

榮獲米芝蓮一星的高級中菜食府「帝影樓」，完美呈現傳統粵菜精粹。不論是烹製山珍海味抑或家常小炒，均嚴謹選料，傳統中顯新意，賦予菜式上乘色香味形，叫人耳目一新，回味無窮。華麗裝潢與精緻餐具互相輝映，典雅獨特，服務殷勤，絕對是您享受星級中餐的首選。

With spectacular waterfront views, superb service, and an elegant warm ambiance, Michelin-starred Ying elevates Chinese cuisine to new heights by bringing innovative interpretations to traditional Cantonese dishes crafted from only the freshest and finest ingredients to offer a truly unique and unforgettable experience worth revisiting time and again.

## 可持續菜式選擇

新濠肩負社會責任，推動環境可持續發展，並一一體現於旗下餐廳食府的用膳體驗中，以我們提供一系列以可持續食材入饌的菜式選擇，同時貫徹高品質美食及服務水平。我們的可持續海產選購優先考慮經過國際機構認證的海鮮，包括MSC 海洋管理委員會、ASC 水產養殖管理委員會、GAA 全球水產養殖聯盟—BAP 最佳水產養殖規範、GLOBAL G.A.P. 水產養殖驗證及其他標準。

為了進一步減低對環境的影響，我們積極減少食物浪費，並以一次性塑膠替代品為外帶包裝，以降低碳足跡。

我們致力於在 2025 年 100% 全面使用自由放牧雞蛋



### 素食

不含肉類或海鮮



### 新素肉

新素肉是指由植物原料（100% 素食）製成的產品，旨在模仿肉類的味道和質地，但對環境的影響比肉類更低



### 可持續發展海鮮

選取可持續方式捕撈或養殖的海鮮，維護海洋生物多樣性及生態系統，守護海洋福祉，以及依賴漁業的社區生計

## Sustainable Menu Options

We are committed to making environmentally-and socially-responsible decisions in the dining experience we offer and we are pleased to provide sustainable alternatives on our menu while simultaneously upholding high quality levels of food and service. Our sustainable sourcing guidelines for seafood prioritize seafood certified by international bodies such as the Marine Stewardship Council (MSC), Aquaculture Stewardship Council (ASC), Global Aquaculture Alliance – Best Aquaculture Practices (BAP), the GLOBAL G.A.P Aquaculture Certification and other standards.

To further minimize our environmental impact, we actively work to reduce our food waste and offer alternatives to single-use plastic for takeaway packaging.

We are committed to sourcing 100% cage-free eggs by 2025.



### Vegetarian

Contains no meat or seafood



### Plant-based meat alternative

Plant-based meat refers to products made from plants (100% vegetarian) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options



### Sustainably-sourced seafood

Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities

# 精選午膳套餐

## EXQUISITE SET LUNCH

鮑魚燒賣皇 / 松葉蟹肉小籠包 / 豉椒和牛酥 /  
蜜汁果木燒西班牙黑豚叉燒

Steamed Pork and Abalone Dumplings / Steamed Dumplings  
with Snow Crab Meat / Baked Wagyu Beef Puff /  
Lychee Wood Roasted Iberico Pork Char Siu

時令養生湯  
Soup of the day

 黃椒醬焗桂花魚  
Baked Mandarin Fish with Yellow Pepper Sauce

時令蔬菜  
Seasonal Vegetables

青檸脆皮海鮮腸粉  
Steamed Rice Rolls Wrapped with Lime and Crispy Shrimp Spring Rolls

澳門喳咋  
Mixed Bean Soup and Taro, Sago and Coconut Milk

澳門幣 538 每位  
MOP 538 Per Person

 辣味 Spicy Dish

不可與其他優惠、推廣或折扣同時使用。有關條款及細則適用。  
請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。  
This promotion cannot be enjoyed in conjunction with any other promotion or discount. Terms and conditions apply.  
Please inform our service staff if you have any food allergies or dietary requirements.  
All prices are in MOP and subject to a 10% service charge.

# 米芝蓮星級尊尚套餐

## MICHELIN STARRED SET MENU

魚子醬貴妃蚌凍 / 金沙法國生蠔 /  
蜜汁果木燒西班牙黑豚肋骨

Chilled Fresh Surf Clam with Caviar and Clam Soup Jelly /  
Deep-fried French Oyster with Salted Egg Yolk /  
Lychee Wood Roasted Iberico Pork Rib

黃燜迷你佛跳牆

Braised Fish Maw Soup with Sea Cucumber,  
Conpoy and Mushrooms

 波士頓龍蝦二品

海膽醬焗 /  避風塘炒

Baked Boston Lobster with Sea Urchin Sauce /  
Wok-fried Boston Lobster with Chili and Garlic

帝影脆皮椰香妙齡乳鴿

Deep-fried Crispy Pigeon

海苔手打順德魚麵伴時令菜

Shunde Style Fish Noodles with Seaweed and Vegetables in Fish Soup

椰皇雪燕奶凍

Chilled Milk Pudding with Gum Karaya in Whole Coconut

澳門幣 **1,088** 每位  
MOP **1,088** Per Person  
(兩位起 For 2 persons or above)

 可持續發展海鮮 Sustainably-sourced Seafood

 辣味 Spicy Dish

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# 巧手點心

## DIM SUM

-  佛跳牆灌湯餃 (需時三十分鐘) 每位 per person 148  
Fish Maw and Crab Meat Dumplings in Soup  
(Preparation time 30 minutes)
-  海皇石斑餃 148  
Garoupa and Snap Peas with Crab Roe Dumplings
-  松葉蟹肉小籠包 148  
Steamed Dumplings with Snow Crab Meat
-  魚子醬翡翠元貝餃 128  
Steamed Scallop Dumplings with Caviar
-  帝影鮮蝦餃 88  
Ying Signature Steamed Shrimp Dumplings
-  水晶松露粉果 88  
Steamed Truffle Dumplings with Plant-based Meat
- 黃沙豬潤燒賣皇 88  
Steamed Pork Dumplings with Pig Liver

 廚師推介 Chef's Recommendation  
 素食 Vegetarian

 新素肉 Plant-based Meat Alternative  
 可持續發展海鮮 Sustainably-sourced Seafood

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# 巧手點心

## DIM SUM

	豉椒和牛酥 Baked Wagyu Beef Puff	128
	九肚魚韭菜春卷 Deep-fried Spring Roll with Bombay Duck and Leek	108
	黑天鵝酥 Deep-fried Taro Dumpling Stuffed with Roasted Goose	108
	鮑魚燒雞焗餐包 (需時二十分鐘) Baked Abalone and Roasted Chicken Buns (Preparation time 20 minutes)	98
	蜜汁黑豚叉燒酥 (需時二十分鐘) Baked Iberico Char Siu Puff (Preparation time 20 minutes)	88
	櫻花蝦咸水角 Deep-fried Pork Dumpling with Sakura Shrimp and Mushrooms	78

 廚師推介 Chef's Recommendation

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# 巧手點心

## DIM SUM

懷舊糯米雞 (蒸/煎)	88
Glutinous Rice Dumpling with Chicken in Lotus Leaf (Steamed / Pan-fried)	
上湯鮮竹牛肉球	88
Beef Balls with Bean Curd Sheet in Supreme Broth	
高湯上素鮮竹卷	78
Bean Curd Rolls in Supreme Broth	
豉汁蒸排骨	78
Steamed Pork Ribs in Black Bean Sauce	
 黑椒醬皇蒸鳳爪	78
Steamed Chicken Feet Flavored with Black Pepper	
魚香茄子生煎包	68
Pan-fried Eggplant with Salted Fish Buns	
香煎蘿蔔糕	68
Pan-fried Turnip Cake	
古法馬拉糕	48
Traditional Sugarcane Sponge Cake	

 辣味 Spicy Dish

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# 巧手點心

## DIM SUM

自選一款米漿腸粉 (傳統白米腸 / 紅米腸)

Choices of Steamed Rice Roll

(Traditional Plain Roll / Red Rice Roll)

金不換燒汁和牛腸粉 118  
Steamed Rice Rolls and Wagyu Beef with Sweet Soy Glazed

  XO 醬翡翠玉帶腸粉 108  
Steamed Rice Rolls with Scallop and XO Sauce

 脆皮海鮮腸粉 98  
Steamed Rice Rolls Wrapped with Crispy Shrimp Spring Roll

黑豚叉燒腸粉 78  
Steamed Rice Rolls with Iberico Pork Char Siu

 鼎湖上素腸粉 78  
Steamed Vegetarian Rice Rolls

 素食 Vegetarian

 可持續發展海鮮 Sustainably-sourced Seafood

 辣味 Spicy Dish

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# 菜蔬

## VEGETABLES

-  濃湯魚肚四寶蔬 268  
Poached Vegetables and Fish Maw in Chicken Broth
-  素肉煎釀豆腐 228  
Pan-fried Bean Curd Stuffed with Plant-based Meat
-  珍菌上素紅燒豆腐 198  
Braised Bean Curd with Mushrooms, Vegetables and Bamboo Piths
-  乳香溫公齋煲 188  
Braised Mushrooms and Vegetables in Preserved Bean Curd Sauce
- 番茄魚湯浸時蔬 168  
Poached Seasonal Vegetables with Tomato and Fish Broth
-  西芹木耳炒日本山芋 168  
Wok-fried Yam with Wood Fungus and Celery
-  蝦子柚皮 每位 per person 98  
Stewed Pomelo Skin with Shrimp Roe

 廚師推介 Chef's Recommendation

 新素肉 Plant-based Meat Alternative

 素食 Vegetarian

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# 飯 麵

## RICE & NOODLES

鍋燒海參鮑魚雞粒燜飯 328  
Braised Rice with Abalone, Sea Cucumber and Diced Chicken

蝦子花膠叉燒撈麵 288  
Tossed Noodles with Fish Maw, Char Siu and Shrimp Roe

 帝影一品炒飯 288  
Fried Rice with Shrimp, Char Siu and XO Sauce

安格斯牛肉乾炒手工河粉 268  
Wok-fried Flat Rice Noodle with Sliced Beef

 金桂花蟹肉炒新竹米粉 248  
Wok-fried Vermicelli with Crab Meat and Egg

 胡椒清湯和牛臉頰手工麵 每位 per person 128  
Wagyu Beef Cheek Noodles in Peppercorn Soup

 廚師推介 Chef's Recommendation

 辣味 Spicy Dish

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# 甜品 DESSERTS

冰花燉官燕（可選杏汁／椰汁） 每位 per person 828  
Double-boiled Imperial Bird's Nest  
(Choice of Almond Milk / Coconut Cream)

 椰皇雪燕奶凍 每位 per person 168  
Chilled Milk Pudding with Gum Karaya in  
Whole Coconut

原個夏威夷木瓜燉雪蛤 每位 per person 168  
Double-boiled Hasma and Red Dates  
in Hawaiian Papaya

 楊枝甘露雙皮奶 每位 per person 88  
Chilled Mango Sago Cream with Pomelo  
and Milk Pudding

生磨蛋白杏仁茶 每位 per person 88  
Homemade Almond Cream with Egg White

加配 雪燕 Add Gum Karaya 每位 per person 128

加配 湯丸 Add Glutinous Dumplings 每位 per person 108

澳門喳咋 每位 per person 88  
Mixed Bean Soup and Taro, Sago and Coconut Milk

加配 雪燕 Add Gum Karaya 每位 per person 128

加配 湯丸 Add Glutinous Dumplings 每位 per person 108

沖繩黑糖馬蹄糕（三件） 78  
Steamed Water Chestnut Cake with  
Okinawa Black Sugar (3 pieces)

 廚師推介 Chef's Recommendation

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