WING LEI PALACE EXECUTIVE MENU

永利宮行政套餐

Barbecued suckling pig filled with minced shrimp top with caviar
Bean curd sheet rolled with shredded vegetables and black truffle paste
Chilled dried plum flavored baby tomato

Hot and sour seafood soup

Steamed grouper with Shiitake mushroom and ham

Sliced Australian Wagyu beef boiled in chicken soup
served with homemade oyster sauce

Abalone and barbecued black Iberico pork with tossed noodles

Fried rice with tomato and fish

Chilled mango cream with sago and pomelo

Seasonal fresh fruit with sorbet

MOP 980 每位 per person

All prices are subject to 10% service charge
永利宮薈萃
WING LEI PALACE TASTING MENU

永利宮嚐味拼盤
芥末日本鮮魷、蜜汁黑豚肉叉燒、芝士炸生蠔
Wing Lei Palace Platter
Poached Japanese squid with mustard sauce
Barbecued black Iberico pork glazed with honey
Deep-fried oyster with parmesan batter

選參燉蜆鴨
Double-boiled duck soup with superior sea cucumber

或
or

花膠魚蓉羹
Braised fish broth with fish maw and vegetables

二十年花雕黑魚子蛋白蒸龍蝦
Steamed lobster and caviar with 20 years aged Hua Diao and egg white

蠔皇南非乾鮑伴百花釀鱔肚
Braised South African dried abalone
with steamed eel maw filled with minced shrimp

松露脆米燒鵝飯
Vegetables fried rice with lychee wood roasted goose,
truffle and crispy rice

或
or

酸菜斑片湯瀦粉
Grouper fillet with rice noodles and mustard green pickle in fish broth

椰皇蛋白凍官燕
Chilled double-boiled egg white with bird’s nest in coconut

或
or

黃耳紅棗竹笙鮮百合燉花膠
Double-boiled yellow fungus, red dates,
bamboo pith fungus, lily bulbs and fish maw

MOP 1,680 每位 per person
滷水鵝掌翼
Soy sauce marinated goose wing and web

椒鹽鰻魷
Deep-fried squid and semi-dried squid with spicy salt

五香鴨舌拼腎片
Duck tongue and sliced gizzard marinated with five spices

窩貼蝦伴話梅小蕃茄
Golden-fried shrimp toast with chilled dried plum flavored baby tomato

川味口水雞
Chilled chicken fillet and cucumber in chili oil

香麻紅蜇花
Chilled jellyfish marinated with sesame oil

椒鹽鰤魚粒
Deep-fried diced fish with spicy salt

拍蒜虎皮尖椒
Wok-fried green pepper with garlic soya sauce

涼拌金菇鮮蟲草花
Chilled enoki and cordyceps flower with peppercorn oil

黑松露醬素鵝
Bean curd sheet rolled with shredded vegetables and black truffle paste

陳醋雙色小木耳
Marinaded black and white fungus in vintage black vinegar

金礬脆豆腐
Deep-fried bean curd with seven spices
Wing Lei Palace Peking duck

Roasted rack of Te Mana lamb with cumin

Roasted goose with plum sauce (half)

Lychee wood barbecued meat combination:
- marinated chicken with soy sauce
- roasted goose with plum sauce
- crispy roasted pork belly
- barbecued suckling pig
(2 selections of your choice)

Barbecued suckling pig filled with minced shrimp top with caviar

Roasted suckling pig

Barbecued black Iberico pork glazed with honey

Marinated chicken with soy sauce served in clay pot (half)

Crispy roasted pork belly with mustard
蟹皇撈官燕配高湯
Crab coral tossed superior bird’s nest served with supreme soup

紅燒官燕盞
Braised imperial bird’s nest in brown sauce

竹笙釀官燕湯
Superior bird’s nest filled in bamboo pith fungus in clear soup

皇帝蟹肉煪官燕
Braised superior bird’s nest with king crab

*所有燕窩款式，價目均以每位計算。
*All bird’s nest dishes are priced per person.
日本 青 森 網 鮑 (每隻)
Braised whole dried Amidori abalone (each)
八頭 8 heads 8,880
十二頭 12 heads 5,880

日本 吉 品 鮑 (每隻)
Braised whole dried Yoshihama abalone (each)
十五頭 15 heads 4,680
二十五頭 25 heads 3,280

鮑 汁 扣 花 膠 (半件)
Braised fish maw in supreme abalone sauce (half)
4,380

花 菇 鮑 魚 海 味 煲
Abalone, fish maw, superior sea cucumber
and shiitake mushroom in clay pot
980

蠔 皇 扣 香 干 乾 鮑 (每 位)
Braised South African dried abalone
in supreme oyster sauce (per person)
620

關 東 遼 參 扣 鵝 掌 (每 位)
Braised superior sea cucumber with goose web
in abalone sauce (per person)
390

蔥 爆 關 東 遼 參 百 露 菇 (每 位)
Wok-fried superior sea cucumber and
ferule mushroom with spring onion (per person)
360

脆 皮 百 花 釀 刺 參 (每 位)
Crispy sea cucumber filled with minced shrimp (per person)
220

秘 製 脆 皮 海 參 (每 位)
Crispy sea cucumber in supreme chicken sauce (per person)
180

所有價目須另加10%服務費 All prices are subject to 10% service charge
冬 蟹 草 火 参 炖 虾 鸭
Double-boiled duck soup with cordyceps and superior sea cucumber

石 剃 螺 頭 花 膜 熇 烏 雞
Double-boiled silky fowl soup with conch, fish maw and dendrobium

松 弗 花 螺 筮 熇 鮑 魚
Double-boiled abalone soup with fish maw and Matsutake mushroom

黑 馬 卡 淮 杭 熇 竹 絲 雞
Double-boiled silky fowl with black maca, Chinese yam and red wolfberries

花 膜 魚 筍 磬
Braised fish broth with fish maw and vegetables

天 革 川 落 魚 頭 湯
Double-boiled fish head soup with tian ma and ligusticum

海 香 酸 辣 磬
Hot and sour seafood soup

生 滾 莽 芾 豆 腐 斑 片 湯
Sliced grouper soup with bean curd and coriander

紅 紅 麥 棗 米 磬
Sweet corn soup with quinoa

是 日 足 料 老 火 馨 湯
Soup of the day

*所有湯、羹款式，價目均以每位計算。
*All soups are priced per person.
游水海鮮
LIVE SEAFOOD

精選海魚
Sea fish
老鼠斑、東星斑、紅瓜子斑、
金邊方刷、老虎斑、青衣
Pacific Grouper, Spotted Grouper, Red Flag Grouper,
Macao Sole, Marbled Grouper, Green Wrasse

建議烹調方式 Chef’s recommendations
清蒸 Steamed
油浸 Deep-fried

甲殼類
Shellfish
澳洲龍蝦、青龍蝦、花竹蝦、皇帝蟹、肉蟹、
澳洲黑邊鮑魚、加拿大象拔蚌、龍子皇、響螺、富贵蝦
Australian Lobster, Green Lobster, Kuruma Prawn,
King Crab, Mud Crab, Australian Abalone,
Canadian Geoduck Clam, Razor Clam, Sea Conch, Mantis Shrimp

建議烹調方式 Chef’s recommendations
薑蔥焗 Baked with ginger and spring onion
豉椒炒 Wok-fried with pepper and black beans
椒鹽 Deep-fried with spicy salt

所有項目另加10%服務費 All prices are subject to 10% service charge
蒜蓉牛油焗大肉蟹 (約重900克)
Stir-fried mud crab with garlic and butter (about 900g)

mop 1,800

大千爆龍蝦煲
Wok-fried lobster with dried chili and onion served in clay pot

880

薑蔥燉海斑腩
Braised grouper belly with ginger and spring onions

680

泰椒蒜蓉蒸龍膽鰭
Steamed giant grouper fillet with chili and garlic

480

香芹葛絲海蝦煲
Stewed shrimp and kuzukiri with ginger, Chinese celery, served in clay pot

390

豉汁炒藍青口
Stir-fried blue mussel in black bean sauce

380

九層塔三杯銀鱈魚
Stir-fried Canadian cod fillet with rice wine and Chinese basil served in a clay pot

380

二十年花雕黑魚子蛋白蒸龍蝦 (每位)
Steamed lobster and caviar with 20 years aged Hua Diao and egg white (per person)

320

帶子鮮蝦炒蛋白水牛芝士
Scrambled egg white with buffalo milk cheese, scallop and shrimp

320

剁椒蒸大魚頭
Steamed carp head with preserved red chili

320

碧綠油泡帶子吊片
Stir-fried scallop and semi-dried squid with seasonal vegetables

320

釀焗鮮蟹蓋 (每位)
Baked crab shell stuffed with crab meat and onion cream sauce (per person)

240
肉類
MEAT

鮮菌脆米和牛粒
Diced Wagyu beef wok-seared with wild mushroom and crispy rice

水煮和牛片
Sliced Wagyu beef boiled in hot chili oil

香蔥爆紐西蘭羊肉
Wok-fried sliced Te Mana lamb with spring onion

X.O.醬蒜香牛柳條
Stir-fried beef tenderloin in X.O. sauce

蝦醬泰椒蒸肉眼筋
Steamed sliced pork rib eye membrane with shrimp paste sauce and chili

鮮果咕嚕肉
Sweet and sour pork with fresh fruit

吊片香菇蒸肉餅
Steamed pork patty with semi-dried squid and Shiitake mushroom

乾煸肉鬆法邊豆
Wok-fried French string beans with minced pork meat and preserved vegetables

砂窩魚香茄子煲
Stewed eggplant and minced pork with salty fish spicy sauce in clay pot

金菜東坡肉 (每位)
Steamed pork belly with preserved vegetables (per person)
Poultry

Braised shark’s tail skin with duck (half) 400
Steamed chicken with lettuce in supreme sauce (half) 300
Stir-fried boneless chicken with shallot and black bean sauce served in clay pot 280
Fried chicken with Sichuan chili peppers 280
Wok-fried chicken fillet with celery and yellow chives served with deep-fried chicken leg 280
Tea smoked free-range chicken (half) 260
Crispy-fried free-range chicken (half) 260
Kung Po wok-fried chicken with peanuts and chili 240
Fried chicken fillet with lemon sauce 200
Crispy-fried baby pigeon 140
養生蔬菜

VEGETABLES

蝦子燜鮮筍蕈白
Braised bamboo shoots and fresh water bamboo with dried shrimp roe

素湯竹笙釀蘆筍
Simmered bamboo pith fungus and asparagus in vegetable broth

香菇蔥油素雞小炒皇
Wok-fried bean curd, Shiitake mushroom and vegetables with spring onion

番茄鮮菌浸時蔬
Coddled seasonal vegetable and mushroom in tomato broth

南乳溫公齋煲
Braised assorted vegetables with preserved red bean curd in a clay pot

上素欖仁生菜包
Wok-fried yellow fungus, Chinese yam, mushroom, zucchini and olive seeds served with fresh lettuce

榆耳筍尖紅燒豆腐
Braised bean curd with elm fungus and bamboo shoots

沖繩涼瓜炒鮮腐竹
Stir-fried Japanese bitter melon with bean curd

麻婆素豆腐
Braised bean curd with mushroom in spicy chili sauce

mop
280
240
180
180
180
180
160
160
160
極品燒鵝飯 (半隻)
Vegetables fried rice with lychee wood roasted goose (half)
需時三十分钟
30 minutes needed for order

瑶柱魚雲粥
Fish head and conpoy congee

龍蝦湯海鮮泡飯
Grouper, scallop, shrimp and rice in lobster broth

帶子叉燒藜麥炒飯
Fried rice with scallops, barbecued pork and quinoa

薑花蛋白蝦仁雙色米炒飯
Fried rice with shrimp, egg white and onion

鮮茄魚粒炒飯
Fried rice with tomato and fish

香荽斑片泡米線
Simmered rice noodles with grouper fillet and coriander in fish broth

乾炒安格斯牛肉河粉
Fried rice noodle with Angus beef in dark soy sauce

雲菜燒鵝燜湘粉
Braised rice noodles with roasted goose and preserved vegetables

原隻鮑魚荷葉飯 (每位)
Steamed fried rice with abalone wrapped in lotus leaf (per person)

上湯水餃幼麵 (每位)
Shrimp and black fungus dumplings with noodles in supreme soup (per person)
甜品

DESSERTS

清燉官燕
Double-boiled Imperial bird’s nest
可選配椰汁、冰花紅棗、杏汁
choice of: coconut milk, rock sugar with red date or almond cream

椰香西米日本蜜瓜凍
Sago with coconut cream in Japanese honeydew melon jelly ring

燕窩芝麻球
Deep-fried sesame balls filled with bird’s nest and custard

萬壽果燉桃胶
Double-boiled papaya with peach resin

時令鮮果雪葩
Daily sorbet with fresh fruit

牛油果鮮奶布甸
Chilled avocado milk pudding

楊枝甘露
Chilled mango cream with sago and pomelo

蛋白杏仁茶
Sweetened almond cream with egg white

薑汁燉鮮奶
Double-boiled fresh milk with ginger juice

欖仁馬拉糕
Steamed sponge cake with olive seeds

山西棗皇糕
Steamed red dates sticky rice cake

麻蓉播沙湯丸
Sweetened sesame glutinous rice dumplings coated with soybean powder

酥皮雞蛋撻 (需時二十分鐘)
Baked flaky custard tarts (20 minutes needed for order)

脆炸香草奶黃包 (三件)
Deep-fried custard bun with vanilla (3 pieces)

mop
700

60

60

60

50

50

50

50