

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 蔬菜 馬鈴薯 西班牙香腸 番茄醬 白葡萄酒 CATAPLANA Live Prawns Stew Macau Sole Prawns Calamari Clams Mussels Vegetables Potatoes Chorizo Tomato Sauce White Wine	(6 位persons) 328 (2 位persons)
🍷	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 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	298
	嶺南燒味拼盤 脆皮雞 燒腩肉 叉燒 BBQ MEAT PLATTER Crispy Chicken Roasted Pork Belly Char Siew	268

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

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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 FRESH FRENCH OYSTERS Freshly Shucked Oysters	Market Price (6-12 隻pcs)
[S]	招牌海鮮塔 半隻波士頓龍蝦 生蠔 虎蝦 蜆 青口 SEAFOOD TOWER Half Boston Lobster Oysters Tiger Prawns Clams Mussels	1,288
🍷	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 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	198
[S]	脆皮芬迪加生蠔 生蠔 是拉差辣椒醬 CRISPY FINE DE CLAIRE Oysters Sriracha Chili Sauce	198 (3 隻pcs)
[V]	黑松露涼拌繡球菌 繡球菌 秋葵 黑松露醬 CAULIFLOWER MUSHROOM SALAD Sparassis Fungus Okra Black Truffle Seasoning	138

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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
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
- [V] 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
-  粵式燜龍蝦伊麵 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 | 洋葱 | 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 澳洲穀飼肋眼牛排 粉紅胡椒 乾蔥 蒜頭 薑 青蔥 AUSTRALIAN RIBEYE Grain Fed Australian Ribeye Pink Peppers Shallots Garlic Ginger Scallions	788 (300 克g)
黑蒜蠔油炒澳洲穀飼牛柳 澳洲穀飼牛柳 百合 豌豆 黑蒜 蠔油 AUSTRALIAN TENDERLOIN Grain Fed Australian Beef Tenderloin Lily Bulbs Peas Fermented Black Garlic Oyster Sauce	688 (200 克g)
鮑魚臘腸雞煲 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	298
嶺南燒味拼盤 脆皮雞 燒腩肉 叉燒 BBQ MEAT PLATTER Crispy Chicken Roasted Pork Belly Char Siew	268
澳門燒腩仔 燒腩肉 芥末醬 ROASTED PORK BELLY Traditional Roasted Pork Belly Mustard Sauce	268
楓糖伊比利亞叉燒 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	238
脆皮炸子雞 三黃雞 甜辣醬 CRISPY CHICKEN Deep-fried Free Range Chicken Sweet & Spicy Sauce	188 (半隻 Half)
糖醋咕嚕肉 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	188

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Sustainability Efforts
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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
- [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
- 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 無花果甜酸醬 果仁 餅乾 EUROPEAN SELECTION OF CHEESES Fig Chutney Nuts Crackers	248
達克瓦茲 杏仁海綿蛋糕 朱古力忌廉 榛子淡忌廉 檸檬果凍 DACQUOISE Almond Sponge Chocolate Cream Hazelnut Chantilly Lemon Gel	128
熱帶帕芙洛娃蛋糕 法式蛋白餅 菠蘿忌廉 菠蘿香檸醬 柚子啫喱 EXOTIC PAVLOVA Meringue Pineapple Cream Pineapple Lime Marmalade Yuzu Jelly	128
抹茶指尖 抹茶蛋糕 椰子啫喱 抹茶忌廉 FINGER MATCHA Green Tea Sponge Coconut Jelly Matcha Cream	128
桃膠杏脯燉蛋白 SILKY EGGS Peach Gum Silky Custard 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