

單點餐牌
A LA CARTE MENU

VIDA
RICA

歡迎蒞臨御苑餐廳

行政總廚Giulioantonio和中餐主廚Hans為您呈獻一場交織東方風味、澳門歷史名城作點綴的美饌之旅。

餐廳以永續發展為目標，為此，我們承諾使用負責任的方式採購食材，也注重永續性和環境保護。每一道菜式均精心搭配不同的食材，融合多元的烹飪風格和技巧，用心為您帶來難忘的用餐體驗，也藉此宣揚環保意識。

祝 閣下用餐愉快，盡享獨特的美食之旅。

Welcome to Vida Rica Restaurant, a venue known for its Oriental delights using flavourful ingredients and a place highlighting a combination of heritage fusion within Macau.

Led by Executive Chef Giulioantonio and Chinese Chef de Cuisine Hans He, embark on a culinary journey where our chefs pay homage to the city's vibrant gastronomy.

The menu is curated with a sustainable aim in mind. Items are sourced mindfully and cooked carefully, thus hoping to create awareness among diners by sharing the different cooking styles and methods.

We wish you a pleasant meal ahead.



御苑餐廳
邁向永續性的餐飲之旅
以慎思的心態採購，細緻精巧的手法烹飪

春日已至，大自然的味喚醒感官，此刻正是品味精心烹調、天然時令食材的時候。

永續發展是一個廣泛應用於各行各業的關鍵字，也是每個人共同追求的目標。我們將一步一腳印，在行政總廚Giulioantonio Di Sabato的領導下，餐廳團隊致力將此理念付諸行動，邁向永續發展的目標。

我們的目標之一是喚起食客對食材道德採購和精心選擇的意識，這些食材原料的來源均符合道德規範且經過謹慎選擇。在設計季節菜單時，我們更注重烹飪風格和技巧，菜式以東方風味為特色、融合了西方和葡萄牙元素，確保每道菜都充滿口感和熟悉的味道。

在烹飪技巧上，廚師們更注重細節和精確呈現，我們減少糖、鹽和乳製品的使用，並確保所選用的油品質量，秉持這些原則，每道菜都獨具特色，讓您展開一趟卓越的永續餐飲之旅。

A step at a time towards sustainability at Vida Rica Restaurant

Sourced Mindfully. Cooked Carefully.

Awaken your senses this season by tasting natural ingredients cooked using methods which allow natural flavours to exude individual uniqueness.

Sustainability, a keyword widely used by businesses from industries of all sorts, is an objective that everyone aims to achieve. Led by Executive Chef Giulioantonio and together as a team, Vida Rica Restaurant will be taking a step at a time, turning this vision into action.

When creating a seasonal menu for the restaurant known for its Oriental flavours, marrying both Western and Portuguese elements, our culinary experts narrowed it down to cooking style and methods, ensuring that the menu was flavourful and familiar. The aim is to create awareness among diners on the choice of ingredients used that are ethically sourced and cautiously selected.

While cooking methods are equally important during this process, we reduced the usage of sugar, salt and dairy products while being more attentive to the quality of oils used in the kitchen. By following the procedure, each dish will be able to showcase its characteristics, thus, leading to robust flavours.



御苑風味 VIDA RICA'S ESSENCE

- ✦ 葡式海鮮鍋 888
[S] 焗鮮蝦 | 澳門龍脷魚 | 大蝦 | 魷魚 | 蜆 | 青口 (6位persons)
蔬菜 | 馬鈴薯 | 西班牙香腸 | 番茄醬 | 白葡萄酒 328
CATAPLANA (2位persons)
Live Prawns Stew | Macau Sole | Prawns | Calamari | Clams | Mussels
Vegetables | Potatoes | Chorizo | Tomato Sauce | White Wine
- ✦ 鮑魚臘腸雞煲 298
[S] 雞肉 | 鮑魚 | 廣東臘腸 | 乾蔥 | 蒜 | 薑 | 羅勒 | 洋蔥
BRAISED CHICKEN ABALONE
Chicken | Abalone | Chinese Preserved Sausages | Shallots | Garlic
Ginger | Basil | Onions
- [S] 香烤八爪魚馬介休 298
香烤八爪魚鬚 | 馬介休 | 馬鈴薯 | 西班牙香腸
PULPO & BACALHAU
Grilled Octopus Tentacle | Bacalhau | Potatoes | Chorizo
- 嶺南燒味拼盤 268
脆皮雞 | 燒腩肉 | 叉燒
BBQ MEAT PLATTER
Crispy Chicken | Roasted Pork Belly | Char Siew

✦ 御苑精選 Signature Dish [S] 海鮮 Seafood [M] 素食 Vegetarian

可持續採購海鮮 Sustainably sourced seafood

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

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前菜 APPETISER

- [S] 新鮮法國生蠔 Market Price
FRESH FRENCH OYSTERS (6-12 隻pcs)
Freshly Shucked Oysters
- [S] 招牌海鮮塔 1,288
半隻波士頓龍蝦 | 生蠔 | 虎蝦 | 蜆 | 青口
SEAFOOD TOWER
Half Boston Lobster | Oysters | Tiger Prawns | Clams | Mussels
- ✦ 藍蝦刺身片 268
[S] 藍天使蝦 | 牛油果 | 煙燻鱈魚魚子醬
PRAWNS CARPACCIO
Caledonia Blue Shrimp Carpaccio | Avocado | Smoked Herring Caviar
- ✦ 二十年花雕帝王蟹肉凍 238
[S] 帝王蟹肉 | 芥末 | 薑蓉
ALASKAN CRAB JELLY
Alaskan Crab Meat | Mustard | Ginger Paste
- [V] 布拉塔芝士 198
新鮮布拉塔 | 原種番茄 | 意大利香醋 | 羅勒青醬
BURRATA
Fresh Burrata | Heirloom Tomatoes | Balsamic | Basil Pesto
- [S] 脆皮芬迪加生蠔 198
生蠔 | 是拉差辣椒醬 (3 隻pcs)
CRISPY FINE DE CLAIRE
Oysters | Sriracha Chili Sauce
- [V] 黑松露涼拌繡球菌 138
繡球菌 | 秋葵 | 黑松露醬
CAULIFLOWER MUSHROOM SALAD
Sparassis Fungus | Okra | Black Truffle Seasoning

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粵式啫啫煲 CANTONESE SIZZLING POT

- 🍴 粉紅胡椒煎穀飼肋眼牛 788
澳洲穀飼肋眼牛排 | 粉紅胡椒 | 乾蔥 | 蒜 | 薑 | 青蔥 (300 克g)
AUSTRALIAN RIBEYE
Grain Fed Australian Ribeye | Pink Peppers | Shallots | Garlic | Ginger | Scallions
- [S] 沙薑煎焗龍脷魚柳 368
龍脷魚柳 | 蒜 | 乾蔥 | 薑 | 洋蔥 | 青蔥 | 沙薑
MACAU SOLE
Macau Sole Fillet | Garlic | Shallots | Ginger | Onions | Scallions | Sand Ginger
- 🍴 鮑魚臘腸雞煲 298
[S] 雞肉 | 鮑魚 | 廣東臘腸 | 乾蔥 | 蒜 | 薑 | 羅勒 | 洋蔥
BRAISED CHICKEN ABALONE
Chicken | Abalone | Chinese Preserved Sausages | Shallots | Garlic
Ginger | Basil | Onions
- [S] 啫啫蝦醬芥蘭 138
芥蘭 | 蝦醬 | 蒜
CHINESE KALE
Chinese Kale | Shrimp Paste | Garlic

🍴 御苑精選 Signature Dish [S] 海鮮 Seafood [M] 素食 Vegetarian

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湯 SOUP

- [S] 螺頭花膠燉雞湯 288
清雞湯 | 花膠 | 響螺
FISH MAW
Double Boiled Chicken Soup | Fish Maw | Sea Whelk
- 御苑精選 帶子燕窩丸瑤柱湯 288
[S] 瑤柱湯 | 帶子燕窩丸
SCALLOP
Scallop Consommé | Scallop Ball filled with Bird's Nest
- [S] 法式奶油龍蝦湯 188
龍蝦濃湯 | 龍蝦肉 | 鮮忌廉 | XO 醬
LOBSTER
Lobster Bisque | Fricassée | Crème Fraîche | XO Sauce
- [M] 手切菊花豆腐蔬菜湯 138
蔬菜湯 | 豆腐
TOFU
Vegetable Consommé | Tofu

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海鮮 SEAFOOD

- [S] 蜜豆百合炒帶子 268
帶子 | 蜜豆 | 百合 | 甜椒
STIR-FRIED SCALLOPS
Scallops | Sweet Beans | Lily Bulbs | Bell Peppers
- 御苑 粵式焗龍蝦伊麵 588
[S] 波士頓龍蝦 | 伊麵 | 菇 | 小棠菜
BOSTON LOBSTER
Braised Boston Lobster | E-Fu Noodles | Mushrooms | Baby Bok Choy
- [S] 沙薑煎焗龍脷魚柳 368
龍脷魚柳 | 蒜 | 乾蔥 | 薑 | 洋蔥 | 青蔥 | 沙薑
MACAU SOLE
Macau Sole Fillet | Garlic | Shallots | Ginger | Onions | Scallions | Sand Ginger
- [S] 蘆筍炒蝦球 268
大蝦 | 蘆筍 | 菇 | 甜椒
STIR-FRIED PRAWNS
Prawns | Asparagus | Mushrooms | Bell Peppers

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肉品 | 家禽 BEEF | PORK | POULTRY

- 粉紅胡椒煎穀飼肋眼牛排 788
澳洲穀飼肋眼牛排 | 粉紅胡椒 | 乾蔥 | 蒜頭 | 薑 | 青蔥 (300 克)
AUSTRALIAN RIBEYE
Grain Fed Australian Ribeye | Pink Peppers | Shallots | Garlic | Ginger | Scallions
- 黑蒜蠔油炒澳洲穀飼牛柳 688
澳洲穀飼牛柳 | 百合 | 豌豆 | 黑蒜 | 蠔油 (200 克)
AUSTRALIAN TENDERLOIN
Grain Fed Australian Beef Tenderloin | Lily Bulbs | Peas
Fermented Black Garlic | Oyster Sauce
- 鮑魚臘腸雞煲 298
雞肉 | 鮑魚 | 廣東臘腸 | 乾蔥 | 蒜 | 薑 | 羅勒 | 洋蔥
BRAISED CHICKEN ABALONE
Chicken | Abalone | Chinese Preserved Sausages | Shallots | Garlic
Ginger | Basil | Onions
- 嶺南燒味拼盤 268
脆皮雞 | 燒腩肉 | 叉燒
BBQ MEAT PLATTER
Crispy Chicken | Roasted Pork Belly | Char Siew
- 澳門燒腩仔 268
燒腩肉 | 芥末醬
ROASTED PORK BELLY
Traditional Roasted Pork Belly | Mustard Sauce
- 楓糖伊比利亞叉燒 238
伊比利亞黑豚肉 | 蜜味黃豆 | 楓糖漿 | 澳洲指橘
BBQ Char Siew
Iberico Pork | Sweet Soybeans | Maple Syrup | Australian Finger Lime
- 脆皮炸子雞 188
三黃雞 | 甜辣醬 (半隻 Half)
CRISPY CHICKEN
Deep-fried Free Range Chicken | Sweet & Spicy Sauce
- 糖醋咕嚕肉 188
伊比利亞豬肉 | 蘋果 | 甜椒 | 糖醋汁
SWEET & SOUR PORK
Iberico Pork | Apples | Bell Peppers | Sweet And Sour Sauce

御苑精選 Signature Dish 海鮮 Seafood 素食 Vegetarian

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蔬菜 VEGETABLES

- [S] 蝦籽鮑汁珍菌燜豆腐 168
豆腐 | 什錦菇 | 蝦籽 | 小棠菜
BRAISED TOFU
Tofu | Assorted Mushrooms | Shrimp Roe | Baby Bok Choy
- [S] 啫啫蝦醬芥蘭 138
芥蘭 | 蝦醬 | 蒜
CHINESE KALE
Chinese Kale | Shrimp Paste | Garlic
- [M] 雲耳百合炒蘆筍 168
蘆筍 | 百合 | 雲耳 | 菇 | 甜椒
STIR-FRIED ASPARAGUS
Asparagus | Lily Bulbs | Black Fungus | Mushrooms | Bell Peppers
- [M] 時令蔬菜 138
自選烹調風格或廚師推薦
SEASONAL VEGETABLES
Choice of Cooking Style or Chef's Recommendation

御苑精選 Signature Dish [S] 海鮮 Seafood [M] 素食 Vegetarian

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主食 RICE & NOODLES

- [S] 海鮮炒飯 238
帶子 | 蝦 | 蟹肉 | 蟹籽 | XO醬 | 蔬菜粒 | 青蔥
SEAFOOD FRIED RICE
Scallops | Shrimps | Crab Meat | Crab Roe | XO Sauce
Vegetable | Scallions
- [M] 黑松露蛋白藜麥炒飯 188
泰國絲苗米飯 | 黑松露菌 | 菇 | 蛋白 | 藜麥 | 菜粒 | 青蔥
BLACK TRUFFLE FRIED RICE
Thai Jasmine Rice | Black Truffle | Mushrooms | Egg White | Quinoa
Vegetables | Scallions
- [S] 海鮮乾燒伊麵 188
伊麵 | 蝦仁 | 帶子 | 香菇 | 紅蘿蔔 | 韭黃 | 菜心
BRAISED E-FU NOODLES
E-Fu Noodles | Shrimp | Scallops | Shiitake Mushrooms
Carrots | Chives | Choy Sum
- 乾炒牛河 188
河粉 | 牛肉 | 菜心 | 豆芽 | 頭抽
WOK-FRIED BEEF RICE NOODLES
Flat Noodles | Beef Rump Ribbons | Choi Sum
Bean Sprouts | Premium Soy Sauce

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甜點 DESSERTS

精選芝士 無花果印度甜酸醬 果仁 餅乾 EUROPEAN SELECTION OF CHEESES Fig Chutney Nuts Crackers	248
雲呢拿忌廉反烤蘋果撻 APPLE TARTE TATIN Vanilla Cream	128
榛子蕎麥黑朱古力 DARK CHOCOLATE Hazelnuts Buckwheat	128
無花果馬斯卡彭芝士雪糕 瓦倫西亞杏仁餅乾 蜂蜜 FIGS MASCARPONE CHEESE ICE CREAM Valencia Almond Biscuit Honey	128
雪燕桃膠杏脯燉蛋白 SILKY EGGS Peach Gum Snow Swallow Dried Apricots	128
楊枝金露 西米 柚子 芒果雪葩 CREAM OF MANGO Sago Pomelo Mango Sorbet	88

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MANDARIN ORIENTAL
MACAU