



帝影樓
YING

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

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)

🦞 含可持續發展海產 Contains Sustainable Seafood 🌶️ 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。

This promotion cannot be enjoyed in conjunction with any other promotion or discount. Terms and conditions apply.

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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.

頭

APPETIZER & COLD DISH

盤



新鮮天麻涼拌南非鮮鮑片
Chilled South Africa Fresh Abalone with Gastrodia

- 帝影精選拼盤 (需提前一天預訂) 228
魚子醬貴妃蚌凍 / 乳酪黑天鵝酥 / 懷舊果木燒鵝腳紫
Chilled Fresh Surf Clam with Caviar and Clam Soup Jelly /
Deep-fried Taro Dumpling Stuffed with Yogurt /
Lychee Wood Roasted Goose Web Stuffed with Iberico Pork and Foie Gras
(Pre-order 1 day in advance)
- 新鮮天麻涼拌南非鮮鮑片 188
Chilled South Africa Fresh Abalone with Gastrodia
- 避風塘小甜椒釀九肚魚 148
Wok-fried Sweet Pepper Stuffed Bombay Duck Fish with Chili and Garlic
- 蒜香意大利黑醋青瓜拌海蜇頭 128
Tossed Cucumber with Marinated Jellyfish and Garlic in
Balsamic Vinegar
- 香菜沙薑豬手 98
Pork Trotters with Garlic and Wild Ginger
- 茶香五彩卷 98
Smoked Bean Curd Roll Wrapped with Bamboo Bird's Nest and
Assorted Vegetable
- 酥炸法國生蠔 每隻 each 78
Deep-fried French Oyster
- 金錢蟹盒 每件 each 48
Deep-fried Crab Meat Wrapped in Rice Paper
- 加配 魚子醬 Add Caviar 每件 each 108

燒味

BARBECUE SPECIALTIES



蜜汁果木燒西班牙黑豚叉燒
Lychee Wood Roasted Iberico Pork Char Siu

- | | |
|--|-----|
|  廣式滷鵝肝 | 498 |
| Cantonese Style Marinated Foie Gras in Soy Sauce | |
|  蜜汁果木燒西班牙黑豚叉燒 | 328 |
| Lychee Wood Roasted Iberico Pork Char Siu | |
| 蜜汁果木燒西班牙黑豚豬肋骨 | 328 |
| Lychee Wood Roasted Iberico Pork Rib | |
| 粵式明爐燒鵝 | 298 |
| Cantonese Roasted Goose | |
| 客家鹽香湛江雞 | 268 |
| Hakka Style Poached Chicken | |
| 澳門燒脆腩 | 228 |
| Macau Roasted Crispy Pork Belly | |
|  茶香煙燻妙齡鴿 (需時三十分鐘) | 138 |
| Smoked Pigeon with Tea Leaves (Preparation time 30 minutes) | |



 廚師推介 Chef's Recommendation

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濃湯花膠煲雞

Double-boiled Fish Maw with Chicken Soup



極上 珍饈

FROM THE ABALONE KITCHEN

-  原隻紫膠 (6 - 8 頭) 3,380
Braised Whole Fish Maw (110-150 Grams)

-  原隻10頭澳洲乾鮑 每位 per person 1,380
Braised Whole Australian Abalone in
Abalone Sauce (60 Grams)

-  帝影鮑羅萬有 1,280
Ying's Braised Assorted Dried Seafood in Clay Pot
Fish Maw, Abalone, Goose Web, Sea Cucumber and Mushrooms

-  蝦子蔥燒北海道遼參 每位 per person 680
Braised Hokkaido Sea Cucumber with Shrimp Roe

- 原隻澳洲鮮鮑扣鵝掌 每位 per person 680
Braised Goose Web and Fresh Australian Abalone
加配 遼參 Add Sea Cucumber 每位 per person 1,308
加配 厚花膠 Add Fish Maw 每位 per person 1,178
加配 蝦子柚皮 Add Pomelo Skin and Shrimp Roe 每位 per person 778

- 鮑汁花膠扣柚皮 每位 per person 680
Braised Fish Maw with Pomelo Skin in Abalone Sauce
加配 遼參 Add Sea Cucumber 每位 per person 1,380
加配 澳洲鮮鮑 Add Australian Fresh Abalone 每位 per person 1,160
加配 鵝掌 Add Goose Web 每位 per person 748



 廚師推介 Chef's Recommendation  含可持續發展海產 Contains Sustainable Seafood

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湯 SOUPS

羹

黃燜佛跳牆
Braised Fish Maw Soup with Sea Cucumber,
Conpoy and Mushrooms



濃湯花膠煲鷄 二位用 for 2 persons 1,280
Double-boiled Fish Maw with Chicken Soup

黃燜佛跳牆 每位 per person 1,088
Braised Fish Maw Soup with Sea Cucumber,
Conpoy and Mushrooms

❦ 冬蟲夏草螺頭燉水鴨 每位 per person 888
Double-boiled Duck Soup with Cordyceps and Sea Conch
加配 花膠(8頭) Add Fish Maw 每位 per person 988

杏汁燉白肺 每位 per person 228
Double-boiled Pork Lung with Almond Milk Soup
加配 花膠(8頭) Add Fish Maw 每位 per person 328

❦ 家鄉花膠拆魚羹 每位 per person 268
Minced Fish Soup with Fish Maw

❦ 松葉蟹肉酸辣羹 每位 per person 198
Hot and Sour Soup with Snow Crab Meat

生拆蟹肉粟米羹 每位 per person 148
Crab Meat and Sweet Corn Soup

時令養生湯 每位 per person 98
Soup of the day

❦ 廚師推介 Chef's Recommendation

❦ 辣味 Spicy Dish

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海上 鮮

FRESH FROM THE SEA

三蔥酥炸澳洲龍蝦
Deep-fried Australian Lobster with Spring Onion

阿拉斯加皇帝蟹 (三食)

薑蔥焗 / 二十年花雕蛋白蒸 / 芝士白酒汁焗飯
Alaskan King Crab
Wok-fried with Ginger and Spring Onion /
Steamed with Egg White and 20-year "Hua Diao" Wine /
Baked Rice with Cheese White Wine Sauce

時價
market price

松葉蟹

二十年花雕蛋白蒸 / 薑蔥焗 / 砂鍋銀絲焗 /
二十年花雕熟醉 (需提前一天預訂)
Snow Crab
Steamed with Egg White and 20-year "Hua Diao" Wine /
Wok-fried with Ginger and Spring Onion / Wok-baked with Vermicelli /
20-year "Hua Diao" Wine Drunken (Pre-order 1 day in advance)

時價
market price

肉蟹

薑蔥焗 / 二十年花雕蛋白蒸 / 黑胡椒炒 / 避風塘炒
Crab
Wok-baked with Ginger and Spring Onion / Steamed with Egg White and 20-year "Hua Diao" Wine /
Wok-fried with Black Pepper / Wok-fried with Chili and Garlic

時價
market price

澳洲龍蝦

三蔥酥炸 / 上湯焗 / 芝士牛油焗 / 二十年花雕蛋白蒸
Australian Lobster
Deep-fried with Spring Onion / Braised with Premium Broth /
Baked with Cheese / Steamed with Egg White and 20-year "Hua Diao" Wine

時價
market price

波士頓龍蝦

紅影芙蓉蒸 / 金銀蒜銀絲蒸 / 香辣炒 / 避風塘炒
Boston Lobster
Steamed with Egg White in Seafood Broth / Steamed with Garlic and Vermicelli /
Wok-fried with Chili / Wok-fried with Chili and Garlic

時價
market price

花蝦

蒜蓉蒸 / 椒鹽焗 / 香茅頭抽焗 / 香辣炒
Kuruma Shrimp
Steamed with Garlic / Baked with Salt and Chili /
Baked with Lemongrass in Premium Soy Sauce / Wok-fried with Chili

時價
market price

含可持續發展海產 Contains Sustainable Seafood 辣味 Spicy Dish

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海上 鮮

FRESH FROM THE SEA

潮式煎煮東星斑

Pan-fried Spot Garoupa in Chiu Chow Style



老鼠斑 (需提前一天預訂)

清蒸/油泡/鷄湯過橋灼/豆醬砂鍋焗

Pacific Garoupa (Pre-order 1 day in advance)

Steamed with Soy Sauce and Spring Onion / Wok-fried /

Poached in Chicken Broth / Baked with Bean Sauce in Clay Pot

時價

market price

東星斑

清蒸/油泡/🌶️ 剝椒蒸/潮式豆醬碎蒸

Spot Garoupa

Steamed with Soy Sauce and Spring Onion / Wok-fried /

🌶️ Steamed with Hunan Fermented Chili / Steamed with Bean Sauce in Chiu Chow Style

時價

market price

澳門龍脷

清蒸/遠年陳皮豉蒜蒸/🌶️ 黃椒醬酸湯煮

Macau Sole

Steamed with Soy Sauce and Spring Onion /

Steamed with Garlic and Aged Mandarin Peel / 🌶️ Simmered with Yellow Pepper Sauce

時價

market price

杉斑

清蒸/潮式煎煮/蒜子火腩焗/🌶️ 黃椒醬酸湯煮

Camouflage Garoupa

Steamed with Soy Sauce and Spring Onion / Pan-fried in Chiu Chow Style /

Braised with Pork Belly and Garlic / 🌶️ Simmered with Yellow Pepper Sauce

時價

market price

鮮活鮑魚 (8-10 頭)

鹽焗/金銀蒜蒸/豉椒爆炒/🌶️ 剝椒蒸

Fresh Abalone

Salt Baked / Steamed with Garlic / Wok-fried in Black Bean Sauce /

🌶️ Steamed with Hunan Fermented Chili

時價

market price

紐西蘭蠔子皇

金銀蒜銀絲蒸/遠年陳皮豉蒜蒸/二十年花雕醉/🌶️ 剝椒蒸

New Zealand Razor Clam

Steamed with Garlic and Vermicelli / Steamed with Garlic and Aged Mandarin Peel /

Chilled Drunken in Spices Aged "Hua Diao" Wine / 🌶️ Steamed with Hunan Fermented Chili

時價

market price

🌶️ 辣味 Spicy Dish

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XO 醬珍菌爆炒骨香龍脷球
Wok-fried Macau Sole Fillet with Asparagus
and Fungus in XO Sauce

海 鮮

SEAFOOD

-  XO 醬珍菌爆炒骨香龍脷球 1,388
Wok-fried Macau Sole Fillet with Asparagus and Fungus in XO Sauce
-  藍龍蝦石鍋燒麻婆豆腐 1,188
Braised Blue Lobster with Minced Pork and Bean Curd with Spicy Broad Bean Sauce
-  潮式浸剝皮魚 468
Chiu Chow Style Poached Ocean Jacket with Fresh Cordyceps Flowers and Pickled Kohlrabi
-  鐵板薑蔥雞樅菌爆帆立貝 438
Sizzling Fried Scallop with Mushroom, Ginger and Spring Onion
- 砂鍋三杯焗海風鱈 368
Baked Eel Fillet with Sweet Basil Soy Sauce in Clay Pot
-  醬香煎銀鱈魚 368
Pan-fried Cod Fish with Premium Soy Sauce



海奄蟹蒸手剁黑豚肉餅
Steamed Minced Iberico Pork Patty with
Green-Shelled Crab and Water Chestnut

圖片只供參考
Photo is for reference only

肉品 MEATS

- 燒汁蒜香煎 A4 和牛粒 688
 Pan-fried A4 Wagyu Beef with Garlic
- 古法柱侯乾燒和牛面額 348
 Braised Wagyu Beef Cheek with Turnip and Yellow Bean Sauce
- 脆皮安格斯牛小排 328
 Crispy Angus Beef with Plum Sauce
- 豆醬京蔥爆寧夏灘羊肉 328
 Stir-fried Mutton with Leek and Bean Sauce
- 招牌咕嚕黑豚肉 268
 Wok-fried Iberico Pork in Sweet and Sour Sauce
- 馬蹄蒸手剁黑豚肉餅 188
 Steamed Minced Iberico Pork Patty with Water Chestnut
- 加配 海奄蟹 Add Green-Shelled Crab 每隻 each 428
 加配 馬友鹹魚 Add Salty Fish 每件 each 268

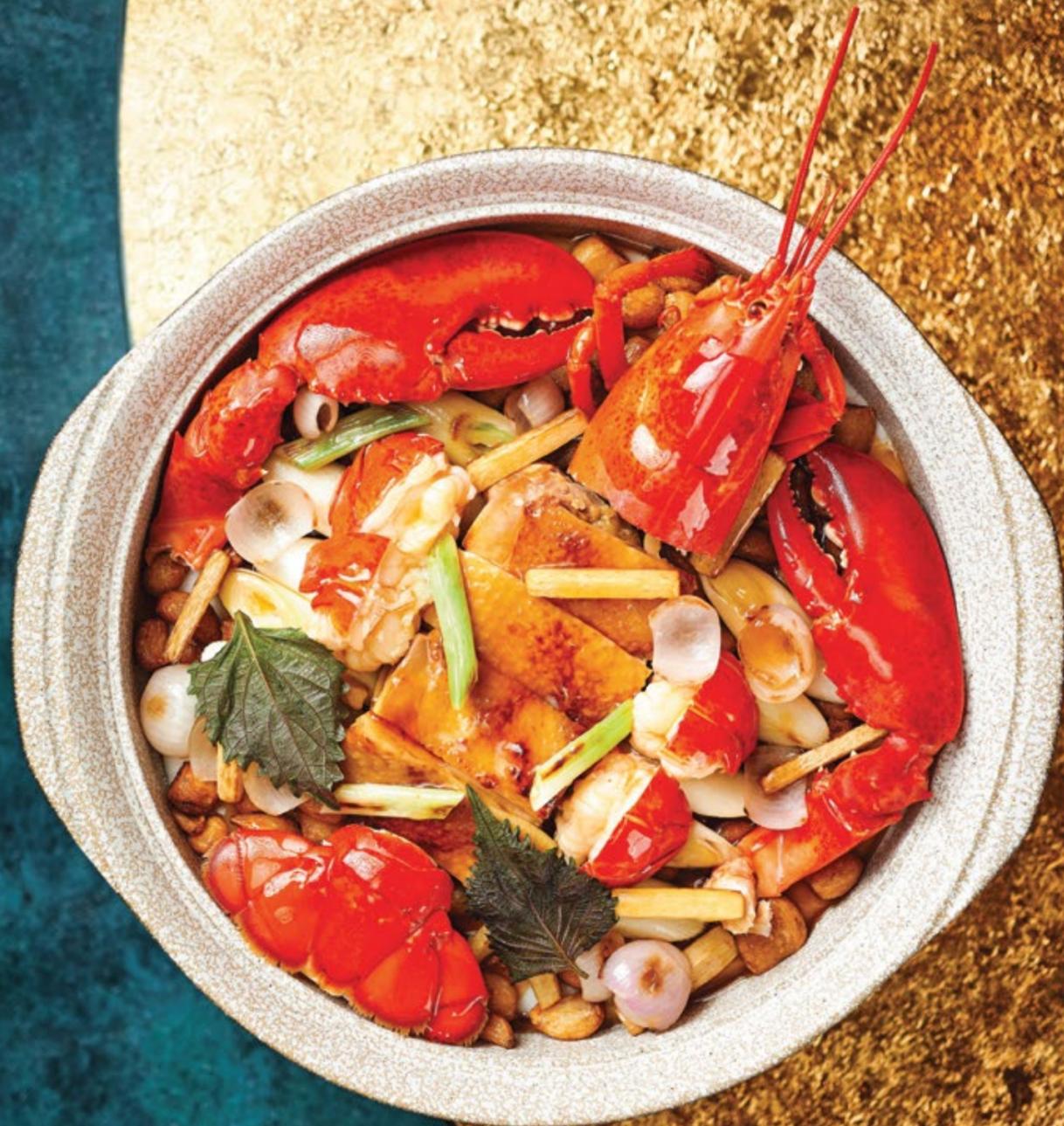


廚師推介 Chef's Recommendation

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禽 品

POULTRY



惹味龍蝦雞煲

Braised Lobster and Chicken with Wild Ginger and Spring Onion in Clay Pot

-   惹味龍蝦雞煲 868
Braised Lobster and Chicken with Wild Ginger and Spring Onion in Clay Pot
- 沙薑煎焗鮮鮑雞 398
Baked Fresh Abalone and Chicken with Wild Ginger in Clay Pot
- 鮑汁蝦子柚皮鵝掌煲 328
Braised Goose Web, Pomelo Skin and Shrimp Roe with Abalone Sauce in Clay Pot
-  魚香茄子滑雞煲 298
Braised Chicken and Salted Fish with Eggplant in Clay Pot
-  脆皮炸子雞 半隻 half 268
Deep-fried Crispy Chicken
-  胡椒鹽水番鴨 268
Poached Muscovy Duck with Salt and Peppercorn Soup





番茄魚湯浸時蔬

Poached Seasonal Vegetables with Tomato and Fish Broth

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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

 素食 Vegetarian

 新素肉 Plant-based Meat Alternative

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飯

RICE & NOODLES

麵



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

圖片只供參考
Photos for reference only

- | | |
|---|-------------------|
| 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 Noodles 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



楊枝甘露雙皮奶
Chilled Mango Sago Cream with Pomelo and Milk Pudding

- 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 with 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

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。
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.