



張志成
Henry Zhang Zhi Cheng

行政總廚
Executive Chef

來自北京的行政總廚張志成是現今廚藝界炙手可熱的新星，
被譽為現實版的中華小當家。

他從不違背自己的審美觀，不斷創新，
以獨有風格創作出每一道蘊含細緻功夫的海鮮佳餚，
帶您踏上一趟精彩絕倫的味覺之旅。

A rising star in the culinary world,
Chef Zhang creates dishes that offer a feast not only of flavor,
but also of feelings and memories.
With dedication, passion and a delicate touch,
he evokes the purest taste of each ingredient,
meticulously combining and refining them into delicious creations.

MICHELIN
2025

携程美食林



100
TOP
TABLES
2025



茅台火焰脆皮雞

Crispy chicken, Moutai flambé

MOP 488



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

所有價格須另加10%服務費 | All prices are subject to a 10% service charge



九鯧招牌菜
Drunken Fish Signature



九鯧木桶茅台酸湯東星斑

Red-spotted grouper, pickled tomato,
chili, Moutai

MOP 時價 Market Price





秘製黑椒斯里蘭卡大肉蟹
Sri Lanka mud crab, black pepper

MOP 時價 Market Price





水煮東星斑

Red-spotted grouper, chili oil

MOP 時價 Market Price





咖喱飛蛋澳洲龍蝦

Australian lobster,
homemade curry, egg

MOP 時價 Market Price



小胖特色板前春卷 (時令餡料)

Chef Henry's signature spring roll,
seasonal filling

MOP 288 / 件 per piece





陳年花雕醉蟹

Marinated green crab, aged yellow wine

MOP 488





九鰐 · 脆蔥鮑魚

Slow-cooked abalone, crispy scallion

MOP 288





珍珠紅酒鵝肝
Foie gras, red wine sauce

MOP 228



辣汁花螺

Sea snail, chili sauce

MOP 168



茅台熟醉羅氏蝦

Roche shrimp,
aged yellow wine, Moutai

MOP 128





小胖特色板前春卷 (時令餡料)

Chef Henry's signature spring roll,
seasonal filling

MOP 288 / 件 per piece





粉絲西施舌

Surf clam, vermicelli

MOP 328





潮州魚飯

Chilled catch of the day, Chiu Chow style

MOP 168

魚 源自漁民在船上以魚當飯，即捕即煮。

味 以海水極致地保留了魚味的原鮮。

原 This fresh fish is prepared with sea water

鮮 to lock in its original flavors.



嗆汁時令海魚

Catch of the day, chili sauce

MOP 288

意大利黑醋銀鳕魚

Crispy cod fish, balsamic vinegar

MOP 288

欖菜龍鬚筍

Chayote shoot, preserved vegetable

MOP 88

鯧

鳳尾白菜

Chinese cabbage,
black vinegar

MOP 68



鯧

木薑油山蘇葉

Shansu leaves, litsea oil

MOP 108



鯧

水洗蒜汁鮑芹

Celery, garlic sauce

MOP 88

清 通過水洗工藝，使蒜味更為溫和，
新 從而更好地突出鮑芹的清新脆嫩。

脆 The garlic is poached in water for a milder flavor to create the ultimate
嫩 sauce which brings out the celery's fresh, crisp and tender texture.



茅台火焰脆皮雞

Crispy chicken, Moutai flambé

MOP 488



鯧

北京片皮烤鴨配魚子醬

Beijing roasted duck, caviar

MOP 988

需提前 24 小時預訂
please order 24 hours in advance



椒麻蔥油雞

Crispy chicken, pepper, scallion oil

MOP 488





大紅袍乳鴿

Crispy pigeon, Dahongpao Sichuan pepper

MOP 138



咕嚕雞球

Deep-fried chicken,
sweet and sour sauce

MOP 388

三杯鳳翅

Chicken wings, Taiwan style

MOP 208

生炒靈菇牛仔骨

Stir-fried beef rib, ferula mushroom

MOP 488



碳烤牛肋骨

Beef rib, slow-cooked

MOP 1,088



石燒一桶骨

Diced pork rib, aged yellow wine

MOP 268



炙子炒烤小羊肉

Sliced lamb, coriander,
scallion

MOP 288

石鍋鮮花椒炒和牛粒

Diced wagyu beef,
fresh peppercorn

MOP 588



九鯧木桶茅台酸湯東星斑

Red-spotted grouper, pickled tomato, chili,
bean sprouts, Moutai

MOP 時價 Market Price





宮保大蝦球

King prawn, Kungpao sauce

MOP 468

樟樹港辣椒炒海參

Sea cucumber, stir-fried, chili

MOP 538





松露百合炒蝦球

King prawn, truffle, lily bulbs

MOP 468



鮑

時令蔬菜

Seasonal vegetables

MOP 108

烹飪方式

Cooking methods



蝦醬啫

Shrimp paste

熗炒

Chili and garlic

上湯

Supreme broth

生炒

Wok-fried

蒜蓉

Garlic

栗子扒白菜

Cabbage, chestnut braised

MOP 128





阿拉斯加帝王蟹 Alaska king crab

MOP 時價 Market Price

烹飪方式

Cooking methods



花雕水蛋

Steamed egg with Chinese yellow wine

港式避風塘

Garlic flakes in Hong Kong style

川香勁辣

Spicy Sichuan flavor

蟹沐流沙

Salted egg yolk sauce





斯里蘭卡大肉蟹 Sri Lanka mud crab

MOP 時價 Market Price

烹飪方式

Cooking methods



秘製黑椒
Signature black pepper

港式避風塘
Garlic flakes in Hong Kong style

白胡椒炒
White pepper

川香勁辣
Spicy Sichuan flavor

咖喱飛蛋
Homemade curry with egg

新加坡辣炒
Singapore chili





澳洲龍蝦 Australian lobster

MOP 時價 Market Price

烹飪方式 Cooking methods



三蔥炒
Wok-fried with spring onion and shallot

新加坡辣炒
Singapore chili

川香勁辣
Spicy Sichuan flavor

秘製黑椒
Signature black pepper

上湯
Supreme broth

刺身
Sashimi





南海花竹蝦

South China Sea Kuruma prawn

MOP 時價 Market Price

烹飪方式

Cooking methods



白灼

Poached

港式避風塘

Wok-fried with garlic flakes in Hong Kong style



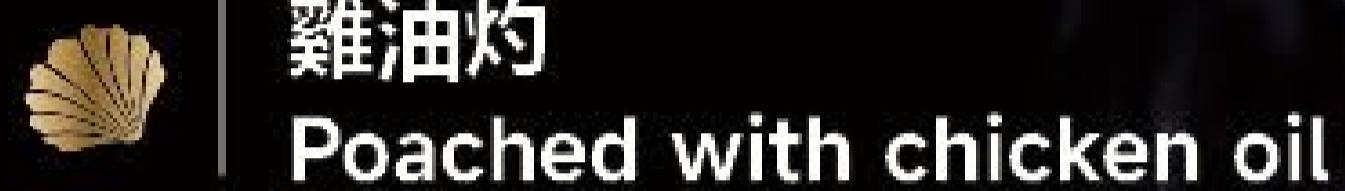


潮州本港大響螺

Chiu Chow sea conch

MOP 時價 Market Price

烹飪方式
Cooking method



巨型扇貝

Giant scallop

MOP 128 / 隻 piece

烹飪方式
Cooking method





加拿大象拔蚌

Canadian geoduck

MOP 2,888 / 隻 piece

烹飪方式

Cooking methods



刺身

Sashimi

雞湯灼

Poached in chicken broth

煲粥

Congee





東星斑

Red-spotted grouper

MOP 時價 Market Price

烹飪方式
Cooking methods



普寧豆醬焗
Baked with Puning bean paste

清蒸
Steamed with soy sauce

水煮
Chili oil

過橋
Poached in supreme broth

新會陳皮蒸
Steamed with Xinhui tangerine peel

酸菜
Sauerkraut



波士頓龍蝦

Boston lobster

MOP 688 /隻 piece

日本松葉蟹

Japanese snow crab

MOP 時價 Market Price

紅花蟹

Red swimmer crab

MOP 時價 Market Price

烹飪方式

Cooking methods

烹飪方式

Cooking methods

烹飪方式

Cooking methods

咖喱飛蛋

Homemade curry with egg

花雕水蛋

Steamed egg with Chinese yellow wine

薑蔥炒

Wok-fried with ginger and scallion

上湯

Supreme broth

冬陰煮

Tom Yum

潮州打冷

Chilled Chiu Chow style

新加坡辣炒

Singapore chili

糟粕醋過橋

Dregs and vinegar





時令海鮮
Seasonal Seafood



金邊龍利魚 Macau sole

MOP 1,388

烹飪方式
Cooking methods

蔥油蒸
Steamed with spring onion
soy sauce

清蒸
Steamed with soy sauce

北方燒
Braised in Northern style

紅瓜子斑 Red grouper

MOP 時價 Market Price

烹飪方式
Cooking methods

清蒸
Steamed with soy sauce

蔥油蒸
Steamed with spring onion
soy sauce

黃貢椒蒸
Steamed with yellow citron peppers

老鼠斑 Pacific grouper

MOP 時價 Market Price

烹飪方式
Cooking methods

清蒸
Steamed with soy sauce

新會陳皮蒸
Steamed with Xinhui
tangerine peel





水煮東星斑

Red-spotted grouper, chili oil

MOP 時價 Market Price





黃皮老虎斑 Brown marbled grouper

MOP 時價 Market Price

烹飪方式
Cooking methods



水煮
Chili oil

酸菜
Sauerkraut

古法蒸
Traditional style

普寧豆醬焗
Baked with Puning bean paste





開刀龍躉

Giant grouper

(魚頭 / 魚肉)
(Fish head / Fish meat)

MOP 468

烹飪方式
Cooking methods



雙味剁椒蒸
Steamed with pickled chili

水煮
Chili oil

酸菜
Sauerkraut

過橋
Poached in supreme broth

筍殼魚

Marble goby

MOP 時價 Market Price

烹飪方式
Cooking method

油泡
Deep-fried





澳洲黑金鮑

Australian blacklip abalone

MOP 1,088 / 隻 piece

烹飪方式

Cooking method



蒜蓉粉絲蒸

Steamed with garlic and vermicelli





泰國瀨尿蝦

Thai mantis shrimp

MOP 488 / 隻 piece

烹飪方式

Cooking methods

澳門本地椒鹽

Salt and pepper in Macau style

港式避風塘

Wok-fried with garlic flakes in Hong Kong style

薑蔥炒

Wok-fried with ginger and scallion

白灼

Poached





環球生蠔 Seasonal oyster

MOP 98 / 隻 piece

烹飪方式
Cooking methods

 **脆炸**
Crispy deep-fried

刺身
Sashimi

蠶子皇 Razor clam

MOP 98 / 隻 piece

烹飪方式
Cooking methods

蒜蓉蒸
Steamed with garlic

鮮辣炒
Wok-fried with chili

薑葱炒
Wok-fried with ginger and scallion

豉椒炒
Wok-fried with black beans
and pepper





龍蝦湯貴妃泡飯

Crispy rice lobster soup, shrimp

MOP 328

鰐

席前老菜脯雜錦炒飯

Fried rice, preserved vegetables
and minced beef

MOP 208





鮮魷蝦球兩面黃

Two-sided crispy noodles,
squid and prawns

MOP 288





小胖秘製紅燒牛肉方便麵

Chef Henry's signature instant noodles,
braised beef

MOP 88





氣泡蔥油餅

Inflated spring onion cake

MOP 48



北方餃子

Northern dumplings

MOP 138

西紅柿雞蛋蒸餃

Steamed dumpling,
tomato and egg

MOP 138



黑芝麻燕窩湯圓

Bird's nest, black sesame rice dumplings

MOP 88



京味杏仁茶

Almond soup

MOP 68

蜂蜜豆花

Tofu pudding

MOP 68

核桃露

Walnut soup

MOP 68



手工拉絲酸奶
Homemade yogurt

MOP 68





茅台辣椒醬

Moutai chili sauce

MOP 68 / 碟 plate MOP 328 / 瓶 bottle



九鯧 X.O. 醬

Drunken Fish X.O. sauce

MOP 88 / 碟 plate MOP 388 / 瓶 bottle

秘製海皇醬

Homemade seafood sauce

MOP 68 / 碟 plate MOP 288 / 瓶 bottle