





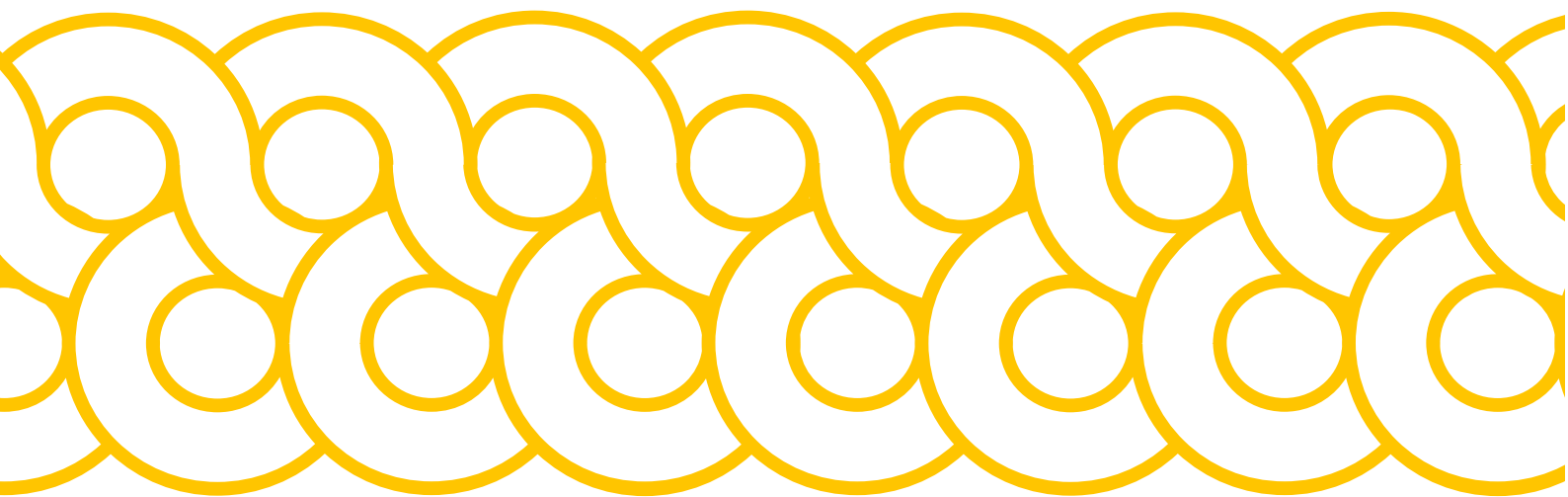
陳德光師傅招牌菜式

CHEF CHAN TAK KWONG SIGNATURE DISHES

老陳皮蛋白蒸星斑球 (每位)	MOP 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 shrimps in chili oil	
濃湯鮮茄海星斑腩腐皮煲	488
Braised grouper fillet with 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)	
海皇湯螺片米線	388
Braised rice noodles with sliced sea conch and grouper fillet 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

酸辣花竹蝦蓮藕、滷水鵝掌鵝肝、晶鑽魚子香蔥脆斑片
Marinated fresh Kuruma prawn with lotus root and spicy sauce
Braised goose web and goose liver in homemade sauce
Crispy grouper fillet with spring onion and Kristal caviar

Billecart-Salmon Brut Rosé NV
季節養生茶 Seasonal Healthy Tea

冬蟲草老山參響螺燉雞湯
Double-boiled chicken soup with ginseng,
cordyceps and sea conch

陳年花雕蛋白蒸龍蝦
Steamed lobster with egg white and vintage Huadiao wine
Niepoort Coche 2021

花膠釀南非鴛鴦鮑魚
Braised fish maw wrapped with South African dried and fresh abalone

海悅仁和酒莊 一山一水 黑皮諾 2022
Mountain Wave Winery Pinot Noir 2022
宋種單叢 Song Dynasty Dancong

香辣海參和牛煎伊麵
Pan-fried e-fu noodles with Wagyu beef, sea cucumber and spicy sauce

惣譽 生酖仕込 特別純米
Sohomare Kimoto Jikomi Tokubetsu-Junmai

清酒薑汁燉奶、鳳角香蕉酥、紅酒燴貢梨
Double-boiled fresh milk with egg, sake and ginger jus
Crispy puff with banana paste
Poached pear with red wine

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 800元
Additional MOP 800 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

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
餐廳供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request
所有價目須另加10%服務費 All prices are subject to a 10% service charge

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 Brut Rosé 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
Niepoort Tiara 2022

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
Mountain Wave Winery Pinot Noir 2022

澳門特色炒飯
Macanese-style fried rice

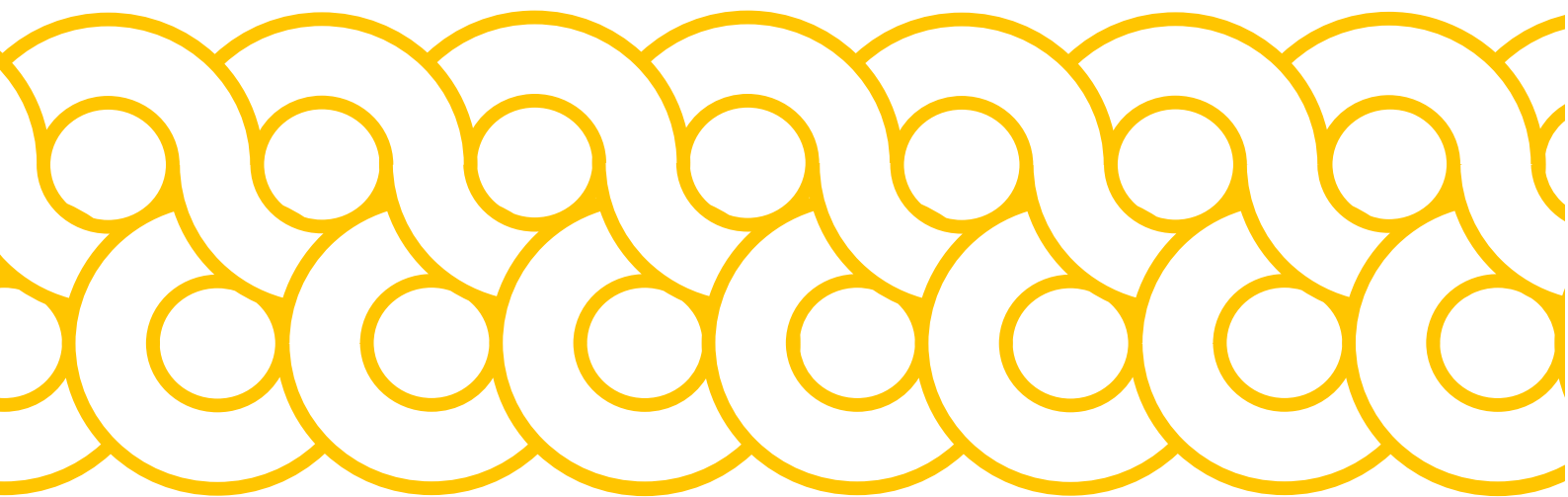
楊枝甘露、蘋果千絲酥、精美鮮果
Chilled mango and sago cream with pomelo
Baked puff with apple paste
Seasonal fresh fruit

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
酸辣檸香花竹蝦	288
Marinated fresh Kuruma prawns with lemon, spicy and sour sauce	
酒香櫻桃凍鵝肝	188
Chilled goose liver with red wine sauce	
椒鹽白舞茸菌	188
Crispy white maitake mushrooms with garlic chili salt	
避風塘半乾吊片	168
Crispy sliced semi-dried squids with fragrant garlic flakes and spring onion	
柚子拌青瓜紅蜆頭	168
Marinated superior jellyfish with pomelo and cucumber	
櫻花蝦豉油皇雞樅菌	138
Wok-fried termite mushrooms with Sakura shrimps in supreme soy sauce	
麻椒豬爽蹄	138
Pork knuckles with Sichuan pepper sauce	
三色素菇卷	98
Smoked bean curd skin rolls with shredded vegetables	
魚汁爆虎皮椒	88
Wok-fried green peppers with fish soy sauce	
脆皮金磚豆腐	88
Crispy bean curd with spicy salt and garlic	

明爐燒烤
BARBECUED SPECIALTIES

即烤黑椒小乳豬 (需提前24小時預訂)	MOP 888
Barbecued suckling pig with black pepper (please order 24 hours in advance)	
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 and bean sprouts, served with lettuce	
頭抽豉油雞 (半隻 製作需時約五十分鐘)	308
Supreme soy sauce chicken (half 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
Macanese-style roasted pork belly	

山珍海味
DRIED SEAFOOD

	MOP
金箔六頭極品乾鮑	10,888
Braised 6 heads whole dried abalone	
原汁扣十頭極品乾鮑	5,388
Braised 10 heads whole dried abalone	
原汁扣十五頭乾鮑魚	4,688
Braised 15 heads whole dried abalone	
紅燒鮑汁扣厚花膠	1,988
Braised fish maw in supreme abalone sauce	
原汁扣南非十五頭乾鮑魚	888
Braised South African 15 heads whole dried abalone	
蔥燒扣遼參鵝掌	398
Braised sea cucumber with goose web and spring onion	

* 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	MOP 2,808
Double-boiled cordyceps soup with fish maw	
冬蟲草石斛靈芝清燉鮮響螺	1,208
Double-boiled sea conch soup with cordyceps, dendrobium and ganoderma	
野葛菜靈芝燉排骨湯	298
Double-boiled pork rib soup with fieldcress and ganoderma	
鮮鮑魚濃湯竹筴燉花膠	298
Double-boiled fish maw soup with fresh abalone and bamboo pith	
花膠鮮拆魚羹	268
Grass carp soup with shredded fish maw	
碧綠竹筴粟米羹	118
Sweet corn soup with bamboo pith and spinach purée	
精華老火湯	88
Soup of the day	

* 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 glass noodles
Stir-fried with garlic flakes
Wok-fried with X.O. sauce

海鮮
SEAFOOD

風味蒸鹹鮮海星斑	MOP 688
Steamed grouper and salty fish	
潮州豆醬唐芹燜海斑腩煲	398
Braised grouper with Chinese celery and Chiuchow fermented bean	
濃湯鮮蝦豆腐粉絲煲	398
Braised fresh prawns with bean curd and glass noodles in seafood broth	
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 abalones with snap peas, nuts, 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 cucumber meat and asparagus with X.O. sauce	
滑蛋鮮蝦	268
Scrambled eggs with fresh prawns	
咕嚕香脆大蝦	188
Crispy prawns with sweet and sour sauce	

肉類
MEAT

山椒蒜香風乾和牛肉	MOP 318
Wok-fried dry-aged Wagyu beef with garlic and green pepper	
紅蔥孜然開心果辣炒羊肉	268
Wok-fried lamb with cumin, shallots and pistachio in spicy sauce	
蔥油灼厚切豬膽	238
Poached pork liver with spring onion and supreme soy sauce	
欖角陳皮焗排骨	238
Wok-fried pork ribs with aged tangerine peel and preserved olive	
銀蝦吊片蒸黑毛豬肉	238
Steamed Iberico pork with dried shrimp, whitebait, dried squid and preserved shrimp paste	
遠年陳皮吊片蒸肉餅	218
Steamed pork patty with dried squid and aged tangerine peel	

家禽類
POULTRY

滑雞鮑魚海參煲	MOP 428
Braised chicken with abalone and sea cucumber	
魚香雞粒豆卜茄子煲	298
Braised eggplant with minced chicken, fried tofu puff and salty fish	
脆皮炸子雞 (半隻)	258
Deep-fried crispy chicken (half)	
原味鮑汁麒麟蒸滑雞	228
Steamed chicken with Jinhua ham and mushrooms in abalone sauce	
西檸軟雞	188
Crispy chicken fillet with lemon sauce	
紅燒乳鴿 (每隻)	168
Crispy baby pigeon (whole)	

健康素食
VEGETABLES

果仁雞樅菌炒鮮蘆筍	MOP 208
Wok-fried termite mushrooms with asparagus and assorted nuts	
欖角豆豉炒涼瓜	208
Wok-fried bitter melon with preserved olive and fermented black bean	
水果芹菜百合炒蓮藕	208
Wok-fried celery with lotus root and lily bulb	
野菌竹笙娃娃菜膽	168
Braised Chinese cabbage with bamboo pith and wild mushrooms	
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	
欖菜乾燒玉豆	168
Wok-fried French bean with preserved olive vegetables	

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
櫻花蝦揚州炒飯 Yangzhou-style fried rice with Sakura shrimps	198
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
燒鵝野菌伊麵 Braised e-fu noodles with roasted goose and wild mushrooms	198
薑蔥蝦籽豬油渣撈粗麵 Tossed flat noodles with crispy pork lard, dried shrimp roe, ginger and spring onion	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

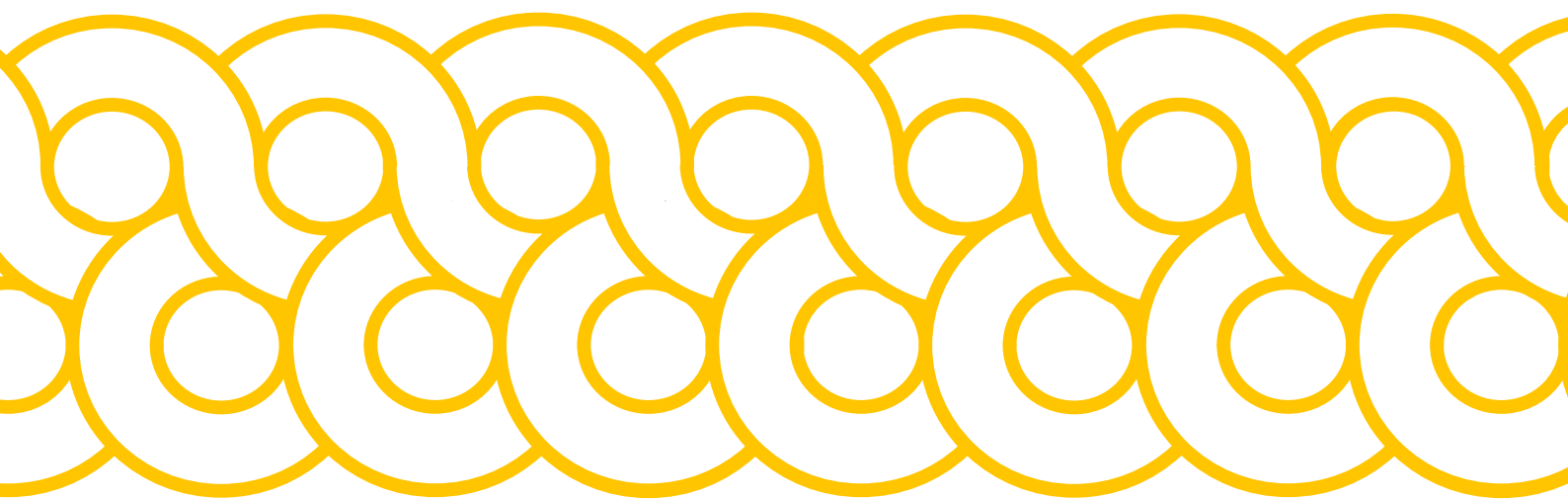
精美甜品
DESSERTS

	MOP
	每位 per person
冰花燉金絲燕 Double-boiled superior ruby bird's nest 可選配冰糖、人參汁、杏汁或椰汁 Your choice of crystal sugar, ginseng juice, almond cream or coconut cream	888
百搭汁燉官燕 Double-boiled superior bird's nest 可選配冰糖、人參汁、杏汁或椰汁 Your choice of crystal sugar, ginseng juice, almond cream or coconut cream	788
燕窩椰皇蛋白燉鮮奶 (製作需時約三十分鐘) Double-boiled fresh milk and egg white with 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
鮮無花果雪蓮燉桃膠 Double-boiled peach gum soup with snow lotus seeds and fresh fig	58

精美甜品
DESSERTS

	MOP
黑芝麻鮮奶豆腐布甸 (每位) Chilled milk and bean curd pudding with black sesame (per person)	68
有機酥皮雞蛋撻 (製作需時約三十分鐘) Baked organic egg tarts (Please allow 30 minutes for preparation)	68
菊花杞子糕 Chilled chrysanthemum jelly with wolfberries	58
冰花炸蛋球 (製作需時約二十分鐘) Crispy sugar egg puffs (Please allow 20 minutes for preparation)	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) Fish maw dumpling with sea conch in superior soup (per person)	128
官燕帝王蟹鳳眼餃 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 roe	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
海星斑香茜金魚餃 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 roe and duck web in abalone sauce	78
竹笙雜菌素餃 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

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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.

原隻鮑魚燒雞酥	MOP 128
Baked abalone puffs with roasted chicken	
冰菜牛油果腐皮卷	78
Crispy bean curd rolls with ice plant and avocado	
黑椒焗和牛酥餅	78
Baked Wagyu beef puffs with black pepper	
香煎蓮藕魚餅	78
Pan-fried lotus root cakes with fish paste	
香煎臘味蘿蔔糕	68
Pan-fried turnip cakes with Cantonese preserved meat	
蟹粉鮮蝦長春卷	68
Deep-fried shrimp spring rolls with crab roe	
雪影叉燒焗餐包	68
Baked barbecued Iberico pork buns with sweetened crust	
家鄉像生甘筍鹹水角	68
Deep-fried glutinous dumplings with shrimps, mushrooms and pork	

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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	98
Steamed wild rice rolls filled with shrimp spring rolls	
韭黃鮮蝦腸粉	88
Steamed rice rolls filled with shrimps and yellow chives	
枸杞豬潤腸粉	88
Steamed rice rolls filled with pork liver and wolfberries	
西班牙黑毛豬叉燒蒸腸粉	78
Steamed rice rolls filled with barbecued Iberico pork	
茶樹菇牛肉腸粉	78
Steamed rice rolls filled with beef and black poplar mushrooms	
布拉爽滑淨腸粉	58
Steamed rice rolls	
北菇花膠滑雞粥 (每位)	88
Chicken congee with fish maw and shiitake mushrooms (per person)	
澳門和味燜牛雜	88
Macanese-style stewed beef offal	

* 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	---