

BOTANICA
绿茵亭

坐落于澳门银河 嘉佩乐的「绿茵亭」, 宛如一方都市谧境。在此, 酒店行政总厨Stephen Hsu以自然为灵感之笔, 创意重塑经典环球暖心菜肴, 诚邀宾客入席, 展开一段宁静而深刻的感官巡礼。

Botanica's menu is a feast for the senses, celebrating the deep connection between gastronomy and nature's botanicals, vibrantly brought to life by the hotel's Executive Chef, Stephen Hsu. Here, he presents a distinctive vision of reimagined international comfort food.

前菜 APPETIZERS

🌿🌱 118

绿茵亭季节田园沙拉

(樱花蜂蜜油醋汁 / 希腊青瓜乳酪酱 / 黑加仑子酱)

Botanica Seasonal Garden Salad

(Cherry Blossom Honey Vinaigrette / Tzatziki Sauce / Black Currant Dressing)

🌿 168

烤吞拿鱼及茴香三重奏

Grilled Tuna with Fennel 3 Ways

🍲 188

香煎黑豚肉鲜虾饺子配西洋菜汁

Pan-Seared Black Pork and Prawn Gyoza with Watercress Sauce

🌿🌶️🍲 208

地中海式海鲜温沙拉配阿马尔菲柠檬

Mediterranean Style Warm Seafood Salad with Amalfi Lemon

湯 SOUPS

🌱 128

意式蔬菜汤配自家制罗勒酱面包

Minestrone Soup and Housemade Pesto Bread

148

法式奶油薯仔大葱浓汤配西班牙辣肉肠

"Vichyssoise" with Chorizo

🍲 218

龙虾浓汤配海鲜意大利饺

Lobster Bisque with Seafood Ravioli

🍲 主厨推荐 CHEF RECOMMENDATION 🌱 素食 VEGETARIAN 🌶️ 辛辣 SPICY 🌿 无麸质 GLUTEN FREE

如果您有任何过敏或饮食限制, 请告知我们的团队成员。所有价格均以澳门元计算, 并需加收10%服务费。

Please inform our team members if you have any allergies or dietary restrictions. All prices are in MOP and subject to a 10% service charge.

汉堡及三明治 BURGERS & SANDWICHES

- 158 香煎牛油吐司配炭烤蔬菜
Charcoal Grilled Vegetable on Toast
- 🍄 188 香烤大啡菇配日本小青椒汉堡
Grilled Portobello Mushroom and Shishito Burger
- 🌿🍷 198 Botanica 香辣酥炸鸡腿汉堡
"Botanica Spicy" - Crispy Fried Chicken Leg Burger
- 198 蟹肉三明治配青椒蛋黄酱
Crab Sandwich with Green Pepper Mayonnaise
- 🍷 288 和牛汉堡配车打及康堤芝士
Wagyu Beef Burger with Cheddar and Comté Cheese
- 308 龙虾三明治及腌菜
Lobster Sandwich with Pickles

米饭及面条 RICE & PASTA

- 🍄🌿 138 蒜油辣椒意大利面
Aglio E Olio
- 🌿🍄 168 绿茵亭时令炖饭
Botanica Seasonal Risotto
- 🌿🍄🍷 198 招牌大根浓汤泡饭
Signature Daikon Broth in Rice
- 228 猪颈肉番茄细扁面配羊奶芝士
Pork Jowl and Tomato Linguine with Pecorino Romano
- 288 意式托斯卡尼海鲜炖圆筒面
Tuscany Style Seafood Stew with Calamarata Pasta

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海鲜 SEAFOODS

-  248 | 炭烧焦香鲈鱼配西西里炖菜
Charred Seabass with Sicilian Caponata
-  288 | 油封澳门龙脷鱼配干葱牛油汁
Macau Sole Fish Confit with Shallot Butter Sauce
-  328 | 烤八爪鱼配珍珠米形意面及青咖喱汁
Grilled Octopus with Fregola, Green Curry Sauce
-   388 | 白酒柠檬炒青口
Sautéed Mussels with White Wine and Lemon

肉 MEATS

- 298/488 | 烤猪肋骨配烟熏苹果酱 (120g / 250g)
Barbecued Pork Ribs
with Smoked Apple Sauce (120g / 250g)
-   388 | Botanica 三黄鸡三食配黑椒汁
Botanica Three Yellow Chicken Three Ways,
Black Pepper Sauce
-  438 | 红酒杜松子慢炖牛腩
Stewed Beef Brisket with Red Wine and Juniper Berries
-  568 | 烤澳洲和牛柳
Grilled Australian Wagyu Beef Tenderloin

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主食配菜
SIDES

-  58 牛油炖香甜椰菜
Butter Stewed Savory Cabbage
-  58 油封大蒜配蒜片
Garlic Confit and Chips
-  58 炸薯条
French Fries
-  58 炭烤烟肉薯仔
Grilled Potatoes with Bacon
-   58 彩椒配意大利黑醋
Bell Peppers with Balsamic
-  58 青芦笋配夏威夷果仁
Green Asparagus and Macadamias Nuts

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甜点
DESSERTS

- 98 斑兰慕丝蛋糕配热带水果及椰子
Pandan Mousse Cake
with Tropical Fruit Compote and Coconut
- ✶ 108 雪花香草冰淇淋与浓缩咖啡
Snow Vanilla Ice Cream with Espresso
- 🍰 138 柠檬茶冰沙配杏仁及意大利柠檬酒
Lemon Tea Granita with Almond and Limoncello
- 138 抹茶提拉米苏
Matcha Tiramisu
- 🍰 178 咖啡慕丝配鱼子酱
Coffee Mousse with Caviar

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咖啡
COFFEE

- 48 意式浓缩咖啡
Single Espresso
- 48 现磨咖啡
Fresh Coffee
- 58 泡沫咖啡
Cappuccino
- 58 鲜奶咖啡
Latte
- 58 双份意式浓缩咖啡
Double Espresso

有机茶
ORGANIC TEA

- 78 早餐茶
English Breakfast
- 78 伯爵茶
Earl Grey
- 78 福建乌龙茶
Oolong Fujian
- 78 贵族路易波士茶 (零咖啡因)
Rooibos des Lords (theine free)
- 78 抹茶玄米茶
Genmaicha Midori
- 78 花果茶74号 (莱姆花、洋甘菊和橙花)
L'Herboriste No. 74 (lime flower, chamomile, orange blossom)



有机果汁精选艾兰优果果汁
ORGANIC JUICE - ALAIN MILLIAT

- | | |
|-----|---------------------------------------|
| 118 | 寇氏苹果汁
Cloudy Cox's Apple 330ml |
| 118 | 西红柿汁
Red Tomato 330ml |
| 118 | 菠萝汁
Pineapple 330ml |
| 118 | 苏维翁葡萄汁
White Sauvignon Blanc 330ml |
| 118 | 梅洛红葡萄汁
Red Merlot 330ml |

气泡茶
SPARKLING TEAS

- | | |
|-----|--------------------------|
| 160 | 茉莉花茶
Jasmine 200ml |
| 580 | 焙茶
Hojicha 750ml |
| 580 | 大吉岭茶
Darjeeling 750ml |
| 580 | 茉莉花茶
Jasmine 750ml |