

A LA CARTE MENU
單點餐牌

VIDA
RICA

Welcome to Vida Rica Restaurant, a venue known for its Oriental delights using flavourful ingredients and a place highlighting a combination of Western and Portuguese elements.

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.

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、並以西方和葡萄牙元素作點綴的美饌之旅。

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。

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，大自然的味道喚醒感官，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。



COLD APPETISER 開胃冷盤

OYSTERS (6 - 12 pcs 隻) [GF][S]

Freshly Shucked French Oysters

新鮮法國生蠔

Market Price 時價

SIGNATURE SEAFOOD TOWER [GF][S]

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

1,088

SHRIMP & CAVIAR [GF][S]

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

268 | per person 每位

BURRATA [GF][V]

Fresh Burrata, Heirloom Tomatoes, Balsamic, Basil Pesto

布拉塔芝士

原種番茄、香醋、羅勒青醬

198 | per person 每位

HAND CUT BEEF

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

268 | per person 每位

YELLOW CROAKER [S]

Yellow Croaker in Gelatin, Ginger Paste

潮式黃魚凍、薑蓉

188

BEEF SHANK

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

168

TOMATO SALAD [V]

Marinated Heirloom Cherry Tomatoes, Champagne Gelée

香檳冰梅番茄

原種櫻桃番茄、香檳啫喱

128 | Standard 標準

68 | per person 每位

[GF] Gluten-free 不含麩質 [S] Seafood 海鮮 [V] Vegetarian 素食

Sustainably sourced seafood 可持續採購海鮮

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。

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SOUP 湯羹

- THICK SEAFOOD TOWEL GOURD SOUP [S] 288 | per person 每位
Shrimp, Scallop, Dried Fish Maw, Bamboo Fungus, Black Fungus, Carrots
絲瓜海鮮羹
蝦、瑤柱、花膠、竹笙、黑木耳、紅蘿蔔
- FISH MAW SOUP [S] 238 | per person 每位
Double Boiled Chicken Soup, Fish Maw, Sea Whelk
螺頭花膠燉雞湯
- LOBSTER SOUP [S] 188 | per person 每位
Lobster Bisque, Fricassee, Crème Fraîche
法式忌廉龍蝦湯
- MUSHROOM SOUP 168 | per person 每位
Wild Mushroom Ragout, Whipped Cream
野生蘑菇忌廉湯
- TOFU SOUP [M] 138 | per person 每位
Tofu, Vegetables
手切菊花豆腐蔬菜湯

[S] Seafood 海鮮 [M] Vegetarian 素食

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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 Standard 標準 128 per person 每位
Cod Brandade, Prawns, Potatoes, Green Parsley 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 Standard 標準 168 per person 每位
Homemade Pickles, Lettuce 寶塔梅菜扣肉	
LETTUCE POT [S]	168
Stir-fried Lettuce Sizzling Pot, Shrimp Paste, Ginger 蝦醬生菜煲	

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SEAFOOD 海鮮

LIVE SEAFOOD [S]

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

STEAMED 蒸

MACAU SOLE [S]

888

Steamed Sole, Spring Onions, Yellow Bell Pepper,

Preserved Black Bean, Soy Sauce

豉椒蒸澳門龍脷魚

BOSTON LOBSTER [S]

588

Yellow Rice Wine, Silky Egg

花雕芙蓉蒸波士頓龍蝦

BRAISED 燉

DRY FISH MAW [S]

488

Braised Dried Fish Maw, Dried Scallop, Jinhua Ham, Wax Gourd, Chicken Broth

瑤柱花膠扒冬瓜

燉花膠、瑤柱、金華火腿、冬瓜、雞湯

WOK STIR-FRIED 炒鍋

ALASKAN SCALLOPS [S]

298

Scallops, Black Garlic, Chinese Yam, Sweet Peas

黑蒜蜜豆淮山玉帶

STIR-FRIED PRAWNS [S]

288

Stir-fried Prawns, Asparagus, Shimeji Mushrooms

香菇蘆筍炒蝦球

FRIED 炸

MACAU FRITTERS [S]

118

Deep Fried Parcels, Crab Meats, Prawns, Lard

金錢蟹盒

蟹肉、蝦、冰肉

[S] Seafood 海鮮

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BEEF 牛肉

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

TOMAHAWK Black Angus Tomahawk M5 安格斯戰斧牛扒	1,988 1,200 g克
RIBEYE Grain Fed Australian Ribeye M5 穀飼肋眼牛排	788 300 g克
TENDERLOIN Grain Fed Australian Beef Tenderloin M5 穀飼牛柳	688 200 g克
STRIPLOIN Grain Fed Australian Striploin M3 穀飼西冷牛扒	588 300 g克

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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

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 | Standard 標準

Crispy Duck Leg, Sweet Plum Sauce

脆皮燒鴨腿配酸梅醬

188 | per person 每位

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MAINS 主食

LOBSTER RAVIOLI [S] Handmade Ravioli, Boston Lobster, Bisque Neige 手工波士頓龍蝦餃 海鮮濃湯	588 Standard 標準 288 per person 每位
BLACK TRUFFLE RISOTTO [M] Wild Mushrooms, Parmesan Cheese 黑松露燴飯 野生蘑菇、巴馬臣芝士	288 Standard 標準 168 per person 每位
XO SAUCE STIR-FRIED RICE [S] Shrimp, Crab, Scallops, Crab Roe, Green Onions, Vegetable, Ginger XO醬炒飯 蝦、蟹肉、帶子、蟹籽、蔥、蔬菜、薑	238 Standard 標準 98 per person 每位
STIR-FRIED GLUTINOUS RICE [S] Shiitake Mushrooms, Chinese Sausages, Dry Scallops, Dry Shrimps, Cashew Nuts 生炒糯米飯 香菇、臘腸、元貝、蝦乾、腰果	228 Standard 標準 88 per person 每位
STIR-FRIED RICE NOODLES Beef Rump, Choi Sum, Bean Sprouts, Premium Dark Soy Sauce 乾炒牛河 牛肉、菜心、豆芽、特級老抽	188 Standard 標準 78 per person 每位

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SIDES 蔬菜

MAPO TOFU [M] Impossible™ Meat, Sichuan Pepper Oil, Scallions 麻婆豆腐 Impossible™ 植物素肉、花椒油、蔥	188 Standard 標準 88 per person 每位
GREEN BEANS Stir-fried Green Beans, Minced Pork, Pickled Olives, Bean Sauce 欖菜肉末四季豆	168 Standard 標準 88 per person 每位
CREAMY FOREST MUSHROOMS [M] 忌廉野生蘑菇	168 Standard 標準 98 per person 每位
SAUTÉED ASPARAGUS [M] 炒蘆筍	168 Standard 標準 88 per person 每位
SEASONAL VEGETABLES 時令蔬菜 Choice of Cooking Style or Chef's Recommendation 自選烹調風格或廚師推薦	148 Standard 標準 68 per person 每位
CREAMY MASHED POTATOES [M] 忌廉馬鈴薯蓉	98 Standard 標準 58 per person 每位

[M] Vegetarian 素食

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MANDARIN ORIENTAL
MACAU