

## STARTER 前菜

Crispy Softshell Crab with Tahini Dressing 香酥軟殼蟹配胡麻醬	168
Crispy Beef Strips with Spicy Sesame Sauce 香辣酥炸牛柳條	128
Marinated Beef Shank 牛腩	148
Marinated Jelly Fish with Spicy Aged Vinegar 陳醋辣海蜇	128
✓ Shredded Vegetable and Tofu Salad 菜絲豆腐沙律	108
✓ Togarashi Crispy Tofu 七味豆腐	108

## BARBEQUE 燒臘

Vida Rica's BBQ Selection 御苑燒味拼盤	328
Roasted Duck, Pork Belly, Pork Char Siew 燒鴨、燒肉、黑豚肉叉燒	
Hong Kong Style Roasted Irish Silver Hill Duck 港式燒愛爾蘭鴨	318
Crispy Free-range Chicken with Spice Crumb 美辣吊燒雞	288
Sizzling Pan Kurobuta Pork Char Siew 鐵板黑豚肉叉燒	228
Macanese Style Roasted Cracking Pork Belly 澳葡式燒豬腩肉	208

## SOUP 湯羹

Double-boiled Fish Maw Soup with Chicken 花膠燉雞湯	228
Sea Whelk, Cordyceps Flower, Bamboo Pith 嚮螺、蟲草花、竹筴	
Golden Seafood Soup 海皇金湯	148
Shredded Fish Maw, Dried Scallop, Shrimp, Chinese Cabbage 花膠絲、瑤柱、鮮蝦、紹菜	
✓ Hot and Sour Soup 酸辣蔬菜湯	128
Vegetable Soup with Portuguese Chili Oil 雜菜湯、葡萄牙辣椒油	
✓ Shredded Zucchini and Tofu Soup 翠玉瓜文絲豆腐羹	108

## LIVE SEAFOOD 海鮮

Boston Lobster 波士頓龍蝦	488
Cooking Style 煮法： - Macanese Style Creamy Curry Sauce 澳葡式葡汁炒 - Wok-fried with Premium Soya Sauce 頭抽炒 - Braised with Supreme Broth 上湯焗	500g 克
Macau Sole 龍脷	1088
Cooking Style 煮法： - Wok-fried with Seasonal Greens 時蔬炒球 - Steamed with Premium Soya Sauce 清蒸豉油皇	

## RICE & NOODLE 麵或飯

Stone Casserole Abalone Rice 石鍋鮑魚撈飯	398
Egg White Fried Rice, Sea Cucumber, Conpoy, Mushroom, Coral, Clams, Kai Lan 蛋白炒飯、海參、瑤柱、冬菇、珊瑚蚌、芥蘭	
Cheese and Pumpkin Baked Rice 金瓜芝士海鮮焗飯	188
Egg Fried Rice, Shrimps, Scallops, Crabmeat 蛋炒飯、鮮蝦、帶子、蟹肉	
Egg White Fried Rice with Conpoy and Vegetable 瑤柱蛋白炒飯	168
Fried Rice with Black Garlic, Scallop, Vegetable and Quinoa 黑蒜藜麥帶子炒飯	168
✓ Egg Fried Rice with Assorted Vegetable 蔬菜粒粒炒飯	138
Wok-fried Rice Noodle with Sliced Beef, Bean Sprout and Yellow Chives 乾炒牛河	168
✓ Wok-fried Egg Noodle with Bean Sprout and Yellow Chives 豉油皇炒麵	128

## MAIN COURSE 主菜

Drunken Ireland Silver Hill Duck 醉酒愛爾蘭鴨	388
Sea Cucumber, Bamboo Shoots, Leeks, Cilantro, White Pepper, Rice Wine 海參、冬筍、京葱、茺茜、胡椒、米酒	For two 二位用
Braised Short Rib 金牌牛肋骨	288
Iceberg Lettuce, Steamed Bun 生菜、荷葉包	
Braised 6 Head South African Abalone 六頭南非鮑魚	348
Japanese Black Mushroom, Seasonal Greens 日本花菇、時蔬	
Fish Maw and Sea Cucumber 花膠配邊參	288
Japanese Black Mushroom, Seasonal Greens 日本花菇、時蔬	

## SIZZLING POT 啫啫煲

Sea Cucumber and Minced Pork 肉碎蔥爆邊參	568
Ginger, Shallot, Scallion 薑、乾蔥、青蔥	
Abalone Chicken Pot 乾燒鮑魚雞煲	428
Ginger, Shallot, Scallion, Garlic, Chili 薑、乾蔥、青蔥、蒜子、辣椒	
Braised Tiger Prawn and Rice Vermicelli Pot 沙茶虎蝦粉絲煲	388
Scallion, Onion, Cilantro, Spicy Shacha Sauce, Radish Shallot 青蔥、洋蔥、茺茜、粉絲、沙茶醬	
Braised Garoupa Fillet Pot 蒜子火腩斑球煲	388
Roasted Pork, Tofu, Mushroom, Garlic, Ginger, Scallion 燒肉、豆腐、花菇、蒜子、薑、青蔥	
Chicken Pot 啫啫雞煲	188
Chinese Sausage, Shallot, Scallion, Garlic, Chili 臘腸、乾蔥、青蔥、蒜子、辣椒	
“TAI MA ZHAN” 大馬站	188
Tofu, Roasted Pork, Chives, Shrimp Paste 豆腐、燒肉、韭菜、蝦醬	
✓ Lettuce Sizzling Pot 啫啫生菜煲	168
Chinese Lettuce, Shredded Chili, Fermented Bean Curd 唐生菜、辣椒絲、腐乳	

## WOK-FRIED 小炒

Garoupa Fillets 斑球	328
- Luffa Squash and Mushrooms in Supreme Broth 香菇絲瓜浸濃湯 - Honey Peas and XO Sauce 蜜豆XO醬炒	
Sweet and Sour 糖醋	
- Prawn 蝦球	198
- Kurobuta Pork 黑豚肉	188
- Chicken 雞球	168
Wagyu Beef with Tea Tree Mushroom and Black Pepper 黑椒茶樹菇炒和牛	328
Green Bean with Minced Pork and Pickle Olive 欖菜肉碎四季豆	188
Round Cabbages with Cloud Ear Mushroom, Sakura Shrimps 櫻花蝦雲耳卷心菜	168
✓ Assorted Vegetables and Mushrooms 松菇雲耳炒雙蔬	168
✓ Seasonal Vegetables 時令田園蔬菜	148
Vegetable Types 菜類	Cooking Style 煮法
- Kai Lan 芥蘭	- Poached 白灼
- Choy Sum 菜心	- Oyster Sauce 蠔油
- Chinese Spinach 菠菜	- Ginger Juice 薑汁
- Baby Bak Choy 白菜苗	- Sautéed 清炒
- Broccoli 西蘭花	- Garlic Sauce 蒜蓉

## STARTER 前菜

- Beef Tenderloin Carpaccio 薄切生牛柳片 238  
Pickled Mushrooms, Rocket Leaves, Parmesan Cheese  
醃製香菇、火箭菜、巴馬臣芝士
- 36 Month Cured Ibérico Ham 36個月伊比利亞黑毛豬火腿 190  
Smoked Eggplant, Puff Bread  
煙燻茄子、泡芙麵包
- Crispy Seafood 酥炸海鮮 220  
Squid, Scallop, Prawn, Saffron Aioli  
香酥魷魚、帶子、鮮蝦、藏紅花蛋黃醬
- Grilled Octopus 烤八爪魚 210  
Piquillo Peppers, Capers, Chorizo Crumbs  
西班牙甜椒、水瓜榴、葡腸碎
- Amêijoas à Bulhão Pato 橄欖油蒜泡白蜆 190  
Clam, Garlic Butter, Coriander  
白蜆、蒜香牛油、芫茜
- ✓ Burrata 意大利布拉塔芝士 190  
Heirloom Tomatoes, Portuguese Olives, Basil Pesto  
原種番茄、葡國橄欖、羅勒醬
- ✓ Avocado Salad 牛油果沙律 130  
Lettuce, Sweet Corn, Sesame Dressing  
生菜、粟米粒、芝麻醬

## SOUP 湯羹

- Red Prawn Bisque 紅蝦湯 158  
Red Prawn, Crème Fraiche, Chives  
紅蝦、法式奶油、幼蔥
- ✓ Creamy Mushroom Soup 忌廉蘑菇湯 148  
Chanterelle, Parmesan Crumble, Parsley  
雞油菌、巴馬臣芝士碎、蕃葵

## PASTA & RISOTTO 意大利麵或燴飯

- ✓ Acquerello Risotto 意大利燴飯 220  
Wild Mushroom, Toma Biellese Cheese Fondue  
野菌菇、芝士火鍋
- Homemade Ravioli 手工意大利雲吞 220  
Braised Veal Ossobuco Ravioli, Saffron and Butter Sauce  
紅燒牛仔肉、藏紅花、牛油汁
- Homemade Tagliatelle Lobster 龍蝦意式寬麵條 288  
Chilli, Spring Onion, Basil  
辣椒、青蔥、羅勒

## OYSTER 生蠔

- Oyster Royal 法國皇家生蠔 488  
Red Wine Vinegar Mignonette, Bloody Mary Ketchup, Lemon  
紅酒醋、血腥瑪麗番茄醬、檸檬 ½ Dozen 半打
- 938  
1 Dozen 一打

## MAIN COURSE 主菜

- Cataplana 葡式海鮮煲 780  
Lobster, Scallops, Clams, Prawns, Daily Fish in Aromatic Crustacean Broth  
龍蝦、帶子、白蜆、鮮蝦、時令魚、葡國白酒海鮮濃湯 For two 二位用
- Wagyu Beef Tenderloin A+ 和牛柳 538  
Asparagus, Foie Gras, Madeira Jus  
蘆筍、鴨肝、馬德拉酒汁
- Ibérico Pork Belly 伊比利亞黑毛豬豬腩 328  
Roasted Cauliflower Cream, Sautéed Wild Mushroom, Pearl Onion  
花椰菜忌廉、野菌菇、珍珠洋葱
- Sea Bass 鱸魚 338  
Bell Peppers, Lobster, Piri-Piri Sauce  
甜椒、龍蝦、霹靂霹靂醬
- Alaskan Black Cod 阿拉斯加鱒魚 338  
Jerusalem Artichoke, Butter Glazed Carrots, Shellfish Emulsion  
亞枝竹、牛油乾筍、海鮮泡沫

## VIDA RICA SIGNATURES 御苑推薦

- Beef Wellington 威靈頓牛扒 888  
Black Angus Beef, Foie Gras Sauce, Truffle Mashed Potatoes, Broccoli  
安格斯牛、鴨肝汁、松露薯蓉、花椰菜 For two 二位用

## DEGUSTATION MENU

- ✓ Burrata 意大利布拉塔芝士 1,388  
Heirloom Tomatoes, Basil Pesto, Taggiasca Olives  
原種番茄、葡國橄欖、羅勒醬 For two 二位用
- Red Prawn Bisque 紅蝦湯  
Red Prawn, Crème Fraiche, Chives  
紅蝦、法式奶油、幼蔥
- Beef Wellington 威靈頓牛扒  
Black Angus Beef, Foie Gras Sauce, Truffle Mashed Potatoes, Broccoli  
安格斯牛、鴨肝汁、松露薯仔蓉、花椰菜
- Lemon and Yuzu Tart 檸檬柚子撻  
Yuzu Jelly and French Meringue  
柚子啫喱、法式蛋白霜



✓ Vegetarian 素食

All prices are subject to 10% service charge 以上價格需另加10%服務費

Do not hesitate to inform our colleagues in case of any dietary requirements.

Please consider that we cannot guarantee to 100% allergens free as we use multipurpose facilities.

如您有任何飲食禁忌或特殊需要，請事先告知我們。廚師團隊非常樂意調整菜譜，但在製作過程中無法保證去除所有致敏物質。