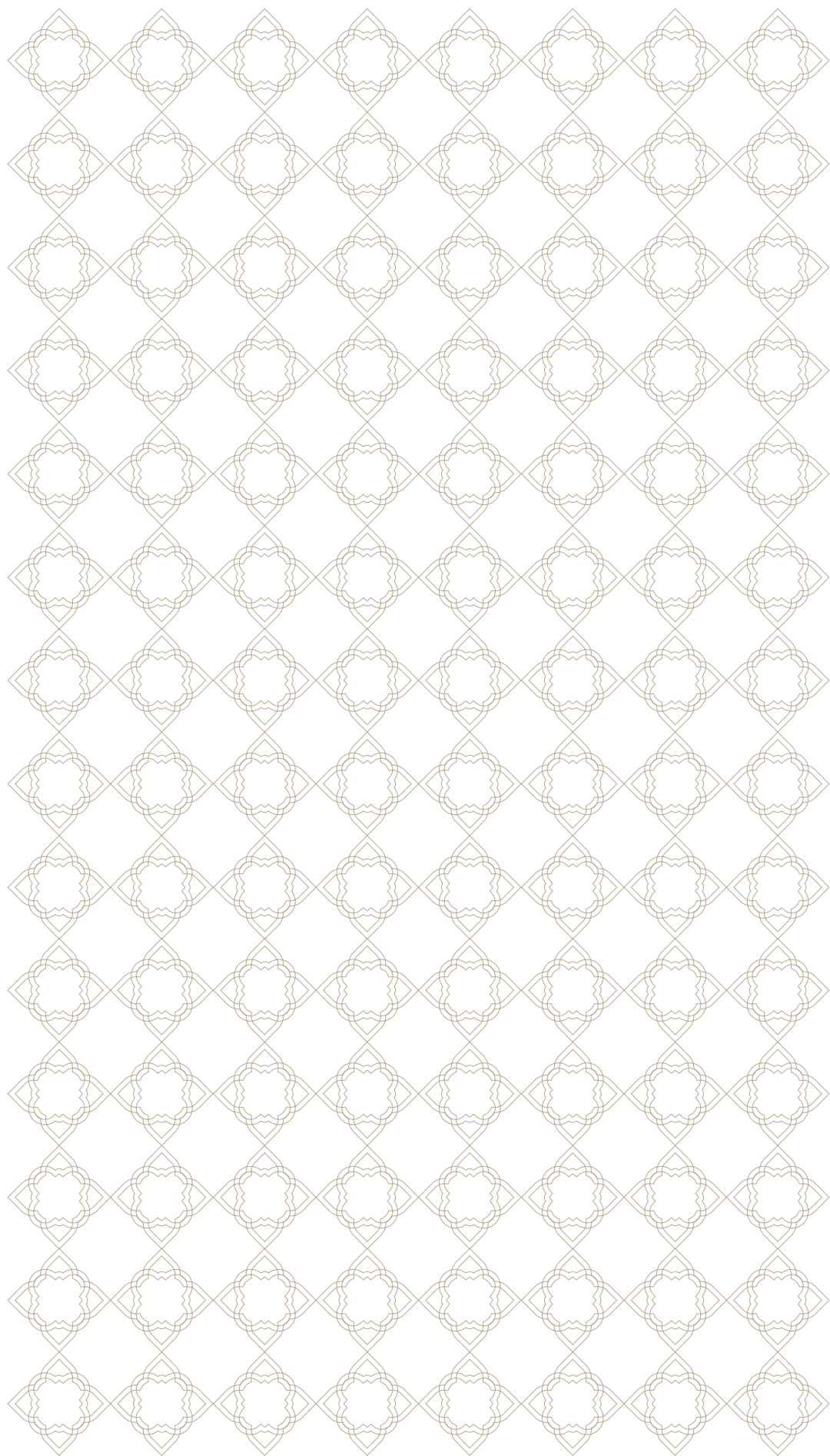
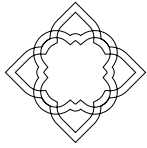




譚 卉

CHEF TAM'S
SEASONS





午
膳
嘗
味
菜
單

LUNCH
DEGUSTATION
MENU

供應時段
中午 12 時至
下午 3 時

AVAILABLE
FROM 12:00 P.M.
TO 3:00 P.M.



即製手工點心 DIM SUM

臘味魚蓉燒賣、避風塘龍蝦餃、茴香羊肉餃
Steamed cured meat and fish mousse dumpling,
Deep-fried lobster dumpling with chili and garlic,
Steamed lamb and fennel seeds dumpling

或 or

韭黃雞絲春卷、香酥芋蓉鴨盒、金粟石斑餃
Shredded chicken and yellow chives spring roll,
Deep-fried taro puff filled with duck meat,
Steamed corn and grouper dumpling



湯品 SOUP

高麗蔘棗皇燉雞湯

Double-boiled chicken soup with Korean ginseng and premium dates

或 or

花膠西洋菜羹

Braised watercress broth with fish maw



譚師傅精選 TAM'S CLASSIC

黃金龍蝦球

Deep-fried lobster coated with salted egg yolk

或 or

無花果葉雞汁蒸海上鮮魚

Steamed seasonal fish with chicken jus in fig leaf

或 or

胡椒湯蘿蔔和牛臉頰

Wagyu beef cheek with turnip in peppercorn broth



季節田園時蔬 SEASONAL VEGETABLE

金湯栗子浸菜苗

Simmered seasonal vegetable shoots with chestnut in pumpkin broth

或 or

黑豚火腿榆耳炒豆苗

Wok-fried pea sprouts with Iberico ham and elm fungus



特色主食 RICE OR NOODLES

臘味蟹肉炒糯米飯

Fried glutinous rice with cured meat and fresh crab meat

或 or

鮑魚腩叉蝦子撈麵

Tossed noodles with abalone, barbecued pork belly and shrimp roe



滋潤甜品 DESSERT

焗西米栗蓉布甸

Baked sago and chestnut purée pudding

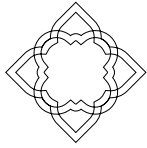
或 or

士多啤梨西米露

Chilled strawberry cream with sago

每位 mop 888 per person | 兩位起 minimum for 2 persons

所有價目須另加10%服務費 All prices are subject to 10% service charge



晚
膳
嘗
味
菜
單

DINNER
DEGUSTATION
MENU

廣府風味前菜 APPETIZER

青蔥油鮑片、千層豬耳凍、話梅醬蘿蔔

Chilled sliced abalone in scallion oil,

Chilled pork ear terrine,

Chilled turnip marinated with dried plum

或 or

葡汁焗釀貴妃蚌、汾酒五香牛腱、欖仁鴨鬆生菜包

Baked short necked clam with Portuguese curry sauce,

Braised beef shank with five spices and Chinese liquor,

Wok-fried duck and Chinese black olive served with fresh lettuce

湯品 SOUP

高麗蔘棗皇燉花膠雞湯

Double-boiled chicken soup with Korean ginseng,

premium dates and fish maw

或 or

罈龍筋燴羊蹄羹

Braised lamb broth with Chinese sturgeon marrow

譚師傅精選 TAM'S CLASSIC

上湯牛油焗龍蝦

Stir-fried lobster in supreme broth and butter sauce

或 or

栗子鮑魚燜雞脯

Braised chicken fillet with chestnut and abalone

或 or

譚氏炒圓魚鹿肉

Tam's style fried softshell turtle and venison

季節田園時蔬 SEASONAL VEGETABLE

蝦乾吊片炒鴛鴦芥蘭

Wok-fried Chinese kale with dried shrimp and dried squid

或 or

魚湯浸時蔬

Simmered seasonal vegetables in fish broth

特色主食 RICE OR NOODLES

鮑魚燴臘味糯米飯

Braised glutinous rice with cured meat and abalone

或 or

西洋菜鮮肉水餃湯麵

Watercress and pork dumplings with noodles in supreme soup

滋潤甜品 DESSERT

官燕八寶甜茶湯圓 配 杏汁戈渣

Sweetened glutinous rice dumplings and superior bird's nest in eight treasures tea,

Deep-fried almond custard

或 or

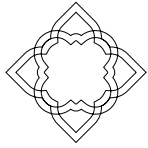
官燕士多啤梨西米露 配 杏汁戈渣

Chilled strawberry cream with sago and superior bird's nest,

Deep-fried almond custard

每位 mop 1,888 per person | 兩位起 minimum for 2 persons

所有價目須另加10%服務費 All prices are subject to 10% service charge



至臻粵味 · 晚膳菜單

DINNER
SUPREME
MENU



焗釀蟹蓋

Baked stuffed crab shell



黑茨實鷓鴣燉鱘龍筋

Double-boiled partridge with Chinese sturgeon
fish marrow and dried gorgon fruit



鴛鴦芥蘭炒藍龍蝦

Wok-fried blue lobster with Chinese kale



鍋燒鮑脯婆參豬仔腳

Braised abalone with sea cucumber and
suckling pork knuckle



胡椒湯鹹菜和牛臉頰

Stewed Wagyu beef cheek with pickled mustard
in peppercorn broth



翡翠釀白玉環

White radish filled with baby spinach and fish maw



蟹肉蟹粉薑蔥撈麵

Crab meat and crab roe with tossed noodles

或 or

松露片皮雞伴鮮菌岩米

Crispy chicken with seasonal truffle
accompanied with fresh fungus rock rice



官燕雪梨茶配杏汁戈渣

Superior bird's nest with snow pear sweet soup,
Deep-fried almond cream custard

每位 mop 2,888 per person

兩位起 minimum for 2 persons

如有任何食物過敏，請在點餐前告知您的服務員。

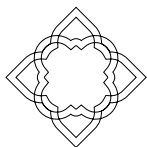
Before placing your order, please inform your server if a person in your party has a food allergy.



譚師父招牌菜 Chef Tam's Signature Dish

所有價目須另加10%服務費 All prices are subject to 10% service charge





飲
品
搭
配

PAIRINGS

佳餚配以珍茗名酒，自然相得益彰。
「譚卉」為您呈獻
粵菜大師的匠心廚藝之餘，更為不同菜式
推薦和配搭好創意特調或醇酒佳釀，以供
您選配品鑑，將賞味享受昇華至全新境界。

We believe that beverages enhance every culinary experience.
Our team personally designs our beverage pairing options
to elevate dining enjoyment at Chef Tam's Seasons,
inviting you to add-on a cocktail, exploratory wine journey
or collector's wine journey pairing to take your
gastronomy experience to the next level.

雞尾酒
COCKTAIL

每位 per person
mop 880



探索葡萄酒之旅
EXPLORATORY WINE JOURNEY

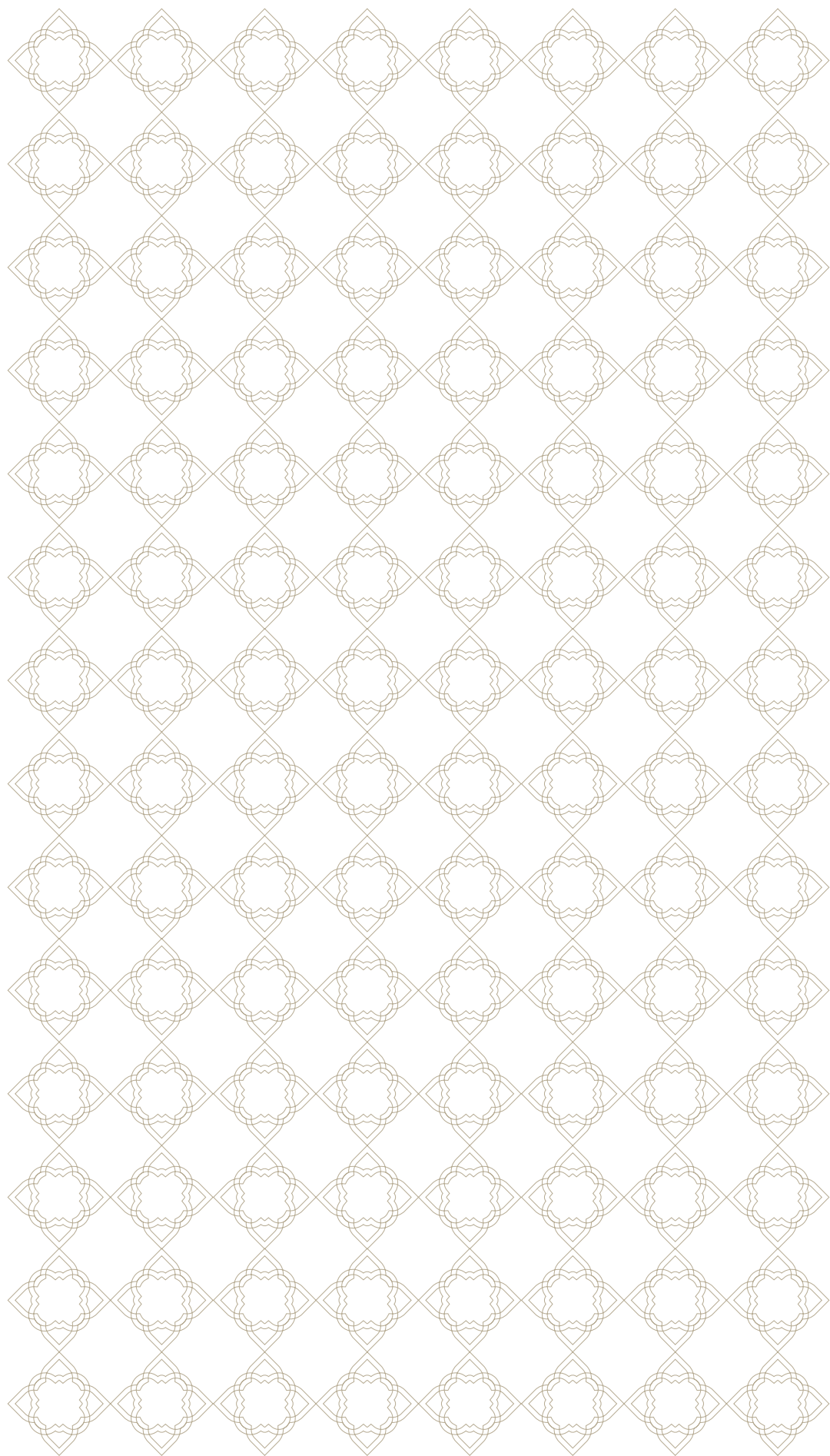
每位 per person
mop 1,380



珍藏葡萄酒之旅
COLLECTOR'S WINE JOURNEY

每位 per person
mop 2,580







游
水
海
鮮

LIVE
SEAFOOD



老虎斑、西星斑、海螺、
蟹、龍蝦、帶子、蜆
Marbled grouper, Squaretail coral grouper,
Conch, Crab, Lobster, Scallop, Clam

mop
時價
Market Price

烹飪方式：炒、燜或蒸
Cooking methods: Stir-fried, Braised or Steamed



山
珍
海
味

SUPREME
TREASURES



鮑魚
Dried abalone

時價
Market Price

花膠
Fish maw

時價
Market Price

刺參
Sea cucumber

時價
Market Price

官燕
Superior bird's nest

時價
Market Price



果
木
燒
烤

WOOD
FIRED
OVEN
BARBECUE



蜜豉黑豚腩叉
Barbecued pork belly glazed with honey

320

粵味燒羊架
Cantonese style roasted Lumina lamb rack

520

岩茶燻鴨腿
Rock tea smoked duck leg

320

牛油紫蘇焗龍蝦(半隻)
Baked lobster with perilla leaves and butter sauce (half)

300



精
品
魚
子
醬

CAVIAR

	mop
百花釀油條配金魚子醬 (30克/50克) Crispy Chinese dough stick filled with minced shrimp and golden caviar (30g / 50g)	1,038 / 1,688
海鮮炒鮮奶蛋白配金魚子醬 (30克/50克) Scrambled egg white with milk, seafood and golden caviar (30g / 50g)	1,138 / 1,788
 片皮雞配金魚子醬 (30克/50克) Crispy fried chicken with golden caviar (30g / 50g)	1,238 / 1,888
油泡龍蝦球配金魚子醬 (30克/50克) Stir-fried lobster with golden caviar (30g / 50g)	1,338 / 1,988
青蔥油撈麵配金魚子醬 (30克/50克) Tossed noodles with scallion oil and golden caviar (30g / 50g)	938 / 1,588
蟹黃糯米飯配金魚子醬 (30克/50克) Glutinous rice with crab roe and golden caviar (30g / 50g)	1,038 / 1,688

另加澳門幣200搭配五糧液或香檳一杯

Additional mop 200 for a glass of Wu Liang Ye or Champagne



譚師父招牌菜 Chef Tam's Signature Dish

所有酒精飲品的酒精含量均高於1.2% All alcoholic beverages exceed 1.2% alcohol by volume

所有價目須另加10%服務費 All prices are subject to 10% service charge



譚
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菜
式

TAM'S
CLASSICS

前菜 APPETIZER

		mop
涼拌蜜糖芥末時令蔬菜沙律		200
Hand tossed seasonal vegetable salad with honey mustard dressing		
金磚豆腐粒		100
Deep-fried bean curd with seven spices		
香麻海蜇心內美		170
Jellyfish with radish in spicy sesame oil		
陳醋紅海蜇小青瓜		170
Jellyfish and cucumber in aged vinegar		
雲石千層峰豬耳凍		150
Chilled pork ear terrine		
燕窩琵琶豆腐 (兩件)		200
Crispy bean curd with bird's nest (2 pieces)		

一品湯羹 SOUP

		每位 per person
鮮蟹肉酸辣羹		280
Hot and sour soup with fresh crab meat		
花膠絲蟹肉菜苗羹 (季節時令)		280
Seasonal vegetable soup with shredded fish maw and crab meat (based on seasonality)		
 石斛燉海螺豬腱湯		320
Double-boiled pork shank with conch and dendrobium		
是日老火湯		80
Soup of the day		



譚師父招牌菜 Chef Tam's Signature Dish

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譚
師
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典
菜
式

TAM'S
CLASSICS

主菜 MAIN

		mop
	鹽燒原條時令海斑 (600克) Salt grilled whole grouper (600g)	1,500
	蔥油葵園雞 (半隻) Steamed free-range chicken with scallion oil (half)	480
	歌樂山辣子雞 Fried chicken with Sichuan chili peppers	380
	燜和牛臉頰 (咖喱 / 波特酒 / 柱侯醬) Braised Wagyu beef cheek (Curry / Port Wine / Chu Hou Paste)	380
	薑蔥蠔油爆和牛腩 Wok-fried Wagyu beef with ginger, spring onion and oyster sauce	780
	鮮果咕嚕肉 Sweet and sour Iberico pork	220
	土魷香菇蒸肉餅 Steamed pork patty with dried squid and Shiitake mushroom	200
	欖角蜜汁豬爽肉 Wok-fried Iberico pork glazed with honey and Chinese black olives	320
	椒鹽新西蘭羊架 Deep-fried Lumina lamb rack with spicy salt	520
	沙薑鹽焗太子鴿 Baked baby pigeon with sand ginger and salt	180



譚師父招牌菜 Chef Tam's Signature Dish

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譚
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菜
式

TAM'S
CLASSICS

蔬菜 VEGETABLE

	mop
蝦乾吊片啫啫唐生菜膽	150
Chinese lettuce with dried shrimp and dried squid in clay pot	
濃湯鮮黃耳百合浸時蔬	180
Simmered seasonal vegetables with yellow fungus and lily bulb in supreme broth	
清炒時蔬	130
Stir-fried seasonal vegetables	

飯及麵 RICE AND NOODLES

譚氏秘製鐵鍋飯 (三到四人用)	1,980
Chef Tam's iron pot rice with fresh crab roe pork patty (3 to 4 persons) 需提前一日預訂 Reserved one day in advance	
鮑魚雞球撈麵	220
Abalone and chicken fillet with tossed noodles	
鹹魚肉鬆炒米粉	160
Fried rice vermicelli with salted fish and minced pork	
滑蛋海鮮濕炒河粉	220
Stir-fried seafood and egg gravy with rice noodles	
和牛蝦醬菜粒炒飯	180
Wagyu beef and diced lettuce fried rice with shrimp paste	
鮑汁海參鵝粒燴飯	220
Braised rice with sea cucumber and goose in abalone sauce	



譚師父招牌菜 Chef Tam's Signature Dish

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甜品

DESSERT

每位
per person
mop
90

珍珠末蓮子杏仁茶

Sweetened almond cream with lotus seed
and pearl powder

凍焦糖椰皇蛋白

Chilled caramel egg white custard in young coconut

燉木瓜 (熱)

Double-boiled papaya (hot)

薑汁棗皇桂圓燉花膠

Double-boiled sweet soup with fish maw, premium dates,
longan and ginger

蛋黃千層糕 (兩件)

Salted egg yolk layered cake (2 pieces)

合時鮮果布甸

Seasonal fruit pudding

茉莉花

Jasmine



甜戈渣 (兩件)

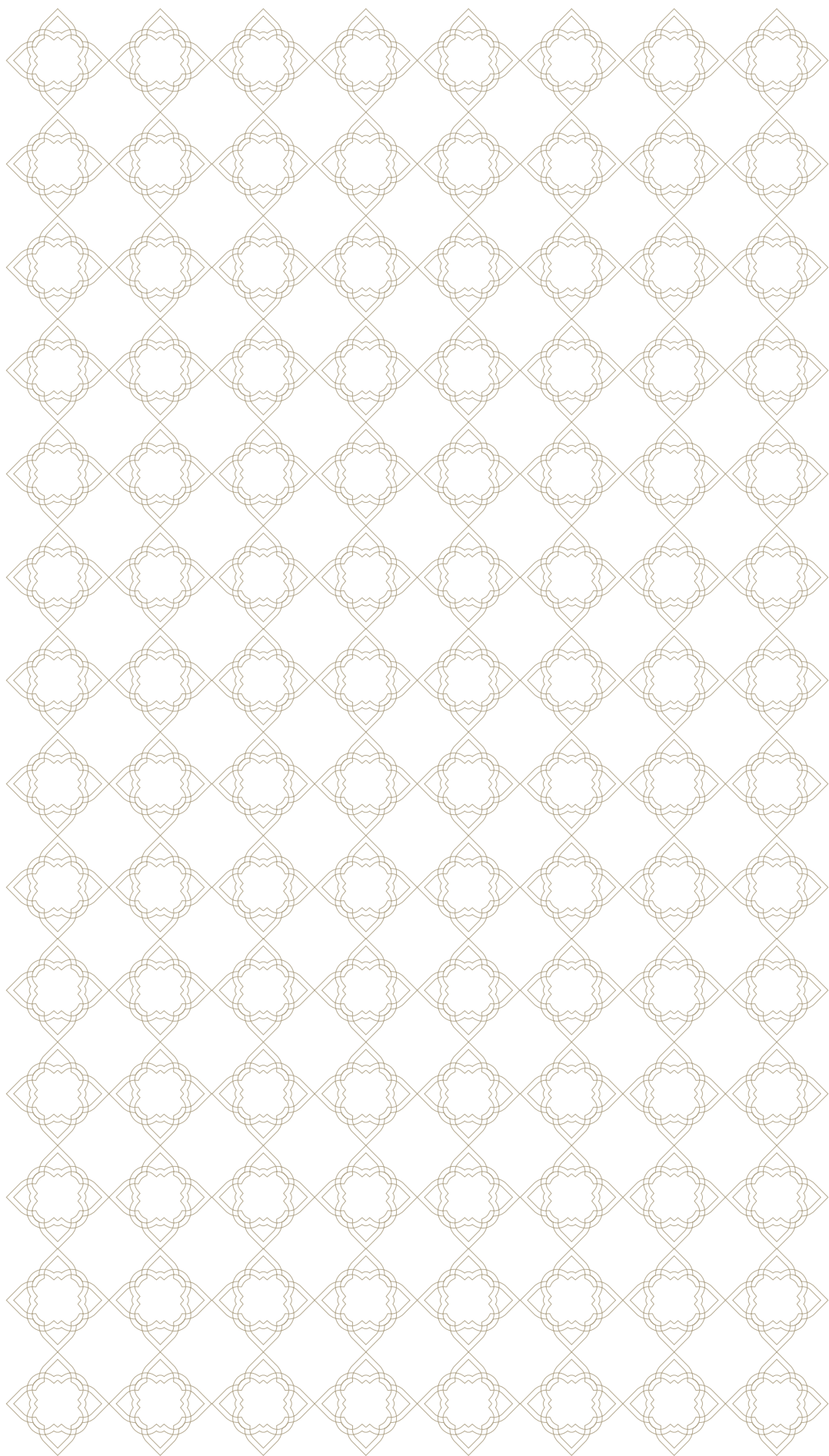
Deep-fried custard (2 pieces)



譚師父招牌菜 Chef Tam's Signature Dish

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精
選
點
心

DIM
SUM

供應時段
中午 12 時至
下午 3 時

AVAILABLE
FROM 12:00 P.M.
TO 3:00 P.M.

每份兩件
2 pieces each

		mop
	筍尖鮮蝦餃	80
	Steamed shrimp dumplings with bamboo shoots	
	蟹皇切肉燒賣	90
	Steamed pork dumplings with crab roe	
	香蔥雞粒酥	80
	Baked chicken puffs with spring onion	
	蜜汁叉燒包	80
	Steamed barbecued pork buns	
	松露蟹肉撻	160
	Baked crab meat tartlets with truffle	
	爽菜素粉粿	60
	Steamed celery, snow pea and zucchini dumplings	
	香菇紫薯包	60
	Steamed mushroom and purple sweet potato buns	
	蜜汁叉燒撻	80
	Baked barbecued pork tartlets	
	蟹粉菜苗餃	80
	Steamed vegetable and crab roe dumplings	



譚師父招牌菜 Chef Tam's Signature Dish

所有價目須另加10%服務費 All prices are subject to 10% service charge



精
選
點
心

DIM
SUM

供應時段
中午 12 時至
下午 3 時

AVAILABLE
FROM 12:00 P.M.
TO 3:00 P.M.

		每份兩件 2 pieces each
		mop
	海鮮芋盒 Taro puffs filled with seafood	80
	芹黃燒鵝春卷 Roasted goose and celery spring rolls	80
	上湯鮮竹卷 Steamed bean curd skin rolls in supreme broth	80
	季節點心 Seasonal dim sum	80



譚
卉
特
色
醬
料

CHEF
TAM'S
SEASONS
SIGNATURE
SAUCE

		每碟 per plate
	譚卉秘製青椒醬 Chef Tam's Seasons signature green chili sauce	48
	小米椒純釀黑豆醬油 Chopped Thai chili with fermented premium soy sauce	38



譚師父招牌菜 Chef Tam's Signature Dish

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