麗軒

LAI HEEN

会员限定套餐
Member Exclusive Set Menu

奢华珍馐美馔
Lai Heen Luxurious Tasting Menu

红鲟鱼籽煎北海道带子
蜜烧西班牙黑豚叉烧
香梅汁翠玉花
Pan-seared Hokkaido Scallop with Caviar
Barbecued Iberico Pork in Honey Sauce
Marinated Asparagus Lettuce in Plum Sauce

XO酱露笋炒青岛对虾球
Sautéed Prawn with Asparagus in XO Chili Sauce

云南鲜菌凤脂蒸东海黄鱼柳
Steamed Yellow Croaker with Seasonal Mushroom

西班牙火腿竹笙扒菜苗
Simmered Seasonal Vegetables with Iberico Ham and Bamboo Pith

海皇炒饭
Fried Jasmine Rice with Assorted Seafood

芦荟香芒杨枝甘露
Chilled Mango Cream with Sago, Pomelo and Aloe Vera

丽轩美点双辉
Petit Fours

澳门元1,288 /位
MOP1,288 /person

所有价格均以澳门元计算并需加收10%服务费。条款及细则适用。
All prices are in MOP and subject to a 10% service charge. Terms and conditions apply.

会员可享
高达5%度假分回赠
Members earn up to 5% in Resort Points



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Saffron

THAI CUISINE

会员限定套餐
Member Exclusive Set Menu

鲍鱼烧汁冻膏配辛香脆饼及鱼子酱
Abalone, Hongshao Gelée, Larb Spiced Blossom and Caviar

烤阿拉斯加帝王蟹配醃菜及青金桔
Grilled Alaskan King Crab
with Pickled Vegetables and Calamansi Lime

柑橘虎虾沙拉配炙烤云南甜玉米
Charred Yunnan Sweet Corn and
Citrus Tiger Prawns Salad

尚坊招牌虎虾冬阴汤
Saffron's Signature Tom Yum Soup
with Tiger Prawn

和牛面颊肉玛莎曼咖喱配云南小土豆及杏仁
Massaman Curry, Wagyu Beef Cheek,
Yunnan Potato and Almond

G51 冰川银鳕鱼配槟榔叶伴自製时令酱汁
Deep-fried Glacier 51 Toothfish and Betel Leaves
with Seasonal Homemade Sauce

炒通菜
Wok-fried Morning Glory

雪葩
Sorbet

榴莲糯米饭配椰奶芋圆及咸蛋黄
Durian Sticky Rice, Bua Loy & Salted Egg Harmony

澳门元1,288 /位
MOP1,288 /person

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TEPPANYAKI SHOU 铁板和璀 承

会员限定套餐

Member Exclusive Set Menu

主厨发办尊贵菜单
PREMIUM OMAKASE

前菜
Appetizer

皇家黄宝石鱼子酱三重奏
Trio of Royal Ossetra Caviar Canapés

北海道毛蟹配高汤啫喱及皇家黄宝石鱼子酱
Hokkaido Hairy Crab with Dashi Jelly and Royal Ossetra Caviar

季节精选刺身与北海道海胆配味噌酱及佃煮昆布
Daily Fresh Sashimi and Hokkaido Sea Urchin
with Miso Sauce and Kombu Tsukudani

澳洲龙虾及松茸一番出汁
Australian Lobster and Matsutake Mushroom
in Ichiban Dashi Soup

铁板烧
Teppanyaki

南非鲍鱼配荞麦烩饭佐肝酱
South African Abalone and
Buckwheat Risotto with Liver Sauce

高知九绘与芜菁蓉
Kochi Kue Grouper with Turnip Sauce

精选时令蔬菜
Seasonal Vegetables

厚切鹿儿岛小田和牛
Kagoshima Oda
Wagyu Steak

或
or

薄烧鹿儿岛小田和牛卷
Kagoshima Oda
Wagyu Usuyaki Roll

福井越光米釜饭配小田和牛寿喜烧伴
松茸及黑松露
Clay Pot Fukui Koshihikari Rice with Wagyu Sukiyaki,
Black Truffle and Matsutake Mushroom

甜品
Dessert

舒芙蕾松饼配栗子雪糕及时令水果
Soufflé Pancake with Chestnut Ice Cream and
Seasonal Fruits

澳门元2,888 /位
MOP2,888 /person

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estuary
by Vicky Cheng

会员限定套餐
Member Exclusive Set Menu

餐前小食
Snacks

达伦库斯鱼子酱
猪肉冻，细叶香芹
Dauricus Caviar
Pork Trotter, Chervil

白芦笋
海胆，贝洛塔火腿
White Asparagus
Sea Urchin, Bellota Ham

花胶
沙姜，黑蒜
Fish Maw
Sand Ginger, Black Garlic

蓝龙虾
西葫芦花，发酵菠萝
Blue Lobster
Zucchini Flower, Fermented Pineapple

红魔虾
发酵辣椒，乳化虾酱
Gambero Rosso
Fermented Chili, Prawn Emulsion

和牛
甘蔗，鳗鱼
Wagyu Beef
Sugar Cane, Eel

芒果
香草，粉红胡椒
Mango
Vanilla, Red Peppercorn

时令鲜果与冰淇淋
Fruits Et Glaces

澳门元3,056 /位
MOP3,056 /person

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8½ Otto e Mezzo BOMBANA

会员限定套餐

Member Exclusive Set Menu

油封鲍鱼薄片
甜椒及风干番茄，Oscietra鱼子酱
Confit Abalone Carpaccio
Sweet Pepper & Semi-Dried Tomato, Oscietra Caviar

蓝龙虾
野生蘑菇及蘑菇汁
Lobster
Wild Mushroom & Mushroom Jus

手工贝形意面
海鲜汤，海胆
Cavatelli
Shellfish Ragout, Sea Urchin

喜知次
菠菜及水瓜柳酱
Kinki Fish
Baby Spinach & Caper Sauce

或 or

和牛西冷及牛脸颊肉
南瓜泥，红酒酱汁及鸡枞菌
Mayura Sirloin & Beef Cheek
Pumpkin Puree, Red Wine Sauce & Termite Mushroom

提拉米苏
主厨经典配传统“阿法奇朵”
Tiramisu
Chef's Signature, Served With Classic "Affogato"

餐后小点搭配精选茶或咖啡
Coffee or Tea Served with Our Sweets Carosello

澳门元2,880 /位
MOP2,880 /person

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源·公館

会员限定套餐
Member Exclusive Set Menu

贵客临·家宴尝
Exquisite Lunch Signature

濠江·秋味
"Cantonese" Style Classic

柠香海鲜饺　陈皮蜜叉烧　香脆牛肉酥
Seafood Dumpling, Dried Mandarin Honey Barbecued Pork, Baked Beef Puff

官燕焗蟹盖　虾油炒龙虾
Baked Bird Nest Stuffed Crab Shell
Wok-Fried Lobster with Shrimp Roe Shrimp Oil

厨巧·丰盛
Artisanal Culinary Art

炖　雪梨　西施舌
Double-Boiled Pear with Purple Clam

炸　瑶柱　花胶扒
Crispy Fish Maw in Conpoy Sauce

烤　薄荷　黑棕鹅
Roasted Goose with Mint

舍味·至简
Home Taste Simplicity

鸡汁　焖芋仔
Braised Baby Yam with Chicken Sauce

海鱼　陈村粉
Homemade Rice Sheet with Bamboo Clam and Fish Fillet

意回·初心
Memorable Sensation

杏仁　豆腐
Almond Pudding

澳门元1,280 /位
MOP1,280 /person
4位起 Minimum for 4 persons

贵客临·家宴尝
Exquisite Autumn Signature

濠江·秋味
"Cantonese" Style Classic

金钱鱼盒　龙虾鲜贝
Crispy Fish Fillet Puff
Wok-Fried Surf Clam with Lobster

厨巧·丰盛
Artisanal Culinary Art

炖　雪梨　西施舌
Double-Boiled Pear with Purple Clam

蒸　红蟹　银针粉
Steamed Flower Crab with Shrimp Roe Homemade Noodle

扣　鲍鱼　源公馆
Braised Homemade Abalone with Fish Maw Sauce

烤　薄荷　黑棕鹅
Roasted Goose with Mint

舍味·至简
Home Taste Simplicity

蚌汤　时菜苗
Poached Seasonal Vegetable in Geoduck Clam Soup

海鱼　陈村粉
Homemade Rice Sheet Noodle Topped With Fish Fillet

意回·初心
Memorable Sensation

清香　榄仁
Olives Seed Sweet Soup

澳门元2,380 /位
MOP2,380 /person
4位起 Minimum for 4 persons

濠情莫问今朝夕·举杯源在乾坤间
Exquisite Autumn Signature

濠江·匠味
Macanese Genuine Taste

网油鹅肝　虾酱响螺
Crispy Goose Liver Roll Paired
Wok-Fried Shrimp Paste Sea Whelk Slices

厨巧·丰盛
Artisanal Culinary Art

焖　鱼肠　柚皮
Braised Pomelo Peel with Fish Intestine

扣　酱香　鲍鱼
Braised Abalone with Moutai Sauce

炸　桂皇　牛肋
Deep-Fried Short Ribs with Chinese Spices

烤　薄荷　烧鹅
Roasted Goose With Mint Leaves

舍味·佐酒
Home Taste Accompany

野菌　小炒皇
Wok-Fried Wild Mushroom with Dried Shrimp and Vegetable

面豉　陈村粉
Wok-Fried Rice Sheets with Fermented Bean Sauce

养胃·解酒
Refreshing Nourishment Soup

意回·酱香
Memorable Moutai Flavor

澳门元2,388 /位
MOP2,388 /person

凡惠顾茅台套餐（两位起），即可尊享优惠价澳门元3,688加购绿茅一瓶。
仅限堂食享用，不设外带，并须视供应情况而定。
Guests ordering the Moutai Set Menu (minimum two guests)
may purchase one bottle of Green Moutai at the privileged price of MOP 3,688.
For dine-in guests only and not available for takeaway. While stocks last.

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鮨吉祥 SUSHI KISSHO by Miyakawa

会员限定套餐
Member Exclusive Set Menu

前菜
APPETIZER

北海道三文鱼籽菌菇茶碗蒸
Chawanmushi with Hokkaido Salmon Roe

长崎九绘配柚子醋
Nagasaki Kue Grouper with Ponzu Sauce

炭烤北海道鰤鱼
Charcoal Grilled Hokkaido Yellowtail

岛根黑鲍鱼配鲍鱼肝酱
Shimane Black Abalone with Liver Sauce

长崎海鳗唐扬出汁
Crispy Nagasaki Sea Eel with Dashi Sauce

寿司
SUSHI

墨乌贼（熊本）
Sumi-ika (Spineless Cuttlefish from Kumamoto)

石垣鲷（长崎）
Ishigakidai (Stone Sea Bream from Nagasaki)

赤身（加拿大）
Akami (Lean Tuna from Canada)

小肌（熊本）
Kohada (Gizzard Shad from Kumamoto)

中腹（加拿大）
Chu-toro (Medium Fatty Tuna from Canada)

梭子鱼（长崎）
Kamasu (Barracuda from Nagasaki)

车海老（鹿儿岛）
Kuruma-ebi (Tiger Prawn from Kagoshima)

鲣鱼（静冈）
Katsuo (Bonito from Shizuoka)

海胆（北海道）
Uni (Sea Urchin from Hokkaido)

星鳗（长崎）
Anago (Sea Eel from Nagasaki)

吉祥手卷
Kissho Hand Roll

味噌汤
Miso Soup

玉子烧
Tamago (Omelet)

甜品
Dessert

澳门元2,888 /位
MOP2,888 /person

*宫川政明大师招牌菜式
*Signature Dish of Chef Masaaki Miyakawa

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菜单每日更新，内容如有更改，恕不另行通知。
Menu is updated daily and is subject to change without prior notice.

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山里

YAMAZATO
JAPANESE FINE DINING

会员限定套餐
Member Exclusive Set Menu

特别会席
Special Kaiseki

前菜
Appetizer

栗子冻 毛蟹 海胆 鱼子酱 皮煮栗子
琥珀冻 花穗紫苏 金箔
Chestnut Terrine, Hairy Crab, Sea Urchin, Caviar Japanese
Chestnut Compote, Amber Jelly, Perilla Blossom, Gold Leaf

汤
Soup

土瓶蒸汤 甘鲷 松茸 鸭儿芹 醋橘
Clear Soup of Tilefish and Matsutake Mushroom Served
in Dobin Tea Pot, Japanese Parsley, Sudachi

刺身
Sashimi

季节刺身四拼
Four Kinds of Seasonal Sashimi

海之飨宴
From the Sea

黑鲍鱼 烧茄子 西洋梨 鲍鱼肝酱
Black Abalone, Grilled Eggplant, La France Pear,
Abalone Liver Sauce

大地之选
From the Land

A5有田黑毛和牛菲力牛排 炙烤野菜 淡路洋葱红酒汁
A5 Arita Wagyu Beef Tenderloin Steak,
Seared Seasonal Vegetables, Awaji Onion Wine Sauce

乡田礼赞
From the Field

日式炊饭 太刀鱼 松茸 赤味噌汤 酱菜
Japanese Seasoned Rice with Cutlassfish,
Matsutake Mushroom, Red Miso Soup, Pickles

甜品
Dessert

静冈皇冠蜜瓜 时令水果
Shizuoka Crown Melon, Seasonal Fruits

澳门元2,188 /位
MOP2,188 /person

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