

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
市價

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

 文華東方特式推介

* 澳 / 葡特式



 素食

 Mandarin Oriental signature dish



* Portuguese and Macanese influence dishes

 Vegetarian dishes

頭盤

-  * 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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 Vegetarian dishes

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

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

MEAT

- | | | |
|-----------------------------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  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 |  Korean Hanwoo beef tenderloin
Chickpea purée, grilled succrine green,
homemade bacon and morel mushroom sauce |
| 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 | Chargrilled Australian beef striploin
Crispy truffle potato pave, poached foie gras,
carrot garden and red wine sauce |
|  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 |  Slow cooked Australian lamb rack in hay crust
Mint gel, pita bread, yoghurt eggplant,
hay potato and lemon jus |
| * 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 | Smoked Duroc pork chop
White beetroot purée, caramelized saffron apple,
grilled leeks, rosemary pork skin and pan jus |
| 烤法國雞胸
配煎鴨肝及青豆蓉
意大利煙肉及松露雞汁 | 380 | Roasted yellow chicken breast
Pan seared foie gras, green pea purée, Pancetta
and truffle chicken jus |
| * 紅椒烤黑毛豬肩
配葡國腸及蠶豆
伴豬蹄汁及鹽味檸檬 | 380 | * Roasted Kurobuta pork shoulder
Pimento pepper chorizo sausage stew,
broad bean and pork trotter sauce with salted
lemon |
| * 葡式烤鴨飯
配法國鴨胸、蔬菜根、
葡國血腸及鴨肉汁 | 350 | * Roasted duck breast and duck rice
Roasted Rougié duck breast, Portuguese
baked duck rice, boiled root vegetables,
morcela sausages and aromatic duck jus |

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素食類

VEGETARIAN CORNER

- | | | |
|----------------------------------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  羊肚菌意大利餃
配羅勒、烤龍葵菇、
青豆及黑松露汁 | 250 |  Morel mushroom tortellini
Basil pesto, grilled Portobello mushrooms,
green peas and black truffle sauce |
|  香菇素帶子
配冰生菜及薯仔餅
伴松露汁及香草油 | 250 |  Pan seared eringy mushroom scallop
Sauteed ice lettuce, potato pave, truffle dressing,
and herb oil |
|  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 |  Warm sage quinoa salad
Glazed miniature Mediterranean vegetables,
eggplant caviar, chickpeas, grilled Halloumi
cheese and rice crackers |
|  * 御苑葡式石頭湯 | 80 |  * 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

	御苑極醬帶子餃 Steamed Scallop Dumpling with Spicy XO Sauce	88
	翡翠海鮮餃 Steamed Seafood Dumpling with Spinach	78
	蟲草珍菌水晶果 Crystal Dumpling with Cordyceps and Wild Mushroom	58
	芝士鮮蝦如意結 Crispy Shrimp Roll with Black Olive and Cheese	78
	鱈龍魚籽蝦餃 Steamed 'Har Kau' Prawn Dumpling with Caviar	78
	鮑魚燒賣皇 Pork 'Siew Mai' with Abalone	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
	鴨仔芋角 Deep Fried Taro Puff Pastry with Foie Gras	68
	姬松茸冠湯餃 Steamed Superior Dumpling with Blaze Mushroom Soup	108

 文華東方特式推介


*澳 / 葡特式

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

米磨腸粉 STEAMED RICE ROLL

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

中式甜點 CHINESE DESSERT

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

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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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頭盤


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 Worchester 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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湯類

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

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蔬菜類

VEGETABLE DISHES

	上湯竹筍蘆筍 Poached asparagus with bamboo piths and supreme broth	208
	*葡汁焗雙蔬 Baked broccoli and cauliflower with coconut curry cream sauce	168
	*薯絲炒馬介休 Wok fried Bacalhau with shredded potatoes	168
	竹筍羅漢齋 Braised 'Lo Hon' vegetarian with bamboo piths and mushrooms	158
	金柱上湯泡菜苗 Poached vegetable sprouts with dried conpoy and supreme broth	148
	時令蔬菜 Seasonal vegetables	148
	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) Poached tomato with mushrooms and supreme broth (per person)	88

 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

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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
	雪菜火鴨絲燜米 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 garoupa 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

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

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

CHEESE

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

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