# 單點餐牌 A LA CARTE MENU



歡迎蒞臨御苑餐廳,一場融合多元風味的美食盛宴等您開啟。

餐廳的概念源自廚師團隊豐富多元的烹飪背景,我們的行政總廚行政總廚的Giulioantonio來自意大利,Giulio曾在中國及多家意大利米芝蓮餐廳工作,經驗豐富。而資深中菜主廚何師傅則出身中國廣東,對正宗粵菜有著深厚的見解與掌握。

Giulio與何師傅攜手合作,以精湛廚藝與獨特創意,為您呈現精巧細膩的傳統粵式點心,以及融合西方與葡萄牙風情的中式佳餚。每一道菜品都結合永續發展及使用季節性食材的原則,並展現對全球飲食風尚的創新詮釋,致力為您打造非凡的用餐體驗。

我們秉持對永續發展的堅定承諾來設計菜單。海鮮食材,包括八爪魚、帶子、藍蝦和牙魚,均經過嚴格篩選,其來源獲得海洋管理委員會(MSC)的權威認證。此外,我們選用源自廣東省無籠及自然放養的雞隻和雞蛋。每一種食材均精心烹調,不僅滿足您的口腹,更希望透過多樣的烹飪風格與技藝,喚起您對美食文化與保護環境的共鳴和意識。

餐廳堅決抵制使用世界自然基金會(WWF)列為瀕危物種的食材,以實際行動守護生物多樣性,並嚴格遵循可持續發展準則,讓您在品味美食的同時,也為地球貢獻一份力量。

祝 閣下用餐愉快。

Welcome to Vida Rica Restaurant. A venue that offers homemade Dim Sum and Oriental favourites with a touch of Western and Portuguese flavours.

The concept of Vida Rica is a delicate blend of rich and diverse culinary backgrounds. Our Executive Chef, Giulioantonio, is an Italian, bringing experience from China and several Michelin restaurants from Italy. At the same time, Senior Chef de Cuisine Han, helmed from Guangdong, has the local insights and knowledge to authentic Cantonese flavours.

Our menu aims to celebrate this unique combination of flavours and identities. Embark on an exquisite dining experience that combines the principles of sustainability and seasonality of ingredients, offering a blend of delicate dining elegance and traditional flavours from our master dim sum chefs.

The menu showcases sustainability products, namely seafood such as octopus, scallops, blue prawns, and toothfish, which are sourced mindfully and are Marine Stewardship Council (MSC) certified. Chickens and eggs are free ranch and cage-free, locally sourced around the Guangdong province. Each ingredient is sourced carefully, thus aiming to create awareness among diners by sharing different cooking styles and methods.

We avoid providing any endangered species listed in the World Wide Fund for Nature (WWF) as we strictly strive to follow sustainable guidelines in our kitchens.

We wish you a pleasant meal ahead.



#### 御苑風味 VIDA RICA'S ESSENCE

₩ 葡式海鮮鍋 888

[S] 燉鮮蝦 | 澳門龍脷魚 | 大蝦 | 魷魚 | 蜆 | 青口 (6 位persons)

蔬菜 | 馬鈴薯 | 西班牙香陽 | 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

鮑魚臘陽雞煲 298

[5] 雞肉 | 鮑魚 | 廣東臘陽 | 乾蔥 | 蒜 | 薑 | 羅勒 | 洋蔥

**BRAISED CHICKEN ABALONE** 

Chicken | Abalone | Chinese Preserved Sausages | Shallots | Garlic Ginger | Basil | Onions

[5] 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

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

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#### 前菜 APPETISER

[S] 新鮮法國牛蠔 Market Price FRESH FRENCH OYSTERS (6-12 隻pcs) Freshly Shucked Oysters [5] 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 PRAWNS CARPACCIO Caledonia Blue Shrimp Carpaccio 🔰 | Avocado | Smoked Herring Caviar ₩ 二十年花雕帝王蟹肉凍 238 [5] 帝王蟹肉 | 芥末 | 薑蓉 ALASKAN CRAB JELLY Alaskan Crab Meat | Mustard | Ginger Paste [ ] 布拉塔芝十 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 [5] 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

Win 御苑精選 Signature Dish ISI 海鮮 Seafood IVI 素食 Vegetarian

Sparassis Fungus | Okra | Black Truffle Seasoning

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可持續發展的成果 Sustainability Efforts

## 粤式赌赌煲 CANTONESE SIZZLING POT

粉紅胡椒煎穀飼肋眼牛

788

澳洲穀飼劢眼牛排 | 粉紅胡椒 | 乾蔥 | 蒜 | 薑 | 青蔥

(300 克a)

**AUSTRALIAN RIBEYE** 

Grain Fed Australian Ribeye | Pink Peppers | Shallots | Garlic | Ginger | Scallions

[5] 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

**N** 鮑魚臘陽雞煲

298

[5] 雞肉 | 鮑魚 | 廣東臘陽 | 乾蔥 | 蒜 | 薑 | 羅勒 | 洋蔥

**BRAISED CHICKEN ABALONE** 

Chicken | Abalone | Chinese Preserved Sausages | Shallots | Garlic Ginger | Basil | Onions

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

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

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可持續發展的成果 Sustainability Efforts

#### 海鮮 SEAFOOD

[5] 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

粤式燜龍蝦伊麵

588

[5] 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

[5] 蘆筍炒蝦球

268

大蝦 | 蘆筍 | 菇 | 甜椒

STIR-FRIED PRAWNS

Prawns | Asparagus | Mushrooms | Bell Peppers

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

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# 肉品|家禽 BEEF|PORK|POULTRY

粉紅胡椒煎穀飼劢眼牛排 788 澳洲穀飼劢眼牛排 | 粉紅胡椒 | 乾蔥 | 蒜頭 | 薑 | 青蔥 (300 克g) **AUSTRALIAN RIBEYE** Grain Fed Australian Ribeye | Pink Peppers | Shallots | Garlic | Ginger | Scallions 黑蒜蠔油炒澳洲穀飼牛柳 688 [5] 澳洲穀飼牛柳 | 百合 | 豌豆 | 黑蒜 | 蠔油 (200 克g) **AUSTRALIAN TENDERLOIN** Grain Fed Australian Beef Tenderloin | Lily Bulbs | Peas Fermented Black Garlic | Oyster Sauce ₩ 鮑魚臘陽雞煲 298 [5] 雞肉 | 鮑魚 | 廣東臘陽 | 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 Seafood M 素食 Vegetarian

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#### 蔬菜 VEGETABLES

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

Wife 御苑精選 Signature Dish [5] 海鮮 Seafood [17] 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 3 | Shrimps | Crab Meat | Crab Roe | XO Sauce Vegetable | Scallions [V] 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

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

乾炒牛河

₩ 御苑精選 Signature Dish Seafood M 素食 Vegetarian

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可持續發展的成果 Sustainability Efforts

### 甜點 DESSERTS

| 精選芝士<br>無花果甜酸醬   果仁   餅乾<br>EUROPEAN SELECTION OF CHEESES<br>Fig Chutney   Nuts   Crackers                                    | 248       |
|---|-----------|
| 達克瓦茲<br>杏仁海綿蛋糕   朱古力忌廉   榛子淡忌廉   檸檬果凍<br>DACQUOISE<br>Almond Sponge   Chocolate Cream   Hazelnut Chantilly   Lemon Ge         | 128<br>I  |
| 熱帶帕芙洛娃蛋糕<br>法式蛋白餅   菠蘿忌廉   菠蘿香檸醬   柚子啫喱<br>EXOTIC PAVLOVA<br>Meringue   Pineapple Cream   Pineapple Lime Marmalade   Yuzu Jel | 128<br>ly |
| 抹茶指尖<br>抹茶蛋糕   椰子啫喱   抹茶忌廉<br>FINGER MATCHA<br>Green Tea Sponge   Coconut Jelly   Matcha Cream                                | 128       |
| 桃膠杏脯燉蛋白<br>SILKY EGGS<br>Peach Gum   Silky Custard   Dried Apricots   | 128       |
| 楊枝金露<br>西米   柚子   芒果雪葩<br>CREAM OF MANGO<br>Sago   Pomelo   Mango Sorbet  | 88        |

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