

张志成
Henry Zhang Zhi Cheng

行政总厨
Executive Chef



来自北京的行政总厨张志成是现今厨艺界炙手可热的新星，
被誉为现实版的中华小当家。

他从不违背自己的审美观，不断创新，
以独有风格创作出每一道蕴含细致功夫的海鲜佳肴，
带您踏上一趟精彩绝伦的味觉之旅。

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



茅台火焰脆皮鸡

Crispy chicken, Moutai flambé

MOP 488



如有任何食物过敏，请在点餐前告知您的服务员

Before placing your order, please inform your server if a person in your party has a food allergy

所有价格须另加10%服务费 | All prices are subject to a 10% service charge



九鯤招牌菜
Drunken Fish Signature



九鯤木桶茅台酸汤东星斑

Red-spotted grouper, pickled tomato,
chili, Moutai

MOP 时价 Market Price



所有价格须另加10%服务费 | All prices are subject to a 10% service charge



九鯤招牌菜
Drunken Fish Signature



秘制黑椒斯里兰卡大肉蟹

Sri Lanka mud crab, black pepper

MOP 时价 Market Price



所有价格须另加10%服务费 | All prices are subject to a 10% service charge



九鯤招牌菜
Drunken Fish Signature



水煮东星斑

Red-spotted grouper, chili oil

MOP 时价 Market Price



所有价格须另加10%服务费 | All prices are subject to a 10% service charge



九鯤招牌菜
Drunken Fish Signature



咖喱飞蛋澳洲龙虾

Australian lobster,
homemade curry, egg

MOP 时价 Market Price



九鯤招牌菜
Drunken Fish Signature



小胖特色板前春卷 (时令馅料)

Chef Henry's signature spring roll,
seasonal filling

MOP 288 / 件 per piece



所有价格须另加10%服务费 | All prices are subject to a 10% service charge

蟹

陈年花雕醉蟹

Marinated green crab, aged yellow wine

MOP 488





九鮑 · 脆葱鮑魚

Slow-cooked abalone, crispy scallion

MOP 288





珍珠红酒鹅肝

Foie gras, red wine sauce

MOP 228



辣汁花螺

Sea snail, chili sauce

MOP 168



茅台熟醉罗氏虾

Roche shrimp,
aged yellow wine, Moutai

MOP 128





小胖特色板前春卷 (时令馅料)

Chef Henry's signature spring roll,
seasonal filling

MOP 288 / 件 per piece





粉丝西施舌

Surf clam, vermicelli

MOP 328





潮州鱼饭

Chilled catch of the day, Chiu Chow style

MOP 168

鱼 | 源自渔民在船上以鱼当饭，即捕即煮。
味 | 以海水极致地保留了鱼味的原鲜。
原 | This fresh fish is prepared with sea water
鲜 | to lock in its original flavors.



呛汁时令海鱼

Catch of the day, chili sauce

MOP 288

意大利黑醋银鳕鱼

Crispy cod fish, balsamic vinegar

MOP 288

榄菜龙须笋

Chayote shoot, preserved vegetable

MOP 88



凤尾白菜

Chinese cabbage,
black vinegar

MOP 68



木姜油山苏叶

Shansu leaves, litsea oil

MOP 108



水洗蒜汁鲍芹

Celery, garlic sauce

MOP 88

清新脆嫩 | 通过水洗工艺，使蒜味更为温和，从而更好地突出鲍芹的清新脆嫩。

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.



茅台火焰脆皮鸡

Crispy chicken, Moutai flambé

MOP 488





北京片皮烤鸭配鱼子酱

Beijing roasted duck, caviar

MOP 988

需提前 24 小时预订
please order 24 hours in advance





椒麻葱油鸡

Crispy chicken, pepper, scallion oil

MOP 488





大红袍乳鸽

Crispy pigeon, Dahongpao Sichuan pepper

MOP 138



咕嚕鸡球

Deep-fried chicken,
sweet and sour sauce

MOP 388

三杯凤翅

Chicken wings, Taiwan style

MOP 208

生炒灵菇牛仔骨

Stir-fried beef rib, ferula mushroom

MOP 488



碳烤牛肋骨

Beef rib, slow-cooked

MOP 1,088





石烧一桶骨

Diced pork rib, aged yellow wine

MOP 268



炙子炒烤小羊肉

Sliced lamb, coriander,
scallion

MOP 288

石锅鲜花椒炒和牛粒

Diced wagyu beef,
fresh peppercorn

MOP 588



九鯷木桶茅台酸汤东星斑

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

MOP 时价 Market Price





宫保大虾球

King prawn, Kungpao sauce

MOP 468

樟树港辣椒炒海参

Sea cucumber, stir-fried, chili

MOP 538





松露百合炒虾球

King prawn, truffle, lily bulbs

MOP 468





时令蔬菜

Seasonal vegetables

MOP 108

烹饪方式

Cooking methods



虾酱嗜
Shrimp paste

炆炒
Chili and garlic

上汤
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 时价 Market Price

烹饪方式

Cooking methods



花雕水蛋

Steamed egg with Chinese yellow wine

港式避风塘

Garlic flakes in Hong Kong style

川香劲辣

Spicy Sichuan flavor

蟹沐流沙

Salted egg yolk sauce





斯里兰卡大肉蟹

Sri Lanka mud crab

MOP 时价 Market Price

烹饪方式

Cooking methods



秘制黑椒

Signature black pepper

港式避风塘

Garlic flakes in Hong Kong style

白胡椒炒

White pepper

川香劲辣

Spicy Sichuan flavor

咖喱飞蛋

Homemade curry with egg

新加坡辣炒

Singapore chili





澳洲龙虾

Australian lobster

MOP 时价 Market Price

烹饪方式
Cooking methods



三葱炒
Wok-fried with spring onion and shallot

新加坡辣炒
Singapore chili

川香劲辣
Spicy Sichuan flavor

秘制黑椒
Signature black pepper

上汤
Supreme broth

刺身
Sashimi





南海花竹虾

South China Sea Kuruma prawn

MOP 时价 Market Price

烹饪方式
Cooking methods



白灼
Poached

港式避风塘
Wok-fried with garlic flakes in Hong Kong style





潮州本港大响螺 Chiu Chow sea conch

MOP 时价 Market Price

烹饪方式
Cooking method



鸡油灼
Poached with chicken oil

巨型扇贝 Giant scallop

MOP 128 / 只 piece

烹饪方式
Cooking method

蒜蓉粉丝蒸
Steamed with garlic and vermicelli



加拿大象拔蚌 Canadian geoduck

MOP 2,888 / 只 piece

烹饪方式
Cooking methods



刺身
Sashimi

鸡汤灼
Poached in chicken broth

煲粥
Congee



鱼

东星斑

Red-spotted grouper

MOP 时价 Market Price

烹饪方式

Cooking methods



普宁豆酱焗

Baked with Puning bean paste

清蒸

Steamed with soy sauce

水煮

Chili oil

过桥

Poached in supreme broth

新会陈皮蒸

Steamed with Xinhui tangerine peel

酸菜

Sauerkraut





波士顿龙虾

Boston lobster

MOP 688 / 只 piece

烹饪方式

Cooking methods



咖喱飞蛋

Homemade curry with egg

上汤

Supreme broth

新加坡辣炒

Singapore chili

日本松叶蟹

Japanese snow crab

MOP 时价 Market Price

烹饪方式

Cooking methods

花雕水蛋

Steamed egg with Chinese yellow wine

冬阴煮

Tom Yum

糟粕醋过桥

Dregs and vinegar

红花蟹

Red swimmer crab

MOP 时价 Market Price

烹饪方式

Cooking methods

姜葱炒

Wok-fried with ginger and scallion

潮州打冷

Chilled Chiu Chow style





金边龙利鱼

Macau sole

MOP 1,388

烹饪方式

Cooking methods



葱油蒸

Steamed with spring onion soy sauce

清蒸

Steamed with soy sauce

北方烧

Braised in Northern style

红瓜子斑

Red grouper

MOP 时价 Market Price

烹饪方式

Cooking methods

清蒸

Steamed with soy sauce

葱油蒸

Steamed with spring onion soy sauce

黄贡椒蒸

Steamed with yellow citron peppers

老鼠斑

Pacific grouper

MOP 时价 Market Price

烹饪方式

Cooking methods

清蒸

Steamed with soy sauce

新会陈皮蒸

Steamed with Xinhui tangerine peel





水煮东星斑

Red-spotted grouper, chili oil

MOP 时价 Market Price





黄皮老虎斑

Brown marbled grouper

MOP 时价 Market Price

烹饪方式
Cooking methods



水煮
Chili oil

古法蒸
Traditional style

酸菜
Sauerkraut

普宁豆酱焗
Baked with Puning bean paste





开刀龙趸

Giant grouper

(鱼头 / 鱼肉)

(Fish head / Fish meat)

MOP 468

烹饪方式

Cooking methods



双味剁椒蒸

Steamed with pickled chili

水煮

Chili oil

酸菜

Sauerkraut

过桥

Poached in supreme broth

笋壳鱼

Marble goby

MOP 时价 Market Price

烹饪方式

Cooking method

油泡

Oil-poached



鮑

澳洲黑金鮑

Australian blacklip abalone

MOP 1,088 / 只 piece

烹饪方式

Cooking method



蒜蓉粉丝蒸

Steamed with garlic and vermicelli





泰国濼尿虾

Thai mantis shrimp

MOP 488 / 只 piece

烹饪方式
Cooking methods

澳门本地椒盐
Salt and pepper in Macau style

港式避风塘
Wok-fried with garlic flakes in Hong Kong style

姜葱炒
Wok-fried with ginger and scallion

白灼
Poached





环球生蚝

Seasonal oyster

MOP 98 / 只 piece

烹饪方式

Cooking methods



脆炸

Crispy deep-fried

刺身

Sashimi

蛏子皇

Razor clam

MOP 98 / 只 piece

烹饪方式

Cooking methods

蒜蓉蒸

Steamed with garlic

鲜辣炒

Wok-fried with chili

姜葱炒

Wok-fried with ginger and scallion

豉椒炒

Wok-fried with black beans and pepper



龙虾汤贵妃泡饭

Crispy rice lobster soup, shrimp

MOP 328

鯉

席前老菜脯杂锦炒饭

Fried rice, preserved vegetables
and minced beef

MOP 208



鯧

鲜鱿虾球两面黄

Two-sided crispy noodles,
squid and prawns

MOP 288





气泡葱油饼

Inflated spring onion cake

MOP 48



北方饺子

Northern dumplings

MOP 138

西红柿鸡蛋蒸饺

Steamed dumpling,
tomato and egg

MOP 138



黑芝麻燕窝汤圆

Bird's nest, black sesame rice dumplings

MOP 88



京味杏仁茶

Almond soup, Beijing style

MOP 68

蜂蜜豆花

Tofu pudding, honey

MOP 68

核桃露

Walnut soup

MOP 68

銀

手工拉丝酸奶

Homemade yogurt

MOP 68





茅台辣椒酱

Moutai chili sauce

MOP 68 / 碟 plate MOP 328 / 瓶 bottle



九鯤 X.O. 酱

Drunken Fish X.O. sauce

MOP 88 / 碟 plate MOP 388 / 瓶 bottle

秘制海皇酱

Homemade seafood sauce

MOP 68 / 碟 plate MOP 288 / 瓶 bottle