

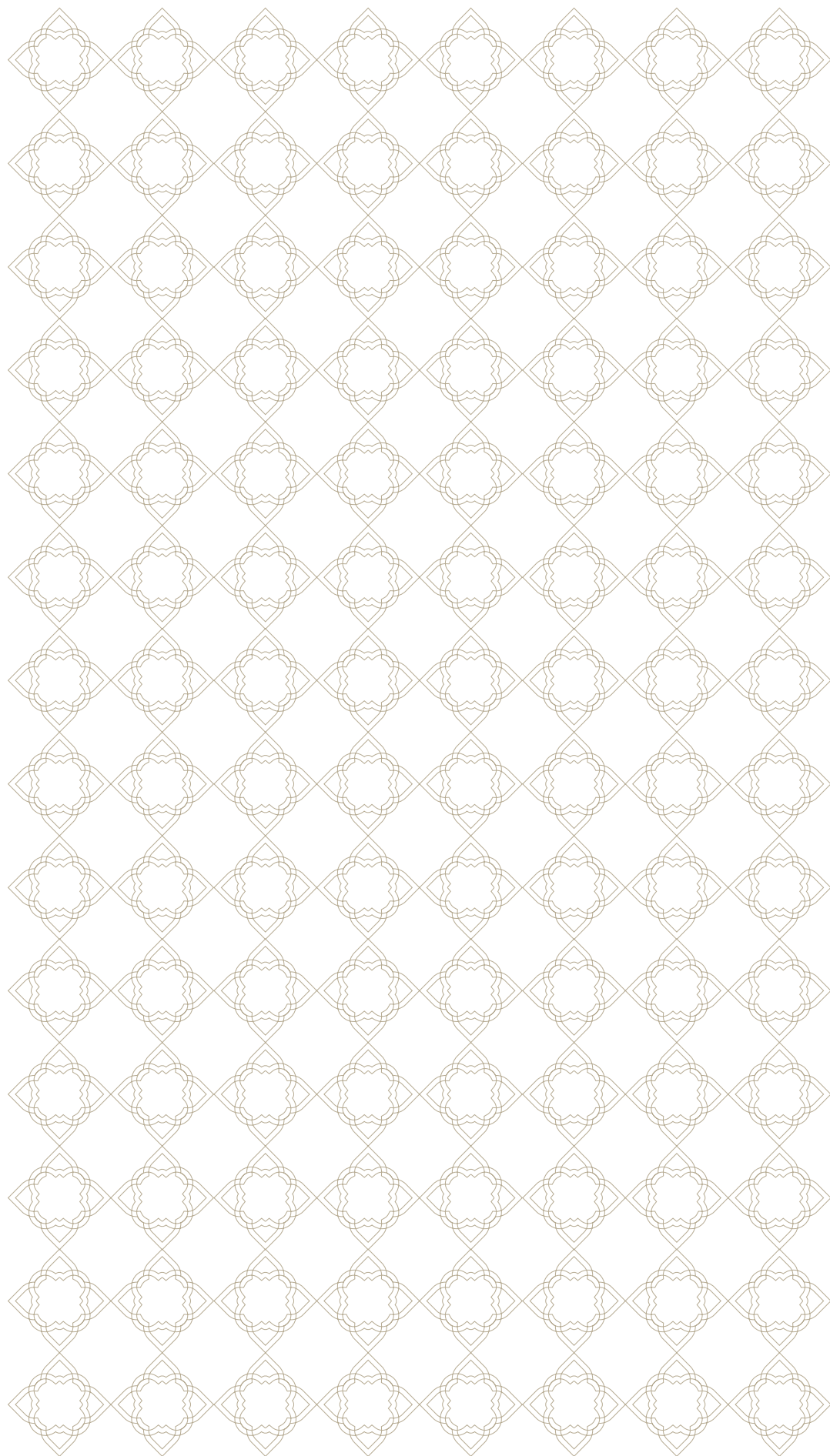


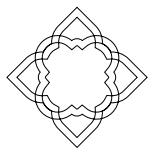
譚 卉

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

淮山雞蓉酥角、鮮蝦韭菜餃、陳皮香芹魚蓉燒賣
Deep-fried Chinese yam puffs filled with chicken,
Steamed shrimp and Chinese chives dumpling,
Steamed fish dumpling with aged tangerine peel and celery

或 or

蘋果叉燒撻、韭黃雞絲粉包、金粟石斑餃
Baked apple and barbecued pork tartlet
Shredded chicken and yellow chives roll
Steamed sweet corn and grouper dumpling



湯品 SOUP

生熟薏米扁豆遼參燉豬腱
Double-boiled pork shank soup with barley,
lentils and superior sea cucumber

或 or

佛手瓜海鮮羹
Chayote and seafood soup



譚師傅精選 TAM'S CLASSIC

油鹽蔥花蒸海鮮
Steamed seasonal seafood with brine and spring onion

或 or

香芹豌豆炒龍蝦
Stir-fried lobster with celery and sweet peas

或 or

韭菜豆乾小米椒爆黑豚爽肉
Wok-fried Iberico pork with Chinese chives,
dried bean curd and millet pepper



季節時蔬 SEASONAL VEGETABLE

上湯鮮淮山枸杞浸菜苗
Simmered seasonal vegetables with Chinese yam
and goji berries in supreme broth

或 or

小銀魚麵醬炒時蔬
Stir-fried seasonal vegetables with whitebait and soybean paste



特色主食 RICE OR NOODLES

香椿菜金銀貝雞蛋炒飯
Fried rice with toon sprouts, scallop and conpoy

或 or

鮮蝦叉燒炒銀針粉
Stir-fried silver pin noodles with shrimp and barbecued pork



滋潤甜品 DESSERT

清補涼鴿蛋糖水配艾糍
Chinese herbal sweet soup with pigeon egg, Mugwort mochi

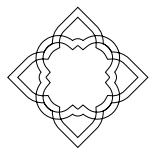
或 or

流心芒果布甸
Chilled mango lava 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
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單

DINNER
DEGUSTATION
MENU

廣府風味前菜 APPETIZER

蜜豉燒腩叉、紫蘇滷鮑魚、香煎藕餅

Barbecued pork belly glazed with honey,

Brine abalone with perilla leaves,

Pan-seared lotus root and pork patty

或 or

大豆芽菜海鮮生菜包、剁椒春筍伴雞絲、話梅蘿蔔

Wok-fried seafood and bean sprouts served with lettuce wrap,

Shredded chicken with spring bamboo shoots and chopped chili,

Chilled turnip marinated with dried plum



湯品 SOUP

茨實蓮子麥冬花膠燉豬腱

Double-boiled pork shank with dried Euryale seeds,

lotus seeds, Mai Dong and fish maw

或 or

佛手瓜花膠羹

Chayote and fish maw soup



譚師傅精選 TAM'S CLASSIC

鮑魚春筍滑雞煲

Braised chicken fillet with abalone and spring bamboo shoots

served in clay pot

或 or

黃金龍蝦球

Wok-fried lobster coated with salted egg yolk

或 or

鹹檸蒸海斑

Steamed sea grouper with salty citrus



季節時蔬 SEASONAL VEGETABLE

葡汁焗四蔬

Baked mixed vegetables with Portuguese curry sauce

或 or

濃湯海味煮時蔬

Simmered seasonal vegetables with seafood in supreme broth



特色主食 RICE OR NOODLES

鮑魚海參花膠絲燴飯

Braised rice with abalone, sea cucumber and fish maw

或 or

桂花蟹肉蝦鬆炒米粉

Wok-fried rice vermicelli with eggs, crab meat and minced shrimp



滋潤甜品 DESSERT

官燕檸檬薏米露 配 杏汁戈渣

Barley sweet soup with lemon and superior bird's nest,

Deep-fried almond custard

或 or

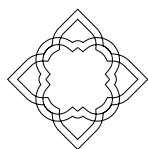
官燕流心芒果布甸 配 杏汁戈渣

Chilled mango lava pudding with superior bird's nest,

Deep-fried almond custard

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

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至臻粵味 · 晚膳菜單

DINNER
SUPREME
MENU



官燕焗釀蟹蓋

Baked crab shell filled 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

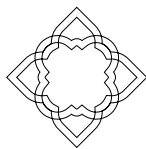
兩位起 minimum for 2 persons



譚師父招牌菜 Chef Tam's Signature Dish

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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

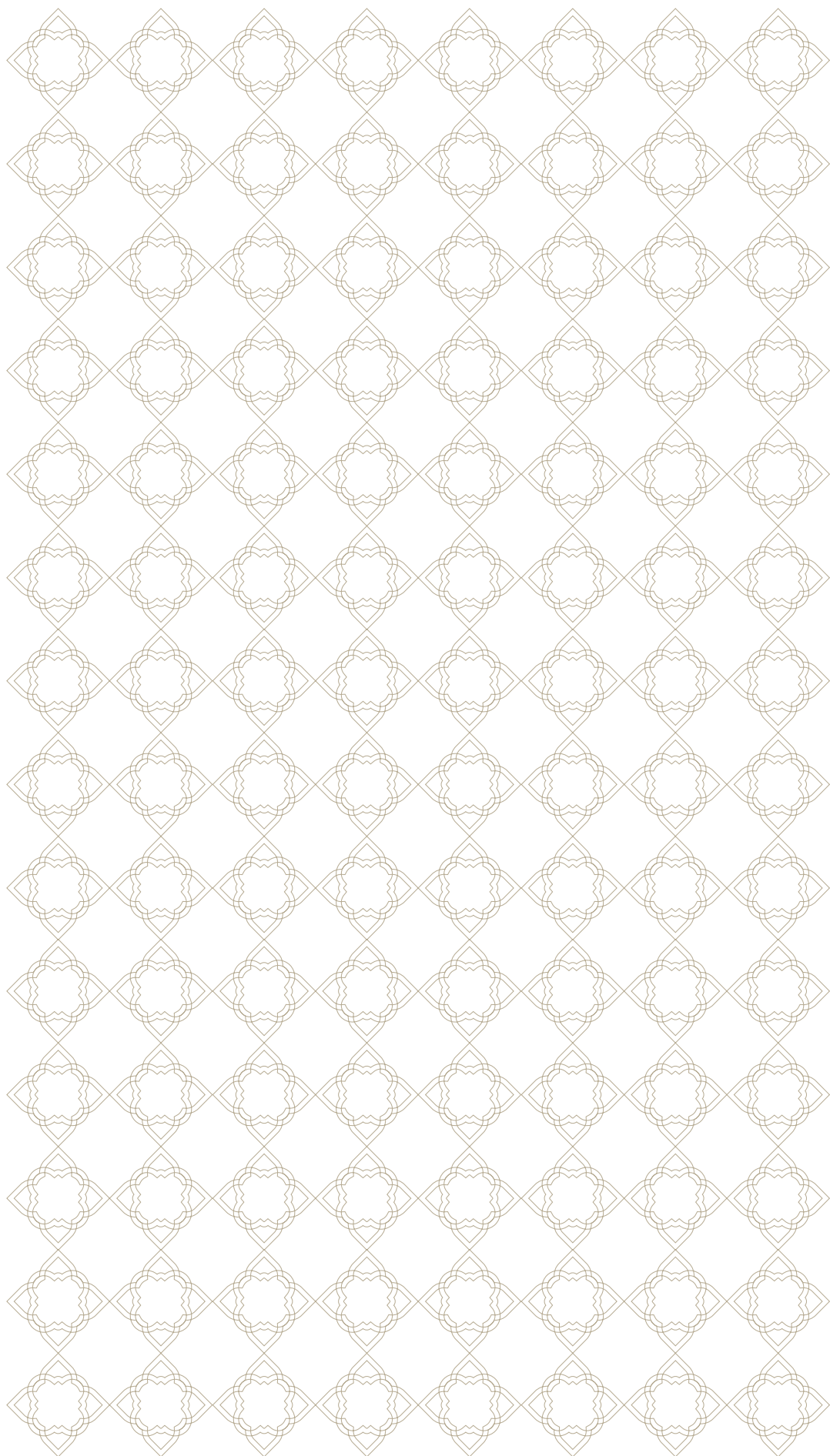
每位 per person
mop 1,380



珍藏葡萄酒之旅 COLLECTOR'S WINE JOURNEY

每位 per person
mop 2,580







游 水 海 鮮

LIVE
SEAFOOD



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

mop
時價
Market Price

烹飪方式：炒、燜或蒸
Cooking methods: Stir-fried, Braised or Steamed



山 珍 海 味

SUPREME
TREASURES



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



果 木 燒 烤

WOOD
FIRED
OVEN
BARBECUE



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



精
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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

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



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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
佛手瓜花膠羹 Chayote and fish maw soup	260
 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	230
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

薑蔥斑腩煲

Braised grouper fillet with ginger and spring onion
served in clay pot

680

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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譚
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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	
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

珍珠末蓮子杏仁茶 90

Sweetened almond cream with lotus seeds
and pearl powder

凍焦糖椰皇蛋白 180

Chilled caramel egg white custard in young coconut

燉木瓜 (熱) 180

Double-boiled papaya (hot)

川貝黃耳燉雪梨 90

Double-boiled snow pear with Chuan Bei and yellow fungus

蛋黃千層糕 (兩件) 60

Salted egg yolk layered cakes (2 pieces)

擂沙湯圓 (兩件) 50

Glutinous rice ball coated with soybean flour (2 pieces)

合時鮮果布甸 180

Seasonal fruit pudding

茉莉花 180

Jasmine



甜戈渣 (兩件) 60

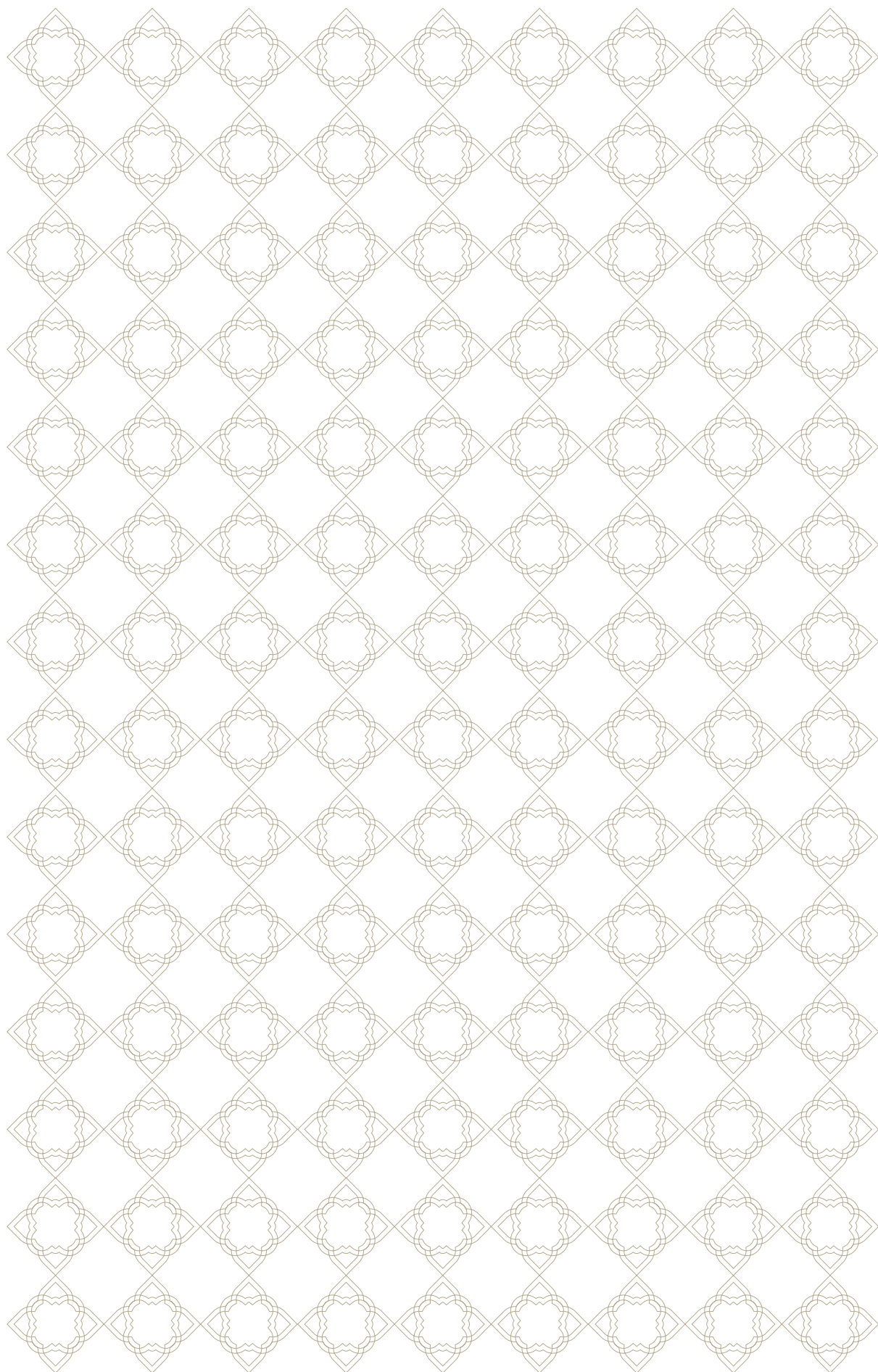
Deep-fried custards (2 pieces)



譚師父招牌菜 Chef Tam's Signature Dish

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SUM

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下午 3 時

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FROM 12:00 P.M.
TO 3:00 P.M.

每份兩件
2 pieces each

mop

筍尖鮮蝦餃

80

Steamed shrimp dumplings with bamboo shoots

鮑魚切肉燒賣

90

Steamed pork dumplings with abalone

香蔥雞粒酥

80

Baked chicken puffs with spring onion

蜜汁叉燒包

80

Steamed barbecued pork buns

松露蟹肉撻

160

Baked crab meat tartlets with truffle

菜脯素粉粿

60

Steamed preserved turnip with seasonal vegetable dumplings

香菇素菜包

60

Steamed mushroom and vegetable buns



蜜汁叉燒撻

80

Baked barbecued pork tartlets

麻辣和牛餃

80

Steamed spicy Wagyu beef dumplings

海鮮芋盒

80

Taro puffs filled with seafood



譚師父招牌菜 Chef Tam's Signature Dish

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精選點心

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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

淮山雞蓉酥角

Deep-fried Chinese yam puffs filled with chicken

80

龍蝦戈渣

Deep-fried lobster custards

200

季節點心 - 鮮蝦韭菜餃

Steamed shrimp and Chinese chives 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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