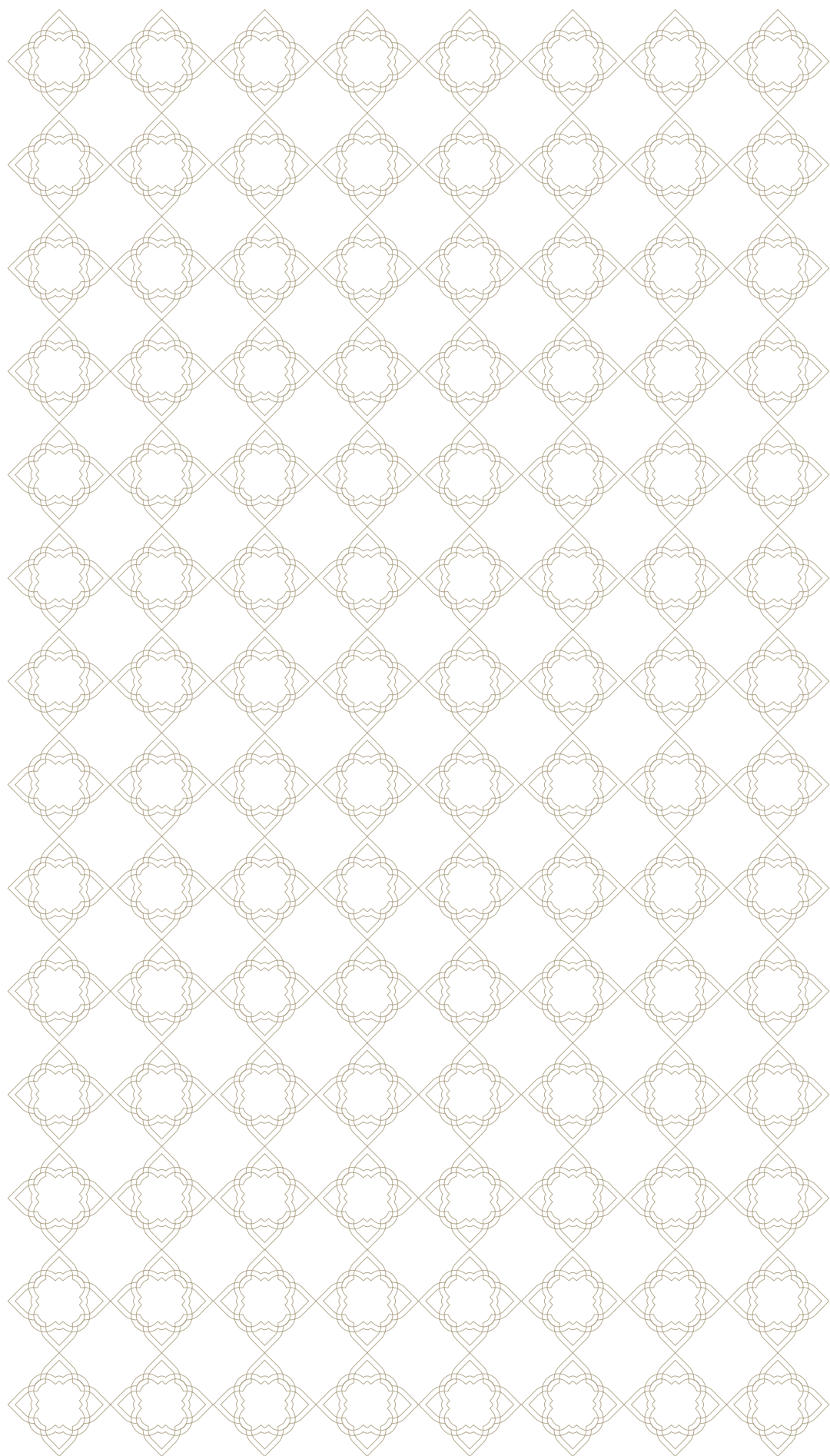
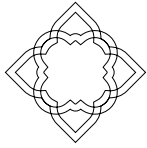




譚 卉

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

淮山雞蓉酥角、豆豉涼瓜石斑餃、檸香海鮮餃

Deep-fried Chinese yam puff filled with chicken,
Steamed bitter melon and grouper dumpling,
Steamed seafood dumpling with turmeric and lime

或 or

避風塘龍蝦餃、勝瓜鮮肉餃、菜脯素粉粿

Deep-fried lobster dumpling with chili and garlic,
Steamed angled luffa and pork dumpling,
Steamed preserved turnip with seasonal vegetable dumpling



湯品 SOUP

老黃瓜赤小豆遼參燉豬腱

Double-boiled pork shank with old cucumber,
adzuki beans and superior sea cucumber

或 or

珊瑚燴冬瓜燕

Braised shredded winter melon broth with seafood



譚師傅精選 TAM'S CLASSIC

麒麟荷葉蒸海斑

Steamed sea grouper with mushroom and ham in lotus leaf

或 or

馬告胡椒白瓜炒龍蝦球

Stir-fried lobster with Makauy pepper and white gourd

或 or

蒜苔炒黑豚爽肉

Wok-fried Iberico pork with garlic stem



季節田園時蔬 SEASONAL VEGETABLE

上湯鮮金針浸雙蔬

Simmered seasonal vegetables with fresh daylilies in supreme broth

或 or

脆盞鳳眼果炒爽菜

Wok-fried assorted vegetables with phoenix eye fruit on crispy rice nest



特色主食 RICE OR NOODLES

欖角和牛鬆炒飯

Wok-fried rice with preserved olive and Wagyu beef

或 or

鮮鮑海鮮新竹米粉

Sliced abalone and seafood with Hsinchu rice vermicelli



滋潤甜品 DESSERT

甘草烏梅山楂蓮葉茶配椰汁桂花糕

Sweeten hawthorn and lotus leaf tea with licorice and plum,
Chilled coconut and osmanthus pudding

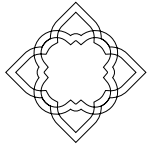
或 or

涼粉西瓜羹

Chilled watermelon dessert soup with herbal jelly

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

蔥油蜆子皇、蝦子扒百花釀茭白、香煎藕餅
Poached razor clam with scallion oil,
Braised water bamboo stuffed with minced shrimp and shrimp roe,
Pan-seared lotus root and pork patty

或 or

紅糟汁鮑片、剝椒萵筍伴雞絲、話梅白涼瓜
Sliced abalone in red vinasse sauce,
Shredded chicken and celtuce with chopped chili,
Chilled white bitter melon marinated with dried plum

湯品 SOUP

老黃瓜扁豆薏米瑤柱燉花膠
Double-boiled fish maw with old cucumber,
broad beans, barley and conpoy

或 or

八寶迷你冬瓜盅
Double-boiled winter melon soup with eight treasures

譚師傅精選 TAM'S CLASSIC

杭椒藕片炒和牛脯
Wok-fried Wagyu beef with green chili pepper and lotus root

或 or

桂花炒蟹肉夜香花
Wok-fried crab meat with eggs and Tonkin jasmine flowers

或 or

鹹檸檬豆腐蒸海斑
Steamed sea grouper with salty citrus and bean curd

季節田園時蔬 SEASONAL VEGETABLE

濃湯海鮮煮水瓜
Simmered smooth luffa with seafood in supreme broth

或 or

蟹黃蟹肉扒雙色蘆筍
Braised asparagus with crab roe and crab meat

特色主食 RICE OR NOODLES

原隻鮑魚荷葉飯
Steamed abalone with fried rice wrapped in lotus leaf

或 or

龍蝦湯冬瓜粒脆米海鮮泡飯
Seafood with diced winter melon, crispy rice and rice in lobster broth

滋潤甜品 DESSERT

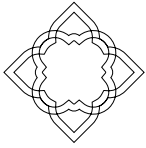
官燕涼粉西瓜羹 配 椰子戈渣
Chilled watermelon sweet soup with superior bird's nest and herbal jelly,
Deep-fried coconut custard

或 or

官燕冰花馬蹄露 配 椰子戈渣
Water chestnut sweet soup with superior bird's nest
Deep-fried coconut 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



魚翅瓜蟹黃燴官燕

Braised fig leaf gourd with crab roe and superior bird's nest



爽菜欖仁炒藍龍蝦

Wok-fried blue lobster with Chinese black olive and seasonal vegetables



鍋燒鮑脯婆參柚皮

Braised abalone with sea cucumber and pomelo peel



胡椒湯鹹菜和牛片

Poached Wagyu beef with pickled and peppercorn broth



四寶釀節瓜環

Stuffed hairy gourd with four treasures



甫魚蝦仁乾燒伊麵

Dried flounder and fresh shrimps with tossed E-Fu noodles

或 or

松露片皮雞伴鮮菌岩米

Crispy chicken with seasonal truffle
accompanied with fresh fungus rock rice



川貝黃耳燉枇杷配椰汁戈渣

Double-boiled fresh loquat with Chuan Bei and yellow fungus,

Deep-fried coconut 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。

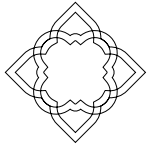
Before placing your order, please inform your server if a person in your party has a food allergy.



譚師父招牌菜 Chef Tam's Signature Dish

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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

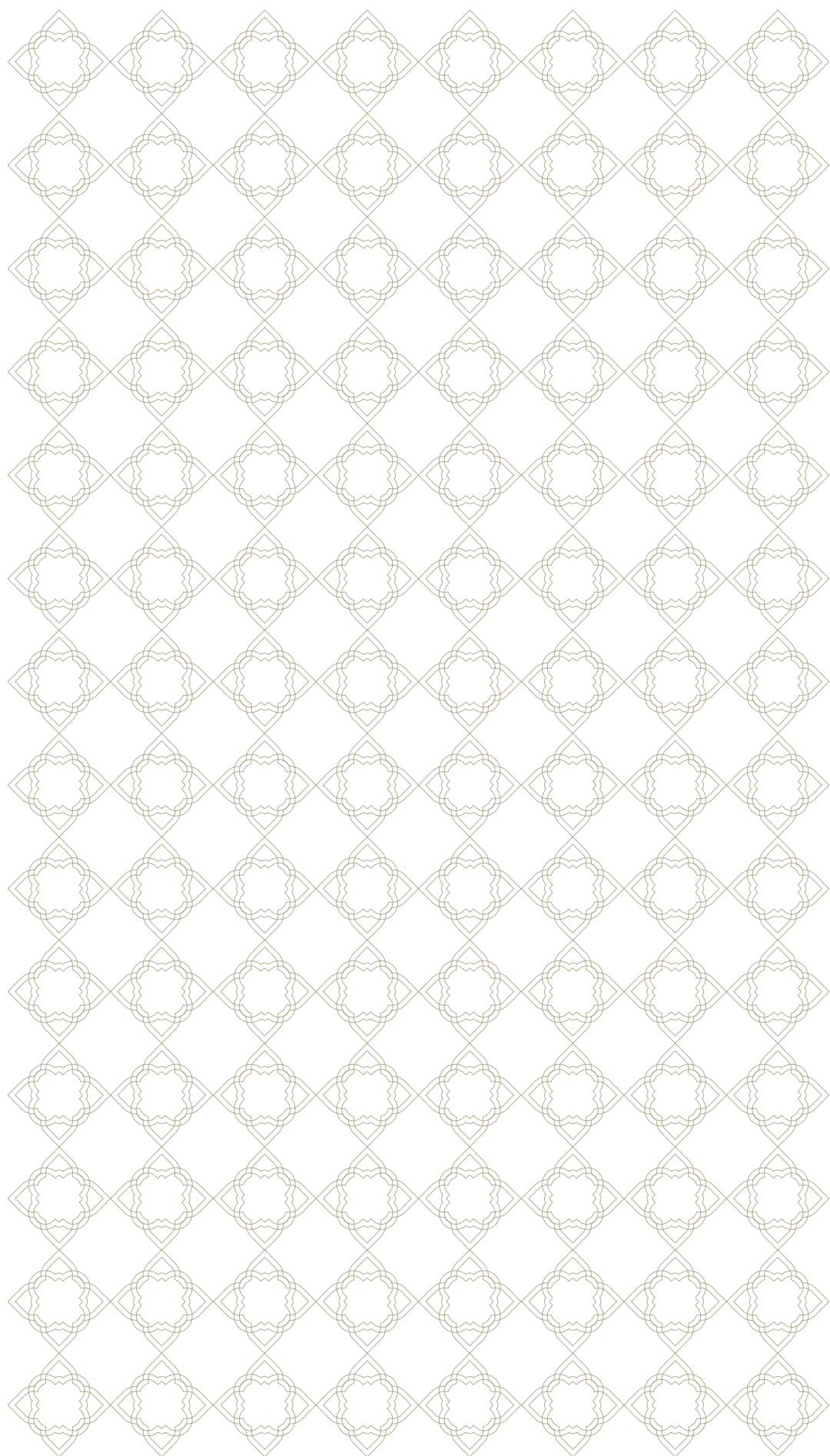
每位 per person
mop 1,380



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, Squairetail 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 racks

520

岩茶燻鴨腿
Rock tea smoked duck leg

320

牛油紫蘇焗藍龍蝦 (一隻)
Baked French blue lobster with perilla leaves
and butter sauce (whole piece)

980



精
品
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醬

CAVIAR

		mop
	蝦多士配金魚子醬 (30克/50克) Shrimp toast with 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
	雞汁蛋白蒸龍蝦球配金魚子醬 (50克) Steamed lobster with chicken jus, egg white and golden caviar (50g)	1,988
	桂花炒新竹米粉配金魚子醬 (30克/50克) Wok-fried Hsinchu rice vermicelli with eggs and golden caviar (30g / 50g)	938 / 1,588
	粉薑黃薑蛋炒飯配金魚子醬 (30克/50克) Fried rice with turmeric 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



譚師傅經典菜式

TAM'S CLASSICS

前菜 APPETIZER

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

一品湯羹 SOUP

	每位 per person
鮮蟹肉酸辣羹 Hot and sour soup with fresh crab meat	280
蟹黃燴冬瓜燕 Braised shredded winter melon with seasonal crab roe	300
 石斛燉海螺豬腱湯 Double-boiled pork shank with conch and dendrobium	320
是日老火湯 Soup of the day	80



譚師父招牌菜 Chef Tam's Signature Dish

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TAM'S
CLASSICS

主菜 MAIN

	沙薑鹽焗太子鴿	mop
	Baked baby pigeon with sand ginger and salt	180
	蔥油葵園雞 (半隻)	480
	Steamed free-range chicken with scallion oil (half)	
	歌樂山辣子雞	380
	Fried chicken with Sichuan chili peppers	
	焗和牛臉頰 (咖喱 / 波特酒 / 柱侯醬)	380
	Braised Wagyu beef cheek (Curry / Port Wine / Chu Hou Paste)	
	蒜香和牛粒	780
	Wok-fried diced Wagyu beef with garlic	
	X.O. 醬和牛腩炒邊豆藕尖	780
	Stir-fried Wagyu beef in X.O. sauce with French beans and lotus root	
	龍蝦鮮鮑魚小炒皇	980
	Stir-fried vegetables with lobster, fresh abalone and semi-dried seafood	
	豉汁涼瓜火腩焗海斑件	780
	Braised sea grouper fillet and roasted pork belly with bitter melon in black bean sauce	
	鮮果咕嚕肉	220
	Sweet and sour Iberico pork	
	土魷香菇蒸肉餅	200
	Steamed pork patty with semi-dried squid and Shiitake mushroom	
	椒鹽新西蘭羊架	520
	Deep-fried Lumina lamb racks with spicy salt	
	蒜苔茭白炒黑豚爽肉	320
	Wok-fried Iberico pork with water bamboo and garlic moss	



譚師父招牌菜 Chef Tam's Signature Dish

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TAM'S
CLASSICS

蔬菜 VEGETABLE

鮮鮑蝦乾吊片啫啫唐生菜膽	mop
Chinese lettuce with semi-dried seafoods in clay pot	150
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	
鮮鮑魚雞球撈麵	220
Fresh abalone and chicken fillet with tossed noodles	
桂花蝦鬆炒新竹米粉	238
Wok-fried Hsinchu rice vermicelli with eggs and minced shrimp	
滑蛋海鮮濕炒河粉	220
Stir-fried rice noodles with seafood and egg gravy	
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 diced 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

陳皮薔香綠豆沙

Mung bean sweet soup with aged tangerine peel
and garden rue

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 cakes (2 pieces)

合時鮮果布甸

Seasonal fruit pudding

茉莉花

Jasmine



甜戈渣 (兩件)

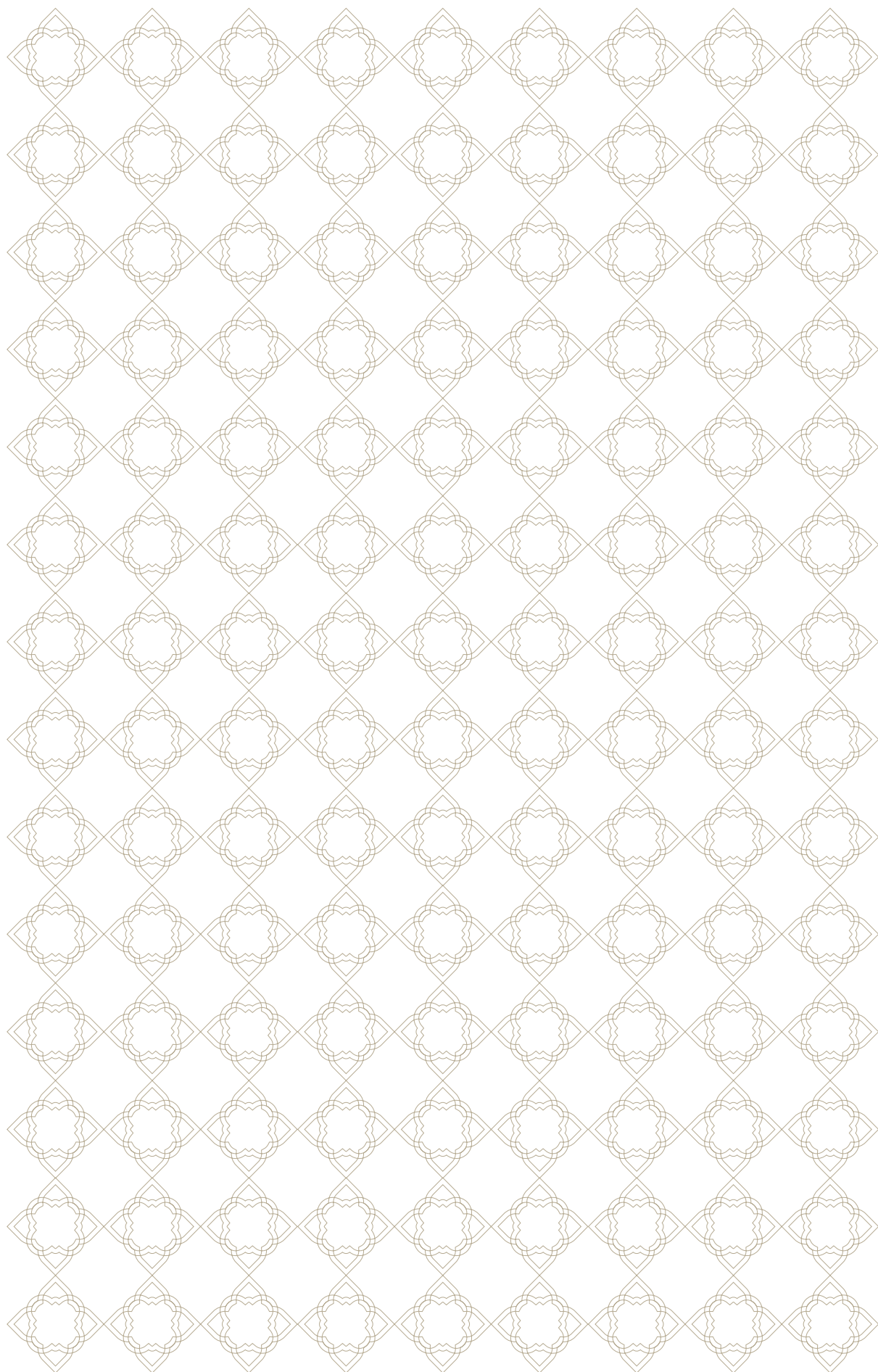
Deep-fried custards (2 pieces)



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
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DIM
SUM

每份兩件

2 pieces each

mop

筍尖鮮蝦餃 80

Steamed shrimp dumplings with bamboo shoots

鮑魚切肉燒賣 90

Steamed pork dumplings with abalone

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

菜脯素粉粿 60

Steamed preserved turnip with seasonal vegetable dumpling

香菇紅薯包 60

Steamed mushroom and 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

海鮮芋盒 80

Taro puffs filled with seafood

供應時段
中午 12 時至
下午 3 時

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



譚師父招牌菜 Chef Tam's Signature Dish

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精
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心

DIM
SUM

每份兩件
2 pieces each
mop



芹黃燒鵝春卷

Roasted goose and celery spring rolls

80

紫蘇豆豉雞鹹水角

Deep-fried chicken dumplings with perilla leaves
and fermented black bean

80

龍蝦戈渣 (兩件)

Crispy lobster custards (2 pieces)

120

季節點心 (兩件)

Seasonal dim sum (2 pieces)

80

供應時段
中午 12 時至
下午 3 時

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



譚
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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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