作传统特色挂炉烤鸭、明火坑烤全羊、特制饅坑烘烤饅饼，以及面条和饺子等经典佳肴。

North Palace offers traditional yet contemporary cuisine from Northern China.

A traditional duck oven, open fire pit for roasting whole lamb,

a tandoor oven for flat breads and noodles as well as dumpling stations.

Specialties from Dongbei, Shandong, Xinjiang, Beijing, Shanxi, Inner Mongolia,

creating a rich environment to enjoy the distinctive and exciting cuisines of Northern China.

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

招牌菜 SIGNATURE DISHES

<p>葱烧伙食鲍鱼参蹄 配五常米 (3-4位) Braised sea cucumber with abalone and beef tendon in leek sauce (3-4 persons)</p> <p style="text-align: right;">每位 per person</p>	<p>538</p>	<p>葱烧关东刺参 Braised Japanese sea cucumber with yam in leek sauce</p> <p style="text-align: right;">每位 per person</p>	<p>488</p>
<p>金汤烩官燕 Braised bird's nest with superior yellow broth</p> <p style="text-align: right;">每位 per person</p>	<p>458</p>	<p>后宫黄坛子 (沉鱼落雁女士汤) Braised bird's nest, fish maw, sea cucumber and deer tendon in superior yellow broth</p> <p style="text-align: right;">每位 per person</p>	<p>328</p>
<p>霸王黄坛子 (气宇轩昂男士汤) Braised sea cucumber, fish maw, calipee and abalone in superior chicken broth</p> <p style="text-align: right;">每位 per person</p>	<p>308</p>	<p> 关中油泼辣子鱼 Poached mandarin fish with vegetables and handmade noodles in spicy oil</p> <p style="text-align: right;">每位 per person</p>	<p>298</p>
<p> 喀什葛尔茶点小吃 新疆干果密瓜和奶酪 Kashgar tea set Xinjiang snack platter with nuts, dried fruits, cheese and melon</p> <p style="text-align: right;">每位 per person</p>	<p>168</p>		

葱烧关东刺参
Braised sea cucumber with yam in leek sauce



喀什葛尔茶点小吃
Kashgar tea set



所有价格以澳门元计算，并须另加10%服务费。

All prices are in MOP and subject to 10% service charge.

食

-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

前菜 APPETIZER

- | | | | 每份/半份
per portion / half portion |
|--|-----|---|-------------------------------------|
|  东北海鲜捞拌 | 168 |  金桔鹅肝 | 168 / 108 |
| Chilled live Dalian abalone, scollops, baby octopus, shrimps and razor clams in black vinegar dressing | | Foie gras kumquats with "man tou" crisps | |
|
 | | | |
| 茶香熏酱拼盘 | 158 |  蒙古大刀牛肉 | 115 |
| 熏鸡, 猪腿, 猪耳, 猪舌, 肥肠, 豆腐皮, 鸡蛋和蔬菜 | | Mongolian style sliced beef shank in chili dressing | |
| Home style Chinese tea smoked farm chicken, pork knuckle, pork ear, pork tongue, pork intestines, tofu skin, egg and vegetables with soy sauce | | | |
|
 | | | |
|  昌吉手撕椒麻鸡 | 115 | 东北摇滚大拉皮 | 100 / 65 |
| Spicy chicken salad | | Marinated mung bean noodles with shredded chicken and vegetables in spicy dressing | |

东北海鲜捞拌

Chilled live Dalian abalone, sea cucumber and razor clam in black vinegar dressing



昌吉手撕椒麻鸡

Spicy chicken salad




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汤 SOUP


 百年马记羊杂汤配烧饼 (2-3位) 198
Mutton offal soup with sesame bread
(2-3 persons)

每位
per person


 鸣苑黄坛子 168
Braised sea cucumber, fish maw and
stuffed bamboo in superior yellow broth

每位
per person

 鹰嘴豆炖鸽子汤配圈饅 98
Double-boiled pigeon soup with chickpeas
and baked flat bread

 鲜虾蟹肉酸辣汤 90
Hot and sour soup with crab meat
and fresh shrimps

每位
per person

 松茸白菜豆腐汤 90
Matsutake mushrooms with cabbage
and bean curd soup



鸣苑黄坛子
Braised sea cucumber, fish maw and stuffed bamboo in superior yellow broth

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食



招牌菜
SIGNATURE



蔬 菜
VEGETARIAN



辣
SPICY

北京果木烧烤 FROM OUR FRUIT WOOD-BURNING OVEN

北京烤鸭是历史悠久的宫廷御菜。严选从北京空运来的肥美鸭子，以特选的果木烤制。外皮焦黄香脆，肉质鲜嫩。中午十二时至下午三时，下午五时半至晚上十时半供应。

Our authentic recipe dates from the Imperial Empire and features Beijing raised ducks, expertly roasted in our fruit wood-burning oven. Available from 12pm to 3pm and 5:30pm to 10:30pm.

全只/半只
whole / half

北京酥不腻烤鸭

配料：自家制饼皮，牛油生菜包，砂糖及秘制酱汁

Roasted Beijing duck

Served with steamed pancakes, butter lettuce, sugar and special homemade hoisin sauce

698 / 428

每份
per portion

炭烤慢煮猪排

Charcoal grilled slow-cooked pork rib

208



北京酥不腻烤鸭
Roasted Beijing duck

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食

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SIGNATURE
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VEGETARIAN
-  辣
SPICY
-  大卫·贝克汉姆的最爱
DAVID BECKHAM'S FAVOURITE

招牌新疆果木烧烤 SIGNATURE XINJIANG CHARCOAL GRILL KITCHEN

鸣苑香料烤有机小全羊


中午十二时至下午三时，下午五时半至晚上十时半供应。全羊需24小时前预定。

North Palace signature roasted organic whole baby lamb with Mongolian spices
Available from 12pm to 3pm and 5:30pm to 10:30pm.
24 hours advance order required for whole lamb.

全只 Whole	2628
半只 Half	1358
四分之一只 Quarter	698
六分之一只 Portion	438

 罗布泊烤多宝鱼 388
Xinjiang-style roasted turbot fish


每份/半份
per portion / half portion

 炭烤慢煮牛肋骨 318
Charcoal grilled slow-cooked
beef rib with condiments

  阿克苏苹果架子羊排 218 / 145
Roasted lamb cutlets with Aksu apple

每份
per portion

炭烤四季鲜蔬 98
Charcoal grilled mix vegetable

 炭烤辣酱鲜鱿鱼 95
Charcoal grilled squid with chili and cumin

每份/半份
per portion / half portion

炭烤黑椒鸡扒 88
Charcoal grilled chicken leg with black pepper

和田酥皮烤羊肉包子 50 / 35
Xinjiang-style lamb samosa with onion
and black pepper

经典原味烤馕 50
Traditional flat bread with sesame



本菜单不含酒精、不含猪肉产品，所有肉类皆是清真食品。

No alcohol, pork products have been used in the preparation of this menu.
All meats are halal.

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罗布泊烤多宝鱼
Xinjiang-style roasted turbot fish



阿克苏苹果架子羊排
Roasted lamb cutlets with Aksu apple



食

-  招牌菜
SIGNATURE
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VEGETARIAN
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SPICY

招牌串烧 SIGNATURE SKEWER

中午十二时至下午三时，下午五时半至晚上十时半供应。
Available from 12pm to 3pm and 5:30pm to 10:30pm.

每份四串起
Minimum 4 skewers per serving

 孜然烤牛肉 Beef skewer	每串 per skewer 38	 和田戈壁羊肉 Xinjiang lamb skewer	每串 per skewer 38
 炭烤小瓜八爪鱼 Octopus skewer with Yunnan melon, chili and cumin	每串 per skewer 38	 孜然烤鸡肉 Chicken skewer with chili and cumin	每串 per skewer 35
 极辣胡同烤翅 Chicken wing skewer with chili and cumin	每串 per skewer 35	 炭烤香菇 Mushroom skewer	每串 per skewer 28
 炭烤生蚝 酸菜小米椒烤 / 北方辣酱烤 Grilled oysters Pickled vegetable with green chili / North chili paste	每个 per piece 48		



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招牌串烧
Signature skewer

食

-  招牌菜
SIGNATURE
-  蔬菜
VEGETARIAN
-  辣
SPICY

热盘 HOT DISH

- | | | | |
|---|--|---|--|
|  香炒牛柳鹅肝配薄饼
Stir-fried beef rib eye and foie gras with steamed pancakes | 每份/半份
per portion / half portion
418 / 275 |  齐鲁香酥鸡
Shandong-style crispy chicken | 全只/半只
whole / half
338 / 218 |
|  秘制手抓羊排
Crispy lamb chops with cumin and chili | 每份/半份
per portion / half portion
228 / 148 |  新疆烤馕大盘鸡
Xinjiang braised chicken with potatoes, dried chili and flat bread | 每份/半份
per portion / half portion
178 / 115 |
|  飘香肥肠豆腐煲
Braised pork intestines with tofu in preserved bean curd sauce | 每份/半份
per portion / half portion
138 / 88 | 哈密瓜锅包肉
Stir-fried crispy pork slices and honeydew melon with black vinegar | 每份/半份
per portion / half portion
135 / 88 |
| 京酱肉丝配千张
Stir-fried shredded pork with bean curd sheet in brown sauce | 128 | 孜然牛肉炒山西不烂子
Stir-fried beef with chili, cumin and potato noodles | 115 |
|  炆炒腊肉椰菜花
Wok-fried cauliflower with Chinese cured pork, chili and black vinegar | 105 | 金汤栗子烧白菜
Braised cabbage with chestnuts in superior yellow broth | 105 |
| 炆炒酱油土豆丝
Dongbei stir-fried shredded potatoes with soy sauce, dried chili and vinegar | 80 | | |

香炒牛柳鹅肝配薄饼
Stir-fried beef rib eye and foie gras with steamed pancakes



齐鲁香酥鸡
Shandong-style crispy chicken



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SPICY

生猛海鲜 LIVE SEAFOOD

大连鲍鱼 时价
Market Price
剁椒蒸 / 椒盐 / 北方辣酱烤
Live Dalian abalone
Steamed with pickled chili /
Deep-fried with chili-pepper salt /
BBQ with chili sauce

东星斑 时价
Market Price
清蒸 / 剁椒蒸 / 泡菜蒸 / 关中油泼
Red star grouper
Steamed with soy sauce /
Steamed with "dek chiu" chili /
Steamed with pickle /
Poached with handmade noodles in chili oil

大肉蟹 时价
Market Price
香辣炒 / 椒盐 / 姜葱 / 十年花雕滑蛋蒸
Live crab
Stir-fried with "dek chiu" chili /
Deep-fried with chili-pepper salt /
Sautéed with ginger and spring onion /
Steamed with egg in 10 years huadiao wine

波士顿龙虾 时价
Market Price
香辣炒 / 姜葱 / 十年花雕滑蛋蒸 / 蒜蓉粉丝蒸
Boston lobster
Stir-fried with "dek chiu" chili /
Sautéed with ginger and spring onion /
Steamed with egg in 10 years huadiao wine /
Steamed with garlic and vermicelli



波士顿龙虾
香辣炒
Boston lobster
Wok-fried with dek chiu chili

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SIGNATURE
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VEGETARIAN
-  辣
SPICY

海 鲜 SEAFOOD DISH

- | | | | |
|---|-------------------------------------|---|-----|
|  葱烧大鱼头配油条 | 358 |  陕西浆水酸菜鳊花鱼 | 298 |
| Braised lake fish head with deep-fried dough
in scallion sauce | | Shaanxi-style sliced mandarin fish fillet
and pickled cabbage in hot and sour soup | |
|  飘香鳊花鱼 | 280 | 青萝卜老豆腐煮鳊花鱼 | 280 |
| Braised mandarin fish
in garlic and preserved bean curd sauce | | Mandarin fish fillet with tofu,
green radish and crispy rice in fish soup | |
| | 每份/半份
per portion / half portion |  红花汁海鲜豆腐 | 145 |
|  北京干果酥皮虾 | 228 / 148 | Braised tofu with shrimps and scallops
in superior yellow broth | |
| Beijing-style crispy prawns with nuts,
sweet and sour sauce | | | |
| 金蒜白贝炒菜心 | 115 | | |
| Wok-fried choy sum with clams and garlic | | | |



北京干果酥皮虾
Beijing-style crispy prawns with nuts, sweet and sour sauce

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-  招牌菜
SIGNATURE
-  蔬 菜
VEGETARIAN
-  辣
SPICY

素菜 VEGETARIAN DISH

	每份/半份 per portion / half portion		
那年秋天的茄子 Crispy eggplant and sesame with sweet soy sauce	105 / 68	四季时蔬 Seasonal vegetables of the day	98
 芝麻酱芥末菠菜卷 Spinach rolls with yellow mustard and sesame sauce	90	 果蔬藜麦大拌菜 Northern style tossed vegetables and pear salad with crispy quinoa	88 / 58
 北平芥末墩 Mustard pickled cabbage rolls	80	红宝石蓝莓山药 Chilled Chinese yam mousse with blueberry jelly	78



北平芥末墩
Mustard pickled cabbage rolls

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VEGETARIAN
-  辣
SPICY

北方面馆 NORTHERN NOODLE KITCHEN

- | | | | |
|---|-----|---|-----|
|  兰州牛肉拉面
Traditional Lanzhou-style "la mian"
with braised sliced beef and turnips | 115 |  陕西油泼腊肉裤带面
Shaanxi-style noodles with
preserved pork ribs in chili oil | 105 |
|  老北京炸酱面
Old Beijing noodles with soybean paste | 105 |  雪莲辣椒炒肉干拌面
Spicy homemade noodles with
shredded pork and dried chili | 105 |



兰州牛肉拉面
Traditional Lanzhou-style "la mian" with braised sliced beef and turnips

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-  招牌菜
SIGNATURE
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面吧 NOODLE BAR

105

可选以下一款面：




Choice of noodles:

传统拉面 / 大同刀削面 / 开封大刀面 / 陕西裤带面

Traditional "la mian" / Da Tong flying dagger noodles / Kai Feng shredded knife noodles / Shaanxi handmade noodles

可选以下配料：

Choice of toppings and soup:

-  • 牛骨汤红烧牛腩牛筋
Braised beef brisket and tendon in beef soup
- 豚汤西红柿鸡蛋卤
Scrambled egg and tomato sauce in pork soup
-  • 浆水鲈鱼酸汤卤
Shaanxi-style poached sea bass fish fillet with noodles in hot and sour soup
-  • 菌菇素汤卤
Wild mushrooms in vegetarian soup
- 豚汤山东排骨蘑菇卤
Shandong-style braised pork ribs with mushrooms in pork soup

额外配料每款

Per extra topping

50



老北京炸酱面
Old Beijing noodles with soybean paste

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SIGNATURE
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VEGETARIAN
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SPICY
-  大卫·贝克汉姆的最爱
DAVID BECKHAM'S FAVOURITE

饺子 DUMPLING

- | | | | |
|---|-----|--|----|
|  喜三鲜水饺
鲜虾，海胆，猪肉，椰菜
Shrimps, sea urchin, pork and round cabbage dumplings | 100 |  皮牙子和牛火烧
Deep-fried wagyu beef and onion dumplings | 98 |
| 韭黄鲜虾鸡蛋饺
Shrimps, yellow chives and egg dumplings | 88 | 鲜肉白菜饺
Pork and cabbage dumplings | 80 |
|  素菜饺
Vegetarian dumplings | 60 |  特色胡椒饼
Baked pork bun with black pepper | 40 |
-
- ## 饭及粥品 RICE AND CONGEE
- | | | | |
|--|----|---|----|
| 东北牛肉烩饭
Dongbei braised rice with beef and egg | 98 |  松仁五谷米炒饭
Fried multigrain rice with pine nuts, egg and vegetables | 85 |
|  金瓜小米粥
Pumpkin and millet congee | 50 | 五常稻花香米饭
Steamed plain rice | 18 |



喜三鲜水饺
Shrimp, sea urchin, pork and round cabbage dumplings

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甜品 DESSERT

	每位 per person		
琥珀百合绿豆炖官燕 Doubled-boiled bird's nest and lily bulb with green beans and rock sugar	458	环球时令水果拼盘 Seasonal fruit platter	115
	每款两件/每款一件 2 pieces each / 1 piece each		
老北京宫廷糕点 驴打滚，豌豆糕，艾窝窝，芸豆卷 Imperial dessert platter Glutinous rice rolls with red bean, yellow soya bean-persimmon cake, sticky rice filled with red dates, kidney bean rolls	88 / 58	 鲜果冰糖葫芦 Candied seasonal fruit with coated sugar	88
紫薯核桃干果香酥卷 Crispy rolls filled with purple sweet potato, mochi, dried fruit and nuts	78	陕北红枣醪糟煮汤圆 Sweetened glutinous peanut dumplings with egg and fermented glutinous rice in red date soup	68
	2-3 位 share for 2-3 persons		
姜糖栗蓉糖油饼配酸奶冰淇淋 Sugary fried dough and yogurt ice cream in ginger syrup and chestnut sauce	68		



老北京宫廷糕点
Imperial dessert platter

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