FROM THE SEA 活海鮮

LIVE SEAFOOD — Market Price 時價
Boston Lobster, Macau Sole, Clams, Giant Grouper, Prawns
海中鮮
波士頓龍蝦、澳門龍脷魚、石斑魚、蝦、蜆

Choice of Cooking Style:
Grilled, Steamed, Fried, Baked or Chef's Recommendation
自選烹調風格：烤、蒸、炸、烤或廚師推薦

COLD APPETISER 開胃冷盤

OYSTERS (6 - 12 pcs 隻) [GF][S] — Market Price 時價
Freshly Shucked French Oysters
新鮮法國生蠔

SIGNATURE SEAFOOD TOWER [GF][S] — 1,088
Half Boston Lobster, Oysters, Tiger Prawns, Clams, Mussels
招牌海鮮塔
半隻波士頓龍蝦、生蠔、虎蝦、蜆、青口

SHRIMP & CAVIAR [GF][S] — 268 per person 每位
Caledonian Blue Shrimp Carpaccio, Avocado, Smoked Herring Caviar
藍蝦刺身片
藍天使蝦、牛油果、煙燻鯡魚魚子醬

BURRATA [GF][V] — 198 per person 每位
Fresh Burrata, Heirloom Tomatoes, Balsamic, Basil Pesto
布拉塔芝士
原種番茄、香醋、羅勒青醬

HAND CUT BEEF — 268 per person 每位
Handcut Australian Beef Tenderloin, Cantonese Seasoning, Pickled Beetroot, Smoked Herring Caviar
牛肉他他
手切優質牛柳、粵式調味料、
醃製紅菜頭、煙燻鯡魚魚子醬

YELLOW CROAKER [S] — 188
Yellow Croaker in Gelatin, Ginger Paste
潮式黃魚凍、薑蓉

BEEF SHANK — 168
Braised Beef Shank, Cucumber, Sesame, Garlic, Coriander, Chilli Oil
紅油五香牛腱肉
青瓜、芝麻、蒜蓉、芫荽、麻辣紅油

TOMATO SALAD [V] — 128
Marinated Heirloom Cherry Tomatoes, Champagne Gelée — 68 per person 每位
香檳冰梅番茄
原種櫻桃番茄、香檳啫喱

SEAFOOD 海鮮 [S]

STEAMED 蒸

MACAU SOLE — 888
Steamed Sole, Spring Onions, Yellow Bell Pepper, Preserved Black Bean, Soy Sauce
豉椒蒸澳門龍脷魚

BOSTON LOBSTER — 588
Yellow Rice Wine, Silky Egg
花雕芙蓉蒸波士頓龍蝦

BRAISED 燉

DRY FISH MAW — 488
Chicken Broth, Baby Cabbage, Dry Scallops, Jinhau Ham
上湯扒花膠瑤柱津白
花膠、津白、瑤柱、金華火腿

WOK STIR-FRIED 炒鍋

ALASKAN SCALLOPS — 298
Scallops, Black Garlic, Chinese Yam, Sweet Peas
黑蒜蜜豆淮山玉帶

STIR-FRIED PRAWNS — 288
Stir-fried Prawns, Asparagus, Shimeji Mushrooms
香菇蘆筍炒蝦球

FRIED 炸

MACAU FRITTERS — 118
Deep Fried Parcels, Crab Meats, Prawns, Lard
金錢蟹盒
蟹肉、蝦、冰肉

VIDA RICA'S ESSENCE 御苑風味

CATAPLANA [S] — 888
Seafood Stew, Giant Grouper, Prawns, Calamari, Clams, Vegetables, Chorizo, Tomato Sauce, White Wine
葡式海鮮鍋
海鮮燉菜、石斑魚、大蝦、魷魚、蜆、
蔬菜、西班牙香腸、番茄醬、白葡萄酒

BACALHAU [S] — 388
Cod Brandade, Prawns, Potatoes, Green Parsley — 128 per person 每位
馬介休
蝦、馬鈴薯、芫荽

PULPO [S] — 388
Grilled Octopus Tentacle, Potatoes, Chorizo
烤八爪魚
馬鈴薯、西班牙香腸

ABALONE POT [S] — 388
Abalone and Chicken Sizzling Pot, Chinese Sausages, Mushrooms, Shallots
鮑魚雞煲
臘腸、香菇、乾蔥

BRAISED PORK BELLY PAGODA — 328
Homemade Pickles, Lettuce — 168 per person 每位
寶塔梅菜扣肉

LETTUCE POT [S] — 168
Stir-fried Lettuce Sizzling Pot, Shrimp Paste, Ginger
蝦醬生菜煲

BEEF 牛肉/ PORK 豬肉/ POULTRY 家禽

IBERIAN PORK SELECTIONS
精選伊比利亞橡果黑毛豬肉

BBQ MEAT PLATTER — 298
Roasted Duck, Roasted Pork Belly and Char Siew
燒味拼盤
燒鴨、燒肉及蜜汁叉燒

BBQ CHAR SIEW — 238
Sweet Osmanthus, Honey, Sweet Soybean
桂花蜜汁叉燒

SWEET & SOUR PORK — 168
Hawthorn Pork, Apple, Capsicum
山楂咕咾肉配蘋果及甜椒

AUSTRALIAN BEEF SELECTIONS - 270days Cornfeed
精選澳洲牛肉 - 以粟米飼養270日

TOMAHAWK (1,200g克) — 1,488
Black Angus Tomahawk M5
安格斯戰斧牛扒

RIBEYE (300g克) — 788
Grain Fed Australian Ribeye M5
穀飼肋眼牛排

TENDERLOIN (200g克) — 688
Grain Fed Australian Beef Tenderloin M5
穀飼牛柳

STRIPLOIN (300g克) — 588
Grain Fed Australian Striploin M3
穀飼西冷牛扒

CANTONESE STYLE POULTRY
粵式風味家禽

CRISPY CHICKEN — 268 half 半隻
Crispy Fried Chicken, Shallots, Garlic, Ginger
金沙脆皮吊燒雞

CRISPY DUCK — 258
Crispy Duck Leg, Sweet Plum Sauce — 188 per person 每位
脆皮燒鴨腿配酸梅醬

SOUP 湯羹 | per person 每位

PUMPKIN CHICKEN SOUP [S] — 288
Abalone, Scallops, Shrimps, Dry Fish Maw, Mushrooms
海皇羹
鮑魚、扇貝、蝦、花膠、香菇、南瓜

FISH MAW SOUP [S] — 238
Double Boiled Chicken Soup, Fish Maw, Sea Whelk
螺頭花膠燉雞湯

LOBSTER SOUP [S] — 188
Lobster Bisque, Fricassea, Crème Fraîche
法式忌廉龍蝦湯

MUSHROOM SOUP — 168
Wild Mushroom Ragout, Whipped Cream
野生蘑菇忌廉湯

TOFU SOUP [V] — 138
Tofu, Vegetables
手切菊花豆腐蔬菜湯

SIDES 蔬菜

MAPO TOFU [V] — 188
Impossible™ Meat, Sichuan Pepper Oil, Scallions — 88 per person 每位
麻婆豆腐
Impossible™ 植物素肉、花椒油、蔥

GREEN BEANS — 168
Stir-fried Green Beans, Minced Pork, Pickled Olives, Bean Sauce — 98 per person 每位
欖菜肉末四季豆

CREAMY FOREST MUSHROOMS [V] — 168
忌廉野生蘑菇 — 88 per person 每位

SAUTÉED ASPARAGUS [V] — 168
炒蘆筍 — 88 per person 每位

SEASONAL VEGETABLES — 148
時令蔬菜 — 68 per person 每位

Choice of Cooking Style or Chef's Recommendation
自選烹調風格或廚師推薦

CREAMY MASHED POTATOES [V] — 98
忌廉馬鈴薯蓉 — 58 per person 每位

MAINS 主食

LOBSTER RAVIOLI [S] — 588
Handmade Ravioli, Boston Lobster, Bisque Neige — 288 per person 每位
手工波士頓龍蝦餃
海鮮濃湯

BLACK TRUFFLE RISOTTO [V] — 288
Wild Mushrooms, Parmesan Cheese — 168 per person 每位
黑松露燴飯
野生蘑菇、巴馬臣芝士

XO SAUCE STIR-FRIED RICE [S] — 238
Shrimp, Crab, Scallops, Crab Roe, Green Onions, Vegetable, Ginger — 98 per person 每位
XO醬炒飯
蝦、蟹肉、帶子、蟹籽、蔥、蔬菜、薑

STIR-FRIED GLUTINOUS RICE [S] — 228
Shiitake Mushrooms, Chinese Sausages, Dry Scallops, Dry Shrimps, Cashew Nuts — 88 per person 每位
生炒糯米飯
香菇、臘腸、元貝、蝦乾、腰果

STIR-FRIED RICE NOODLES — 188
Beef Rump, Choi Sum, Bean Sprouts, Premium Dark Soy Sauce — 78 per person 每位
乾炒牛河
牛肉、菜心、豆芽、特級老抽

Sustainability Efforts
可持續發展的成果

[GF] Gluten-free 不含麩質 [S] Seafood 海鮮 [V] Vegetarian 素食 Sustainable seafood: The Marine Stewardship Council (MSC) 海洋管理委員(MSC)認證的可持續海鮮

All prices are in Macau Patacas, Subject to a 10% service charge.
所有價格以澳門元計算，另加10%服務費。

Please be advised that our food may contain or come into contact with common allergens such as dairy, nuts, eggs, pork or shellfish. Should you have special dietary restrictions, please inform our colleagues.
若您有任何飲食禁忌或特殊需要，如乳製品、堅果、雞蛋、豬肉或貝類海產。務請事先告知我們，我們的主廚非常樂意為您調整菜單。