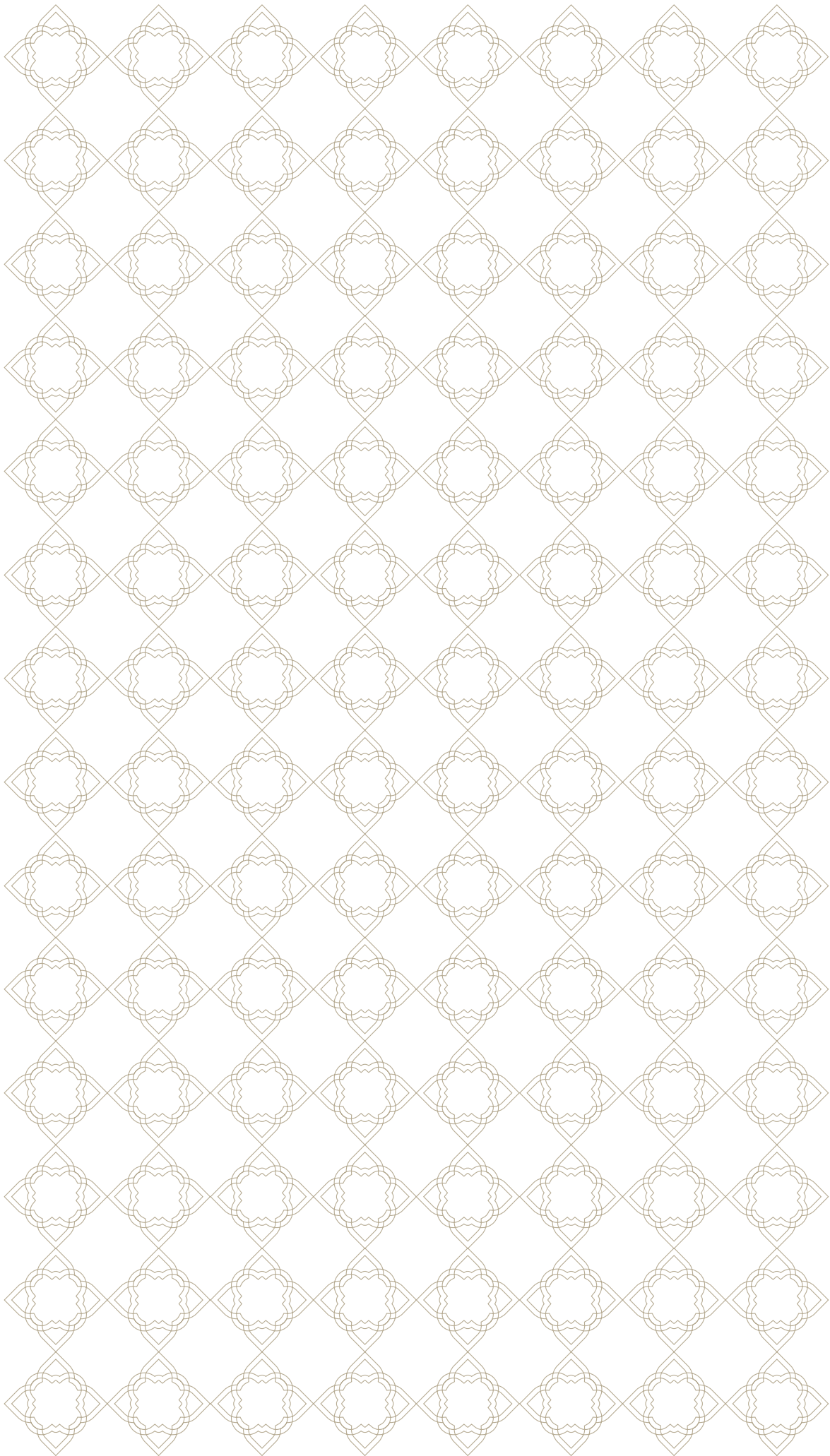


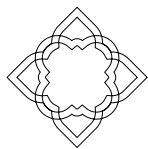


譚 卉

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

葡汁海鮮撻、番茄雞蛋鮮肉餃子、素菜包
Baked seafood tartlet with Portuguese curry sauce,
Steamed pork dumpling with tomato and egg,
Steamed vegetable bun

或 or

金腿蘿蔔酥、海參鮮肉餃、帶子鳳眼餃
Superior ham and turnip puff,
Steamed sea cucumber and pork dumpling,
Steamed seafood dumpling with scallop



湯品 SOUP

川貝陳皮銀耳燉肉汁
Double-boiled pork soup with Chuan Bei,
aged tangerine peel and white fungus

或 or

蟹肉菜苗羹
Crab meat and baby vegetable soup



譚師傅精選 TAM'S CLASSIC

薑蓉雞汁蛋白蒸海斑球
Steamed grouper in ginger, chicken jus and egg white

或 or

芥蘭百合炒龍蝦
Wok-fried lobster with Chinese kale and lily bulbs

或 or

胡椒湯鹹菜炆和牛片
Poached Wagyu beef in pickle and peppercorn broth



季節田園時蔬 SEASONAL VEGETABLE

上湯栗子百合浸菜苗
Simmered seasonal baby vegetable with chestnut and lily bulbs
in supreme broth

或 or

蟹皇扒芥蘭
Braised Chinese kale with crab roe



特色主食 RICE OR NOODLES

馬拉盞海鮮炒飯
Fried rice with seafood and spicy shrimp paste

或 or

鮑魚叉燒薑蔥撈粗麵
Abalone and barbecued pork belly with tossed noodles in spring onion
and ginger sauce



滋潤甜品 DESSERT

秋栗鮮奶露湯圓
Glutinous rice dumplings in chestnut cream sweet soup

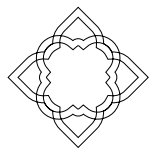
或 or

黑白芝麻布甸
Chilled black and white sesame pudding

每位 mop 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.

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



晚
膳
嘗
味
菜
單

DINNER
DEGUSTATION
MENU

廣府風味前菜 APPETIZER

沙茶蜆肉春卷、百花蒸釀鱸肚、石榴汁蘿蔔

Crispy spring roll with clams and shacha sauce,
Fish maw filled with minced shrimp,
Chilled turnip in pomegranate juice

或 or

椒鹽龍蝦鉗、花雕鮑角、果醋青瓜小蘿蔔

Deep-fried lobster claw with spicy salt,
Chilled abalone marinated with Huadiao wine,
Chilled cucumber with turnip marinated in fruit vinegar



湯品 SOUP

川貝陳皮雪梨燉花膠

Double-boiled fish maw with Chuan Bei, aged tangerine peel
and snow pear

或 or

海參蟹肉菜苗羹

Seasonal baby vegetable soup with sea cucumber and crab meat



譚師傅精選 TAM'S CLASSIC

蟹粉米網煎斑球

Pan-seared grouper fillet with seasonal crab roe
on crispy rice nest

或 or

帶子蓉煎釀刺參

Seared superior sea cucumber filled with minced scallop

或 or

椒鹽羊排

Wok-fried Lumina lamb rack with spicy salt



季節田園時蔬 SEASONAL VEGETABLE

馬拉盞炒荷塘芥蘭

Wok-fried Chinese kale with spicy shrimp paste

或 or

雞湯肘子浸雙蔬

Simmered vegetable in ham and chicken broth



特色主食 RICE OR NOODLES

鮑魚燴臘味糯米飯

Braised glutinous rice with abalone and Chinese cured meat

或 or

上湯牛油焗龍蝦撈粗麵

Tossed noodles and lobster with butter sauce in supreme broth



滋潤甜品 DESSERT

官燕秋栗鮮奶露 配 蜂皇蜜南瓜戈渣

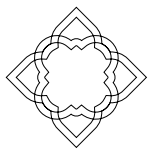
Chestnut cream sweet soup with superior bird's nest,
Deep-fried pumpkin custard with honey

或 or

官燕季節香梨 配 蜂皇蜜南瓜戈渣

Fragrant pear with superior bird's nest, Deep-fried pumpkin custard with honey

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



至臻粵味 · 晚膳菜單

DINNER
SUPREME
MENU



焗釀蟹蓋

Baked stuffed crab shell



松茸花膠燉海螺豬腱湯

Double-boiled pork shank with fish maw, matsutake mushroom and conch



花雕雞汁蛋白蒸藍龍蝦

Steamed French blue lobster with chicken jus, egg white and Huadiao wine



窩燒鮑魚婆參

Braised abalone with sea cucumber



胡椒湯鹹菜炆和牛片

Poached Wagyu beef in pickle and peppercorn broth



四寶釀銀蘿

Stuffed white radish filled with four treasures



桂花海鮮炒新竹米粉

Wok-fried Hsinchu rice vermicelli with egg and seafood

或 or

松露片皮雞伴鮮菌岩米

Crispy chicken with seasonal truffle
accompanied with fresh fungus rock rice



川貝黃耳燉秋梨 配 蜂皇蜜南瓜戈渣

Double-boiled pear sweet soup with Chuan Bei and yellow fungus,
Deep-fried pumpkin custard with honey

每位 mop 2,888 per person

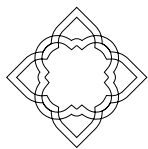
兩位起 minimum for 2 persons



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 a 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

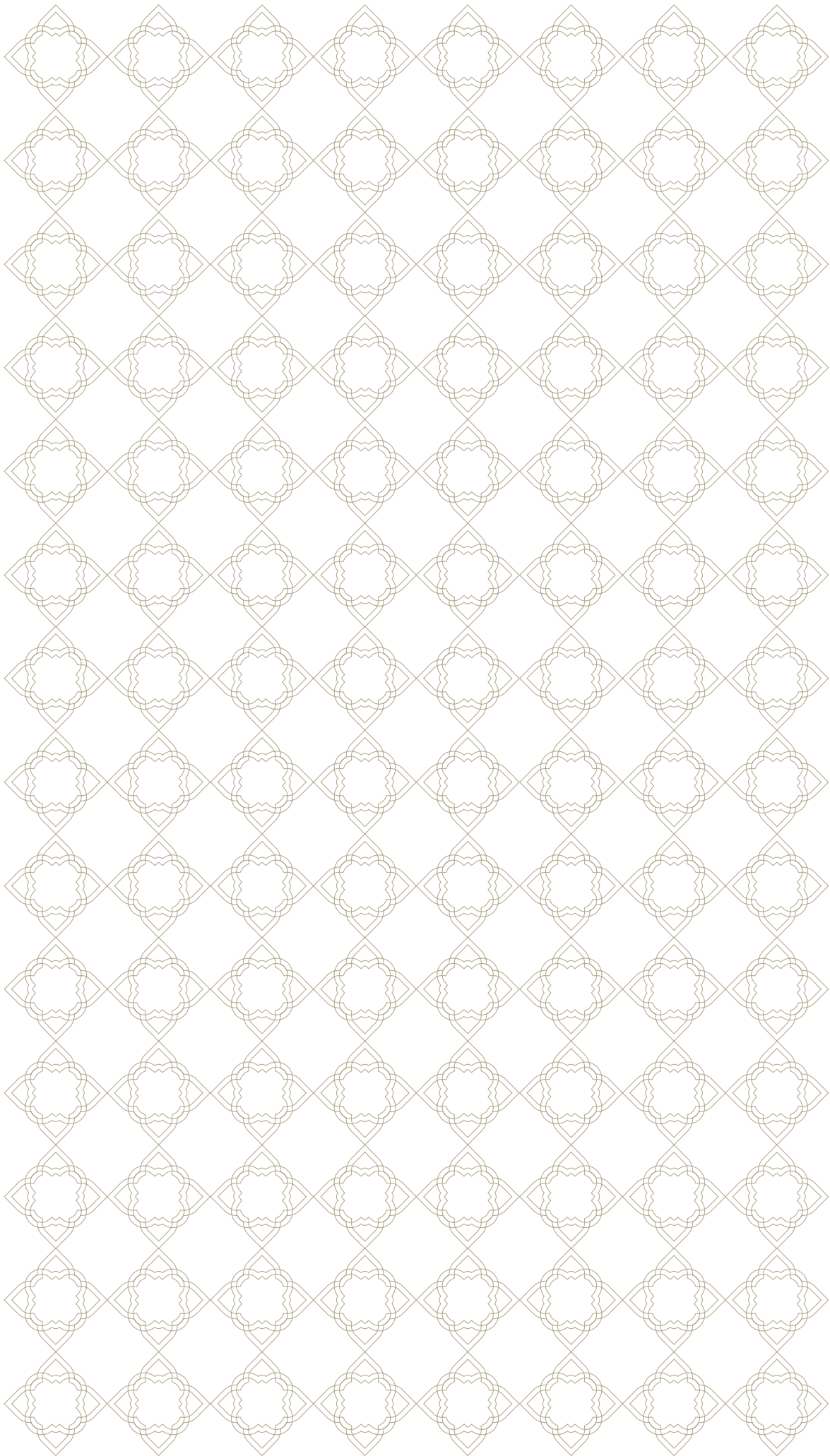
每位 per person
mop 1,380



珍藏葡萄酒之旅 COLLECTOR'S WINE JOURNEY

每位 per person
mop 2,580







游 水 海 鮮

LIVE
SEAFOOD



山 珍 海 味

SUPREME
TREASURES



果 木 燒 烤

WOOD
FIRED
OVEN
BARBECUE



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

烹飪方式：炒、燜或蒸

Cooking methods: Stir-fried, Braised or Steamed

鮑魚
Dried abalone

花膠
Fish maw

刺參
Sea cucumber

官燕
Superior bird's nest

蜜豉黑豚腩叉
Barbecued pork belly glazed with honey

粵味燒羊架
Cantonese style roasted Lumina lamb racks

岩茶燻鴨腿
Rock tea smoked duck leg

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

mop
時價
Market Price

時價
Market Price

時價
Market Price

時價
Market Price

時價
Market Price

320

520

320

980



精
品
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子
醬

mop

蝦多士配金魚子醬 (30克 / 50克) 1,038 / 1,688
Shrimp toast with golden caviar (30g / 50g)

海鮮炒鮮奶蛋白配金魚子醬 (30克 / 50克) 1,138 / 1,788
Scrambled egg white, fresh milk and seafood
with golden caviar (30g / 50g)



片皮雞配金魚子醬 (30克 / 50克) 1,238 / 1,888
Crispy fried chicken with golden caviar (30g / 50g)

CAVIAR

雞汁蛋白蒸龍蝦球配金魚子醬 (50克) 1,988
Steamed lobster in chicken jus and egg white
with golden caviar (50g)

桂花炒新竹米粉配金魚子醬 (30克 / 50克) 938 / 1,588
Wok-fried egg and Hsinchu rice vermicelli
with golden caviar (30g / 50g)

粉薑黃薑蛋炒飯配金魚子醬 (30克 / 50克) 1,038 / 1,688
Ginger and turmeric fried rice
with golden caviar (30g / 50g)

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 a 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		200
Hand-tossed seasonal vegetable salad with		
homemade dressing		
金磚豆腐粒		100
Deep-fried bean curd with seven spices		
果醋青瓜小蘿蔔		120
Chilled cucumber and turnip marinated in fruit vinegar		
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		
蟹黃燴菜苗羹		300
Braised seasonal baby vegetable soup with crab roe		
 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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菜
式

TAM'S
CLASSICS

主 菜 MAIN



沙薑鹽焗太子鵲

Baked baby pigeon with sand ginger and salt

mop
180

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

蒜香和牛粒

Wok-fried diced Wagyu beef with garlic

780

X.O. 醬和牛腩炒邊豆藕片

Stir-fried Wagyu beef in X.O. sauce with
French beans and lotus root

780

龍蝦鮮鮑魚小炒皇

Stir-fried vegetables with lobster, fresh abalone
and semi-dried seafood

980

蘿蔔火腩燜海斑件

Braised sea grouper fillet with roasted pork belly and turnip

780

鮮果咕嚕肉

Sweet and sour Iberico pork

220

土魷香菇蒸肉餅

Steamed pork patty with semi-dried squid and
shiitake mushroom

200

椒鹽新西蘭羊架

Wok-fried Lumina lamb racks with spicy salt

520

蒜苔沙葛茭白炒黑豚爽肉

Wok-fried Iberico pork with yam bean, water bamboo
and garlic moss

320



譚師父招牌菜 Chef Tam's Signature Dish

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譚
師
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式

TAM'S
CLASSICS

蔬菜 VEGETABLE

鮮鮑蝦乾吊片啫啫鴛鴦芥蘭	mop
Chinese kale with semi-dried seafood in clay pot	180
濃湯鮮黃耳百合浸時蔬	180
Simmered seasonal vegetable with yellow fungus and lily bulb in supreme broth	
清炒時蔬	140
Stir-fried seasonal vegetable	

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 egg 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

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



甜品

DESSERT

每位
per person
mop
90

珍珠末蓮子杏仁茶

Sweetened almond cream with lotus seeds
and pearl powder

秋栗鮮奶露湯圓

Glutinous rice dumplings in chestnut cream sweet soup

凍焦糖椰皇蛋白

Chilled caramel egg white custard in young coconut

燉木瓜 (熱)

Double-boiled papaya (hot)

川貝黃耳燉秋梨

Double-boiled pear with Chuan Bei and yellow fungus

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)

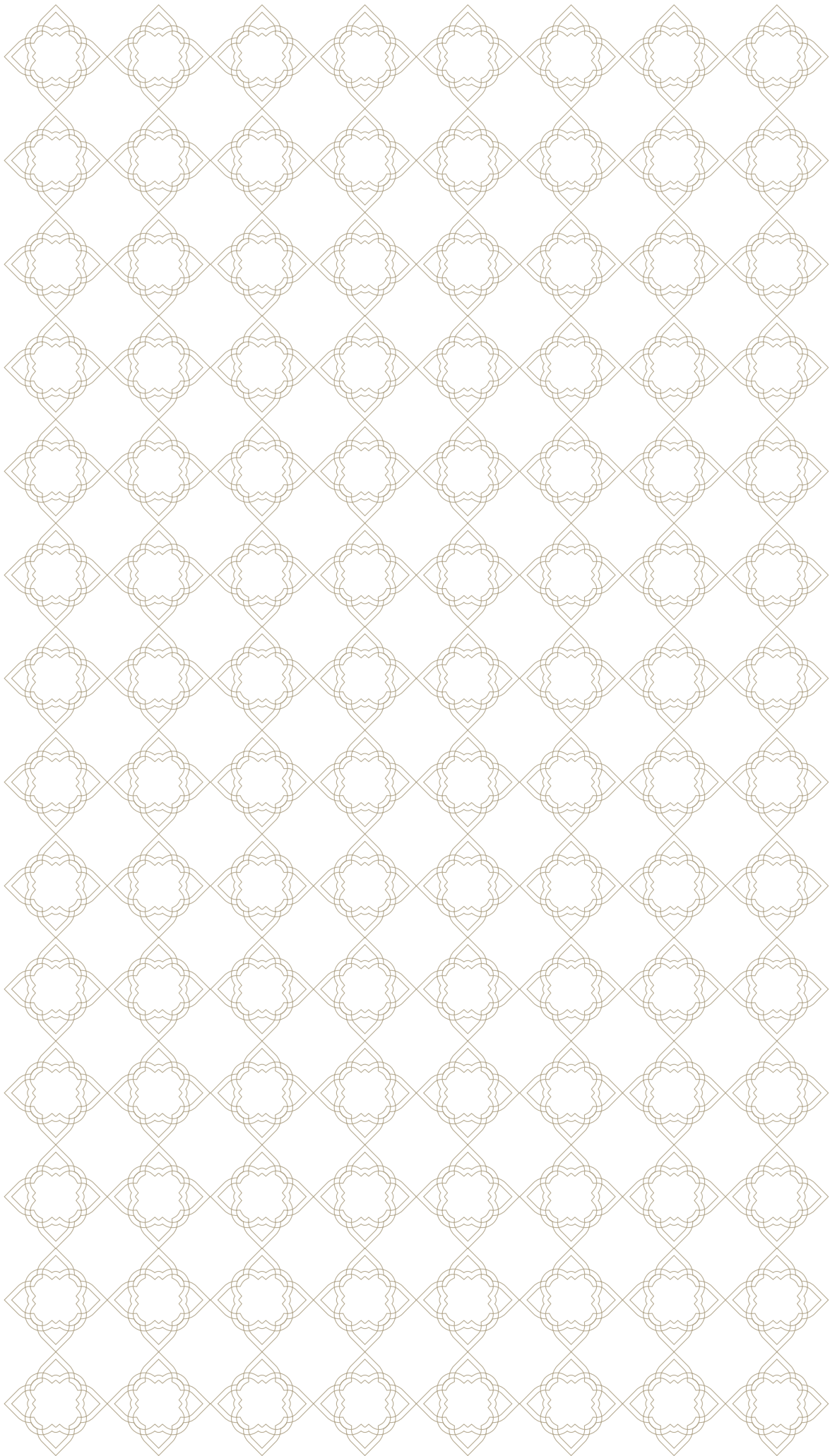
Deep-fried custards (2 pieces)



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 a 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

筍尖鮮蝦餃
Steamed shrimp dumplings with bamboo shoots

mop
80

鮑魚切肉燒賣
Steamed pork dumplings with abalone

90

香蔥雞粒酥
Baked chicken puffs with spring onion

80

蜜汁叉燒包
Steamed barbecued pork buns

80

松露蟹肉撻
Baked crab meat tartlets with truffle

160

菜脯素粉粿
Steamed preserved turnip with seasonal vegetable dumplings

60

香菇素菜包
Steamed mushroom and vegetable buns

60



蜜汁叉燒撻
Baked barbecued pork tartlets

80

番茄雞蛋鮮肉餃子
Steamed pork dumplings with tomato and egg

80

海鮮芋盒
Taro puffs filled with seafood

80



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 a 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.



譚
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色
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料

CHEF
TAM'S
SEASONS
SIGNATURE
SAUCE



每份兩件
2 pieces each
mop



芹黃燒鵝春卷

Roasted goose and celery spring rolls

80

金腿蘿蔔酥

Superior ham and turnip puffs

80

蟹粉戈渣

Crispy crab roe custards

200

季節點心 - 蟹粉菜苗餃

Seasonal dim sum - steamed vegetable
and crab roe dumplings

80

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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