

單點餐牌
A LA CARTE MENU

VIDA
RICA

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
蔬菜 | 馬鈴薯 | 西班牙香腸 | 番茄醬 | 白葡萄酒
CATAPLANA (6 位persons)
328 (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 [V] 素食 Vegetarian

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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Sustainability Efforts
可持續發展的成果

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)
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

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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
- 🌊 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
-  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

 御苑精選 Signature Dish  海鮮 Seafood  素食 Vegetarian

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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
[S] 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
- 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

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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
- [V] 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
- [V] 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

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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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Sustainability Efforts
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甜點 DESSERTS

精選芝士 無花果甜酸醬 果仁 餅乾 EUROPEAN SELECTION OF CHEESES Fig Chutney Nuts Crackers	248
雲呢拿忌廉蘋果撻 APPLE TARTE TATIN Vanilla Cream	128
焦糖榛子蕎麥黑朱古力慕斯 DARK CHOCOLATE Caramelised Hazelnuts Buckwheat	128
雪燕桃膠杏脯燉蛋白 SILKY EGGS Peach Gum Snow Swallow Dried Apricots	128
巴伐洛娃蛋糕 蛋白酥皮 栗子忌廉 自製香橙果醬 WINTER PAVLOVA Meringue Chestnut Cream Orange Marmalade	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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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。

行政總廚Giulioantonio攜手中餐主廚Hans以精湛廚藝與獨特創意，帶來精巧細膩的傳統粵式點心與融合西方與葡萄牙風情的中式佳餚。每一道菜品都蘊含著對中華美食文化的尊崇與傳承，亦展現出對全球飲食風尚的創新，更是對這座城市的飲食文化底蘊致敬，我們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自然放養、無籠飼養的雞肉和雞蛋。我們精心烹調每種食材，不僅滿足您的口腹，更希望透過分享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，嚴格遵循並實踐廚房與餐廳的可持續發展準則，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 known for its homemade Dim Sum and Chinese favourites with a touch of Western and Portuguese flavours.

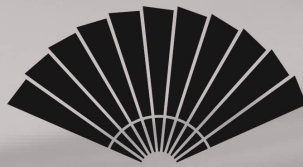
Led by Executive Chef Giulioantonio and Chinese Chef de Cuisine Hans He, embark on a culinary journey where our chefs pay homage to the city's vibrant gastronomy.

The menu is designed with sustainability in mind. Seafood items such as octopus, scallops, blue prawns, and toothfish are sourced mindfully and are Marine Stewardship Council (MSC) certified. Chickens and eggs are free-range and cage-free, locally sourced around the Guangdong province. Each ingredient is cooked carefully, thus hoping 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 strive to strictly follow sustainable guidelines in our kitchens and restaurants.

We wish you a pleasant meal ahead.





MANDARIN ORIENTAL
MACAU