

季風
MONSOON



季風的家常菜一直廣受遊客和本地人歡迎，廚師團隊特別搜羅大江南北中華料理菜譜，炮製一系列招牌菜包括至尊海味一品煲、星洲辣椒大蝦配炸饅頭、生猛海鮮、巧手點心粥麵，加上辛辣刺激的川湘風味特色菜更是使用正宗調味手法，滿足各位口味的所有追求。每晚供應的著名季風火鍋亦獨樹一幟。

Monsoon is a perennial favorite of Macao visitors and locals alike for the best in traditional home-style cooking. Our culinary team has prepared an extensive menu ranging from Monsoon signature dishes such as Braised Assorted Sea Treasure with Superior Sauce in Clay Pot, Singapore Chili King Prawn with Deep-fried Bun. Live seafood to an array of tantalizing Dim Sum, savory Noodles and more to satisfy all your cravings. Spice lovers are spoilt for choice with fiery Sichuan specialties and every evening features the renowned Monsoon Hot Pot special with a following all its own.

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，以我們提供一係列以可持續食材入饌的菜式選擇，同時貫徹高質量美食及服務水平。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，並以一次性塑料替代品為外帶包裝，以降低碳足跡。

我們現已全面使用走地雞蛋。



素食
不含肉或海鮮



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，以及依賴漁業的小區生計

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 using free-range eggs exclusively.



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





珍珠龍躉
(剁椒蒸)

Tiger Giant Grouper
(Steamed with Hunan Fermented Chili)

398



波士頓龍蝦
(蒜蓉粉絲蒸)

Boston Lobster
(Steamed with Garlic and Glass Noodles)

時價 Market Price

  波士頓龍蝦
(三蔥豉油皇爆炒 / 蒜蓉粉絲蒸 /  香辣炒)

Boston Lobster
(Wok-fried with Scallion and Superior Soy Sauce / Steamed with Garlic and Glass Noodles /  Wok-fried with Spicy Sauce)

時價
Market Price

珍珠龍躉
( 清蒸 /  剁椒蒸 / 酸菜煮)

398

Tiger Giant Grouper
( Steamed with Ginger and Spring Onion /  Steamed with Hunan Fermented Chili / Poached with Pickled Vegetables Broth)

本地大花螺
( 辣酒煮 / 鹽焗 / 陳年花雕白灼)

288

Flower Snails
( Poached with Spicy Wine / Salt Baked / Poached with Chinese Aged Wine)

游水筍殼魚
( 油泡 / 清蒸 /  剁椒蒸)

248

Marble Goby
( Wok-fried / Steamed with Ginger and Spring Onion /  Steamed with Hunan Fermented Chili)

基圍蝦
( 蒜蓉粉絲蒸 / 白灼 /  避風塘炒)

218

Fresh Prawn
( Steamed with Garlic and Glass Noodles / Poached /  Wok-fried with Crispy Garlic and Dried Chili)

大連鮮鮑魚
( 豉汁陳皮蒸 /  XO醬炒 / 蒜蓉粉絲蒸)

198
(3隻 / 3 Pieces)

Dalian Abalone
( Steamed with Black Bean Sauce and Aged Tangerine Peel /  Wok-fried with XO Sauce / Steamed with Garlic and Glass Noodles)

以上需時20分鐘 Waiting Time 20 Mins

 廚師推介
Chef's Recommendation

 含可持續發展海產
Contains sustainable seafood

 辣味
Spicy Dish

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Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and are subject to a 10% service charge.

圖片只供參考之用。Photos are for reference only.

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|---|--|----------------------|
|  | 至尊海味一品煲
Braised Assorted Sea Treasure with Superior Sauce in Clay Pot | 398 |
|  | 秘製香酥原條牛肋排
Deep-fried Crispy Beef Short Rib | 338 |
|  | 黑松露鮑魚海參燜雞
Stewed Free Range Chicken with Sea Cucumber, Abalone and Black Truffle Sauce | 298 |
|  | 麻辣毛血旺烤魚
Grilled Fish with Luncheon Meat, Beef Tripe and Duck Blood Curd in Spicy Chili Broth | 268 |
|  | 星洲辣椒大蝦配炸饅頭
Singapore Chili King Prawn with Deep-fried Bun | 218 |
|  | 秘製剁椒醬焗大魚頭 (半邊)
Baked Fish Head with Hunan Fermented Chili (Half) | 198 |
|  | 沙薑蔥油狀元雞
Poached Free Range Chicken with Scallion Oil and Wild Ginger | 168 |
|  | 避風塘臺山蠔
Deep-fried Taishan Oysters with Crispy Garlic and Dried Chili | 168
(5隻/5 Pieces) |



廚師推介
Chef's Recommendation



辣味
Spicy Dish

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麻辣毛血旺烤魚

Grilled Fish with Luncheon Meat, Beef Tripe and Duck Blood Curd in Spicy Chili Broth

268

星洲辣椒大蝦配炸饅頭

Singapore Chili King Prawn with Deep-fried Bun

218

彩虹番茄大拌菜
Organic Greens and Rainbow
Tomatoes with Sesame Dressing
58

巴蜀口水雞
Sichuan Style Marinated
Spicy Chicken
78

鮮沙姜拌水晶豬手
Marinated Pork Knuckle
with Fresh Sand Ginger
78

香醋拌青瓜海蜇頭
Tossed Jelly Fish and
Cucumber with
Aged Black Vinegar
88

香煎泰式墨魚餅
Pan-seared Thai Style
Squid Cake
68

香醋拌青瓜海蜇頭 88
Tossed Jelly Fish and Cucumber with Aged Black Vinegar

 巴蜀口水雞 78
Sichuan Style Marinated Spicy Chicken

 鮮沙姜拌水晶豬手 78
Marinated Pork Knuckle with Fresh Sand Ginger

 香煎泰式墨魚餅 68
Pan-seared Thai Style Squid Cake

 彩虹番茄大拌菜 58
Organic Greens and Rainbow Tomatoes with Sesame Dressing

 川式泡椒無骨鳳爪 58
Sichuan Marinated Boneless Chicken Feet with Pickled Chili

特色前菜 APPETIZER



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燒味供應時間 Available from
 —— 11:30 - 21:00 ——

- | | |
|---|-----|
| 燒味雙拼
(澳門燒肉 / 蜜汁黑豚叉燒 / 白切雞)
Two Barbecued Meat Platter of Your Choice
(Macanese Crispy Pork Belly / Barbecued Honey Glazed Iberico Pork / Poached Free Range Chicken) | 268 |
|  蜜汁黑豚叉燒
Barbecued Honey Glazed Iberico Pork | 198 |
| 澳門燒肉
Macanese Crispy Pork Belly | 158 |
| 果木燒乳鴿
Roasted Pigeon with Smoked Lychee Wood | 118 |



廚師推介
 Chef's Recommendation

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蜜汁黑豚叉燒
 Barbecued Honey Glazed
 Iberico Pork
 198



果木燒乳鴿
 Roasted Pigeon
 with Smoked
 Lychee Wood
 118



澳門燒肉
 Macanese Crispy
 Pork Belly
 158



涼瓜黃豆排骨湯
Double-boiled Pork Rib Soup
with Bitter Gourd and
Soy Beans
88



石斛西洋參燉
大連鮮鮑
Double-boiled
American Ginseng and
Dendrobium with
Dalian Abalone Soup
168



花膠海皇酸辣羹
Sichuan Hot and
Sour Seafood Soup
with Fish Maw
98



青欖螺頭燉花膠湯 308
Double-boiled Fish Maw and Sea Conch Soup with Green Olives

 石斛西洋參燉大連鮮鮑 168
Double-boiled American Ginseng and Dendrobium with Dalian Abalone Soup

 花膠海皇酸辣羹 98
Sichuan Hot and Sour Seafood Soup with Fish Maw

涼瓜黃豆排骨湯 88
Double-boiled Pork Rib Soup with Bitter Gourd and Soy Beans

時令老火湯 68
Cantonese Soup of The Day



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- 👨‍🍳

黑蒜珍菌炒日本A4和牛粒

Wok-fried Japanese A4 Wagyu Beef with Assorted Mushroom and Black Garlic

298
- 👨‍🍳

鮑魚鵝掌葛根粉煲

Braised Goose Web with Abalone and Crystal Noodles in Oyster Sauce

258
- 👨‍🍳 🔥 🐟

XO醬紫淮山蘆筍炒帶子

Wok-fried Green Asparagus, Mountain Yam and Scallops with X.O Sauce

168
- 胡椒酸菜豬肚排骨煲**

Stewed Pork Rib, Pork Stomach and Preserved Vegetables with Pepper Soup

128
- 酒梅山楂咕嚕肉**

Wok-fried Crispy Pork with Preserved Plum Sauce

128
- 韭黃蝦仁炒蛋**

Wok-fried Eggs with Shrimp and Chive

108

鮑魚鵝掌葛根粉煲

Braised Goose Web with Abalone and Crystal Noodles in Oyster Sauce

258



酒梅山楂咕嚕肉

Wok-fried Crispy Pork with Preserved Plum Sauce

128



XO醬紫淮山蘆筍炒帶子

Wok-fried Green Asparagus, Mountain Yam and Scallops with X.O Sauce

168



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老壇酸菜魚

Sichuan Style Poached Fish with Pickled Vegetables and Chili

238



乾鍋臘肉炒雙菜花

Wok-fried Cauliflower and Broccolini with Preserved Meat

128

 老成都水煮安格斯肥牛 258
Poached US Angus Beef with Sichuan Chili Broth

 老壇酸菜魚 238
Sichuan Style Poached Fish with Pickled Vegetables and Chili

  紫蘇爆辣子牛蛙 198
Wok-fried Bull Frog with Dried Chili and Perilla Leaves

 乾鍋小炒黃牛肉 198
Wok-fried Beef with Assorted Vegetables and Chili

  午餐肉辣子雞 138
Wok-fried Chicken and Luncheon Meat with Dried Chili

  乾鍋臘肉炒雙菜花 128
Wok-fried Cauliflower and Broccolini with Preserved Meat

   素肉麻婆豆腐 108
Braised Bean Curd with Plant-based Meat and Sichuan Chili Bean Paste



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- 🔥

亞參咖喱鯛魚頭(半邊) (需時20分鐘)

Assam Red Snapper Curry Fish Head (Half) (Waiting Time 20 Mins)

288
- 👨🍳

馳名海南雞飯

Hainanese Poached Chicken Rice

138
- 🔥👨🍳

馬來咖喱雞腿椰漿飯

Malay Curry Chicken Drumstick with Coconut Fragrant Rice

138
- 👨🍳🔥

新加坡大蝦叻沙

Singapore King Prawn Laksa

128
- 👨🍳🔥

檳城鴨蛋炒粿條

"Char Kueh Teow" Penang Fried Rice Noodles with Seafood and Duck Egg

128
- 越南生牛河**

"Pho Bo" Vietnamese Beef Rice Noodles Soup with Fresh Herbs

128
- 牛車水福建炒蝦麵**

Hokkien Style Wok-fried Prawn Noodles

108

亞參咖喱鯛魚頭(半邊)

Assam Red Snapper Curry Fish Head (Half)

288



牛車水福建炒蝦麵

Hokkien Style Wok-fried Prawn Noodles

108

馳名海南雞飯

Hainanese Poached Chicken Rice

138



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蝦醬生啫芥蘭花
Wok-fried Broccolini with
Shrimp Paste in Clay Pot
108



番茄魚湯浸菠菜苗
Poached Baby Spinach with
Fish Broth and Tomatoes
108



乾煸肉鬆茄子四季豆
Wok-fried Eggplant and Long Bean
with Shredded Pork
108



- 🔥 蝦醬生啫芥蘭花 108
Wok-fried Broccolini with Shrimp Paste in Clay Pot
- 👨🍳🔥 乾煸肉鬆茄子四季豆 108
Wok-fried Eggplant and Long Bean with Shredded Pork
- 👨🍳 番茄魚湯浸菠菜苗 108
Poached Baby Spinach with Fish Broth and Tomatoes
- 👨🍳 金湯珍菌自製豆腐煲 108
Braised Homemade Egg Bean Curd and Mushrooms
with Pumpkin Broth in Clay Pot
- 🌿 拍蒜豆醬炒白菜仔 88
Wok-fried Bok Choy with Garlic and Soy Bean Paste
- 🔥 黑豚腩爆手撕包心菜 88
Wok-fried Cabbage with Iberico Pork Belly and Chilies
- 🌿 菜心 / 唐生菜 / 西蘭花 78
(白灼 / 清炒 / 蒜茸 / 上湯 / 蠔油)
Choy Sum / Chinese Lettuce / Broccoli
(Poached / Wok-fried / Wok-fried with Garlic / Superior Broth / Oyster Sauce)



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精選飯類
RICE DISHES

- 👨‍🍳 陳年老菜脯花膠烱飯 168
 Chiu Chow Fried Rice with Fish Maw and Preserved Radish
- 🐟 龍蝦湯海鮮冬瓜粒泡飯 158
 Seafood Rice and Winter Melon with Lobster Soup
- 🐟 鮑魚福建燴飯 158
 Fujian Style Braised Seafood Rice with Abalone
- 👨‍🍳🐟 季風脆米海皇炒飯 138
 Monsoon Signature Fried Crispy Rice with Seafood and Shrimp Paste
- 👨‍🍳 家鄉馬友肉餅籠仔蒸飯 118
 Steamed Pork Patty with Water Chestnut and Salted Fish Rice
- 滑蛋黑豚叉燒飯 108
 Barbecued Honey Glazed Iberico Pork with Scrambled Egg on Rice

陳年老菜脯花膠烱飯
Chiu Chow Fried Rice with
Fish Maw and Preserved Radish
168



滑蛋黑豚叉燒飯
Barbecued Honey Glazed
Iberico Pork with
Scrambled Egg on Rice
108



季風脆米海皇炒飯
Monsoon Signature Fried
Crispy Rice with Seafood
and Shrimp Paste
138



廚師推介
Chef's Recommendation



含可持續發展海產
Contains sustainable seafood

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老乾媽蝦仁午餐肉炒公仔麵

Wok-fried Instant Noodles with Luncheon Meat, Shrimp and Chili Black Bean Paste

108



紫菜肉碎魚蛋湯河

Fish Ball and Seaweed Rice Noodles Soup

108

翡翠豬扒撈麵

Tossed Noodles with Pork Chop and Vegetables

108

黃酒花膠濃雞湯米線 138

Poached Chicken and Fish Maw with Vermicelli in Rice Wine Pumpkin Soup

頭抽乾炒牛河 128

Wok-fried Rice Noodles with Beef and Supreme Soy Sauce

 重慶麻辣紅燒牛肉麵 118

Chong Qing Spicy Braised Beef Noodles Soup

廣東鮮蝦雲吞麵 108

Cantonese Shrimp and Pork Wontons Noodles Soup

 紫菜肉碎魚蛋湯河 108

Fish Ball and Seaweed Rice Noodles Soup

 翡翠豬扒撈麵 108

Tossed Noodles with Pork Chop and Vegetables

 老乾媽蝦仁午餐肉炒公仔麵 108

Wok-fried Instant Noodles with Luncheon Meat, Shrimp and Chili Black Bean Paste

 廚師推介
Chef's Recommendation

 辣味
Spicy Dish

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生滾粥 CONGEE

- 👨‍🍳 澳門水蟹粥 188
 Macanese Fresh Crab Congee
- 生滾鮑魚滑雞粥 168
 Whole Abalone and Chicken Congee
- 👨‍🍳 蠔仔肉碎粥 108
 Baby Oyster and Minced Pork Congee
- 皮蛋瘦肉粥 98
 Pork and Century Egg Congee
- 瑤柱白粥 48
 Plain Congee with Conpoy

三文治及麵包 SANDWICHES & BREADS

- 👨‍🍳 季風公司三文治 98
 Monsoon Club Sandwich
- 越式三文治 78
 Vietnamese Bahn Mi Sandwich
- 澳門豬扒包 68
 Macanese Pork Chop Bun
- 冰火菠蘿油 28
 Bolo Bun with Butter

👨‍🍳 廚師推介
 Chef's Recommendation

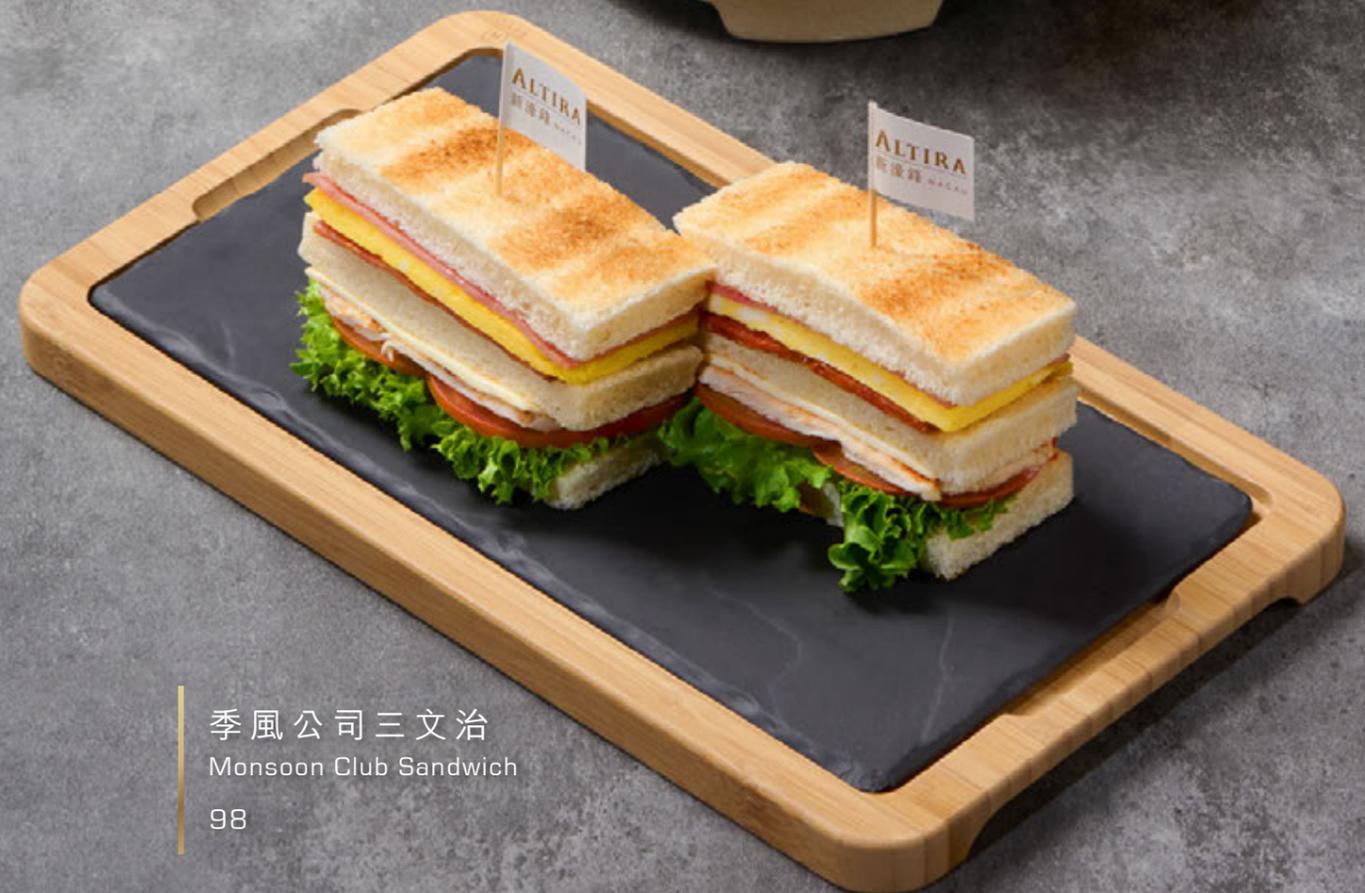
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澳門水蟹粥
 Macanese Fresh Crab Congee
 188



季風公司三文治
 Monsoon Club Sandwich
 98



香脆加央多士配榴蓮雪糕

Crispy Pandan Kaya Toast with Durian Ice Cream

78



楊枝甘露

Chilled Mango and Pomelo Sago Cream

78



棗皇燉官燕

(可選：冰糖 / 蜂蜜)

Double-boiled Bird's Nest with Red Dates
[Rock Sugar Syrup / Honey]

688



棗皇燉官燕

(可選：冰糖 / 蜂蜜)

Double-boiled Bird's Nest with Red Dates
(Rock Sugar Syrup / Honey)

688
(100克/g)



陳皮紅豆沙湯圓

Sweet Red Bean Soup with Aged Tangerine Peel and
Glutinous Rice Dumplings

78



楊枝甘露

Chilled Mango and Pomelo Sago Cream

78



萬壽果燉雪耳桃膠

Double-boiled Papaya and Snow Fungus with Peach
Resin Sweet Soup

78



香脆加央多士配榴蓮雪糕

Crispy Pandan Kaya Toast with Durian Ice Cream

78



秘製龜苓膏

Homemade Herbal Turtle Jelly

78



時令鮮果杯

Seasonal Fresh Fruit Cup

68



請告知您的服務員關於任何食物過敏或餐飲限制。價格以澳門幣計算並需加收10%服務費。
Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and are subject to a 10% service charge.

圖片只供參考之用。Photos are for reference only.

	熱 Hot	冷 Cold	
凉粉紅豆冰 Red Bean Ice with Herbal Jelly	/	48	啤酒 Beers
鮮榨果汁 Fresh Juice	/	48	喜力 Heineken
紅豆冰 Red Bean Ice	/	45	嘉士伯 Carlsberg
凉粉冰 Herbal Jelly with Ice	/	45	青島 Tsingtao
龍鳳檸樂 Coke with Fresh and Preserved Lemon	/	45	真露 Jinro
汽水 Soft Drinks	/	45	韓國真露燒酒 Korea Jinro
 新濠鋒奶茶 Altira Milk Tea	40	45	
港式奶茶 Milk Tea	38	45	
香濃咖啡 Coffee	38	45	
檸檬紅茶 Lemon Tea	38	45	
豆漿 Soy Milk	35	45	
柚子蜜 Citron Honey	35	45	



廚師推介
Chef's Recommendation

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酒精飲品的酒精濃度達1.2%以上。

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The alcoholic beverages have an alcohol strength higher than 1.2% vol.

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中國名酒 Chinese Spirits

道與度·荷花酒 3,280
 Dao and Yardstick He Hua Jiu (500ML)

五糧液 2,600
 Wu Liang Ye

劍南春 1,560
 Jian Nan Chun

五糧液歪嘴小酒52度 150
 Chinese Bai Jiu Small 52 % (100ML)

百年糊涂酒33度 68
 Bai Nian Hu Tu 33% (125ML)

紅葡萄酒 Red Wine

Jim Barry, Lodge Hill, Shiraz, Clare Valley, Australia 880

Esporão Reserva, Alentejo, Portugal 550

Château L'Escart, 'Eden', Bordeaux Supérieur, France 375

Rewild, Cabernet Sauvignon, Australia 188

白葡萄酒 White Wine

Legacy Peak, Chardonnay, Ningxia, China 680

Villa Maria, Sauvignon Blanc, Marlborough, New Zealand 400

Dr. Loosen 'Dr. L', Riesling, Mosel, Germany 300

Rewild, Chardonnay, Australia 188

酒精飲品的酒精濃度達1.2%以上。

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