



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

  
Eater  
BEST  
2025

  
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



九鯤招牌菜  
Drunken Fish Signature



## 九鯤木桶茅台酸湯東星斑

Red-spotted grouper, pickled tomato,  
chili, Moutai

MOP 時價 Market Price



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九鯤招牌菜  
Drunken Fish Signature



## 秘製黑椒斯里蘭卡大肉蟹

Sri Lanka mud crab, black pepper

MOP 時價 Market Price



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## 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





九鯤招牌菜  
Drunken Fish Signature



## 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





## 九鮑 · 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.



## 嗶汁時令海魚

Catch of the day, chili sauce

MOP 288

## 意大利黑醋銀鱈魚

Crispy cod fish, balsamic vinegar

MOP 288

## 欖菜龍鬚筍

Chayote shoot, preserved vegetable

MOP 88



## 鳳尾白菜

Chinese cabbage,  
black vinegar

MOP 68



## 木薑油山蘇葉

Shansu leaves, litsea oil

MOP 108



## 水洗蒜汁鮑芹

Celery, garlic sauce

MOP 88



清新脆嫩 | 通過水洗工藝，使蒜味更為溫和，從而更好地突出鮑芹的清新脆嫩。

清新脆嫩 | The garlic is poached in water for a milder flavor to create the ultimate 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





## 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



## 九鯤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





## 時令蔬菜

Seasonal vegetables

MOP 108

### 烹飪方式

Cooking methods



蝦醬啫  
Shrimp paste

炆炒  
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



雞油灼  
Poached with chicken oil

## 巨型扇貝 Giant scallop

MOP 128 / 隻 piece

烹飪方式  
Cooking method

蒜蓉粉絲蒸  
Steamed with garlic and vermicelli



## 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



鯧

## 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

### 烹飪方式

Cooking methods



咖喱飛蛋

Homemade curry with egg

上湯

Supreme broth

新加坡辣炒

Singapore chili

## 日本松葉蟹

Japanese snow crab

MOP 時價 Market Price

### 烹飪方式

Cooking methods

花雕水蛋

Steamed egg with Chinese yellow wine

冬陰煮

Tom Yum

糟粕醋過橋

Dregs and vinegar

## 紅花蟹

Red swimmer crab

MOP 時價 Market Price

### 烹飪方式

Cooking methods

薑蔥炒

Wok-fried with ginger and scallion

潮州打冷

Chilled Chiu Chow style





## 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

古法蒸  
Traditional style

酸菜  
Sauerkraut

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

## 蠔子皇

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

薑蔥炒

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



## 席前老菜脯雜錦炒飯

Fried rice, preserved vegetables  
and minced beef

MOP 208



鯧

## 鮮魷蝦球兩面黃

Two-sided crispy noodles,  
squid and prawns

MOP 288





## 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



## 九鯤 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