

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

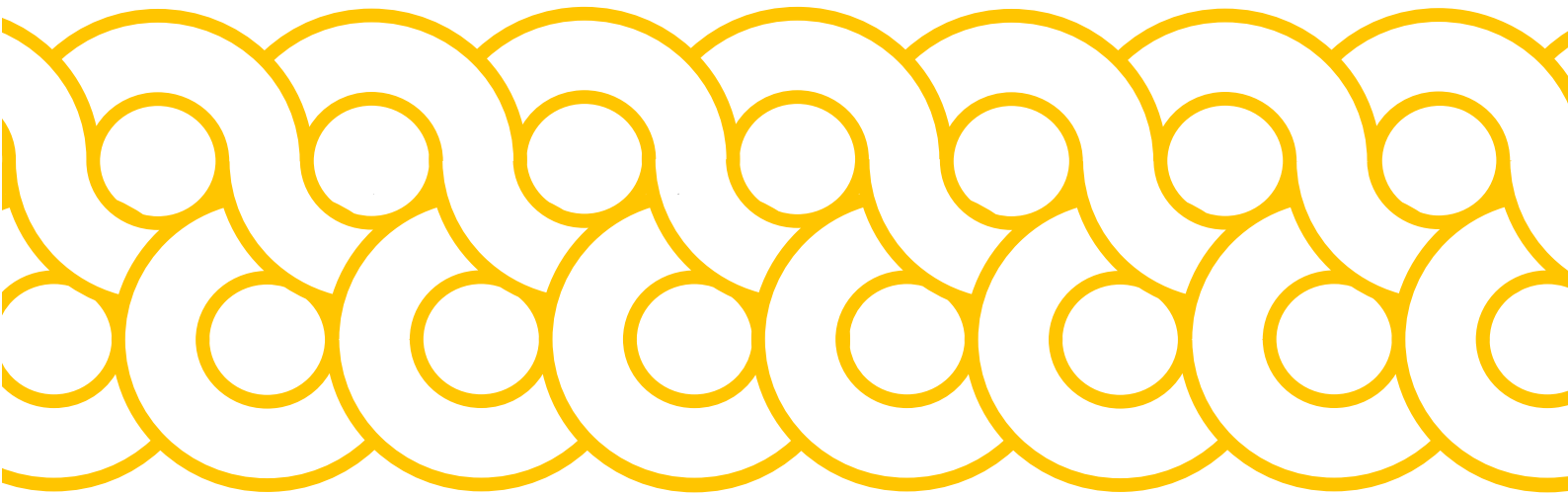
## CHEF CHAN TAK KWONG SIGNATURE DISHES

	MOP
老陳皮蛋白蒸星斑球 (每位) Steamed grouper fillet with egg white, aged tangerine peel and vintage Huadiao wine (per person)	388
水煮櫻花蝦加拿大象拔蚌 Poached sliced Canadian geoduck with Sakura shrimp in chili oil	1,088
濃湯鮮茄海星斑腩腐皮煲 Braised grouper fillet with layered bean curd skin and tomato in seafood broth	488
燒汁燜和牛尾 Stewed Wagyu oxtail	268
京典茶皇雞 (半隻) Tea smoked crispy chicken (half)	268
海皇湯螺片米線 Braised rice noodles with sliced sea conch and grouper fillet in seafood broth	388

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

鮮辣爽蓮藕、滷水鵝肝鵝片、薑芽紅酒香煎和牛  
Marinated lotus root with spicy sauce  
Braised sliced goose and goose liver in homemade sauce  
Pan-fried Wagyu beef with preserved ginger and red wine sauce

*Billecart-Salmon 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 conch

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  
*La Mujer Cañón Comando G 2016*  
宋種單叢 *Song Dynasty Dancong*

海星斑勝瓜脆米泡飯  
Grouper fillet simmered in seafood broth with  
angled luffa and crispy rice

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 fresh 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、  
晶鑽魚子江南菇卷、  
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

*Billecart-Salmon Rosé Brut NV*

花膠響螺燉原隻椰皇  
Double-boiled fish maw soup with  
sea conch in whole coconut

濃湯鮮茄海星斑腩腐皮  
Braised grouper fillet with 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

海悅仁和酒莊 一山一水 黑皮諾 2022  
*Chateau H.Y.R.H. Mountain Wave Pinot Noir 2022*

澳門特色炒飯  
Macanese style fried rice

松之司 樂 純米吟釀  
*Matsunotsukasa Raku Junmai Ginjo*

楊枝甘露、蘋果千絲酥、精美鮮果  
Chilled mango and sago cream with pomelo

Baked puff with apple paste

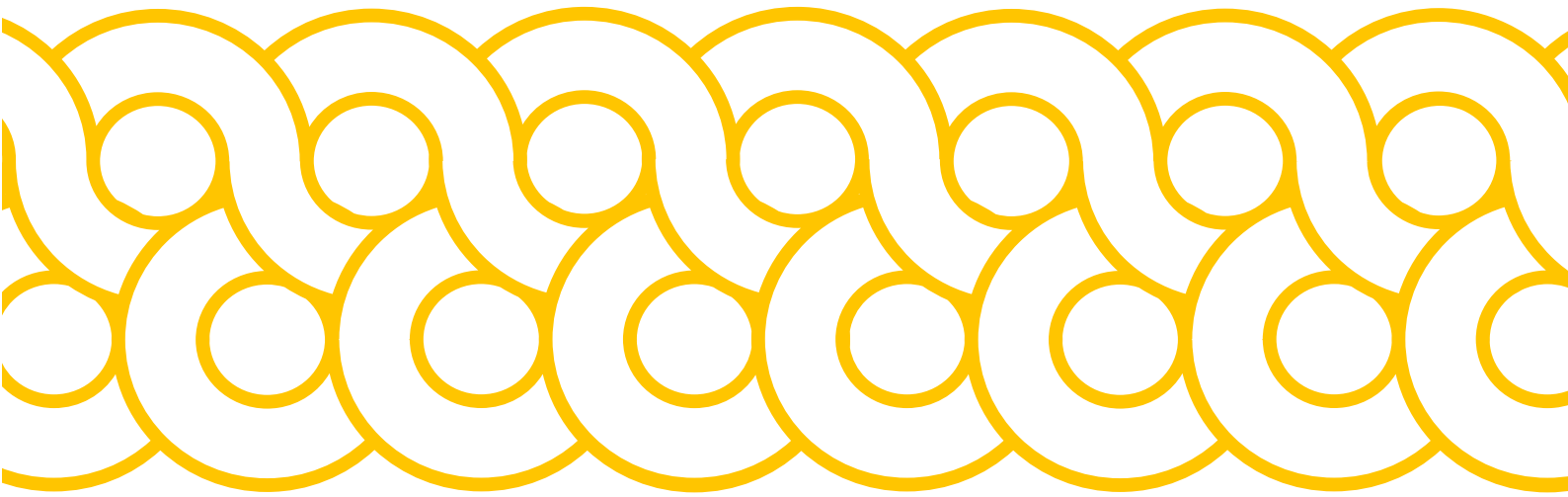
Seasonal fresh fruit

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 cod fish with garlic chili salt	188
避風塘半乾吊片 Crispy sliced semi-dried squids 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 mushrooms with Sakura shrimps in 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 with 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) Barbecued suckling pig with black pepper (please order 24 hours in advance)	MOP 888
京烤片皮鴨 (兩食   需提前24小時預訂) Barbecued Beijing duck (served in 2 ways   please order 24 hours in advance)	688
第二食：生菜片果香豆芽炒鴨鬆 Second course: Wok-fried minced duck meat with fruit and bean sprouts served with lettuce	
頭抽豉油雞 (製作需時約五十分鐘) Supreme soy sauce chicken (please allow 50 minutes for preparation)	308
果香脆皮乳豬件 Crispy suckling pig with fruit and cucumber	288
楓糖西班牙黑毛豬叉燒 Barbecued Iberico pork with maple syrup	238
荔枝木燒鵝 Lychee wood roasted goose	238
澳門脆燒豬腩 Roasted pork belly	208

# 燕窩

## BIRD'S NEST

	MOP
濃雞湯官燕 Braised superior bird's nest in chicken broth	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 with fish maw, crab meat and Jinhua ham	588
翡翠竹筍釀官燕 Braised bamboo pith filled with superior bird's nest and vegetables	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 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 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 conch 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
鮮鮑魚濃湯竹筴燉花膠 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	268
碧綠竹筴粟米羹 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 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, Mud crab, Red-spotted crab,  
South African abalone, Canadian geoduck, Sea conch

#### 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

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

## 肉類 MEAT

	MOP
清湯蘿蔔羊排 Stewed lamb spare ribs 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
蔥油灼厚切豬膽 Poached pork liver with spring onion and supreme soy sauce	238
欖角陳皮焗排骨 Wok-fried pork ribs with aged tangerine peel and preserved olive	238
銀蝦吊片蒸黑毛豬肉 Steamed Iberico pork with dried shrimps, squids, whitebait and preserved shrimp paste	238
遠年陳皮吊片蒸肉餅 Steamed pork patties 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 mushrooms 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

	MOP
果仁雞樅菌炒鮮蘆筍 Wok-fried termite mushrooms with asparagus and assorted nuts	208
欖角豆豉炒涼瓜 Wok-fried bitter melon with preserved olive and fermented black bean	208
荷塘芥蘭百合蓮藕 Stir-fried kale with sliced lotus root and lily bulb	208
野菌竹荪娃娃菜膽 Braised Chinese cabbage with bamboo pith and wild mushrooms	168
豉蒜南瓜蒸芋頭 Steamed sliced pumpkin and taro with garlic and fermented black bean	168
鮮淮山銀杏浸腐竹 Stewed yam with bean curd sheets and ginkgo	168
欖菜乾燒玉豆 Wok-fried French bean with preserved olives vegetables	168

## 粉、麵、飯

### RICE NOODLES, NOODLES AND RICE

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

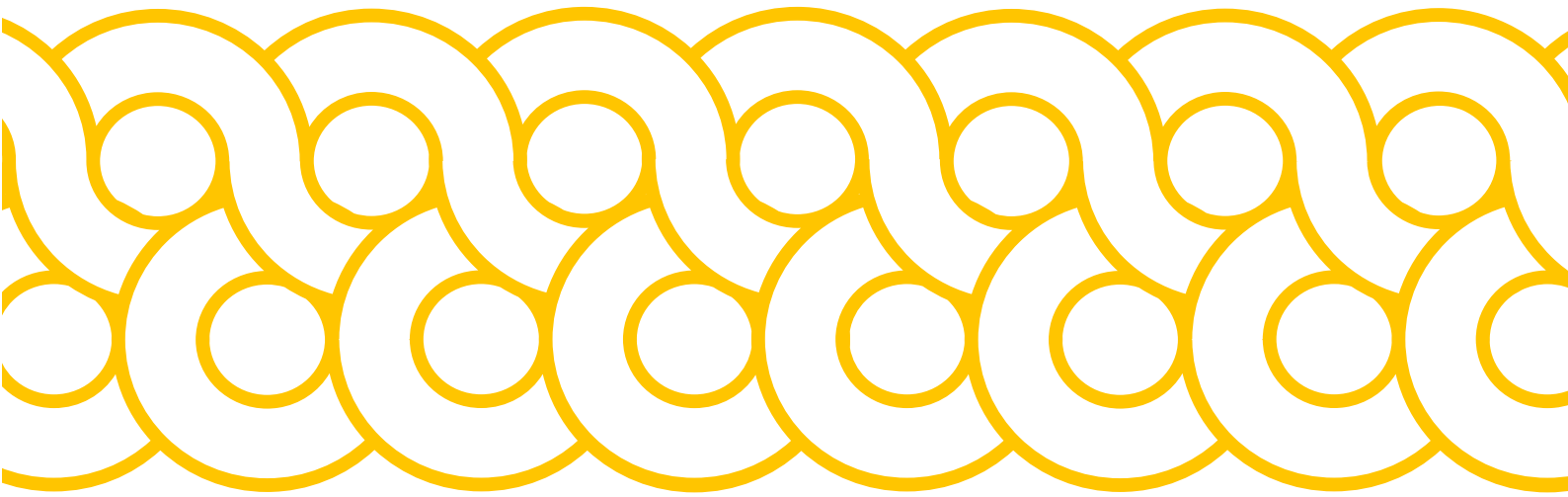
## 精美甜品 DESSERTS

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

## 精美甜品 DESSERTS

	MOP
黑芝麻鮮奶豆腐布甸 Chilled milk and bean curd pudding with black sesame	68
有機酥皮雞蛋撻 (製作需時約二十分鐘) Baked organic egg tarts (Please allow 20 minutes for preparation)	68
菊花杞子糕 Chilled chrysanthemum jelly with wolfberries	58
冰花炸蛋球 Crispy sugar egg puffs	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 conch in superior soup (per person)	128
官燕帝皇蟹鳳眼餃 Steamed Alaskan king crab meat dumplings with bird's nest	128
永利蝦餃皇 Steamed prawn dumplings with bamboo shoot	78
黑松露翡翠粉果 Steamed vegetable dumplings with black truffles	78
蟹皇鮮蝦燒賣皇 Steamed pork dumplings with shrimps and crab roes	78
人參湯鮮竹牛肉球 Steamed beef balls with bean curd in ginseng soup	78
欖角豉汁蒸排骨 Steamed pork ribs with preserved olive and fermented black bean	68
鮮肉灌湯小籠包 Steamed Shanghainese dumplings with minced pork	68
黑蒜乾蒸羊肉燒賣 Steamed lamb dumplings with black garlic	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
海星斑香菜金魚餃 Steamed grouper dumplings with coriander	88
松茸賽螃蟹肉百寶袋 Steamed crab meat dumplings with egg white and matsutake mushrooms	78
像生核桃香芋包 Steamed walnut buns with taro paste	78
鮑汁蝦籽柚皮扒鴨掌 Braised pomelo peel with shrimp roes and duck web in abalone sauce	78
竹筴雜菌素餃 Steamed wild mushroom dumplings with bamboo pith	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

\* 所有點心只限於午膳供應

\* 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
黑椒焗和牛酥餅 Baked Wagyu beef puffs with black pepper	78
香煎蓮藕魚餅 Pan-fried lotus root cakes with fish paste	78
香煎臘味蘿蔔糕 Pan-fried turnip cakes with Cantonese preserved meat	68
蟹粉鮮蝦長春卷 Deep-fried shrimp spring rolls with crab roes	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

\* 所有點心只限於午膳供應

\* 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 shrimps 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
茶樹菇牛肉腸粉 Steamed rice rolls filled with beef and tea tree mushrooms	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 mushrooms (per person)	88
澳門和味燜牛雜 Macanese style stewed beef offal	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	---