

## 頭盤


## STARTER


\* 海鮮塔 (兩位用)  
加拿大龍蝦、阿拉斯加蟹、  
北海道帶子、小龍蝦、八爪魚、  
白蜆、深海紅蝦、蘇格蘭聖子皇、  
生蠔、獅蚶及三文魚刺身  
伴各式配料

1,100 \* Portuguese seafood tower (for two)  
Canadian lobster, spider crab,  
seared diver scallops, fried langoustine, octopus,  
white clams, deep sea red prawns, razor clams,  
oysters, fire flamed house marinated mackerel  
and salmon sashimi served with condiments

法國新鮮生蠔  
伴各式配料

490 Live fresh French oysters  
served with condiments  
半打 ½ dozen 940  
一打 1 dozen`

 亞拉斯加蟹肉配龍蝦啫喱  
伴牛油果芒果汁、酸忌廉及魚子醬

310  Alaskan spider crab and caviar  
Wrapped in lobster jelly, avocado and mango  
sauce, sour cream and Sturia caviar


蘋果木煙燻韓牛他他  
韓國椒油及浸蛋黃  
伴生蠔蛋黃醬、蒜味脆餅及蘿蔔葉

260 Apple wood smoked Korean beef tartare  
Korean pepper oil poached egg yolk, oyster mayo,  
garlic crackers and daikon leaf

\* 特色葡國凍肉拼盤  
本地香腸、葡式風乾火腿、  
秘製肉腸配醃製芝士、橄欖及麵包

210 \* Signature cold cut platter  
Local sausages, Pata Negra, homemade pate  
served with marinated cheeses, olives  
and country bread

 \* 薄切馬介休  
蜜餞酸紅菜頭及檸檬橄欖油  
伴洋蔥及蕃荳

190  \* Home cured bacalhau carpaccio  
Sour beetroot compote, lemon olive oil,  
baby onions and coriander

\* 烤八爪魚沙律配檸檬薯仔  
黑橄欖及藏紅花蛋黃醬


190 \* Grilled octopus with lemon potato salad,  
black olives and saffron mayonnaise

\* 葡式釀蟹蓋

180 \* "Casquinha" stuffed in crab shell with salad

魚子醬  
30 克

Market price Caviar  
市價 Sturia caviar "Aquitaine", 30 grams  
Chef's selection of condiment with blinis


 文華東方特式推介

 Mandarin Oriental signature dish

\* 澳 / 葡特式

\* Portuguese and Macanese influence dishes



 素食

 Vegetarian dishes



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-  \* 葡式乾蕃茄  
葡國羊芝士、青橄欖  
伴脆蒜及香草 150
- \* 薯絲馬介休炒蛋配橄欖 160
- \* 鹽焗馬介休  
配炸薯仔球及他醬 120
-  田園沙律 110

## STARTER


-  \* Portuguese semi dried tomato carpaccio  
Palhais cheese, green olive sphere, crispy garlic  
and herb cress
- \* Bacalhau à Brás  
Portuguese shredded cod fish with fried potatoes,  
scrambled egg and olives ravioli
- \* Salted Portuguese cod fish  
Potato fritters and tartar sauce
-  My garden on your plate  
Soil and summer vegetables

## 小吃

- \* 36 個月黑毛豬火腿配蜜瓜及橄欖 130
- \* 蒜蓉牛油蝦 90
- \* 墨汁炒墨魚配檸檬 80
- \* 葡式海鮮盒配檸檬醬 80
- \* 八爪魚仔沙律配檸檬及橄欖油 80
- \* 烤葡國腸配黑橄欖 80
- \* 葡國芝士及橄欖 65

## TAPAS

- \* Pata Negra 36 months with melon and olives
- \* Shrimp casserole with garlic and butter
- \* Sautéed squid with squid ink and lemon
- \* Portuguese seafood parcel with lemon sauce
- \* Marinated baby octopus with lemon and olive oil
- \* Grilled Portuguese sausage with black olives
- \* Herb marinated Portuguese cheese and olives

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## 湯類

## SOUP

 紅蝦濃湯 墨汁天婦羅虎蝦及檸檬	140	 Red prawn bisque Squid ink tempura tiger prawn and lemon peel
* 葡式海鮮湯	140	* Seafood soup inspired from Quinta do Lago Prime seafood soup served with rouille sauce and boiled potatoes
烤南瓜湯 蟹肉及蒜味多士 伴南瓜籽油	130	Roasted pumpkin soup Crab meat brandade, garlic toast and pumpkin seed oil
 野菌湯配竹筍雞油菌意大利卷 及巴馬臣芝士	130	 Wild mushroom soup Bamboo pith cannelloni with girolle mushroom duxelle and Parmesan cheese
 洋蔥清湯配瑞士芝士泡沫	130	 Onion soup Onion with Gruyere cheese espuma and onion broth
* 御苑葡式石頭湯	100	* Vida Rica Stone soup Earthy vegetables soup with chorizo sausage and stone potatoes

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## 魚類

## FISH


\* 傳統葡式海鮮煲 (兩位用)  
原隻波士頓龍蝦、阿拉斯加蟹、帶子、  
小龍蝦、白蜆、鮮蝦、八爪魚、  
鮮魚配薯仔、黑橄欖及葡國白酒


998

\* Traditional Cataplana (for two)  
Whole Boston lobster, spider crab, scallops,  
langoustines, white clams, shrimps, octopus,  
daily fish with potatoes, black olive  
served in aromatic crustacean broth scented  
with Portuguese white wine


 烤原隻波士頓龍蝦  
配龍蝦卷及雲呢拿椰菜花

520

 Boston lobster and cauliflower  
Roasted whole lobster with licorice,  
Tahitian vanilla, cauliflower purée and  
lobster bolognaise cannelloni

 \* 煎南極雪花鱸魚  
配帶子餃及芹菜根蓉  
伴青豆及烤魚紅酒汁

420

 \* Pan seared tooth fish  
Scallop ravioli, celeriac purée, green peas and  
roasted fish red wine sauce

\* 深海紅蝦配西班牙黑毛豬  
伴穀麥、蠶豆、茴香蓉  
及醃製洋蔥

390

\* Deep sea red prawn with Iberico  
Black pork presa, spelt, board bean, fennel  
purée and pickled onions

\* 墨魚汁海鮮意大利飯  
配葡國腸


330

\* Crustacean and rice  
Squid ink risotto with seared crustacean  
and chorizo sausage


\* 煎鯖魚及八爪魚仔  
配藏紅花汁及薯仔  
伴墨汁脆麵包

320

\* Seared mackerel and grilled baby octopus  
Saffron garlic sauce, boiled potato and squid ink  
crispy bread

 \* 檸檬烤馬介休  
配薯仔及橄欖  
伴車厘茄及蕃荳醬


300

 \* Roasted bacalhau with lemon  
Sautéed potato with olives, cherry tomato  
and coriander sauce

\* 燒葡國香腸  
配炒蜆及羅馬蕃茄

220

\* Clams and pork sausage  
Fried clams with pork sausage,  
chorizo sausage and Roma tomatoes

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## 肉類

-  韓牛牛柳  
配鷹嘴豆蓉及烤時蔬  
伴烤自製煙肉及羊肚菌汁
- 530
- 炭烤澳洲西冷牛扒  
配脆松露薯仔及鴨肝  
伴甘筍及紅酒汁
- 480
-  慢煮澳洲羊架  
配薄荷啫喱、中東包及乳酪茄瓜  
伴薯仔及檸檬汁
- 430
- \* 煙比洛克豬扒  
配白菜頭蓉及焦糖藏紅花蘋果  
伴青蔥、迷迭香豬皮及燒汁
- 380
- 烤法國雞胸  
配煎鴨肝及青豆蓉  
意大利煙肉及松露雞汁
- 380
- \* 紅椒烤黑毛豬肩  
配葡國腸及蠶豆  
伴豬蹄汁及鹽味檸檬
- 380
- \* 葡式烤鴨飯  
配法國鴨胸、蔬菜根、  
葡國血腸及鴨肉汁
- 350

## MEAT

-  Korean Hanwoo beef tenderloin  
Chickpea purée, grilled succrine green,  
homemade bacon and morel mushroom sauce
- 530
- Chargrilled Australian beef striploin  
Crispy truffle potato pave, poached foie gras,  
carrot garden and red wine sauce
- 480
-  Slow cooked Australian lamb rack in hay crust  
Mint gel, pita bread, yoghurt eggplant,  
hay potato and lemon jus
- 430
- Smoked Duroc pork chop  
White beetroot purée, caramelized saffron apple,  
grilled leeks, rosemary pork skin and pan jus
- 380
- Roasted yellow chicken breast  
Pan seared foie gras, green pea purée, Pancetta  
and truffle chicken jus
- 380
- \* Roasted Kurobuta pork shoulder  
Pimento pepper chorizo sausage stew,  
broad bean and pork trotter sauce with salted  
lemon
- 380
- \* Roasted duck breast and duck rice  
Roasted Rougié duck breast, Portuguese  
baked duck rice, boiled root vegetables,  
morcela sausages and aromatic duck jus
- 350

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## 素食類

-  羊肚菌意大利餃  
配羅勒、烤龍葵菇、  
青豆及黑松露汁 250
-  香菇素帶子  
配冰生菜及薯仔餅  
伴松露汁及香草油 250
-  鼠尾草藜麥沙律  
配地中海蔬菜、茄瓜珠、  
鷹嘴豆、烤哈羅米芝士及脆米餅 200
-  \* 御苑葡式石頭湯 80

## VEGETARIAN CORNER

-  Morel mushroom tortellini  
Basil pesto, grilled Portobello mushrooms,  
green peas and black truffle sauce
-  Pan seared eringy mushroom scallop  
Sauteed ice lettuce, potato pave, truffle dressing,  
and herb oil
-  Warm sage quinoa salad  
Glazed miniature Mediterranean vegetables,  
eggplant caviar, chickpeas, grilled Halloumi  
cheese and rice crackers
-  \* Vida Rica Stone soup  
Earthy vegetables soup with stone potatoes

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# CANTONESE DELIGHTS

Our Chinese culinary team, lead by Chinese Master Chef Wong, proudly presents the latest trends and classics found in Cantonese cuisine featuring the freshest seafood from the market.

Chef Wong certainly scores high on perfectly prepared dim sum that can be enjoyed during lunch at Vida Rica.

Our Chef's favourites are classic and a "must try". These tempting cuisines are well thought through combinations to fit every palate.

## 東方特式

由中餐主廚黃德榮師傅所帶領的各位廚師團隊，隆重推出融合時尚及經典的中式菜餚，其特色是他們會嚴選每天市場上最新鮮的海鮮食材，務求令每位賓客能夠品嚐最原始、最新鮮的味道。

賓客可於午膳時段在御苑餐廳享受黃德榮師傅精心準備的特色點心。

本酒店的廚師推介已是客人“必定品嚐”的食品。這些令人回味無窮的組合，適合每種口味的賓客。

Please highlight any specific food allergies or intolerances to your server before ordering.


如有任何特別膳食要求，敬請通知餐廳服務員。

## 御苑點心 (供應時間由中午十二時至下午三時)

### VIDA RICA DIM SUM (AVAILABLE FROM 12PM UNTIL 3PM)

#### 特選點心 CHEF RECOMMENDATIONS

	鱈龍魚籽蝦餃皇 Steamed 'Har Kau' Prawn Dumpling with Cordyceps and Caviar	78
	欖菜季豆肉碎餃 Steamed String Bean and Minced Pork Dumpling	78
	珍菌水晶果 Crystal Dumpling with Assorted Vegetable	58
	芝士鮮蝦如意結 Crispy Shrimp Roll with Black Olive and Cheese	78
	花膠魚籽帶子餃 Steamed Scallop Dumpling with Fish Maw and Fish Roe	88
	桃膠黑豚燒賣皇 Kurobuta Pork 'Siew Mai' with Peach Gum Caviar	78
	黑松露龍蝦餃 Lobster Dumpling with Black Truffle	78
	黑松露小籠包 Black Truffle Minced Pork 'Xiao Long Bau'	78
	黑椒黃金牛肋骨包 Steamed Fluffy Bun with Black Pepper Beef Spare Rib	65
	雲腿蘿蔔絲天鵝酥 White Radish and Jinhua Air Dried Ham Puff Pastry	78
	和牛春卷 Crispy Fried Wagyu Beef and Vegetable Spring Rolls	88
	香脆炸魚餅 Deep Fried Crispy Fish Cake with Seaweed	68
	櫻花蝦咸水角 Deep-Fried Glutinous Rice Dumpling with Minced Pork and Sakura Shrimp	68
	姬松茸冠湯餃 Steamed Superior Dumpling with Blaze Mushroom Soup	108

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## 御苑點心 (供應時間由中午十二時至下午三時)

### VIDA RICA DIM SUM (AVAILABLE FROM 12PM UNTIL 3PM)




#### 傳統點心 TRADITIONAL DIM SUM


蠔皇叉燒包	55
Steamed "Char Siew Bao" Barbecued Pork Bun	
豉汁鳳爪	68
Braised Chicken Claw with Black Bean	
鮑魚糯米雞	68
Traditional Lotus Leave Glutinous Rice Dumpling with Abalone and Mushroom	
排骨陳村粉	68
Steamed Pork Ribs with Rice Noodle	
XO 醬煎芋頭糕	78
Pan Fried Taro Cake with XO Sauce	

#### 米磨腸粉 STEAMED RICE ROLL

 脆網瑤柱蘿蔔絲腸粉	148
Crispy Rice Roll with Shredded Conpoy and White Radish	
鮑魚帶子腸粉	148
Abalone and Scallop Rice Roll	
 愉耳冬筍竹筍腸粉	98
Yellow Fungus, Bamboo Shoot and Bamboo Pith Rice Roll	

#### 中式甜點 CHINESE DESSERT

 焦糖蜂巢糕	68
Steamed Caramel and Honeycomb Cake	
 貓山王榴槿雪米糍	100
'Musang King' Durian Mochi	
 日本南瓜酥	68
Deep Fried Glutinous Pumpkin Pastry	

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## 特色推介

### CHEF'S RECOMMENDATIONS

	骨香龍脷 Wok fried Macau sole fillet with seasonal green and crispy fish bone	988
	芝麻雞 (需於 1 天前預訂) Sesame chicken (order 1 day in advance)	498
	波士頓龍蝦燜韓國年糕 Braised Boston lobster with Korean glutinous cake	488
	西班牙黑豚肉蜜汁叉燒 Honey Glazed Barbecued Pork	188
	日本吉品 22 頭鮑魚伴鵝掌 Braised Japanese abalone with goose web	1688
	南非 7 頭鮑魚伴鵝掌 Braised South African abalone with goose web	298
	金牌牛肋骨 Smoked and braised beef rib with rock sugar and lime zest	248
	花彫蛋白蒸蟹鉗 Steamed crab claw with egg white and Hua Tiao wine	238/位
	紅燒雜菌豆腐 Braised bean curd with mixed mushroom	188
	即燒片皮鴨 (需於一天前預訂) Roasted crispy duck (order 1 day in advance)	488
	貓山王榴蓮糯米糍 'Musang King' Durian Mochi	100

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### APPETIZER

 *葡式醋伴豬耳 "Vinaigrette" Pork Ear	168
椒鹽小肉排 Deep Fried Pork Ribs with Spicy Salt	128
香辣芝麻雞絲海蜇 Jelly Fish and Shredded Chicken Salad with Chili Oil	100
金錢蟹盒 (2 件) Deep Fried Seafood Parcel with Worcestershire Sauce (2 Pieces)	98
 百福豆腐皇 Deep Fried Bean Curd with Togarashi	78
 話梅石榴 Guava Salad with Preserved Plum	68
 白砂西紅柿 Ripened Tomato with Casta Sugar	68

## 燒味

### BARBECUE

 脆皮龍江雞 (半隻) Crispy Fried Chicken with Spiced Salt (Half)	218
瑤柱貴妃雞 (半隻) Poached Chicken with Conpoy (Half)	218
桂花燒乳鴿 Roasted Pigeon with Sweet Osmanthus	218
 *澳門式燒乳豬 Macanese Suckling Pig	170
*澳門式燒肉 Macanese Roasted Pork Belly	148
港式燒鴨 Aromatic Roasted Duck with Plum Sauce	138
白切太陽雞 Poached Free Range Chicken	100

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### SOUP

 杞棗花膠燉嚮螺湯 Double boiled sea whelk soup with fish maw, wolfberry and red date	208
津白燉花膠湯 Double boiled fish maw soup with Chinese baby cabbage	168
南非鮑魚燉雞湯 Double boiled South African abalone broth with free range chicken	138
 西湖牛肉羹 Rich beef soup with Chinese parsley	128
鮮蟹肉北菇絲花膠羹 Rich crab meat soup with fish maw and mushrooms	120
 文絲豆腐素菜羹 Rich bean curd soup with vegetables	108
金華菜膽遼蔘湯 Braised sea cucumber soup with air dried Jin Hua ham and vegetables	108
 酸辣蔬菜湯 Hot and sour vegetable soup with Portuguese chili oil	80

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## 海鮮類

### SEAFOOD DISHES

	*骨香原條龍脷 Wok fried whole Macau sole fillets with seasonal greens and crispy fish bone	988
	*澳葡式咖喱炒波士頓龍蝦 Wok fried curry Boston lobster Macanese style	388
	*葡汁石窩大蝦 Braised giant tiger prawn with coconut cream and curry sauce	238
	花彫蛋白蒸蟹鉗 Steamed egg white with crab meat and Hua Tiao wine	238
	金盞彩虹炒螺片 Wok fried sea whelk with bell peppers	228
	皇龍金甲 Stuffed giant groupa and prawn with supreme soy sauce	198
	*雀巢 XO 醬西芹炒龍脷球 Wok fried Macau sole fillet with celery and XO sauce in taro nest	198
	鳳梨咕嚕蝦球 Sweet and sour prawn with pineapple	188
	*葡汁燴銀鱈魚 Braised Portuguese cod fish with coconut milk and curry sauce	180

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## 肉類

### MEAT DISHES

 宮廷醬香骨	298
Braised pork ribs with sweet and sour sauce	
 金牌牛肋骨	248
Smoked and braised beef ribs with rock sugar and lime zest	
金盞子薑雞	228
Deep fried chicken with ginger and shallot	
日本南瓜炒黑豚肉	208
Wok fried Kurobuta pork with Japanese pumpkin	
* 葡汁咖喱雞	208
Braised free range chicken with curry and coconut cream	
 茶樹菇炒黑椒和牛粒	200
Wok fried Wagyu beef with black pepper	
* 黑豚肉馬介休生菜包	180
Minced Kurobuta pork and bacalhau wrapped with lettuce	
* 馬友鹹魚蒸肉餅	168
Steamed pork cake with salted fish	
* 澳葡式乳豬焗薯仔	168
Braised BBQ pork with potatoes Macanese style	

 文華東方特式推介

\* 澳 / 葡特式

 素食

所有價格以澳門幣計算 · 另加 10% 服務費 ·

 Mandarin Oriental signature dish

\* Portuguese and Macanese influence dishes


 Vegetarian dishes

All prices are in Macau Patacas, subject to 10% service charge.

## 蔬菜類

### VEGETABLE DISHES

上湯竹筍蘆筍	208
Poached asparagus with bamboo piths and supreme broth	
 * 葡汁焗雙蔬	168
Baked broccoli and cauliflower with coconut curry cream sauce	
* 薯絲炒馬介休	168
Wok fried Bacalhau with shredded potatoes	
 竹筍羅漢齋	158
Braised 'Lo Hon' vegetarian with bamboo piths and mushrooms	
金柱上湯泡菜苗	148
Poached vegetable sprouts with dried conpoy and supreme broth	
 時令蔬菜	148
Seasonal vegetables	
白灼 Boiled and soy sauce	
蒜蓉 Garlic sauce	
鹽水 Salty broth	
薑汁 Ginger sauce	
蠔油 Oyster sauce	
清炒 Wok fried	
腐乳 Preserved bean curd sauce	
 濃湯珍菌泡西紅柿 (每位)	88
Poached tomato with mushrooms and supreme broth (per person)	

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## 飯麵類


### RICE & NOODLES

 金瓜海鮮焗飯 Baked seafood rice with pumpkin	188
* 葡式馬介休炒飯 Wok fried rice with Bacalhau and egg	168
瑤柱蛋白炒飯 Egg white fried rice with conpoy and Asian greens	168
雪菜火鴨絲焗米 Braised vermicelli with roasted duck and fermented vegetables	145
 鮑魚海鮮石窩泡飯 Braised abalone rice with assorted seafood in chicken broth	140
* 免治牛肉炒飯 Egg fried rice with minced beef	138
 海鮮湯西施泡飯 Assorted seafood rice in chicken broth	128
海皇醬乾炒牛河粉 Wok fried flat rice noodles with beef and spicy seafood sauce	128
鮮蝦雲吞麵 Cantonese egg noodles with shrimp wontons in superior broth	128
燒鴨湯河粉 Flat rice noodle soup with roasted duck in superior broth	110

## 粥品

### CONGEE

自選粥品: 豬肉、牛肉、雞肉或斑片及配料 Congee with your choice of pork, beef, chicken or groupa fillets and condiments	108
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## 甜品類

-  紅桑子荔枝雪葩 130
  
- \* 焦糖瑪德琳蛋糕 105
  
- \* 法芙娜朱古力撻  
配車厘子酒雪葩 105
  
- \* 士多啤梨梳乎厘  
配黑加侖子雪葩及薄脆 105
  
- \* 傳統澳門式木糠布甸 105
  
- \* 葡式焦糖蛋白布甸 105
  
- \* 芒果拿破崙蛋糕  
配芒果青檸雪葩 105
  
- 冰花燉官燕 580
  
- 紅棗蓮子燉糖水 80
  
- \* 葡式蛋撻配肉桂雪糕 88

## 芝士類


- 精選芝士 218  
葡國、法國、意大利及瑞士  
配秘製甜酸醬、果仁、水果包

## DESSERT

-  Hot and cold  
Raspberry Chantilly, lychee-raspberry sherbet  
served with fresh berries and warm berry sauce
  
- \* Egg custard with caramel sauce  
served with warm lemon Madeleine
  
- \* Valrhona chocolate tart  
with Ginginha sherbet
  
- \* Strawberry Souffle  
Blackcurrant sorbet and crispy tuile
  
- \* Whipped cream and sweet bread crumb  
Traditional Macanese Serradura 2016
  
- \* Egg white and caramel  
Revisited Malatov
  
- \* Mango and lime Napoleon  
Mango mille feuille with lime sherbet
  
- Slow boiled bird's nest  
with crystal rock sugar
  
- Double boiled sweetened lotus seeds  
and dried red dates
  
- \* Portuguese egg tart with cinnamon ice cream

## CHEESE

- Selection of cheeses from  
Portugal, France, Italy and Switzerland  
served with homemade chutney, nuts,  
fruits breads

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