



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

MOP

老陳皮蛋白蒸星斑球 (每位) 388

Steamed grouper fillet with egg white, aged tangerine peel
and vintage Huadiao wine (per person)

388

水煮櫻花蝦加拿大象拔蚌 1,088

Poached sliced Canadian geoduck with Sakura shrimp in chili oil

1,088

濃湯鮮茄海星斑腩腐皮煲 488

Braised grouper fillet, layered bean curd skin and tomato in seafood broth

488

燒汁燉和牛尾 268

Stewed Wagyu oxtail

268

京典茶皇雞 (半隻) 268

Tea smoked crispy chicken (half)

268

魚湯海皇螺片米線 388

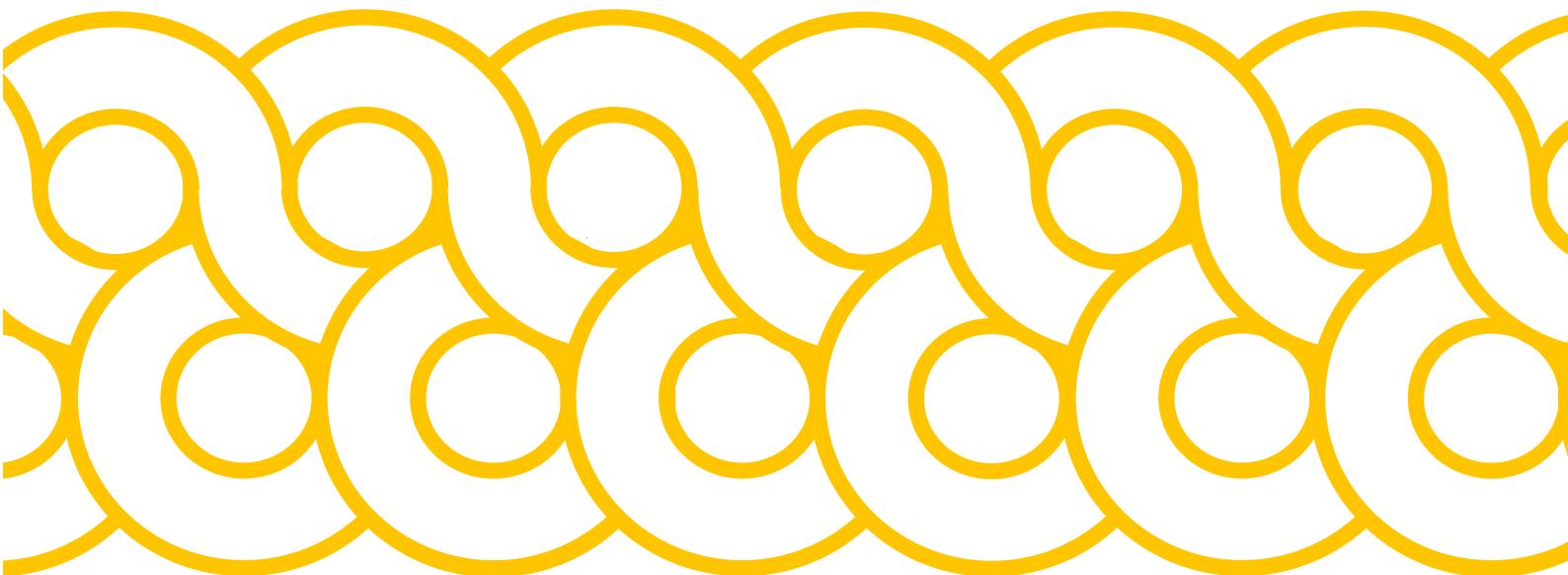
Braised rice noodles with sliced sea whelk, mushrooms and conpoy in seafood broth

388

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.

套餐單 SET MENUS



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
Bründlmayer Alte Reben Grüner Veltliner 2016

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 and konjac jelly
Crispy puff with lotus seed paste
Crispy puff with egg yolk custard

蔡龍麟冰白 2020
Cailonglin Icewine 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 蟹 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 韻 螺 煉 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 脫 皮

Braised grouper fillet, layered bean curd skin
and tomato in seafood broth

Bründlmayer Alte Reben Grüner Veltliner 2016

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

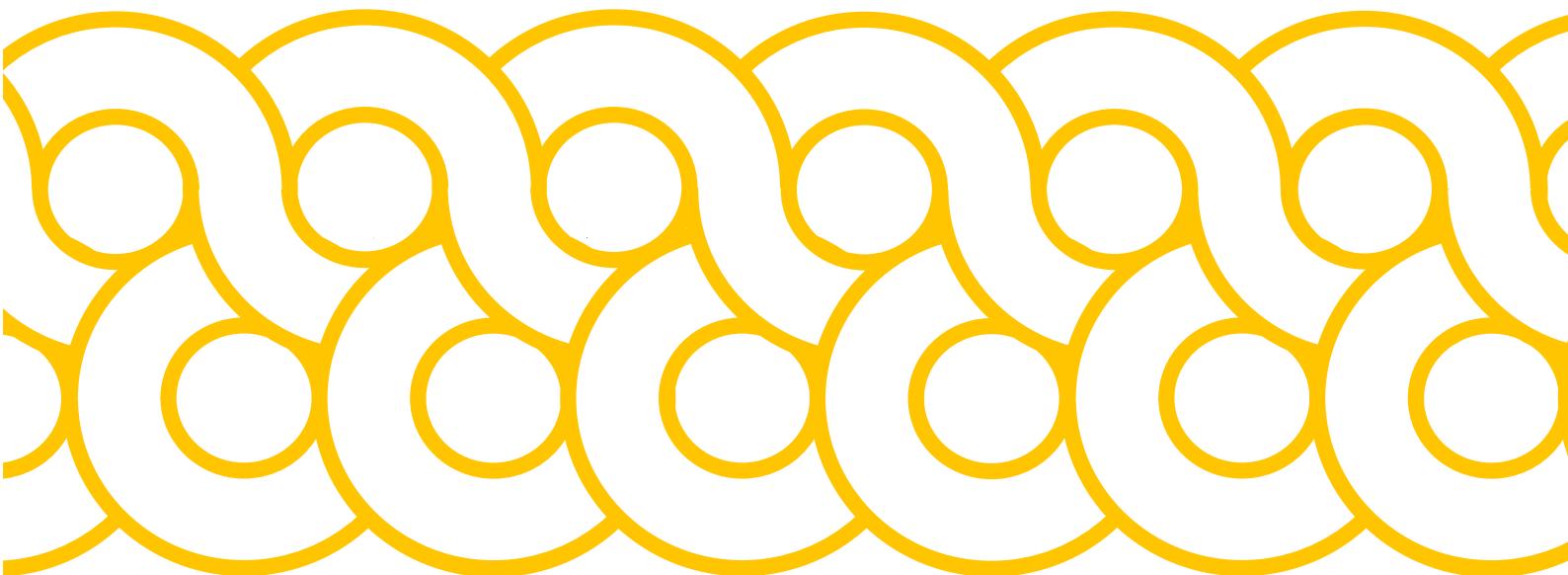
Chilled mango and sago cream with pomelo
Crispy glutinous dumpling with chocolate custard
Seasonal fresh fruits

蔡 龍 麟 冰 白 2020
Cailonglin Icewine 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

單點菜單 A LA CARTE



前 菜
A P P E T I Z E R S

		MOP
藤 椒 鮮 鮑 魚		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 脫	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 蟹 頭	168	
Marinated superior jellyfish with pomelo and cucumber		
櫻 花 蝦 豉 油 皇 雞 楊 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
B A R B E C U E D S P E C I A L T I E S

	MOP
即 烤 黑 椒 小 乳 豬 (需提前24小時預訂)	828
Barbecued suckling pig with black pepper (please order 24 hours in advance)	
京 烤 片 皮 鴨 (兩食 需提前24小時預訂)	688
Barbecued Beijing duck (served in 2 ways please order 24 hours in advance)	
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 脾	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
S O U P S

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

* 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
S E A F O O D

		MOP
風味蒸鹹鮮海星斑球	Steamed fresh grouper fillet and salty fish	688
砂鍋生燜蒜香涼瓜海斑腩	Braised grouper with roasted pork belly, bitter melon, garlic and fermented black bean	398
薑蔥粉絲古法焗海蝦	Braised fresh prawns with glass noodles, ginger and spring onion	398
香蔥蟹子燒海參	Braised superior sea cucumber with crab roe and spring onion	328
澳門蝦膏銀魚果仁甜豆鮮鮑魚	Wok-fried fresh abalone with bean, nut, whitebait and preserved shrimp paste	308
薑蔥筍尖炒珍寶帶子	Wok-fried jumbo scallops with bamboo shoots, ginger and spring onion	288
X.O.醬蘆筍桂花蚌	Wok-fried sea limpets and asparagus in X.O. sauce	288
滑蛋鮮蝦	Scrambled egg with fresh prawns	268
咕嚕香脆大蝦	Crispy prawns with sweet and sour sauce	188

肉類
M E A T

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

家禽類
POULTRY

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

健康素食
VEGETABLES

		MOP
果仁雞樅菌炒鮮蘆筍	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		
野菌竹笙娃娃菜臘	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
澳門特色炒飯 Fried organic wild rice and crispy rice with scallops and salted cod fish	238
生拆蟹肉瑤柱蔥花炒飯 Fried rice with fresh crab meat, conpoy and spring onion	228
櫻花蝦揚州炒飯 Yangzhou style fried rice with Sakura shrimp	198
海鮮粗炒稻庭烏冬 Wok-fried Inaniwa udon with prawns, sea limpet and vegetable	308
薑蔥花膠黑毛豬叉燒撈粗麵 Tossed flat noodles with fish maw, barbecued Iberico pork, spring onion and ginger	308
半乾吊片經典豉油皇炒麵 Wok-fried noodles with semi-dried squid in supreme soy sauce	238
蝦籽蟹肉燒伊麵 Braised e-fu noodles with dried shrimp roe and fresh crab meat	198
乾炒牛河 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.)	198

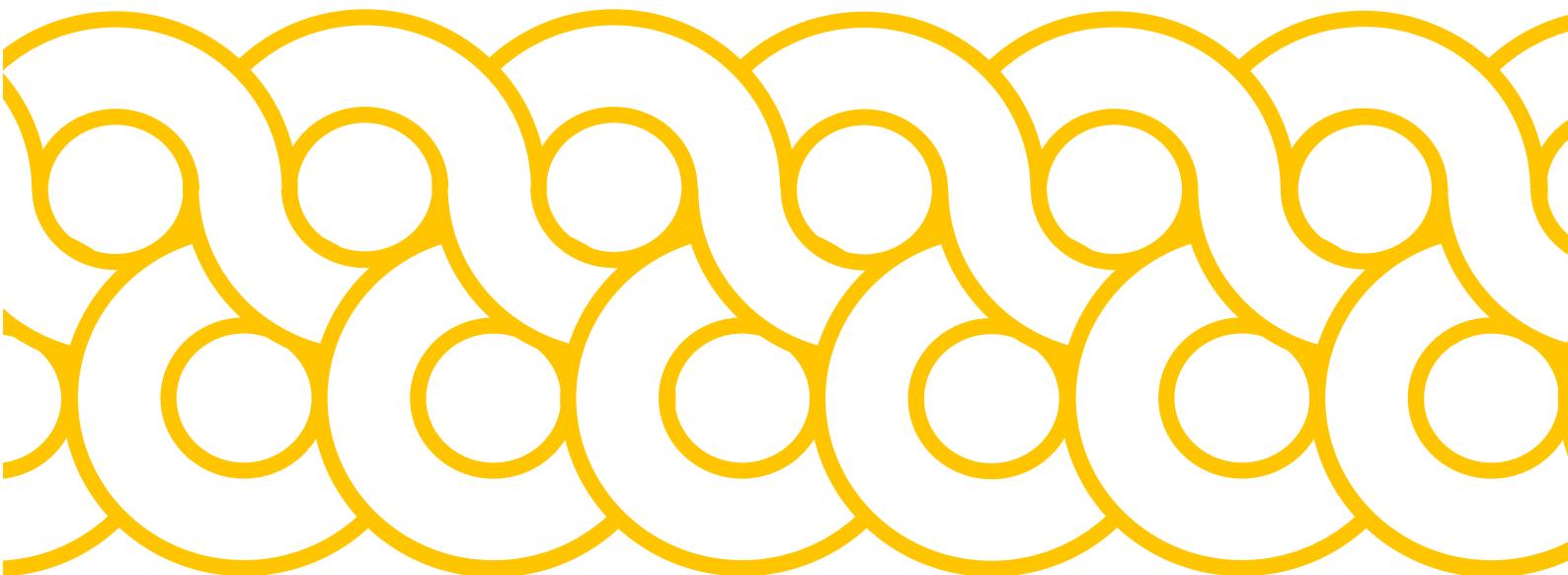
精美甜品
DESSERTS

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

精美甜品
DESSERTS

	MOP
黃金九層棗皇糕 Steamed layered red dates cake	68
有機酥皮雞蛋撻 (製作需時約二十分鐘) Baked crispy egg tarts (Please allow 20 minutes for preparation)	68
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

午市點心 LUNCH DIM SUM



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)	128
Conpoy dumpling with fish maw and sea whelk in superior soup (per person)	
荷塘海參金魚餃	128
Steamed sea cucumber dumplings with pork, shrimp and celery	
永利蝦餃皇	78
Steamed prawn dumplings with bamboo shoot	
蟲草花釀掌上明珠	78
Steamed pork dumplings with clams, mushroom and cordyceps flower	
蟹皇鮮蝦燒賣皇	78
Steamed pork dumplings with shrimps and crab roe	
人蔘湯鮮竹牛肉球	78
Steamed beef balls with bean curd in ginseng soup	
X.O.醬蒸排骨	68
Steamed pork ribs with X.O. sauce	
鮮肉灌湯小籠包	68
Steamed Shanghainese dumplings with minced pork	
黑椒豬肚燒賣	68
Steamed pork dumplings with pork tripe and black pepper	

* 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
富貴蝦蒸餃	88
Steamed mantis shrimp dumplings with water chestnut and crab meat	
松茸賽螃蟹肉百寶袋	78
Steamed crab meat dumplings with egg white and matsutake mushroom	
像生核桃香芋包	78
Steamed walnut buns with taro paste	
帶子蟹肉水晶餃	78
Steamed scallop dumplings with crab meat and shrimps	
竹笙雜菌素餃	68
Steamed wild mushroom and bamboo pith dumplings	
秘製妙醬蒸鳳爪	68
Steamed chicken feet with homemade spicy sauce	
豆漿千層魚蓉腐皮夾	58
Steamed layered bean curd skin with fish paste in soy bean soup	
黑毛豬叉燒包	58
Steamed barbecued Iberico pork buns	

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* All the dim sum items are only available for lunch

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	
香煎蓮藕魚餅	78
Pan-fried lotus root cake with fish paste and dried shrimp	
蟹粉鮮蝦長春卷	68
Deep-fried shrimp spring rolls with crab roe	
雪影叉燒焗餐包	68
Baked barbecued Iberico pork buns with sweetened crust	
家鄉甘筍鹹水角	68
Deep-fried glutinous dumplings with shrimps, mushroom and pork	

* 所有點心只限於午膳供應

* 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 Steamed wild rice rolls filled with shrimp spring rolls	98
韭黃鮮蝦腸粉 Steamed rice crepe filled with shrimp and yellow chives	88
枸杞豬潤腸粉 Steamed rice rolls filled with pork liver, Australian spinach and wolfberries	88
西班牙黑毛豬叉燒蒸腸粉 Steamed rice rolls filled with barbecued Iberico pork	78
澳洲菠菜牛肉腸粉 Steamed rice rolls filled with beef and Australian spinach	78
布拉爽滑淨腸粉 Steamed rice rolls	58
北菇花膠滑雞粥 (每位) Chicken congee with fish maw and shiitake mushroom (per person)	88
雞湯鮮蝦雲吞 Shrimp wonton in chicken soup	88

* 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	---