

永利軒

W I N G L E I
R E S T A U R A N T

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)

水煮櫻花蝦加拿大象拔蚌

1,088

Poached sliced Canadian geoduck with Sakura shrimp in chili oil

濃湯鮮茄海星斑腩腐皮煲

488

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

燒汁燜和牛尾

268

Stewed Wagyu oxtail

京典茶皇雞 (半隻)

268

Tea smoked crispy chicken (half)

魚湯海皇螺片米線

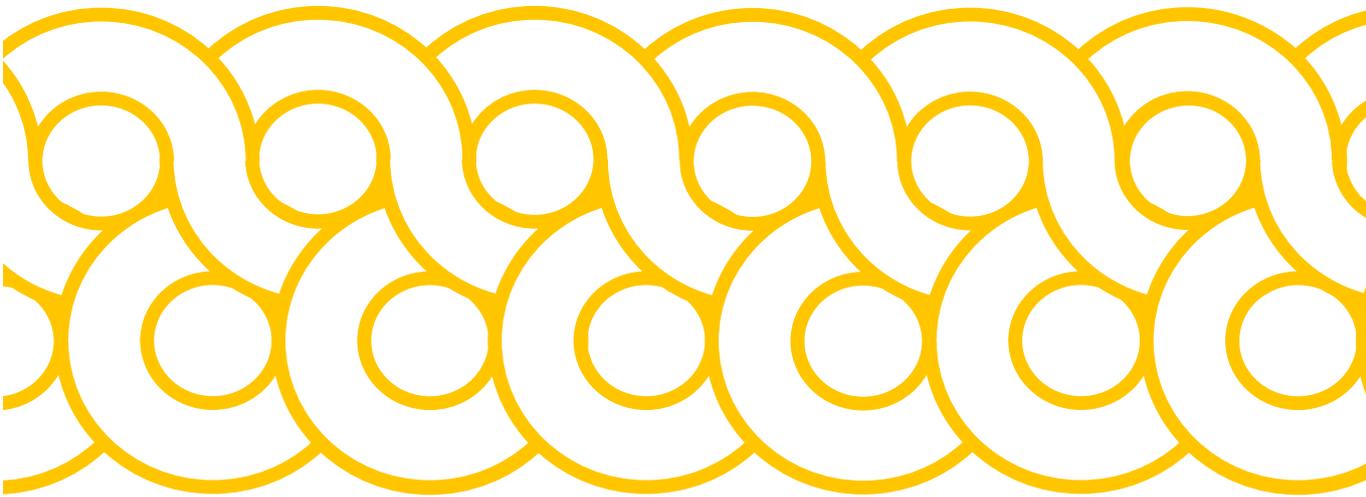
388

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

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.

套餐菜單 SET MENUS



永利軒獻瑞
WING LEI DEGUSTATION MENU

翡翠醉蝦、糟香鴨舌、果香烤乳豬卷
Drunken shrimp with seasonal vegetable
Marinated duck tongue with fermented rice wine
Crispy suckling pig roll with fruit

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

晶鑽魚子蛋白蒸龍蝦
Steamed lobster with egg white, vintage Huadiao wine and Kristal caviar
Château Brane-Cantenac Blanc 2021

花膠釀南非鴛鴦鮑魚
Braised fish maw wrapped with South African dried and fresh abalone
藍賽酒莊 盈川紅 黑比諾 2022
Chateau Lansai Yinchuan Red Pinot Noir 2022
宋種單叢 *Song Dynasty Dancong*

薑蔥陳皮冬菜海星斑伴粗麵
Braised grouper fillet with aged tangerine peel and preserved vegetable
Served with tossed flat noodles

像生紅棗包、經典迷你蝴蝶酥、雜果拿破侖
Glutinous dumpling with red date paste
Crispy butterfly pastry
Napoleon cake with fruit
蔡龍麟 白冰葡萄酒 2016
Cailonglin Icewine 2016
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

柚子拌青瓜紅蜆頭、
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

花膠響螺燉原隻椰皇

Double-boiled fish maw soup with bamboo pith and
sea whelk in whole coconut

濃湯鮮茄海星斑腩腐皮

Braised grouper fillet, layered bean curd skin
and tomato in seafood broth
Château Brane-Cantenac Blanc 2021

香檸千絲脆乳鴿

Crispy baby pigeon with shredded lemon

藍賽酒莊 盈川紅 黑比諾 2022
Chateau 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 白冰葡萄酒 2016
Cailonglin Icewine 2016

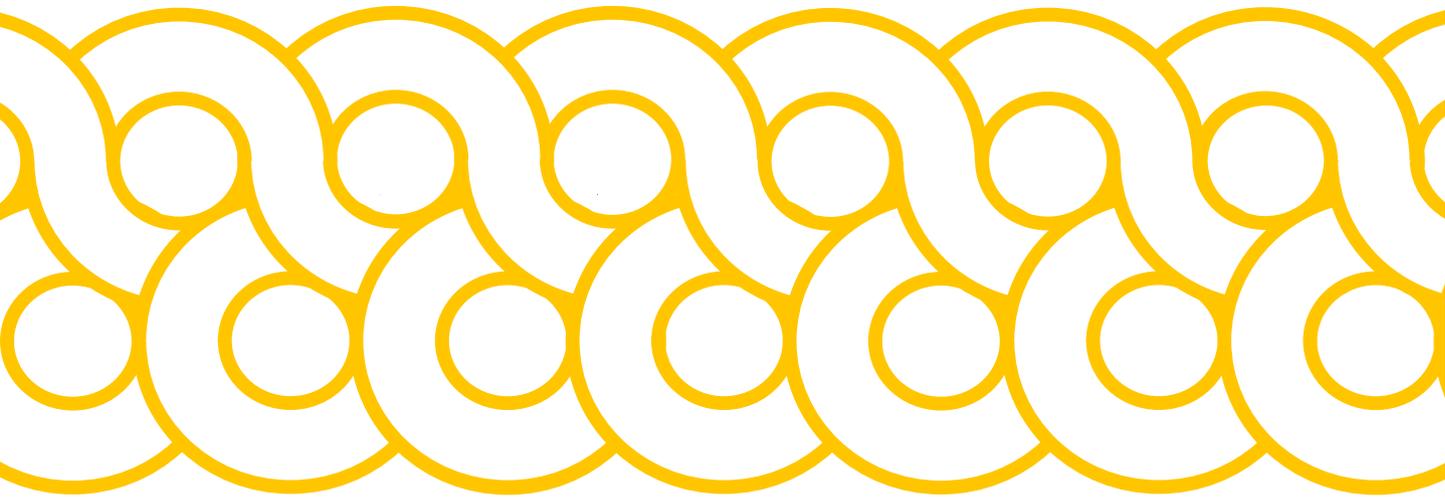
MOP 888

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

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前菜

APPETIZERS

	MOP
香辣凍花螺 Sea snail with homemade spicy sauce	288
酒香櫻桃凍鵝肝 Chilled goose liver with red wine sauce	188
椒鹽銀鱈魚骨腩 Crispy diced cod fish with garlic chili salt	188
避風塘半乾吊片 Crispy sliced semi-dried squid with fragrant garlic flakes and spring onion	168
柚子拌青瓜紅蜆頭 Marinated superior jellyfish with pomelo and cucumber	168
櫻花蝦豉油皇雞樅菌 Wok-fried termite mushroom with Sakura shrimp and supreme soy sauce	138
麻椒豬爽蹄 Pork knuckles with Sichuan pepper sauce	138
三色素菇卷 Smoked bean curd skin rolls with shredded vegetables, celtuce and carrot	98
魚汁爆虎皮椒 Wok-fried green peppers with fish soy sauce	88
脆皮金磚豆腐 Crispy bean curd in spicy salt and garlic	88

明爐燒烤

BARBECUED SPECIALTIES

即烤黑椒小乳豬 (需提前24小時預訂)	MOP
Barbecued suckling pig with black pepper (please order 24 hours in advance)	888
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	
澳門脆燒豬腩	208
Roasted pork belly	

燕窩

BIRD'S NEST

	MOP
濃雞湯官燕 Braised superior bird's nest in chicken bouillon	988
高湯燉官燕 Double-boiled superior bird's nest in supreme broth	788
雲腿蟹肉燴花膠官燕 Braised superior bird's nest broth and fish maw with crab meat and Jinhua ham	588
翡翠竹笙釀官燕 Braised bamboo pith filled with superior bird's nest and vegetable	498
芙蓉玉帶燕窩羹 Braised bird's nest broth with scallops, crab meat and egg white	388

* 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 Braised 6 heads whole dried abalone	10,888
原汁扣十頭極品乾鮑 Braised 10 heads whole dried abalone	5,388
原汁扣十五頭乾鮑魚 Braised 15 heads whole dried abalone	4,688
紅燒鮑汁扣厚花膠 Braised fish maw in supreme abalone sauce	1,988
原汁扣南非十五頭乾鮑魚 Braised South African 15 heads whole dried abalone	888
蔥燒扣遼參鵝掌 Braised sea cucumber with goose web and spring onion	398

* 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 SOUPS

冬蟲草燉厚花膠湯 Double-boiled cordyceps soup with fish maw	MOP 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
椰子花旗參靈芝燉排骨 Double-boiled pork rib soup with Ganoderma, American ginseng and coconut	298
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
碧綠竹笙粟米羹 Sweet corn soup with bamboo pith and spinach purée	118
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

SEAFOOD

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

肉類 MEAT

	MOP
清湯蘿蔔羊排 Stewed lamb spareribs with turnip in supreme soup	398
山椒蒜香風乾和牛肉 Wok-fried dry-aged Wagyu beef with garlic and green pepper	318
蔥油灼厚切豬膶 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 patty with dried squid and aged tangerine peel	218

家禽類 POULTRY

	MOP
滑雞鮑魚海參煲 Braised chicken with abalone and sea cucumber	428
魚香雞粒豆卜茄子煲 Braised eggplant with minced chicken, fried tofu puff 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

果仁雞樅菌炒鮮蘆筍	MOP 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	
荷塘芥蘭百合蓮藕	208
Stir-fried kale with sliced lotus root and lily bulb	
野菌竹筴娃娃菜膽	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

澳門特色炒飯	MOP 238
Fried organic wild rice and crispy rice with scallops and salted cod fish	
生拆蟹肉瑤柱蔥花炒飯	228
Fried rice with fresh crab meat, conpoy and spring onion	
薑蔥花膠黑毛豬叉燒撈粗麵	308
Tossed flat noodles with fish maw, barbecued Iberico pork, spring onion and ginger	
半乾吊片經典豉油皇炒麵	238
Wok-fried noodles with semi-dried squid in supreme soy sauce	
風味家鄉炒米粉	218
Wok-fried vermicelli with barbecued Iberico pork, egg and bean sprout	
蝦籽蟹肉燒伊麵	198
Braised e-fu noodles with dried shrimp roe and fresh crab meat	
櫻花蝦揚州炒飯	198
Yangzhou style fried rice with Sakura shrimp	
乾炒牛河	198
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.)	

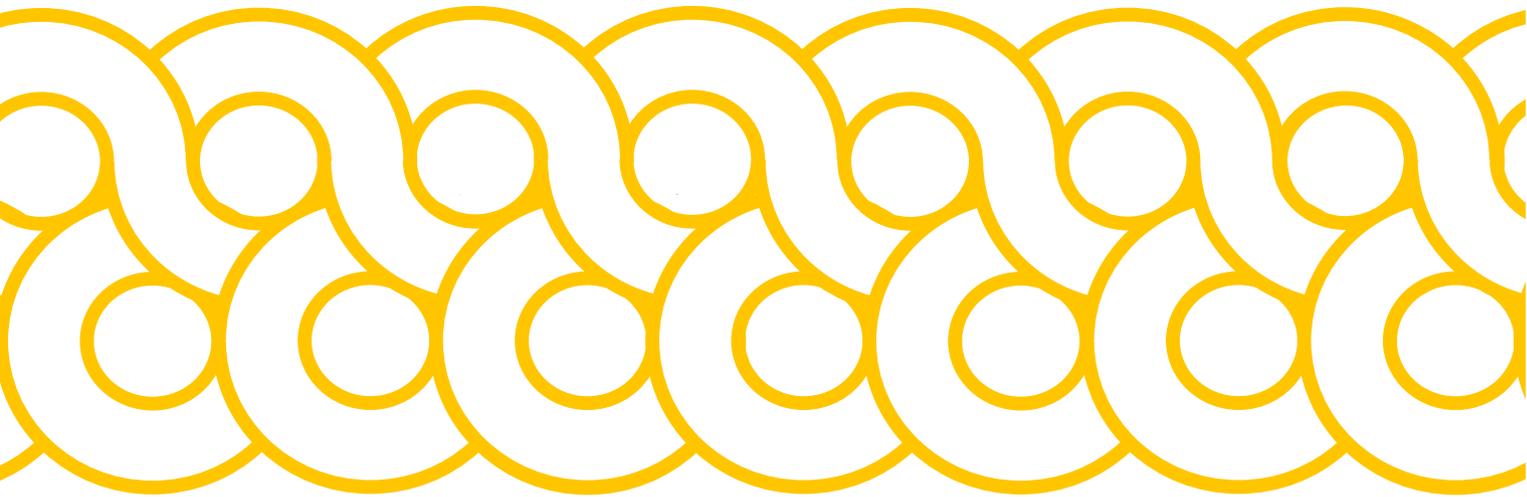
精美甜品 DESSERTS

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

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

* 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 Steamed mantis shrimp dumplings with water chestnut and crab meat	88
松茸賽螃蟹肉百寶袋 Steamed crab meat dumplings with egg white and matsutake mushroom	78
像生核桃香芋包 Steamed walnut buns with taro paste	78
帶子蟹肉水晶餃 Steamed scallop dumplings with crab meat and shrimps	78
竹筴雜菌素餃 Steamed wild mushroom and bamboo pith dumplings	68
豆漿千層魚蓉腐皮夾 Steamed layered bean curd skin with fish paste in soy bean soup	58
黑毛豬叉燒包 Steamed barbecued Iberico pork buns	58

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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 Baked abalone puffs with roasted chicken	128
冰菜牛油果腐皮卷 Crispy bean curd rolls with ice plant and avocado	78
子薑叉燒千絲酥 Baked barbecued Iberico pork puffs with young ginger	78
香煎臘味蘿蔔糕 Pan-fried turnip cake with Cantonese preserved meat	68
香煎蓮藕魚餅 Pan-fried lotus root cake with fish paste and dried shrimp	78
蟹粉鮮蝦長春卷 Deep-fried shrimp spring rolls with crab roe	68
雪影叉燒焗餐包 Baked barbecued Iberico pork buns with sweetened crust	68
家鄉甘筍鹹水角 Deep-fried glutinous dumplings with shrimps, mushroom and pork	68

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* 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 rolls 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	---