

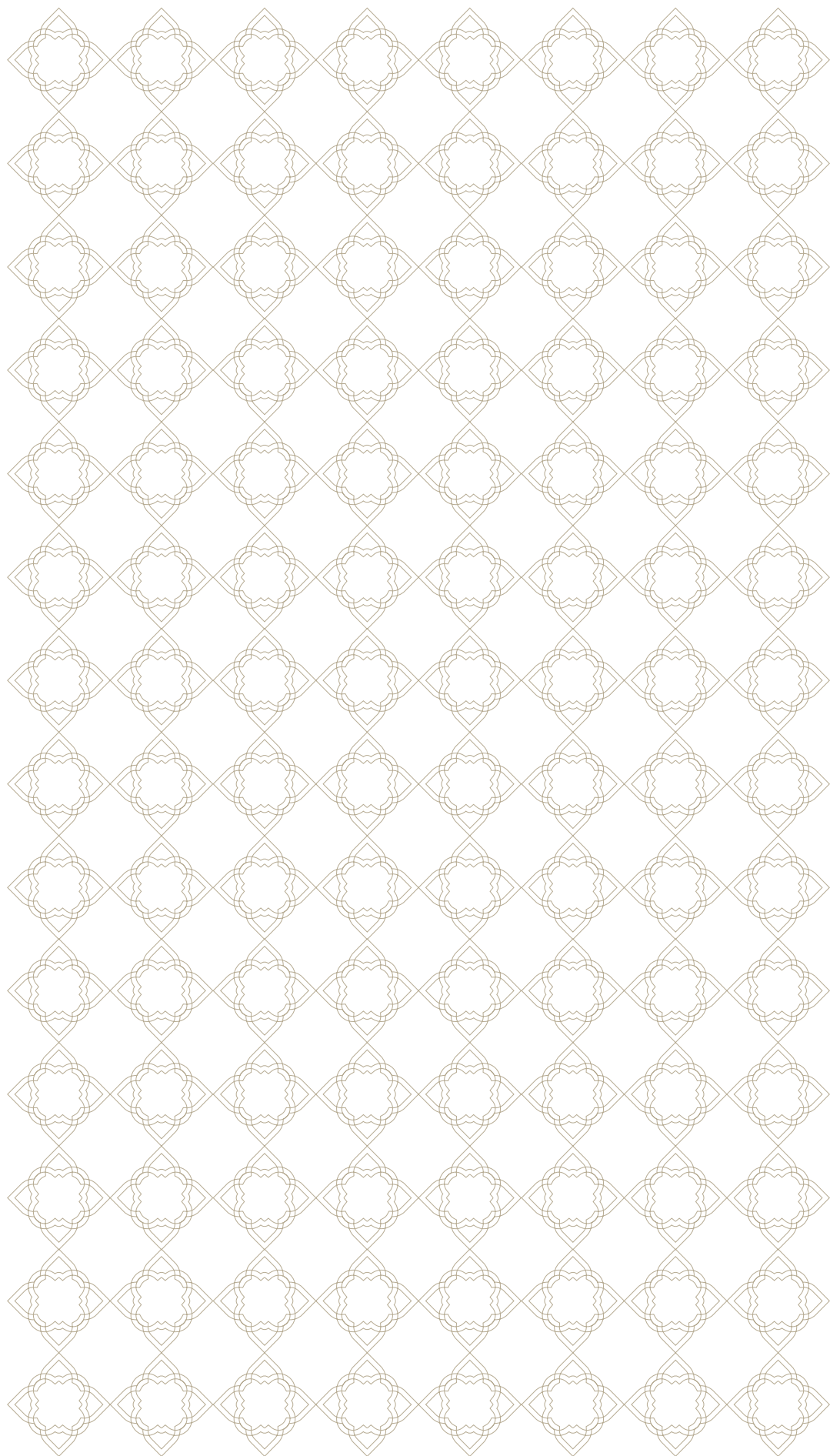


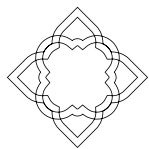
譚 卉

CHEF TAM'S
SEASONS



套餐菜單 SET MENUS





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

松露蟹肉撻、避風塘龍蝦餃、茴香羊肉餃
Baked crab meat tartlet with truffle,
Deep-fried lobster dumpling with chili and garlic,
Steamed marinated lamb dumpling with fennel seeds

或 or

葡汁雞粒酥、西洋菜石斑餃、麻辣和牛蒸餃
Baked chicken puff with Portuguese curry sauce
Steamed watercress and grouper dumpling
Steamed spicy Wagyu beef dumpling

湯品 SOUP

高麗蔘棗皇燉肉汁
Double-boiled pork soup with Korean ginseng and dates

或 or

蟹肉西洋菜羹
Crab meat and watercress soup

譚師傅精選 TAM'S CLASSIC

普寧豆醬蛋白蒸海斑球
Steamed sea grouper fillet in egg white with Puning bean sauce

或 or

薑蔥炒青龍蝦
Wok-fried local spiny lobster with ginger and spring onion

或 or

胡椒湯蘿蔔和牛臉頰
Braised Wagyu beef cheek with turnip in peppercorn broth

季節田園時蔬 SEASONAL VEGETABLE

濃湯甜竹豆腐火腿浸時蔬
Simmered seasonal vegetable with sweet bean curd sheet,
bean curd and ham in supreme broth

或 or

黑豚火腿榆耳炒豆苗
Wok-fried pea sprout with Iberico ham and elm tree fungus

特色主食 RICE OR NOODLES

家鄉火腿菜粒炒飯
Fried rice with preserved ham and diced vegetable

或 or

沙茶芥蘭海鮮炒河粉
Stir-fried flat rice noodles with Chinese kale and seafood
in Sha Cha sauce

滋潤甜品 DESSERT

焗芋蓉西米布甸
Baked taro and sago pudding

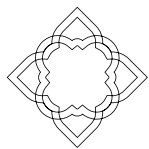
或 or

士多啤梨西米露
Chilled strawberry and sago sweet soup

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

葡汁焗釀貴妃蚌、沙薑燻蹄、果醋菠蘿海蜇

Baked short necked clam with Portuguese curry sauce,
Marinated sand ginger smoked pork hock,
Chilled pineapple and jellyfish in fruit vinegar

或 or

西山欖仁炒蝦鬆、白切藏羊、話梅蘿蔔

Wok-fried minced shrimp with olive seeds,
Tibetan lamb,
Chilled dried plum marinated turnip



湯品 SOUP

高麗蔘棗皇燉花膠

Double-boiled fish maw with Korean ginseng and dates

或 or

花膠蟹肉菊花菜羹

Seasonal chrysanthemum and vegetable soup
with fish maw and crab meat



譚師傅精選 TAM'S CLASSIC

甜竹火腩蒜子燜斑球

Braised grouper fillet with sweet bean curd sticks, pork belly and garlic

或 or

栗子鮑角燜雞脯

Braised chicken fillet with chestnut and abalone

或 or

譚式炒圓魚鹿肉

Tam's style wok-fried softshell turtle with venison



季節田園時蔬 SEASONAL VEGETABLE

大頭菜肉鬆炒遲菜心

Wok-fried late flower Chinese cabbage with turnip and minced pork

或 or

番茄湯海鮮浸時蔬

Simmered seasonal vegetable with seafood in tomato broth



特色主食 RICE OR NOODLES

鮑魚燴臘味糯米飯

Braised glutinous rice with air-dried meat and abalone

或 or

胡椒湯豬肚花膠雞米線

Fish maw and pork tripe in chicken and
peppercorn broth with rice noodles



滋潤甜品 DESSERT

官燕薑汁燉奶 配 核桃戈渣

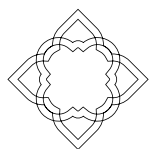
Double-boiled fresh milk with ginger juice and superior bird's nest,
Deep-fried walnut custard

或 or

官燕士多啤梨西米露 配 核桃戈渣

Chilled strawberry and sago sweet soup with superior bird's nest,
Deep-fried walnut custard

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



官燕焗釀蟹蓋

Baked crab shell stuffed with fresh crab meat and superior bird's nest



花膠海螺燉水鴨湯

Double-boiled dabbling duck soup with fish maw 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



胡椒湯鹹菜灼和牛片

Blanch Wagyu beef in pickle and peppercorn broth



四寶釀銀蘿

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



川貝黃耳燉雪梨 配 核桃戈渣

Double-boiled snow pear sweet soup with Chuan Bei and yellow fungus

Deep-fried walnut custard

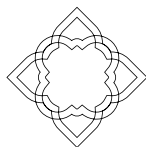
每位 mop 2,888 per person

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



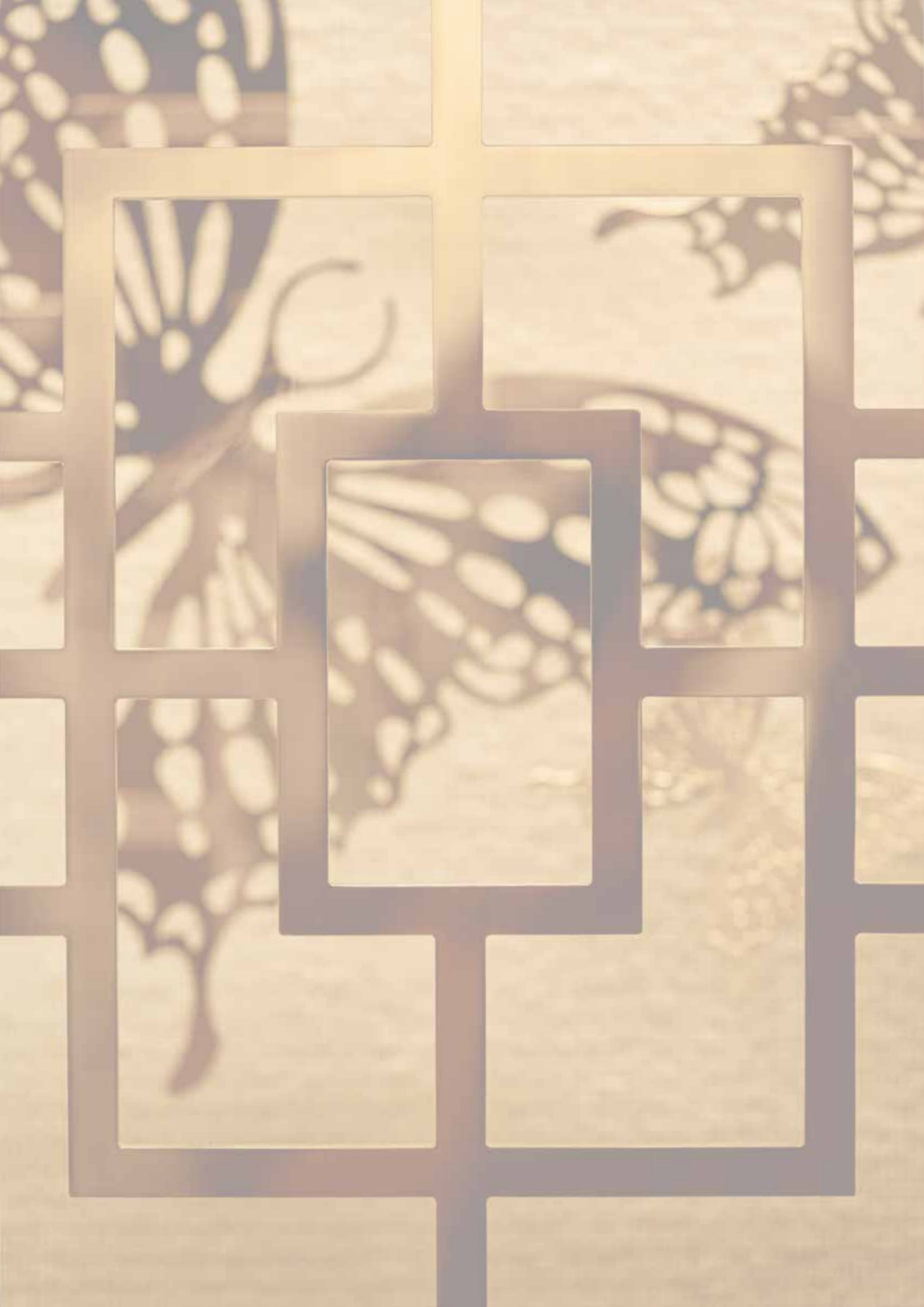
探索葡萄酒之旅 EXPLORATORY WINE JOURNEY

每位 per person
mop 1,380

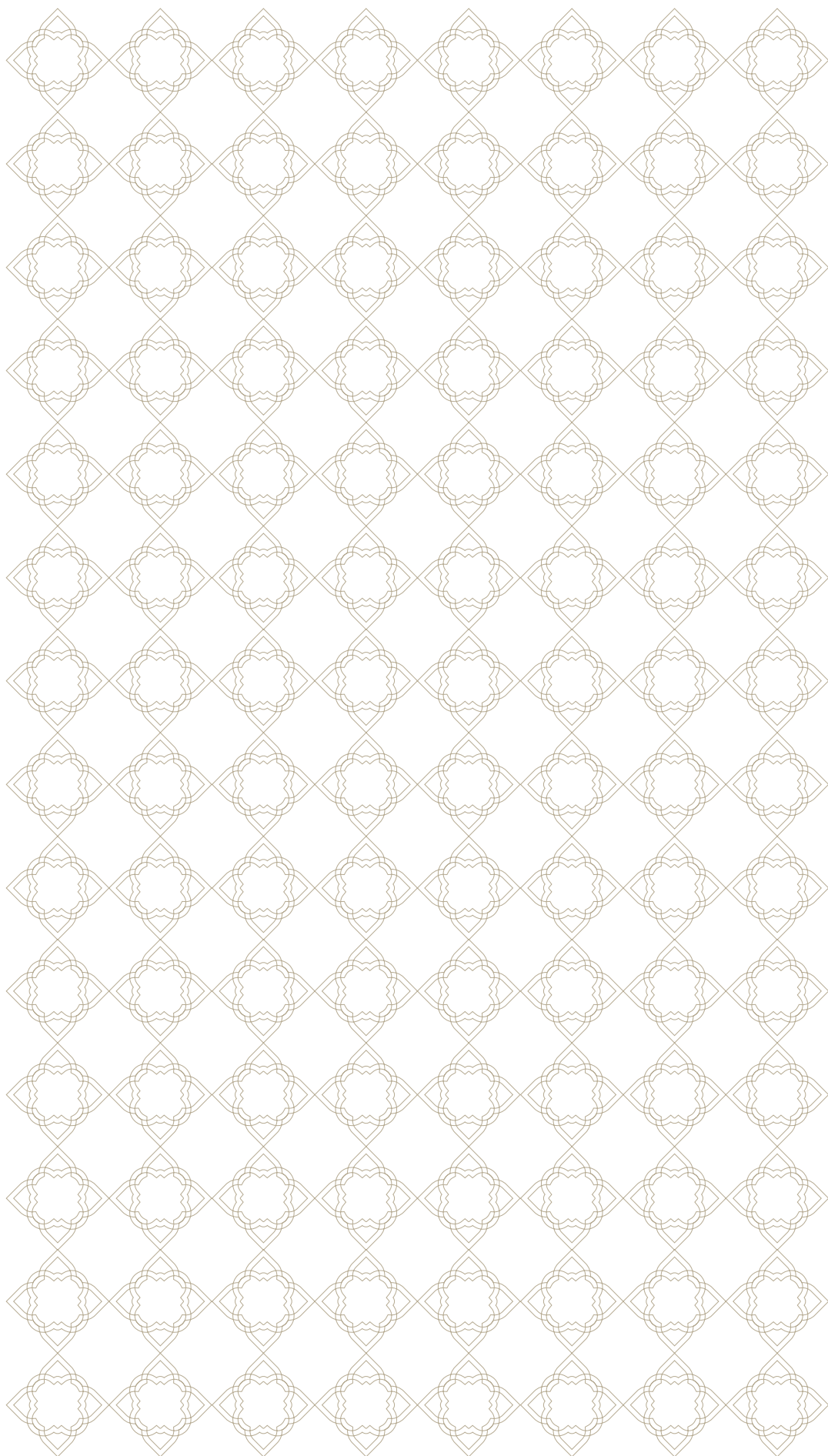


珍藏葡萄酒之旅 COLLECTOR'S WINE JOURNEY

每位 per person
mop 2,580



單點菜單 A LA CARTE





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, Squartail coral grouper,
Conch, Crab, Lobster, Scallop, Clam

烹飪方式：炒、燜或蒸

Cooking methods: Stir-fried, Braised or Steamed

mop

時價

Market Price

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

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



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
品
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醬

CAVIAR

mop

軟炸鵝肝蝦多士配金魚子醬 (30克/50克) 1,038 / 1,688
Fried shrimp toast with foie gras and 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)

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

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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
果醋青瓜小蘿蔔 Chilled cucumber and turnip marinated in fruit vinegar	120
陳醋紅海蜇小青瓜 Jellyfish and cucumber in aged vinegar	170
花椒油涼拌蟲草花白玉菇 Tossed chili shimeji mushroom and cordyceps flower with Sichuan peppercorn oil	120
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
蟹黃燴菜苗羹 Braised seasonal baby vegetable soup with crab roe	300
 石斛燉海螺豬腱湯 Double-boiled pork shank soup with conch and dendrobium	320
青檸拆魚羹 Classic Shunde style fish soup with lime zest	280
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

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 with seasonal fruit

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

蒜苔沙葛炒黑豚爽肉

Wok-fried Iberico pork with yam bean and garlic moss

320



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	
金瑤臘味炒糯米飯	180
Fried glutinous rice with conpoy and Chinese cured meat	
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 seeds
and pearl powder

焗芋蓉西米布甸

Baked seasonal taro and sago pudding

120

凍焦糖椰皇蛋白

Chilled caramel egg white custard in young coconut

180

燉木瓜 (熱)

Double-boiled papaya (hot)

180

川貝黃耳燉雪梨

Double-boiled snow pear with Chuan Bei and yellow fungus

90

蛋黃千層糕 (兩件)

Salted egg yolk layered cakes (2 pieces)

60

擂沙湯圓 (兩件)

Glutinous rice ball coated with soybean flour (2 pieces)

50

合時鮮果布甸

Seasonal fruit pudding

180

茉莉花

Jasmine

180



甜戈渣 (兩件)

Deep-fried custards (2 pieces)

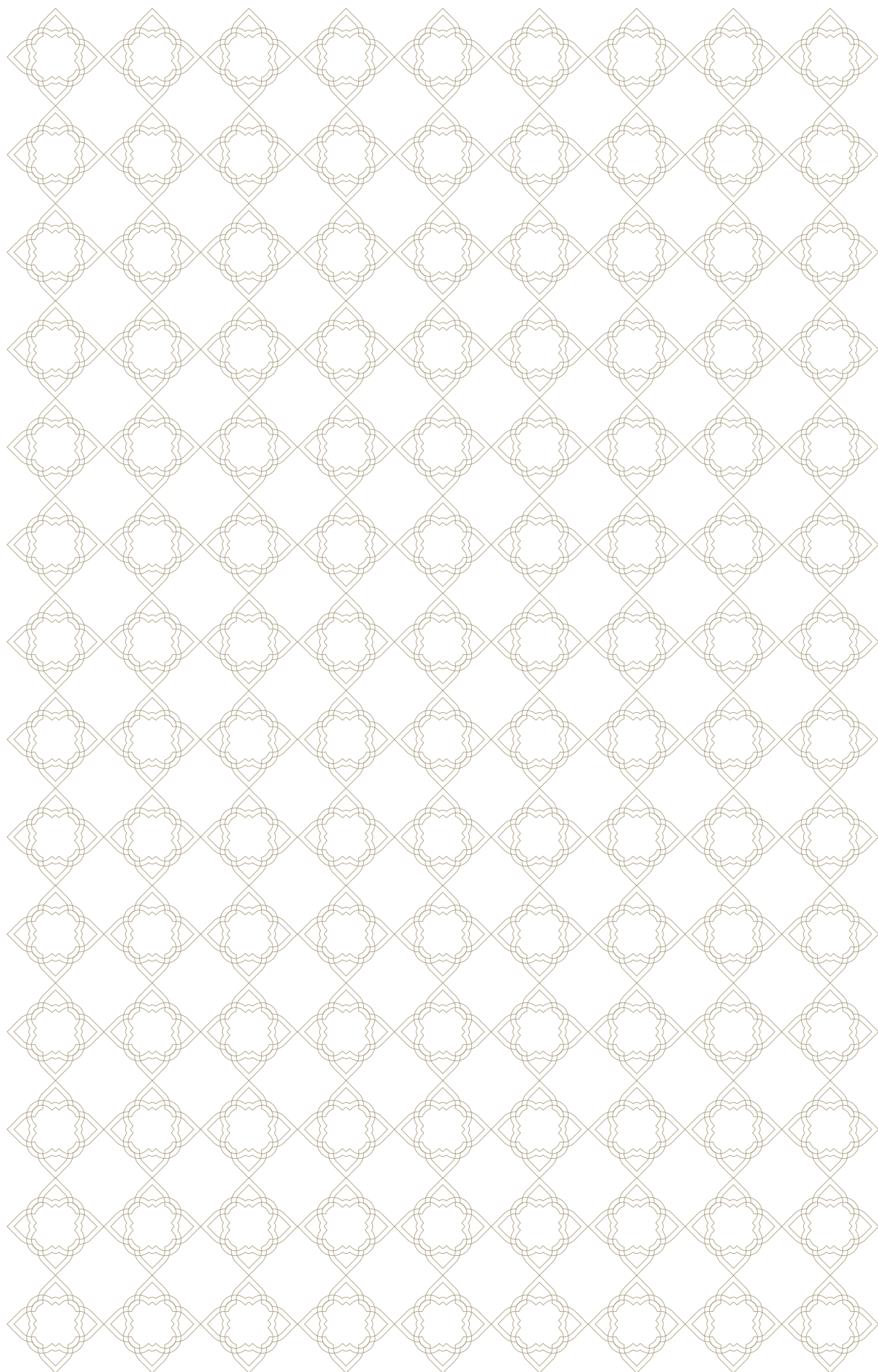
60



譚師父招牌菜 Chef Tam's Signature Dish

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選
點
心

DIM
SUM

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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

Steamed shrimp dumplings with bamboo shoots

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

麻辣和牛餃

Steamed spicy Wagyu beef dumplings

80

海鮮芋盒

Taro puffs filled with seafood

80



譚師父招牌菜 Chef Tam's Signature Dish

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譚
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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

臘味糯米包

Steamed glutinous rice dumplings with Chinese cured meat

80

龍蝦戈渣

Deep-fried lobster custards

200

季節點心 - 茴香羊肉餃

Steamed marinated lamb dumplings with fennel seeds

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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