



Royal Bakery



皇都酒店
HOTEL ROYAL
MACAU

Royal Bakery



New York Cheese Cake

A traditional American-style cheesecake with a dense, velvety texture, showcasing the pure, rich essence of cream cheese.

紐約芝士蛋糕

呈現傳統美式厚重口感，演繹芝士純粹本味。

MOP 260



*Photo is for reference only 圖片僅供參考



Black Forest Cake

Layers of cherry liqueur-infused chocolate sponge, whipped cream, and chocolate shavings recreate this timeless German masterpiece.

黑森林蛋糕

櫻桃酒、黑巧奶油與巧克力碎屑層層交織，再現經典蛋糕的醇厚風味。

MOP 230



*Photo is for reference only 圖片僅供參考



Earl Grey Mille Crepe

Delicate crepe layers infused with the fragrant aroma of Earl Grey tea, paired with light cream for an elegant and sophisticated dessert.

伯爵茶千層蛋糕

將伯爵茶的淡雅茶香融入薄如蟬翼的千層餅皮，搭配奶油夾心，帶來獨特味覺享受。

MOP 250



*Photo is for reference only 圖片僅供參考



Strawberry Mille Feuille

Crispy puff pastry layered with fresh strawberries and smooth custard cream, creating a visually stunning and deliciously crisp dessert.

草莓千層酥

酥脆千層酥皮與清甜草莓果肉、香濃奶油完美組合，造型精緻，口感酥脆香甜。

MOP 260



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Chestnut Cake

Finely ground chestnut paste wrapped in soft sponge cake, delivering a nostalgic and subtly sweet delight.

栗蓉蛋糕

選用優質栗子製成細膩栗蓉，包裹鬆軟蛋糕胚，傳遞懷舊甜蜜滋味。

MOP 230



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Mocha Cake

Crafted with premium coffee beans and rich chocolate, perfectly blends the aromatic depth of coffee with the silky smoothness of cocoa, delivering a decadent and velvety experience for your taste buds.

摩卡蛋糕

精選優質咖啡豆研磨萃取，搭配醇厚巧克力，將咖啡的濃郁香氣與巧克力的絲滑口感完美融合，為味蕾帶來醇厚綿密的雙重享受。

MOP 220



*Photo is for reference only 圖片僅供參考



Blueberry Cheese Cake

A harmonious blend of creamy cheesecake and blueberry, offering a rich yet balanced flavor profile.

藍莓芝士蛋糕

藍莓果肉與綿密芝士層巧妙結合，芝士奶香濃郁，藍莓清爽解膩。

MOP 260



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Moist Devil Chocolate Cake

An intensified chocolate delight with
bittersweet dark cocoa, offering a deeper, more
luxurious taste for true chocolate lovers.

魔鬼朱古力蛋糕

升級巧克力濃度，以苦甜平衡的黑巧，帶來更醇厚深邃的味覺體驗。

MOP 230



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Fresh Fruit Cake

Made with seasonal strawberries, green grapes, mangoes and other daily fresh fruits, paired with light whipped cream for a naturally sweet and refreshing treat.

鮮果蛋糕

每日選用當季新鮮草莓，青葡萄和芒果等水果，搭配輕盈奶油，果香清甜，口感清爽宜人。

MOP 230



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Chocolate Mousse Cake

Made with high-quality cocoa, combines a rich chocolate glaze with moist, tender cake layers for an indulgent classic chocolate experience.

朱古力慕斯蛋糕

採用高品質可可原料，醇厚濃郁的巧克力醬與濕潤鬆軟的蛋糕，相得益彰，呈現經典巧克力風味。

MOP 230



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Tiramisu

A classic Italian dessert featuring layers of mascarpone cheese, coffee-infused ladyfingers, and a delicate dusting of cocoa, recreating the authentic flavors of Italy.

意大利芝士餅（提拉米蘇）

以馬斯卡彭芝士為基底，融入咖啡酒香與手指餅乾，重現意式經典風味。

MOP 260



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Mango Mousse Cake

Delicate mango mousse envelops layers of juicy mango pulp and fluffy sponge cake, creating a tropical-inspired dessert with a perfect balance of textures.

芒果慕斯蛋糕

以細膩芒果慕斯包裹濃郁果肉，結合輕盈蛋糕胚，層次豐富，展現熱帶水果的獨特風味。

MOP 260



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Portuguese Cream Pudding Cake

A Macau-inspired portuguese dessert featuring layers of crumbled biscuits and milky cream, offering a unique texture and rich taste.

木糠布甸蛋糕

融合澳門特色葡式風味，以餅乾碎與奶油層層疊加，
口感豐富，層次分明。

MOP 220



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價格以每磅計算,另設半磅蛋糕裝,價格及詳情請向職員查詢 | 請於一日前預訂 | 圖片僅供參考

Prices are based on weight per pound. Half-pound cake is also available, please contact our staff for prices and details. Please order 1 day in advance.
Photos are for reference only.

營業時間 Hours of Operation

星期日-四Sunday-Thursday		9:00am-00:00am
星期五-六Friday & Saturday		9:00am-00:30am



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