

海鮮

DELIGHTFUL SEAFOOD

生蠔及魚子醬

OYSTER & CAVIAR

新鮮生蠔

FRESH OYSTERS

法國生蠔

488
半打 ½ Dozen

From France (Market Offer)

938
一打 1 Dozen

所有生蠔均配雪利酒醋、
紅酒醋、乾蔥及檸檬

All Oysters are Served with Sherry Vinaigrette,
Red Wine, Shallots and Lemon

法國魚子醬

STURIA, FRANCE

奧賽佳魚子醬
配酸忌廉、薯仔餅、鹹蛋黃、
水瓜柳及紅洋蔥

988
30 克 Grams

Oscietra Vintage Selection
Caviar Served with Sour Cream, Potato Blinis,
Chives, Salted Egg Yolk, Capers and Red Onions

2,988
100 克 Grams


精選海鮮

SEAFOOD SELECTION

御苑海鮮塔
加拿大龍蝦、帝王蟹、
烤帶子、煎小龍蝦、
聖子皇、白蜆、生蠔 (6 隻)、
老虎蝦、三文魚刺身 (3 片)
及吞拿魚刺身 (3 片)
配特色汁醬

1,088
2 位用 For Two

Vida Rica Tower
Canadian Lobster, King Crab Leg,
Grilled Diver Scallops, Fried Langoustines
Razor Clams, White Clams, Oysters (6 pieces)
Tiger Prawn, Salmon Sashimi (3 Pieces),
Tuna Sashimi (3 Pieces)
Served with Signature Condiments Selection

 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


所有價格以澳門幣計算，另加 10% 服務費。

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


頭盤

 加拿大龍蝦
脆龍蝦及龍蝦他他
配西班牙風乾火腿、蜜瓜及毛豆 318


鴨肝及車厘子 288
香煎鴨肝及鴨肝忌廉
配砵酒車厘子及穀物脆脆

 亞枝竹及黑松露 248
配慢煮蛋配亞枝竹心、
松露玉米泡沫及鮮黑松露

 煙愛爾蘭鴨 228
蘋果木煙燻鴨胸配紅菜頭
意大利芝士、核桃及小紅莓


 意大利布拉塔芝士 228
半乾蕃茄配黑加侖子、
羅勒及橄欖油

鯧紅魚 218
檸汁醃 鯧紅魚配甘筍仔、
醃製洋蔥及檸檬汁


 田園沙律 118
雜錦生菜、甘筍、車厘茄、
青瓜、粟米、南瓜及太陽花籽
自選以下汁醬
提子醋汁、檸檬汁或油醋汁


自選豐盛沙律：
配老虎蝦 (3 隻) 72
配法國雞胸 58

STARTER

 Canadian Lobster
Crispy Lobster and Lobster Tartar,
Pata Negra, Semi Dried Melon and Edamame


Foie Gras & Cherries 288
Pan Fried Foie Gras and Foie Gras Crème,
Port Wine, Cherries, Cereal Crunch

 Artichokes and Truffle 248
Soft Cooked Eggs, Artichoke Heart,
Truffle - Polenta Espuma and Fresh Black Truffle


 Smoky Silver Hill Duck 228
Apple Wood Smoked Duck Breast, Beetroot,
Gorgonzola, Walnut and Cranberries

 Burratina 228
Marinated Burratina, Semi Dried Tomato,
Blackcurrant, Basil Sponge and Olive Oil

Amber Jack 218
Ceviche, Baby Carrots, Pickled Onions,
Affila Cress and Lemon Dressing

 Garden Leaves 118
Mixed Lettuce, Carrot, Cherry Tomatoes,
Cucumber, Sweet Corn and Healthy Seeds
Your Choice of
Balsamic, Lemon Dressing or Vinaigrette

Add to Your Salad:
Tiger Prawns (3 Pieces) 72
French Chicken Breast 58

 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.

湯類


 紅咖喱蝦湯
小龍蝦他他配麵包及香蔥 148


 傳統馬賽魚湯 468
新鮮海鮮、蕃茄、薯仔、 2位用 For Two
蔬菜根伴藏紅花蛋黃醬

栗子湯 138
配煎帶子及蕃荳油及水芹菜

 蘑菇忌廉湯 130
配煎黃油菌、蕃荳
及巴馬臣芝士碎


SOUP

 Red Curry Prawn Bisque
Langoustine Tartar, Bread Chip and Chive

 Traditional Bouillabaisse
Prime Seafood, Tomato, Potato,
Root Vegetables and Saffron
Served with Sauce Rouille

Chestnut Soup
Chestnut Crumble, Pan Fried Scallop,
Parsley Oil and Cress

 Creamy Mushroom
Pan Fried Chanterelle, Parsley
and Parmesan Crumble

 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.


主食類

PASTA & GRAINS

 蘑菇意大利飯
配原隻巴馬臣芝士及鮮黑松露

688
2 位用 For Two

 Risotto Out of the Cheese Wheel
Acquerello Mushroom Risotto,
Italian Parmesan and Fresh Black Truffle

 意大利芝士餃
煙茄瓜、蕃茄乾、西班牙芝士
及火箭菜沙律

258

 Ricotta Tortellini
Tortellini Filled with Ricotta, Smoked Eggplant,
Dried Tomatoes, Manchego and Rocket Salad

手工意大利粉
配羅馬蕃茄、橄欖
及烤老虎蝦

258

Spaghetti alla Chitarra
Sautéed Spaghetti, Roma Tomato Ragout,
Taggiasca Olives and Grilled Tiger Prawn

焗愛爾蘭鴨脾
配印度香米、黑糯米、洋蔥、
蒜蓉、芫荽及青蔥


200

Duck Rice
Baked Silver Hill Duck with Basmati and Black Rice,
Onion, Garlic, Coriander and Spring Onion

 藜麥沙律
雜錦蔬菜配橄欖珠及蕃荳油

188

 Quinoa Garden
Hot Quinoa Salad, Mixed Baby Vegetables,
Olive Oil Caviar and Parsley Oil

 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.

魚類

FISH & SEAFOOD

- | | | |
|--|--|---|
|  原條鱸魚
配地中海沙律及羅勒醬 | 988
2 位用 For Two |  Whole Seabass
Seabass in Salt Crust
Served with Mediterranean Sautéed Vegetables
and Basil Pesto |
|  * 傳統葡式海鮮煲
波士頓龍蝦、帶子、小龍蝦
白蜆、鮮魚、薯仔、黑橄欖
配海鮮湯及葡國白酒 | 520
1 位用 For One
988
2 位用 For Two |  * Traditional Cataplana
Boston lobster, Scallops, Langoustines,
White Clams, Daily Fish with Potatoes, Black Olive
Served in Aromatic Crustacean Broth Scented
with Portuguese White Wine |
| 加拿大龍蝦
烤原隻龍蝦配檸檬青蘆筍、
麵包及荷蘭醬 | 520 | Canadian Lobster
Whole Grilled Lobster, Lemon Marinated
Green Asparagus, Cristal Bread
and Hollandaise Sauce |
| 銀鱈魚
煎銀鱈魚配香橙菊苣菜、
甘筍蓉及片伴香檳汁 | 420 | Black Cod
Pan Fried Cod Fish, Orange Braised Chicory,
Carrot Purée & Chips and Champagne Nage |
| “米蘭”式八爪魚
烤葡國八爪魚配藏紅花意大利飯、
青豆及白酒汁 | 320 | Octopus “Milanese”
Grilled Portuguese Octopus, Saffron Risotto,
Green Peas and Port Wine Reduction |

 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.

肉類

MEAT

<p>澳洲牛肋骨 香草醃牛肋骨 配薯仔、烤蔬菜及黑椒汁</p>	<p>988 2位用 For Two</p>	<p>Australian Prime Rib Herbs Marinated Beef Rib, Potato Gratin, Grilled Vegetables and Pepper Sauce</p>
<p> 和牛牛柳及鴨肝 烤和牛牛柳及煎鴨肝、 配松露薯蓉、青蘆筍 伴馬德拉汁</p>	<p>558</p>	<p> Wagyu Tenderloin and Foie Gras Grilled Beef Loin and Seared Foie Gras, Truffle Potato Mash, Green Asparagus and Madeira Jus</p>
<p> 吉列羊扒 配茄瓜珠及煎亞枝竹 伴紅酒汁</p>	<p>430</p>	<p> Lamb in Bread Crust Lamb Loin Wrapped in Bread Crust, Eggplant Caviar, Sautéed Artichokes and Red Wine Sauce</p>
<p>慢煮法國雞胸 配烤粟米及粟米蓉 伴海鹽爆谷及燒汁</p>	<p>398</p>	<p>French Chicken Slow Cooked Chicken Breast, Grilled Sweet Corn and Sweet Corn Purée, Sea Salt Popcorn and BBQ Jus</p>
<p>蜜汁燴黑豚豬面頰 烤青蒜、西瓜及甜豆 伴亞洲香料汁</p>	<p>388</p>	<p>Iberic Pork Cheek Braised and Glazed Pork Cheek, Grilled Leek, Watermelon, Sweet Pea and Asian Jus</p>
<p>香煎愛爾蘭鴨胸 配燴菊苣、白洋蔥及醃製南瓜 伴香橙汁</p>	<p>288</p>	<p>Irish Duck Pan Fried Duck Breast, Braised Radicchio, White Onion Purée, Pickled Pumpkin and Orange Jus</p>

 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.

澳葡式

COLONIAL INFLUENCED

<p>* 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</p>	210	<p>* Signature Cold Cut Platter Portuguese Sausages, Pata Negra, Homemade Pate Served with Marinated Cheeses, Olives and Bread Selection</p>
<p>* 薯絲馬介休炒蛋配橄欖</p>	160	<p>* Bacalhau à Brás Portuguese Shredded Cod Fish with Fried Potatoes, Scrambled Egg and Olives Ravioli</p>
<p>* 葡式海鮮湯</p>	140	<p>* Seafood Soup Inspired from Quinta do Lago Prime Seafood Soup with Potatoes and Sweet Peas</p>
<p>* 鹽焗馬介休 炸薯仔球及其他醬</p>	88	<p>* Salted Portuguese Cod Fish Potato Fritters with Tartar Sauce</p>
<p> * 御苑葡式石頭湯 另加葡國香腸</p>	80 20	<p> * Vida Rica Stone Soup Tomato Vegetables Soup and Stone Potatoes Add to Your Soup: Chorizo</p>

 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.

特色小食

* 煎鴨肝配無花果	168
* 黑毛豬火腿三文治配牛油果	168
* 36 個月西班牙風乾火腿	128
* 香辣蒜味老虎蝦配花生碎	108
* 牛面肉凍批配芝士泡沫	108
* 意大利肉丸	98
* 葡國香腸配蠶豆	88
* 醃製八爪魚仔配香橙汁	88
 * 墨西哥玉米薄餅 配忌廉芝士及青蔥	98
 烤時蔬配羊芝士	88
* 炸墨魚配蒜蓉蛋黃醬	88
* 吞拿魚他他春卷	98
* 葡國香腸菠蘿串	88
* 地中海式牛肉串	88
* 意大利芝士配半乾蕃茄	88
* 葡式烤香腸	88
* 烤西班牙火腿及薯仔丸	78
* 鹽焗馬介休 炸薯仔球及他他醬	88
* 八爪魚及薯仔串	78

COLONIAL INFLUENCED TAPAS

* Pan Fried Foie Gras with Sangria Fig
* Iberico Sandwich with Avocado
* Thin Sliced Pata Negra 36 Months
* Spicy Garlic Tiger Prawn with Peanut Crumble
* Beef Cheek Praline with Cheese Espuma
* Meatballs Puttanesca
* Chorizo and Broad Beans
* Warm Marinated Baby Octopus with Orange Flavors
 * Potato Tortilla with Cream Cheese and Spring Onion
 * Grilled Vegetables with Goat cheese
* Crispy Calamari with Aioli
* Tuna Tartar Spring Roll
* Chorizo Pineapple Skewer
* Mediterranean Flavored Beef Skewer
* Semi Dried Tomato and Mozzarella
* Portuguese Grilled Sausage
* Croquettes de Jamon
* Salted Portuguese Cod Fish Potato Fritters with Tartar Sauce
* Octopus – Potato Skewer

 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.

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

	葛仙米小籠包 Minced Pork 'Xiao Long Bau' with Seaweed Pearl and Beetroot	88
	笋尖蝦餃 Steamed 'Har Kau' Prawn Dumpling with Asparagus	88
	金沙遼蔘帶子餃 Steamed Scallop Dumpling with salted Egg yolk and Sea Cucumber	88
	脆炸橄欖龍蝦卷 Crispy Lobster Roll with Pickled Olive Leaves and Cheese	88
	韭菜肉碎鍋貼 Pan Fried Minced Pork and Chives Gyoza	78
	天白花菇黑豚燒賣皇 Steamed Kurobuta Pork 'Siew Mai' with Black Mushroom	78
	日本南瓜鮑汁鮮竹卷 Steamed Beancurd Roll with Shrimp, Pork and Japanese Pumpkin	78
	雞油菌素菜水晶餃 Crystal Dumpling with Vegetable and Chanterelle Mushroom	78
	欖菜季豆肉碎餃 Steamed String Bean and Minced Pork Dumpling	78
	香煎牛肋骨包 Pan Fried Bun with Black Pepper Beef Spare Rib	78
	荔蓉天鵝酥 Deep Fried Taro Cake with Minced Chicken and Pickled Radish	88
	米通鮮蝦芒果卷 Crispy Rice Turnover Stuffed with Shrimp and Mango	78
	櫻花蝦咸水角 Deep Fried Glutinous Rice Dumpling with Minced Pork and Sakura Shrimp	78
	雪蓮子灌湯餃 Steamed Superior Dumpling with Snow Lotus Seed and supreme Soup	118

 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.



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	60
Steamed "Char Siew Bao" Barbecued Pork Bun	
豉汁鳳爪	68
Braised Chicken Claw with Black Beans	
鮑魚糯米雞	78
Traditional Lotus Leaf Glutinous Rice Dumpling with Abalone and Mushroom	
梅菜王蒸排骨	68
Steamed Pork Ribs with "MuiCai" Preserved Vegetables	
XO 醬煎蘿蔔糕	78
Pan Fried Radish 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	
梅菜王叉燒腸粉	128
Rice Roll with Honey Glazed BBQ Pork and "MuiCai" Preserved Vegetable	
 愉耳冬筍竹筍腸粉	98
Yellow Fungus, Bamboo Shoot and Bamboo Pith Rice Roll	

中式甜點 CHINESE DESSERT

 楊枝金露糯米卷	78
Chilled Glutinous Rice Roll with Mango, Sago and Pomelo	
桃膠蛋白杏仁茶	80
Sweetened Almond Tea with Egg White and Peach Gum	
 豆沙包	58
Steamed Bun with Red Bean Paste	

每位
PER PERSON

 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.

廚師推介

CHEF'S RECOMMENDATIONS

	例牌 FOR SHARE
 粵式口水雞 Tender Chicken with Spicy Sesame Dressing Cantonese Style	138
 柚子話梅醋泡櫻桃蕃茄 Cherry Tomatoes Marinated with Sour Plum and Honey Yuzu Juice	88
 鐵板蜜汁黑豚肉叉燒 Honey Glazed Kurobuta Pork Char Siew with Scallion and Onion	228
*柱候燜蘿蔔牛筋腩 Braised Beef Briskets with Radish, Scallion and Ginger	228
櫻花蝦黑木耳炒卷心菜 Wok Fried Round Cabbages with Black Fungus and Sakura Shrimps	168
 石鍋鮑魚撈飯 Egg White Fried Rice with Braised Abalone, Sea Cucumber, Conpoy Mushroom, Coral Clams and Vegetable in Stone Casserole	398
 玫瑰酒燒豉油春雞 Poached Spring Chicken with Premium Soya Sauce and Rose Dew Wine	366 全隻 WHOLE
蟹肉冬茸羹 Rich Winter Melon Soup with Crabmeat, Mushrooms and Cilantro	108 每位 PER PERSON

 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.

頭盤


APPETIZER

	例牌 FOR SHARE
 香酥軟殼蟹配胡麻醬 Crispy Fried Softshell Crab with Spicy Yuzu Tahini Dressing	128
 海鹽煎牛舌伴辣椒蒜米醋 Sous Vide Cooked Beef Tongue served with Garlic Chili Dressing	148
粵式口水雞 Tender Chicken with Spicy Sesame Dressing Cantonese Style	138
*椒鹽小肉排 Deep Fried Pork Ribs with Salt and Pepper	128
 七味百福豆腐 Deep Fried Bean Curd with Togarashi	108
 柚子話梅醋泡櫻桃蕃茄 Cherry Tomatoes Marinated with Sour Plum and Honey Yuzu Juice	88

燒味

BARBECUE

 港式燒愛爾蘭鴨 Roasted Irish Silver Hill Duck - Hong Kong Style	248
*澳葡式燒乳豬 Roasted Macanese Suckling Pig	188
 *澳葡式燒肉 Roasted Macanese Crackling Pork Belly	208
 鐵板蜜汁黑豚肉叉燒 Honey Glazed Kurobuta Pork Char Siew with Scallion and Onion	228
燒味拼盤 (燒愛爾蘭鴨、澳葡式燒肉、蜜汁黑豚肉叉燒) Vida Rica's BBQ Meat Platter Roasted Duck, Roasted Pork Belly and Kurobuta Char Siew	328
 美辣吊燒雞 Deep Fried Free-Range Chicken with Spice Crumb and Sweet Vinegar	250 半隻 HALF
脆皮龍江雞伴水果沙律 Crispy Fried Chicken with Spiced Salt Served with Fruit Salad	218 半隻 HALF

 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.

湯類及海味類

SOUP AND SEA TREASURE

	每位 PER PERSON
 花膠燉嚮螺湯 Double-boiled Sea Whelk Soup with Fish Maw, Chicken, Pork Ribs, Red Dates and Seaweed Pearl	228
 太雕酒香燉松茸花膠雞湯 Double-boiled Matsutake Mushroom Soup with Fish Maw, Pork Ribs, Chicken and Aged-wine	228
鮑魚遼蔘燉雞湯 Double-boiled Abalone Soup with Sea Cucumber, Pork Ribs and Chicken in Superior Broth	208
西湖牛肉羹 Rich Beef Soup with Cilantro and Egg White	138
北菇花膠皇壇子 Golden Chicken Broth with Fish Maw, Pork Ribs, and Chinese Mushroom	138
 文絲豆腐素菜羹 Rich Bean Curd Soup with Shredded Vegetables	108
 酸辣蔬菜湯 Hot and Sour Vegetables Soup with Portuguese Chili Oil	108
 南非 6 頭鮑魚伴鵝掌 Braised South African Abalone with Goose Web and Seasonal Greens	328
紅燒花膠北菇遼蔘 Braised Fish Maw with Sea Cucumber and Black Mushroom	268

 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.

海鮮類

SEAFOOD DISHES

	例牌 FOR SHARE
 *澳葡式咖喱炒波士頓龍蝦 Wok fried Boston Lobster in Macanese Style with Onion, Chili, Black Olive and Creamy Curry Sauce	488
 *骨香原條龍脷 Wok Fried Whole Macau Sole Fish with Seasonal Greens and Crispy Fish Bone	988
濃湯勝瓜浸斑球 Poached Garoupa Fillets with Luffa Squash, Assorted Mushroom and Supreme Broth	328
*XO 醬炒蜜豆龍脷球 Wok fried Macau Sole Fillets with Honey Peas and XO Sauce	198
 *葡汁燴銀鱈魚 Braised Cod Fish with Onion, Chili and Macanese Coconut Curry Sauce	228
彩虹炒螺片蘆筍 Wok Fried Sea Whelk with Asparagus and Bell Peppers	228
糖醋鳳梨蝦球 Sweet and Sour Battered Prawns with Pineapple	188
老虎蝦 Tiger Prawn, with your choice of cooking style, *澳葡式咖喱煮 Cream Coconut Curry Sauce 頭抽焗 Soy Sauce 上湯焗 Supreme Broth 茄汁煮 Sweet and Sour Tomato Sauce	168 隻 Each

 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.

肉類

MEAT DISHES

例牌
FOR SHARE
388

- | | |
|---|-----|
| <p> 醉酒胡椒湯煮愛爾蘭鴨片
海蔘、冬筍、青蒜、茺茜及米酒
Drunken Duck
Sliced Irish Silver Hill Duck Breast with Sea Cucumber
Bamboo Shoots, Leeks and Cilantro Cooked with White Pepper
Rice Wine and Superior Broth</p> | 388 |
| <p> 金牌牛肋骨伴生菜及荷葉包
Braised Beef Ribs with Rock Sugar and Lime Zest
served with Lettuce and Streamed Bun</p> | 288 |
| <p> *柱候燜蘿蔔牛筋腩
Braised Beef Brisket with Radish, Scallion and Ginger</p> | 228 |
| <p> 茶樹菇黑椒炒和牛粒
Wok Fried Wagyu Beef Cubes with Black Pepper
and Agrocybe Mushroom</p> | 328 |
| <p>*黑豚肉馬介休生菜包
Wok Fried Minced Kurobuta Pork with Bacalhau, Water Chestnut,
Onions, Crushed Peanut and served with Iceberg Lettuce</p> | 180 |
| <p>翠玉瓜炒黑豚肉
Wok Fried Kurobuta Pork with Zucchini, Red Chili, Onions and Garlic</p> | 198 |
| <p> 菠蘿咕嚕肉
Sweet and Sour Pork Cubes with Pineapple</p> | 188 |
| <p>*馬友鹹魚蒸肉餅
Steamed Pork Pate with Salted Fish, Mushroom and Water Chestnut</p> | 188 |
| <p>*葡汁咖喱雞
Macanese Style Curry Chicken with Onions, Chili and Black Olive</p> | 208 |

 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

	例牌 FOR SHARE 188														
黃燜湯燴娃娃菜及脆瑤柱 Braised Baby Cabbages with Golden Chicken Broth topped with Crispy Conpoy															
櫻花蝦黑木耳炒卷心菜 Wok Fried Round Cabbages with Black Fungus and Sakura Shrimps	168														
肉末四季豆 Stir Fried String Beans with Minced Pork, Garlic and Pickled Olive Leaves	168														
蒜茸雞脾菇炒蘆筍 Wok Fried Mushrooms with Asparagus and Garlic	188														
*葡汁焗雙蔬 Baked Broccoli and Cauliflower with Creamy Coconut Curry Sauce	188														
紅燒雜菌豆腐 Braised Tofu with Assorted Mushrooms and Seasonal Vegetable	188														
竹筍羅漢齋 Braised Assorted Mushrooms and Vegetables with Bamboo Piths	168														
時令田園蔬菜 Fresh Pick Seasonal Vegetables: Cooking Style: <table border="0" style="margin-left: 20px;"> <tr> <td>唐生菜 Chinese Lettuce</td> <td>白灼 Boiled and Soy Sauce</td> </tr> <tr> <td>西蘭花 Broccoli</td> <td>蒜蓉 Garlic Sauce</td> </tr> <tr> <td>菜心 Choy Sum</td> <td>鹽水 Poached with Salty Broth</td> </tr> <tr> <td>菠菜 Chinese Spinach</td> <td>薑汁 Ginger Sauce</td> </tr> <tr> <td>娃娃菜 Baby Cabbage</td> <td>蠔油 Oyster Sauce</td> </tr> <tr> <td>白菜苗 Baby Bak Choy</td> <td>清炒 Wok Fried</td> </tr> <tr> <td>蜜豆 Honey Peas</td> <td>腐乳 Preserved Bean Curd Sauce</td> </tr> </table>	唐生菜 Chinese Lettuce	白灼 Boiled and Soy Sauce	西蘭花 Broccoli	蒜蓉 Garlic Sauce	菜心 Choy Sum	鹽水 Poached with Salty Broth	菠菜 Chinese Spinach	薑汁 Ginger Sauce	娃娃菜 Baby Cabbage	蠔油 Oyster Sauce	白菜苗 Baby Bak Choy	清炒 Wok Fried	蜜豆 Honey Peas	腐乳 Preserved Bean Curd Sauce	148
唐生菜 Chinese Lettuce	白灼 Boiled and Soy Sauce														
西蘭花 Broccoli	蒜蓉 Garlic Sauce														
菜心 Choy Sum	鹽水 Poached with Salty Broth														
菠菜 Chinese Spinach	薑汁 Ginger Sauce														
娃娃菜 Baby Cabbage	蠔油 Oyster Sauce														
白菜苗 Baby Bak Choy	清炒 Wok Fried														
蜜豆 Honey Peas	腐乳 Preserved Bean Curd Sauce														
濃湯珍菌泡西紅柿 Poached Tomato with Mushrooms and Spinach in Supreme Broth	88 每位 PER PERSON														

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.

飯麵類

RICE & NOODLES

	例牌 FOR SHARE
 石鍋鮑魚撈飯 Egg White Fried Rice with Braised Abalone, Sea Cucumber, Conpoy, Mushroom, Coral Clams and Vegetable in Stone Casserole	398
瑤柱蛋白炒飯 Egg White Fried Rice with Conpoy and Asian Greens	168
*葡式馬介休炒飯 Egg Fried Rice with Bacalhau, Onions, Vegetable, Tomatoes Scallions and Ginger	168
 金瓜海鮮焗飯 Egg Fried Rice with Shrimps, Scallops, Cheese and Pumpkin Purée	188
 素菜粒粒蛋炒飯 Egg Fried Rice with Kai Lan, Carrot and Spring Onion	138
乾炒牛河粉 Wok Fried Rice Noodles with Sliced Beef, Onions, Bean Sprout and Yellow Chives	148
 燒愛爾蘭鴨湯河粉 Rice Noodle Soup with Roasted Ireland Silver Hill Duck Hong Kong Style and Choy Sum in Superior Broth	140 每位 PER PERSON
叉燒鮮蝦雲吞麵 Cantonese Style Shrimp and Pork Wontons Soup with Egg Noodle, Pork Char Siew and Choy Sum	128 每位 PER PERSON
 龍蝦湯泡鴛鴦米 Duo Rice with Shrimps, Pork, Pak Choy, Scallions, Cilantro and Lobster Bisque	148 每位 PER PERSON

 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.

甜品類

-  接骨木花蛋糕
番石榴配士多啤梨雪葩及杏仁
伴鮮雜莓及熱莓汁 138
- * 傳統澳門式木糠布甸 108
-  法式奶油夾心蛋白
蜜餞雜莓配士多啤梨雪葩 138
- * 葡式焦糖蛋白布甸 108
- * 心太軟 108
配車厘子酒雪葩
- * 經典雲呢拿拿破崙蛋糕 108
- 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 (Version 2)
Elderflower Chantilly, Guava and Strawberry Sorbet
Almond Sponge Infused with Elderflower
Served with Fresh Berries and Warm Berry Sauce
- * Traditional Macanese Serradura
Blond Chocolate Tube, Whipped Cream,
Condensed Milk Ice Cream and Fresh Mango
-  MO Vacherin
French Meringue, Berries Compote,
Strawberry Sorbet
- * Molotov
Caramelized Floating Island, Vanilla Sauce,
Salted Caramel Ice Cream
- * Chocolate Fondant
Served with Ginginha Sorbet
- * Classic Vanilla Napoleon
- 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 248
配秘製甜酸醬、果仁、水果包

CHEESE

- * European Selection of Cheeses
Served with Homemade Chutney, Nuts,
Fruits Bread

 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.