



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。

我們現已全面使用走地雞蛋。



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 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

帝影盛宴

YING PREMIUM TASTING SET MENU

開胃餐前小吃

Chinese Amuse Bouche

魚子醬花雕醉胭脂蚌 / 酥炸法國生蠔配香檸梅子汁 /

蜜汁果木燒西班牙黑豚肋骨

Marinated Baby Geoduck with “Hua Diao” Wine and Caviar /
Deep-fried French Oyster with Lemon Plum Sauce /
Lychee Wood Roasted Iberico Pork Rib

紅燒花膠鳳凰羹

Braised Fish Maw Soup with Shredded Chicken and Bamboo Shoots

🐞 波士頓龍蝦二品

葡汁焗 / 🔥 避風塘炒

🐞 Baked Boston Lobster with Portuguese Cream Sauce /
🔥 Wok-fried Boston Lobster with Chili and Garlic

帝影脆皮椰香妙齡乳鴿

Ying Signature Deep-fried Crispy Pigeon

手打順德魚麵伴時令菜苗

Shunde Style Fish Noodles with Vegetables in Fish Soup

墨雪瓊露鴛鴦凍

Chilled Almond Cream and Black Sesame Paste Pudding

帝影美點薈萃

Ying Chinese Petit Fours

澳門幣 **998** 每位
MOP 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.

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.

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



頭

APPETIZER & COLD DISH

盤

- 帝影精選拼盤 188
魚子醬花雕醉胭脂蚌 / 金錢蟹盒 / 蜜汁果木燒西班牙黑豚肋骨
Marinated Baby Geoduck with "Hua Diao" Wine and Caviar /
Deep-fried Crab Meat Wrapped in Rice Paper /
Lychee Wood Roasted Iberico Pork Rib
- 新鮮天麻涼拌南非鮮鮑片 168
Chilled South Africa Fresh Abalone with Gastrodia
- 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 88
Chilled Pork Trotter with Garlic and Wild Ginger
- 茶香五彩卷 88
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 98
- 十年花雕熟醉金錢蝦 每隻 each 32
Marinated Cooked Shrimp with 10-year "Hua Diao" Wine

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

燒味

BARBECUE SPECIALTIES

- | | |
|---|-----|
|  蜜汁果木燒西班牙黑豚肋骨
Lychee Wood Roasted Iberico Pork Rib | 288 |
|  蜜汁果木燒西班牙黑豚叉燒
Lychee Wood Roasted Iberico Pork Char Siu | 268 |
| 粵式明爐燒鵝
Cantonese Roasted Goose | 268 |
| 客家鹽香湛江雞
Hakka Style Poached Chicken | 268 |
| 澳門燒脆腩
Macau Roasted Crispy Pork Belly | 208 |
|  茶香煙燻妙齡鴿 (需時二十分鐘)
Smoked Pigeon with Tea Leaves (Preparation time 20 minutes) | 128 |



 廚師推介 Chef's Recommendation

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原隻扎膠
Braised Whole Fish Maw



極上 珍饈

FROM THE ABALONE KITCHEN

-  原隻扎膠 (6 - 8 頭) 3,380
Braised Whole Fish Maw (110-150 Grams)
-  原隻10頭澳洲乾鮑 每位 per person 1,198
Braised Whole Australian Abalone in
Abalone Sauce (60 Grams)
-  帝影鮑羅萬有 998
Ying Braised Assorted Dried Seafood in Clay Pot
Fish Maw, Abalone, Goose Web, Sea Cucumber and Mushrooms
-  蝦籽蔥燒北海道遼參 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 蝦籽柚皮 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 1,288
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

🐉 地道花膠拆黃魚羹 每位 per person 268
Yellow Croaker Soup with Fish Maw

杏汁燉白肺 每位 per person 198
Double-boiled Pork Lung with Almond Milk Soup
加配 花膠 (8頭) Add Fish Maw 每位 per person 298

🔥 松葉蟹肉酸辣羹 每位 per person 168
Hot and Sour Soup with Snow Crab Meat

生拆蟹肉粟米羹 每位 per person 128
Sweet Corn Soup with Crab Meat

🌿 竹筴堅果燉素湯 每位 per person 88
Double-boiled Bamboo Piths with Walnut and
Cashew Nut Soup

時令養生湯 每位 per person 88
Soup of The Day

🐉 廚師推介 Chef's Recommendation 🔥 辣味 Spicy Dish 🌿 素食 Vegetarian

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

海上鮮

FRESH FROM THE SEA

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
Mud 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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潮式煎煮東星斑
Pan-fried Spot Garoupa in Chiu Chow Style

海上 鮮

FRESH FROM THE SEA

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 /
剝椒蒸 / 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 / 黃椒醬酸湯煮

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 /
剝椒蒸 / 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 / 剝椒蒸

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 Wood Fungus in XO Sauce



圖片只供參考
Photo is for reference only

海 鮮

SEAFOOD

-  **藍龍蝦石鍋燒麻婆豆腐** 1,088
Braised Blue Lobster, Minced Pork and Bean Curd with
Spicy Broad Bean Sauce
-  **XO 醬珍菌爆炒骨香龍脷球** 888
Wok-fried Macau Sole Fillet with Asparagus and Wood Fungus
in XO Sauce
-  **鐵板薑蔥雞樅菌爆帆立貝** 438
Wok-fried Scallop with Mushroom, Ginger and Spring Onion
in Sizzling Plate
- 砂鍋三杯焗海風鱔** 368
Baked Eel Fillet with Sweet Basil Soy Sauce in Clay Pot
- 油泡黃花魚** 298
Wok-fried Yellow Croaker with Chinese Kale and Garlic
- 涼果頭抽焗花蝦** 198
Braised Kuruma Shrimp with Preserved Fruits Soy Sauce

 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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海奄蟹蒸手剝黑豚肉餅
Steamed Minced Iberico Pork Patty with
Green Shelled Crab and Water Chestnut

肉品 MEATS

- 燒汁蒜香煎 A4 和牛粒 688
Pan-fried A4 Wagyu Beef with Garlic Soy Sauce
- 清湯西門塔爾崩沙腩配秘製沙茶汁 348
Braised Beef Brisket and Turnip with Shacha Sauce
- 脆皮安格斯牛小排 328
Crispy Angus Beef with Plum Sauce
- 南乳酥香西班牙乳羊肩 328
Wok-fried Spanish Lamb with Leek and Bean Curd Sauce
- 招牌咕嚕黑豚肉 268
Wok-fried Iberico Pork in Sweet and Sour Sauce
- 馬蹄蒸手剝黑豚肉餅 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

沙薑煎焗鮮鮑雞 398
Baked Fresh Abalone and Chicken with Wild Ginger in Clay Pot

鮑汁蝦籽柚皮鵝掌煲 328
Braised Goose Web, Pomelo Skin and Shrimp Roe with Abalone Sauce 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

五指毛桃荷香籠仔水晶雞 268
Steamed Free Range Chicken with Hairy Fig

古法鹽焗妙齡鴿 128
Traditional Salt Baked Pigeon



五指毛桃荷香籠仔水晶雞
Steamed Free Range Chicken with Hairy Fig



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 248
Poached Vegetables and Fish Maw in Chicken Broth
-  素肉煎釀豆腐 168
Pan-fried Bean Curd Stuffed with Plant-based Meat
-  珍菌上素紅燒豆腐 168
Braised Bean Curd with Mushrooms, Vegetables and Bamboo Piths
-  乳香溫公齋煲 168
Braised Mushrooms and Vegetables in Preserved Bean Curd Sauce
- 精選時令菜苗 148
Seasonal Vegetables
番茄魚湯浸 / 火腿上湯浸 / 豆豉鯪魚炒
Poached with Tomato Fish Broth / Poached with Ham in Broth /
Wok-fried with Dace and Black Bean Sauce
-  西芹木耳炒日本山芋 148
Wok-fried Japanese Yam with Wood Fungus and Celery
-  蝦籽柚皮 每位 per person 88
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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帝影一品炒飯
Ying Fried Rice with Shrimp,
Barbequed Iberico Pork and XO Sauce

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飯

RICE & NOODLES

麵

- | | |
|--|-----|
| 鍋燒鮑魚海參燒鵝粒焗飯
Braised Rice with Abalone, Sea Cucumber and Roasted Goose | 288 |
| 蝦籽花膠黑豚叉燒撈麵
Tossed Noodles with Fish Maw, Barbequed Iberico Pork and Shrimp Roe | 288 |
|  帝影一品炒飯
Ying Fried Rice with Shrimp, Barbequed Iberico Pork and XO Sauce | 238 |
| 西門塔爾牛肉乾炒手工河粉
Wok-fried Flat Rice Noodles with Sliced Beef | 198 |
|  金桂花蟹肉炒新竹米粉
Wok-fried Vermicelli with Crab Meat and Egg | 198 |
| 半乾吊片豉油皇炒麵
Wok-fried Noodles with Semi-dried Squid in Supreme Soy Sauce | 198 |



 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 and Sago Cream with Pomelo on Milk Pudding

冰花燉官燕 (可選杏汁/椰汁)
Double-boiled Imperial Bird's Nest
(Choice of Almond Milk / Coconut Milk) 每位 per person 788

 椰皇雪燕奶凍
Milk Pudding with Gum Karaya in Whole Coconut 每位 per person 128

原個夏威夷木瓜燉桃膠
Double-boiled Peach Gum with Red Dates in
Whole Hawaiian Papaya 每位 per person 128

 楊枝甘露雙皮奶
Chilled Mango and Sago Cream with Pomelo on Milk Pudding 每位 per person 78

生磨蛋白杏仁茶 每位 per person 78
Homemade Almond Cream with Egg White
加配 雪燕 Add Gum Karaya 每位 per person 98
加配 湯丸 Add Glutinous Dumplings 每位 per person 98

廣府芝麻糊 每位 per person 68
Guangdong Style Sesame Sweet Soup
加配 雪燕 Add Gum Karaya 每位 per person 88
加配 湯丸 Add Glutinous Dumplings 每位 per person 88

沖繩黑糖馬蹄糕 (三件) 68
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.