

永利軒

W I N G L E I
R E S T A U R A N T



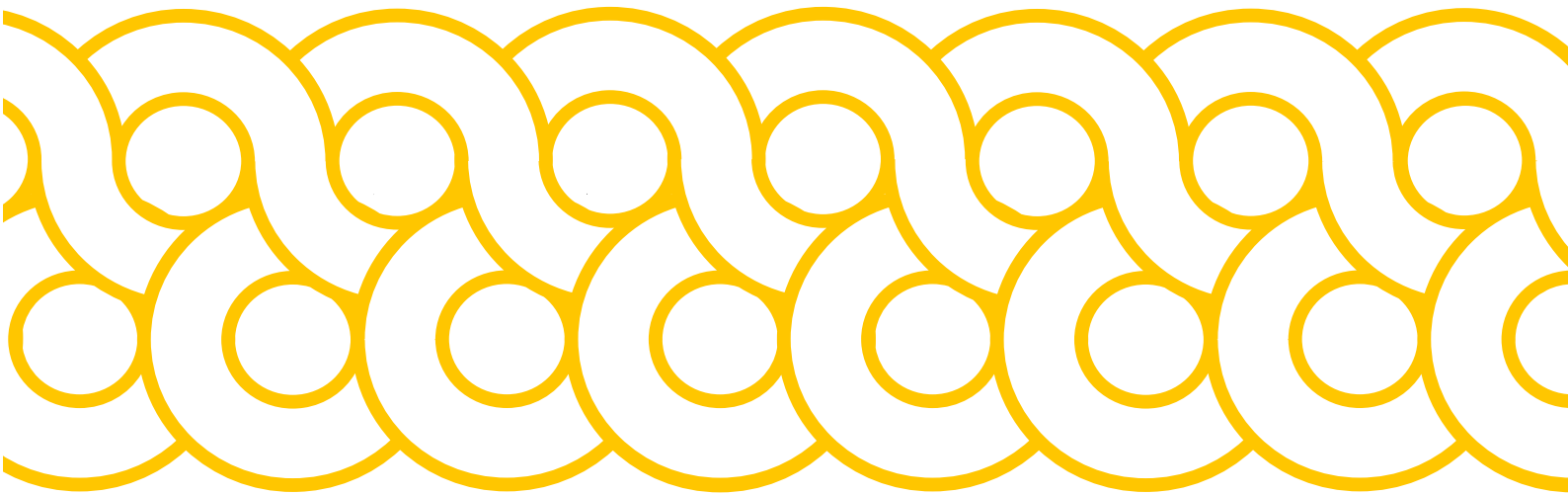
陳德光 永利軒行政總廚 **Chan Tak Kwong** Wing Lei Executive Chef

陳德光師傅招牌菜式

CHEF CHAN TAK KWONG SIGNATURE DISHES

老陳皮蛋白蒸星斑球 (每位)	MOP 388
Steamed egg white with grouper fillet, aged tangerine peel and vintage Huadio wine (per person)	
水煮櫻花蝦加拿大象拔蚌	1,088
Poached sliced Canadian geoduck with Sakura shrimp in chili oil	
濃湯鮮茄海星斑腩腐皮煲	488
Braised grouper fillet, layered bean curd skin and tomato in seafood broth	
燒汁燜和牛尾	268
Stewed Wagyu oxtail	
京典茶皇雞 (半隻)	268
Tea smoked crispy chicken (half)	
魚湯海皇螺片米線	388
Braised rice noodles with sliced sea whelk, mushrooms and conpoy in seafood broth	

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.



永利軒獻瑞
WING LEI DEGUSTATION MENU

晶鑽魚子醉鮮蝦、酸辣口水雞、蔥油灼和牛

Drunken shrimp with Kristal caviar
Marinated shredded chicken with homemade spicy sauce
Sliced Wagyu beef with spring onion and supreme soy sauce

Bruno Paillard Première Cuvée Rosé Brut NV
季節養生茶 Seasonal Healthy Tea

濃雞湯冬蟲草老山參響螺燉遼參

Double-boiled sea cucumber soup with ginseng,
cordyceps and sea whelk

遠年陳皮鮮海蜆蒸星斑

Steamed grouper fillet with clams and aged tangerine peel

Shaw and Smith M3 Chardonnay 2014

翡翠花膠釀南非乾鮑魚

Braised fish maw wrapped with South African abalone served
with season vegetable

藍賽酒莊 盈川紅 黑比諾 2022
Lansai Yinchuan Red Pinot Noir 2022
芝蘭香單叢 Zi Lan Aroma Dancong

上湯焗龍蝦手打麵

Braised noodles with lobster and supreme broth

荷塘幻彩錦鯉、蓮藕酥、百合花酥

Lotus seed milk pudding, Konjac jelly
Crispy puff with lotus seed paste
Crispy puff with egg yolk custard

九頂莊園 精選 小芒森 甜白葡萄酒 2020
Chateau Nine Peaks Petit Manseng Collection 2020
東方美人茶 Oriental Beauty Tea

MOP 1,888
每位 per person

葡萄酒搭配每位另加澳門幣 600元
Additional MOP 600 per person for wine pairing

香茗搭配每位另加澳門幣 260元
Additional MOP 260 per person for tea pairing

永利軒 嘗味菜單
WING LEI TASTING MENU

柚子拌青瓜紅蜆頭、
黑魚子江南菇卷、
楓糖西班牙黑毛豬叉燒

Marinated superior jellyfish with pomelo and cucumber
Smoked bean curd skin roll with shredded vegetables and Kristal caviar
Barbecued Iberico pork with maple syrup
Bruno Paillard Première Cuvée Rosé Brut NV

花膠響螺燉原隻椰皇

Double-boiled fish maw soup with bamboo pith and
sea whelk in whole coconut

濃湯鮮茄海星斑腩腐皮

Braised grouper fillet, layered bean curd skin
and tomato in seafood broth
Shaw and Smith M3 Chardonnay 2014

香檸千絲脆乳鴿

Crispy baby pigeon with shredded lemon

藍賽酒莊 盈川紅 黑比諾 2022
Lansai Yinchuan Red Pinot Noir 2022

馬介休帶子脆米鴛鴦炒飯

Fried organic wild rice and crispy rice with scallops
and salted cod fish

楊枝甘露、甜香妃子笑、精美鮮果

Chilled mango and sago cream with pomelo
Crispy glutinous dumpling with chocolate custard
Seasonal fresh fruits

九頂莊園 精選 小芒森 甜白葡萄酒 2020

Chateau Nine Peaks Petit Manseng Collection 2020

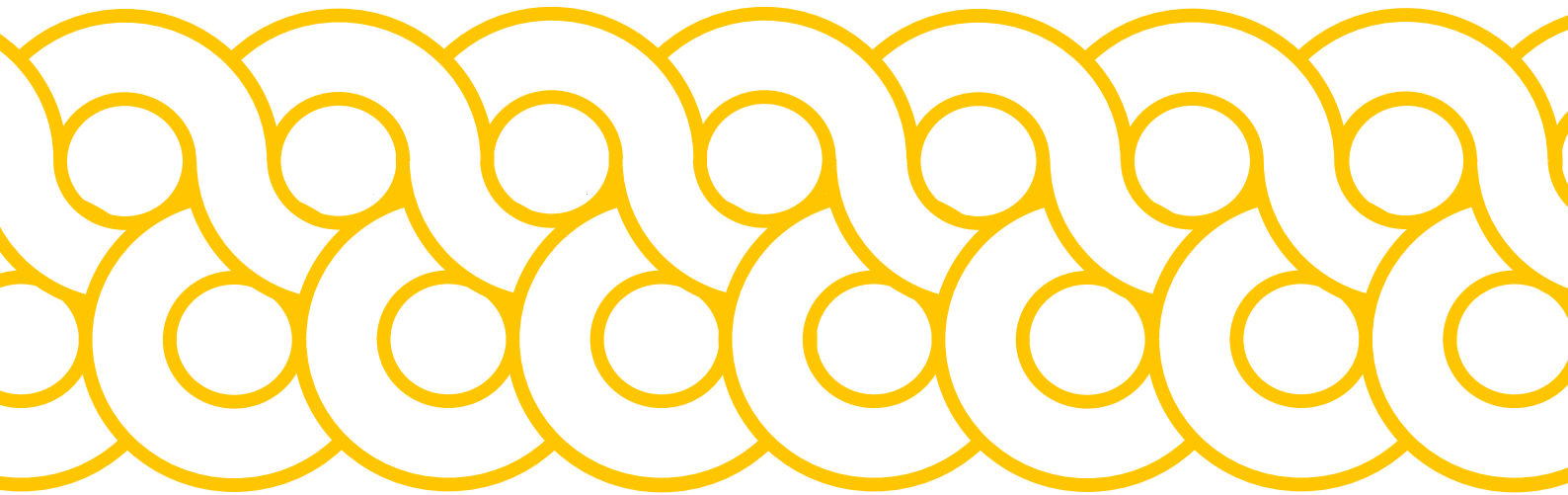
MOP 888

每位 per person

葡萄酒搭配每位另加澳門幣 600元

Additional MOP 600 per person for wine pairing

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
餐廳供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request
所有價目須另加10%服務費 All prices are subject to a 10% service charge



前菜
APPETIZERS

藤椒鮮鮑魚	MOP 288
Chilled sliced abalone with Sichuan pepper sauce	
酒香櫻桃凍鵝肝	188
Chilled goose liver with red wine sauce	
椒鹽銀鱈魚骨腩	188
Crispy diced cod fish with garlic chili salt	
避風塘半乾吊片	168
Crispy sliced semi-dried squid with fragrant garlic flakes and spring onion	
柚子拌青瓜紅蜆頭	168
Marinated superior jellyfish with pomelo and cucumber	
櫻花蝦豉油皇雞樅菌	138
Wok-fried termite mushroom with Sakura shrimp and supreme soy sauce	
麻椒豬爽蹄	138
Pork knuckles with Sichuan pepper sauce	
三色素菇卷	98
Smoked bean curd skin rolls with shredded vegetables, celtuce and carrot	
魚汁爆虎皮椒	88
Wok-fried green peppers with fish soy sauce	
脆皮金磚豆腐	88
Crispy bean curd in spicy salt and garlic	

明 爐 燒 烤
BARBECUED SPECIALTIES

即 烤 黑 椒 小 乳 豬 (需提前24小時預訂)	MOP
Barbecued suckling pig with black pepper (please order 24 hours in advance)	828
京 烤 片 皮 鴨 (兩食)	688
Barbecued Beijing duck (served in 2 ways)	
第二食：生 菜 片 果 香 豆 芽 炒 鴨 鬆	
Second course: Wok-fried minced duck meat with fruit, bean sprouts served with lettuce	
頭 抽 豉 油 雞 (製作需時約五十分鐘)	308
Supreme soy sauce chicken (please allow 50 minutes for preparation)	
果 香 脆 皮 乳 豬 件	288
Crispy suckling pig with fruit and cucumber	
楓 糖 西 班 牙 黑 毛 豬 叉 燒	238
Barbecued Iberico pork with maple syrup	
荔 枝 木 燒 鵝	238
Lychee wood roasted goose	
澳 門 脆 燒 豬 腩	208
Roasted pork belly	

燕窩

BIRD'S NEST

	MOP
濃雞湯官燕	988
Braised superior bird's nest in chicken bouillon	
高湯燉官燕	788
Double-boiled superior bird's nest in supreme broth	
雲腿蟹肉燴花膠官燕	588
Braised superior bird's nest broth and fish maw with crab meat and Jinhua ham	
翡翠竹笙釀官燕	498
Braised bamboo pith stuffed with superior bird's nest and vegetable	
芙蓉玉帶燕窩羹	388
Braised bird's nest broth with scallops, crab meat and egg white	

* 所有燕窩菜式價目均以每位計算

* All bird's nest dishes are priced per person

山珍海味

DRIED SEAFOOD

	MOP
金箔六頭極品乾鮑	10,888
Braised 6 heads whole dried abalone	
原汁扣十頭極品乾鮑	5,388
Braised 10 heads whole dried abalone	
原汁扣十五頭乾鮑魚	4,688
Braised 15 heads whole dried abalone	
原汁扣南非十五頭乾鮑魚	888
Braised South African 15 heads whole dried abalone	
紅燒鮑汁扣厚花膠	1,988
Braised fish maw in supreme abalone sauce	
蔥燒扣遼參鵝掌	398
Braised sea cucumber with goose web and spring onion	

* 所有鮑魚、花膠、遼參菜式，價目均以每位或每隻計算

* All abalone, fish maw and sea cucumber dishes are priced per person or per piece

湯、羹
SOUPS

冬蟲草燉厚花膠湯	MOP 2,808
Double-boiled cordyceps soup with fish maw	
冬蟲草石斛靈芝清燉鮮響螺	1,208
Double-boiled sea whelk soup with cordyceps, dendrobium and Ganoderma	
響螺石斛靈芝土茯苓燉水鴨	328
Double-boiled duck soup with sea whelk, Tuckahoe, dendrobium and Ganoderma	
鮮鮑魚濃湯竹笙燉花膠	298
Double-boiled fish maw soup with bamboo pith and fresh abalone	
花膠鮮拆魚羹	268
Grass carp soup with shredded fish maw and clams	
蟹肉淮山粟米羹	168
Sweet corn soup with crab meat and Chinese yam	
精華老火湯	88
Soup of the day	

* 所有湯、羹價目均以每位計算
* All soups are priced per person

生猛海鮮

LIVE SEAFOOD

精選海魚
Fish

MOP
時價
Market price

老鼠斑、海東星、紅瓜子斑、
老虎斑、本灣龍脷
Pacific grouper, Star-spotted grouper, Red flag grouper,
Tiger grouper, Macau sole

廚師烹調推介

Chef's recommendation:

蔥絲豉油蒸、煎封、油浸或薑絲鹹魚碎蒸
Steamed with spring onion and supreme soy sauce
Pan-fried with supreme soy sauce
Deep-fried with supreme soy sauce
Steamed with diced salty fish and ginger

甲殼類
Shellfish

時價
Market price

龍蝦、花竹蝦、肉蟹、大紅蟹、
南非活鮮鮑魚、加拿大象拔蚌、響螺
Lobster, Kuruma prawn, King crab, Red-spotted crab,
South African abalone, Canadian geoduck, Sea whelk

廚師烹調推介

Chef's recommendation:

蔥油灼、蒜蓉粉絲蒸、避風塘或X.O.醬爆炒
Poached with spring onion and supreme soy sauce
Steamed with minced garlic and vermicelli
Stir-fried with garlic flakes
Wok-fried with X.O. sauce

海鮮
SEAFOOD

風味蒸鹹鮮海星斑球	MOP 688
Steamed fresh grouper fillet and salty fish	
砂鍋生燜蒜香涼瓜海斑腩	398
Braised grouper with roasted pork belly, bitter melon, garlic and fermented black bean	
薑蔥粉絲古法焗海蝦	398
Braised fresh prawns with glass noodles, ginger and spring onion	
香蔥蟹子燒海參	328
Braised superior sea cucumber with crab roe and spring onion	
澳門蝦膏銀魚果仁甜豆鮮鮑魚	308
Wok-fried fresh abalone with bean, nut, whitebait and preserved shrimp paste	
薑蔥筍尖炒珍寶帶子	288
Wok-fried jumbo scallops with bamboo shoots, ginger and spring onion	
X.O.醬蘆筍桂花蚌	288
Wok-fried sea limpets and asparagus in X.O. sauce	
咕嚕香脆蝦球	288
Crispy prawns with sweet and sour sauce	
滑蛋鮮蝦	268
Scrambled egg with fresh prawns	

肉類
MEAT

山椒蒜香風乾和牛肉	MOP 318
Wok-fried dry-aged Wagyu beef with garlic and green pepper	
蔥油灼厚切豬腩	288
Poached pork liver with spring onion and supreme soy sauce	
欖角陳皮焗排骨	238
Wok-fried pork rib with aged tangerine peel and olive	
銀蝦吊片蒸黑毛豬肉	238
Steamed Iberico pork with dried shrimp, squid, whitebait and preserved shrimp paste	
遠年陳皮吊片蒸肉餅	218
Steamed minced pork with dried squid and aged tangerine peel	
紅蔥韭菜辣炒羊肉碎	218
Wok-fried minced lamb with chives and shallot	

家禽類
POULTRY

	MOP
鵝掌鮑魚海參煲	428
Stewed goose web with abalone and sea cucumber	
魚香雞粒豆腐茄子煲	298
Braised eggplant with minced chicken, bean curd and salty fish	
脆皮炸子雞 (半隻)	258
Deep-fried crispy chicken (half)	
原味鮑汁麒麟蒸滑雞	228
Steamed chicken with Jinhua ham and mushroom in abalone sauce	
西檸軟雞	188
Crispy chicken fillet with lemon sauce	
紅燒乳鴿 (每隻)	168
Crispy baby pigeon (whole)	

健康素食
VEGETABLES

果仁雞樅菌炒鮮蘆筍	MOP 208
Wok-fried assorted nuts, termite mushroom and asparagus	
欖角豆豉炒涼瓜	208
Wok-fried bitter melon with preserved olive and fermented black bean	
喜瑪拉雅鹽輕炒翡翠百合甜椒黃耳	208
Stir-fried vegetable with lily bulb, bell pepper, rock pink salt and yellow fungus	
野菌竹笙娃娃菜膽	168
Braised Chinese cabbage with bamboo pith and wild mushroom	
豉蒜南瓜蒸芋頭	168
Steamed sliced pumpkin and taro with garlic and fermented black bean	
鮮淮山銀杏浸腐竹	168
Stewed yam with bean curd sheets and ginkgo nuts	
欖菜乾燒玉豆	168
Wok-fried French bean with preserved dried olive	

粉、麵、飯

RICE NOODLES, NOODLES AND RICE

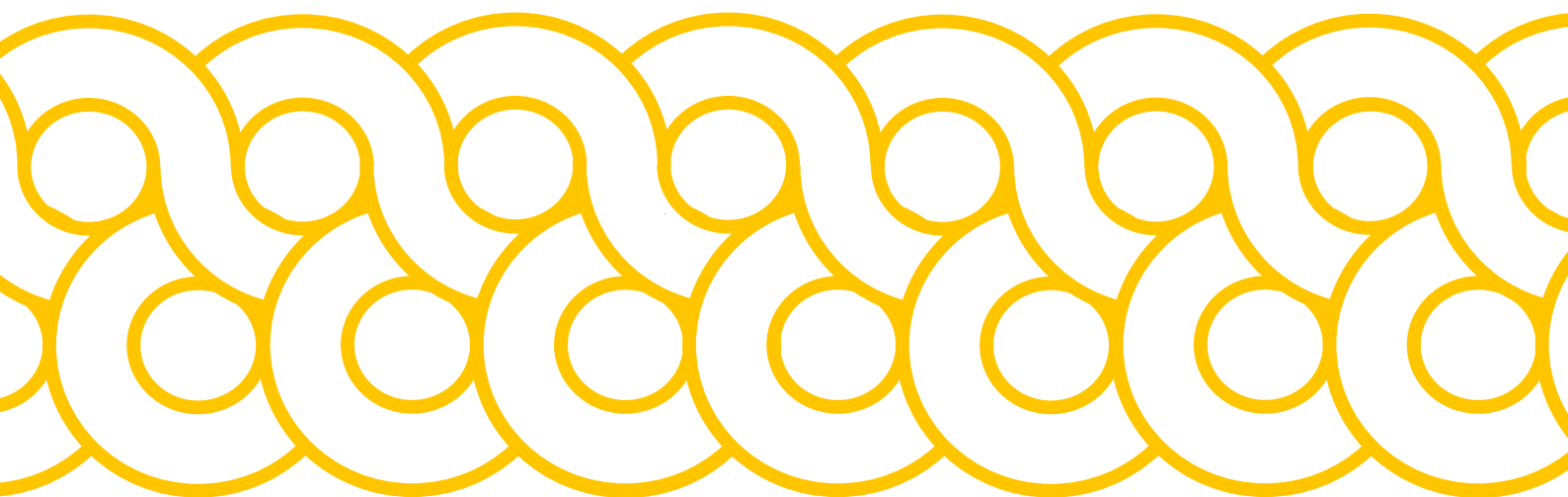
	MOP
馬介休帶子脆米鴛鴦炒飯	238
Fried organic wild rice and crispy rice with scallops and salted cod fish	
生拆蟹肉瑤柱蔥花炒飯	228
Fried rice with fresh crab meat, conpoy and spring onion	
櫻花蝦揚州炒飯	198
Yangzhou style fried rice with Sakura shrimp	
海鮮粗炒稻庭烏冬	308
Wok-fried Inaniwa udon with prawns, sea limpet and vegetable	
薑蔥花膠黑毛豬叉燒撈粗麵	308
Tossed flat noodles with fish maw, barbecued Iberico pork, spring onion and ginger	
半乾吊片經典豉油皇炒麵	238
Wok-fried noodles with semi-dried squid in supreme soy sauce	
蝦籽蟹肉燒伊麵	198
Braised e-fu noodles with dried shrimp roe and fresh crab meat	
乾炒牛河	198
Wok-fried flat rice noodles with sliced beef	
(供應時段上午11時30分至下午3時)	
(Available from 11:30a.m. to 3:00p.m.)	

精美甜品
DESSERTS

	MOP
	每位 per person
冰花燉金絲燕 Double-boiled ruby bird's nest 可選配冰糖、人參汁、杏汁或椰汁 <i>Your choice of crystal sugar, dried ginseng juice, almond cream or coconut cream</i>	888
百搭汁燉官燕 Double-boiled superior bird's nest 可選配冰糖、人參汁、杏汁或椰汁 <i>Your choice of crystal sugar, dried ginseng juice, almond cream or coconut cream</i>	788
燕窩椰皇蛋白燉鮮奶 (製作需時約三十分鐘) Double-boiled fresh milk with egg white and bird's nest in whole coconut (Please allow 30 minutes for preparation)	138
川貝南北杏燉原個雪梨 (製作需時約二十分鐘) Double-boiled white pear with apricot kernels and fritillary bulbs (Please allow 20 minutes for preparation)	78
楊枝甘露 Chilled mango and sago cream with pomelo	68
遠年陳皮紅豆沙 Sweetened red bean soup with lotus seeds and aged tangerine peel	58
清心銀耳百合蓮子羹 Sweetened lotus seed soup with snow fungus and lily bulbs	58

精美甜品
DESSERTS

	MOP
黃金九層棗皇糕 Steamed layered red dates cake	78
杏汁雞蛋白撻 (製作需時約二十分鐘) Baked crispy egg white tarts with almond cream (Please allow 20 minutes for preparation)	58
菊花杞子糕 Chilled chrysanthemum jelly with wolfberries	58
甜香妃子笑 Crispy glutinous dumplings with chocolate custard	58
招牌流沙煎堆仔 Crispy sesame glutinous dumplings with egg yolk custard	58
蘋果千絲酥 Baked puffs with apple paste	58
精美時令果盤 (每位) Seasonal fresh fruit platter (per person)	118



即 蒸 點 心
STEAMED DIM SUM

供應時段 上午 11 時 30 分 至 下午 3 時
AVAILABLE FROM 11:30 A.M. TO 3:00 P.M.

	MOP
花膠響螺灌湯餃 (每位) Conpoy dumpling with fish maw and sea whelk in superior soup (per person)	128
荷塘海參金魚餃 Steamed sea cucumber dumplings with pork, shrimp and celery	128
永利蝦餃皇 Steamed prawn dumplings with bamboo shoot	78
湯灼高麗菜餃子 Poached cabbage dumplings with pork and black vinegar	78
蟹皇鮮蝦燒賣皇 Steamed pork dumplings with shrimps and crab roe	73
遠年陳皮山竹牛肉球 Steamed beef balls with bean curd and aged tangerine peel	70
X.O. 醬蒸排骨 Steamed pork ribs with X.O. sauce	70
鮮肉灌湯小籠包 Steamed Shanghainese dumplings with minced pork	68
黃沙豬潤燒賣 Steamed pork dumplings with pork liver and shrimps	68

* 所有點心只限於午膳供應
* All the dim sum items are only available for lunch

即 蒸 點 心
STEAMED DIM SUM

供應時段 上午 11 時 30 分 至 下午 3 時
AVAILABLE FROM 11:30 A.M. TO 3:00 P.M.

	MOP
松茸賽螃蟹肉百寶袋 Steamed crab meat dumplings with egg white and matsutake mushroom	78
玫瑰蘋果情花包 Steamed buns with apple and rose paste	78
乾燒法邊豆潮式粉果 Steamed pork dumplings with green bean and peanut	68
帶子蟹肉水晶餃 Steamed scallop dumplings with crab meat and shrimps	68
牛肝珍菌素粉粿 Steamed porcini mushroom and wild mushroom dumplings	68
秘製妙醬蒸鳳爪 Steamed chicken feet with homemade spicy sauce	62
豆漿千層魚蓉腐皮夾 Steamed layered bean curd skin with fish paste in soy bean soup	58
黑毛豬叉燒包 Steamed barbecued Iberico pork buns	58

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煎及炸點

PAN-FRIED AND DEEP-FRIED DIM SUM

供應時段上午11時30分至下午3時
AVAILABLE FROM 11:30 A.M. TO 3:00 P.M.

	MOP
原隻鮑魚燒雞酥	128
Baked abalone puffs with roasted chicken	
冰菜牛油果腐皮卷	78
Crispy bean curd rolls with ice plant and avocado	
子薑叉燒千絲酥	78
Baked barbecued Iberico pork puffs with young ginger	
香煎臘味蘿蔔糕	68
Pan-fried turnip cake with Cantonese preserved meat	
貓山皇榴槿酥	68
Crispy puffs with durian	
蟹粉鮮蝦長春卷	62
Deep-fried shrimp spring rolls with crab roe	
雪影叉燒焗餐包	62
Baked barbecued Iberico pork buns with sweetened crust	
鮑魚紅薯鹹水角	58
Deep-fried glutinous dumplings with abalone, sweet potato, chives and pork	

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* All the dim sum items are only available for lunch

腸粉及粥品

STEAMED RICE ROLLS AND CONGEE

供應時段上午11時30分至下午3時
AVAILABLE FROM 11:30 A.M. TO 3:00 P.M.

	MOP
紅米金網龍皇腸粉	98
Steamed wild rice rolls filled with shrimp spring rolls	
山蘇葉鮮蝦腸粉	88
Steamed rice rolls filled with shrimp and nest fern leaf	
西班牙黑毛豬叉燒蒸腸粉	82
Steamed rice rolls filled with barbecued Iberico pork	
澳洲菠菜牛肉腸粉	78
Steamed rice rolls filled with beef and Australian spinach	
布拉爽滑淨腸粉	58
Steamed rice rolls	
星斑片及第粥 (每位)	88
Grouper fillet congee with pork liver and tripe (per person)	
經典懷舊狗仔粉	68
Braised rice noodle with shredded roasted duck, barbecued Iberico pork and dried shrimps	

* 所有腸粉及粥品只限於午膳供應
* All the steamed rice roll and congee items are only available for lunch

永利軒特色醬料

WING LEI SIGNATURE SAUCES

	MOP 每 碟 per plate	MOP 每 瓶 per bottle
永利軒X.O.醬 Wing Lei X.O. sauce	48	308
永利軒薄荷辣椒醬 Wing Lei mint chili sauce	---	188
永利軒酸甜辣椒醬 Wing Lei sweet and sour chili sauce	---	188
泰椒絲 Chopped Thai chili	38	---
泰椒絲豉油 Chopped Thai chili with soy sauce	38	---