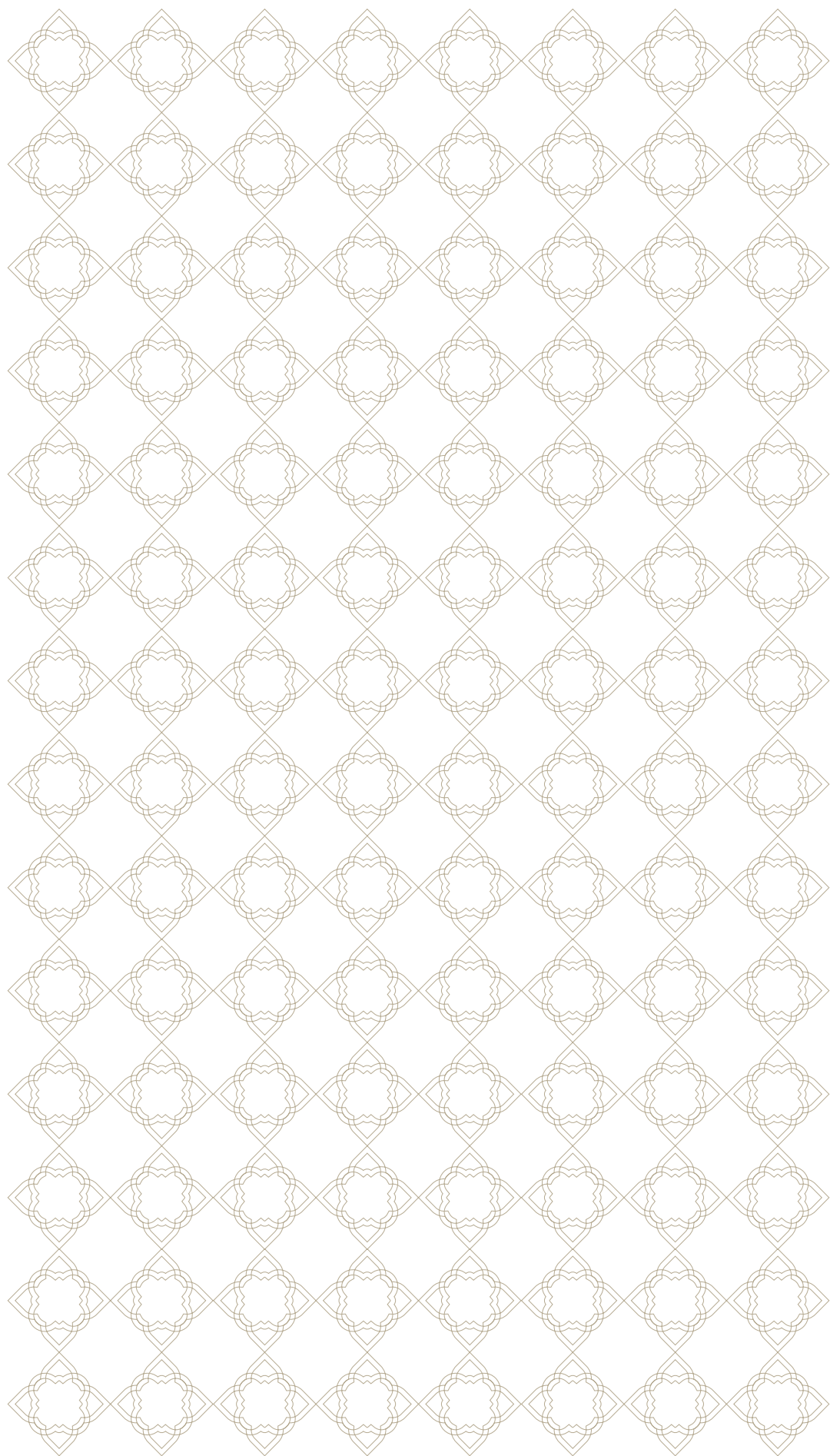


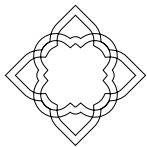


# 譚 卉

CHEF TAM'S  
SEASONS







午膳嘗味菜單

LUNCH  
DEGUSTATION  
MENU

供應時段  
中午 12 時至  
下午 3 時

AVAILABLE  
FROM 12:00 P.M.  
TO 3:00 P.M.



即製手工點心 DIM SUM

菠蘿叉燒撻、涼瓜牛肉餃、檸香帶子餃  
Baked barbecued pork and pineapple tartlet,  
Steamed bitter melon and beef dumpling,  
Steamed scallop dumpling with turmeric and lime  
或 or

子薑皮蛋明蝦卷、勝瓜鮮肉餃、金粟淮山素包  
Young ginger, preserved egg and shrimp roll,  
Steamed angled luffa and pork dumpling,  
Steamed vegetable bun with sweet corn and Chinese yam



湯品 SOUP

老黃瓜赤小豆遼參燉豬腱  
Double-boiled pork shank soup with aged cucumber,  
adzuki beans and superior sea cucumber  
或 or  
珊瑚燴冬瓜燕  
Braised shredded winter melon broth  
with assorted shellfish



譚師傅精選 TAM'S CLASSIC

麒麟荷葉蒸海斑  
Steamed sea grouper with mushroom and ham in lotus leaf  
或 or  
鮮淮山白瓜炒龍蝦球  
Wok-fried lobster fillet with Chinese yam and white gourd  
或 or  
勝瓜雲耳紅洋蔥炒黑豚爽肉  
Wok-fried Iberico pork with angled luffa,  
black fungus and red onion



季節時蔬 SEASONAL VEGETABLE

蟹肉扒冬瓜卷  
Braised winter melon roll with crab meat  
或 or  
魚湯鮮枸杞百合浸莧菜  
Simmered amaranth leaves with fresh goji berries  
and lily bulbs in fish broth



特色主食 RICE OR NOODLES

欖角和牛鬆炒飯  
Fried rice with preserved olive and Wagyu beef  
或 or  
腩叉薑蔥撈粗麵  
Tossed noodles with barbecued pork belly in spring onion  
and ginger sauce



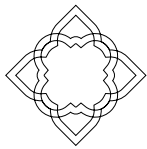
滋潤甜品 DESSERT

陳皮芸香綠豆沙 配 蛋黃千層糕  
Mung bean sweet soup with aged tangerine peel  
and garden rue, Salted egg yolk layered cake  
或 or  
涼粉西瓜羹  
Chilled watermelon sweet soup with herbal jelly

每位 mop 888 per person | 兩位起 minimum for 2 persons

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.

所有價目須另加10%服務費 All prices are subject to a 10% service charge



晚  
膳  
嘗  
味  
菜  
單

DINNER  
DEGUSTATION  
MENU

廣府風味前菜 APPETIZER

龍蝦戈渣、蔥油蠔子皇、涼拌海參秋葵

Deep-fried lobster custard,

Poached razor clam with scallion oil,

Marinated sea cucumber and okra in sesame oil vinegar

或 or

滷水灼鮮鮑片、蝦籽扒百花釀茭白、話梅白涼瓜

Brined slice abalone in premium soy sauce,

Braised water bamboo filled with minced shrimp and shrimp roe,

Chilled white bitter melon marinated with dried plum



湯品 SOUP

老黃瓜扁豆薏米瑤柱燉花膠

Double-boiled fish maw soup with aged cucumber,

broad beans, barley and conpoy

或 or

八寶迷你冬瓜盅

Double-boiled mini winter melon soup with eight treasures



譚師傅精選 TAM'S CLASSIC

沙薑鹽焗太子鴿

Baked baby pigeon with sand ginger and salt

或 or

桂花蟹肉炒魚翅瓜

Wok-fried crab meat with eggs and fig-leaf gourd

或 or

梅子醬蒸海斑

Steamed sea grouper with sour plum sauce



季節時蔬 SEASONAL VEGETABLE

濃湯海鮮浸莧菜

Simmered amaranth leaves in supreme seafood broth

或 or

蟹黃蟹肉扒雙色蘆筍

Duo asparagus with crab roe and crab meat



特色主食 RICE OR NOODLES

原隻鮑魚荷葉飯

Steamed abalone with fried rice wrapped in lotus leaf

或 or

九層塔牛油焗龍蝦伴麵

Tossed noodles and lobster with Thai basil in butter sauce



滋潤甜品 DESSERT

官燕涼粉西瓜羹 配 椰汁戈渣

Chilled watermelon sweet soup with superior bird's nest and herbal jelly,

Deep-fried coconut custard

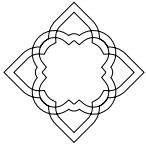
或 or

薑茶棗皇燕窩湯圓 配 椰汁戈渣

Sweetened glutinous rice dumplings filled with

bird's nest in red date ginger tea, Deep-fried coconut custard

每位 mop 1,888 per person | 兩位起 minimum for 2 persons



至臻粵味 · 晚膳菜單

DINNER SUPREME MENU



官燕焗釀蟹蓋

Baked crab shell filled with fresh crab meat and superior bird's nest



五指毛桃魚翅瓜燉海中寶

Double-boiled supreme ocean treasures soup with hairy fig and fig-leaf gourd



魚子蛋白蒸藍龍蝦

Steamed French blue lobster with egg white topped with caviar



窩燒鮑魚婆參柚子皮

Braised abalone with teat sea cucumber and pomelo peel



番茄湯木薑籽油灼和牛片

Blanched Wagyu beef with tomato soup and litsea cubeba oil



四寶釀節瓜環

Braised hairy gourd filled with four treasures



金銀貝叉燒炒銀針粉

Wok-fried sliver needle noodles with barbecued pork, scallop and conpoy

或 or

松露片皮雞伴鮮菌岩米

Crispy chicken with seasonal truffle accompanied with fresh fungus rock rice



葛仙米黃耳燉萬壽果 配 椰汁戈渣

Double-boiled papaya sweet soup with yellow fungus and nostoc accompanied with deep-fried coconut custard

每位 mop 2,888 per person

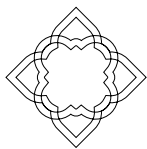
兩位起 minimum for 2 persons



譚師父招牌菜 Chef Tam's Signature Dish

所有價目須另加10%服務費 All prices are subject to a 10% service charge





飲  
品  
搭  
配

PAIRINGS

佳餚配以珍茗名酒，自然相得益彰。  
「譚卉」為您呈獻  
粵菜大師的匠心廚藝之餘，更為不同菜式  
推薦和配搭好創意特調或醇酒佳釀，以供  
您選配品鑑，將賞味享受昇華至全新境界。

We believe that beverages enhance every culinary experience.  
Our team personally designs our beverage pairing options  
to elevate dining enjoyment at Chef Tam's Seasons,  
inviting you to add-on a cocktail, exploratory wine journey  
or collector's wine journey pairing to take your  
gastronomy experience to the next level.

探索葡萄酒之旅  
EXPLORATORY WINE JOURNEY

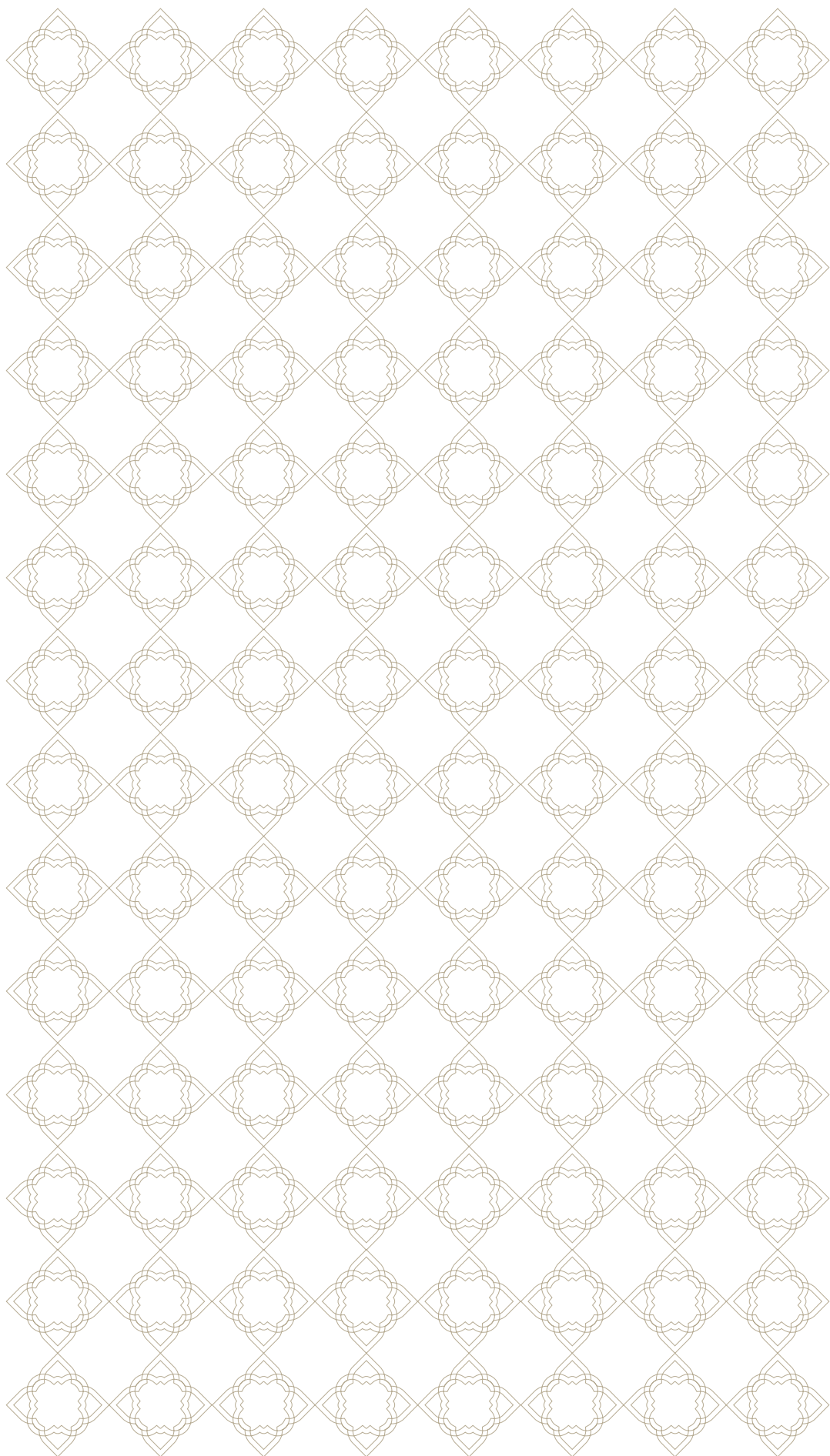
每位 per person  
mop 1,380



珍藏葡萄酒之旅  
COLLECTOR'S WINE JOURNEY

每位 per person  
mop 2,580







游  
水  
海  
鮮

LIVE  
SEAFOOD



紅瓜子斑、花英斑、西星斑、海螺、  
蟹、龍蝦、帶子、蜆  
Red coral grouper, Spotted grouper, Squaretail coral grouper,  
Conch, Crab, Lobster, Scallop, Clam

mop  
時價  
Market Price

烹飪方式：炒、燜或蒸

*Cooking methods: Stir-fried, Braised or Steamed*



山  
珍  
海  
味

SUPREME  
TREASURES



鮑魚  
Dried abalone

時價  
Market Price

花膠  
Fish maw

時價  
Market Price

刺參  
Sea cucumber

時價  
Market Price

官燕  
Superior bird's nest

時價  
Market Price



果  
木  
燒  
烤

WOOD  
FIRED  
OVEN  
BARBECUE



蜜豉黑豚腩叉  
Barbecued pork belly glazed with honey

320

粵味燒羊架  
Cantonese style roasted Lumina lamb racks

520

岩茶燻鴨腿  
Rock tea smoked duck leg

320

牛油紫蘇焗藍龍蝦 (一隻)  
Baked French blue lobster with perilla leaves  
and butter sauce (whole piece)

980



精  
品  
魚  
子  
醬

mop

軟炸鵝肝蝦多士配金魚子醬 (30克/50克) 1,038 / 1,688  
Fried shrimp toast with foie gras and golden caviar (30g / 50g)

海鮮炒鮮奶蛋白配金魚子醬 (30克/50克) 1,138 / 1,788  
Scrambled milky egg white, fresh milk and seafood  
with golden caviar (30g / 50g)



片皮雞配金魚子醬 (30克/50克) 1,238 / 1,888  
Crispy fried chicken with golden caviar (30g / 50g)

CAVIAR

雞汁蛋白蒸龍蝦球配金魚子醬 (50克) 1,988  
Steamed lobster in chicken jus and egg white  
with golden caviar (50g)

桂花炒新竹米粉配金魚子醬 (30克/50克) 938 / 1,588  
Wok-fried egg and Hsinchu rice vermicelli  
with golden caviar (30g / 50g)

龍蝦湯焗麵配金魚子醬 (30克/50克) 1,038 / 1,688  
Braised noodles in lobster broth  
with golden caviar (30g / 50g)

另加澳門幣200搭配五糧液或香檳一杯

*Additional mop 200 for a glass of Wu Liang Ye or Champagne*



譚師父招牌菜 Chef Tam's Signature Dish

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

所有價目須另加10%服務費 All prices are subject to a 10% service charge



譚  
師  
傅  
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典  
菜  
式

TAM'S  
CLASSICS

## 前菜 APPETIZER

涼拌時令蔬菜沙律 Hand tossed seasonal vegetable salad with homemade dressing	mop 200
金磚豆腐粒 Deep-fried bean curd with seven spices	100
陳醋紅海蜇小青瓜 Marinated jellyfish and cucumber in aged vinegar	170
花椒油涼拌蟲草花白玉菇 Tossed chili shimeji mushroom and cordyceps flower with Sichuan peppercorn oil	120
海鮮金粟生菜包 Wok-fried seafood and sweet corn served with fresh lettuce wrap	190
雲石千層峰豬耳凍 Chilled pork ear terrine	150
燕窩琵琶豆腐 (兩件) Crispy bean curd with bird's nest ( 2 pieces )	200

## 一品湯羹 SOUP

	每位 per person
鮮蟹肉酸辣羹 Hot and sour soup with fresh crab meat	280
花膠蟹肉涼瓜羹 Braised shredded bitter melon soup with fish maw and fresh crab meat	260
珊瑚燴冬瓜燕 Braised shredded winter melon soup with assorted shellfish	260
 石斛燉海螺豬腱湯 Double-boiled pork shank soup with conch and dendrobium	320
青檸拆魚羹 Classic Shunde style fish soup with lime zest	230
是日老火湯 Soup of the day	80



譚師父招牌菜 Chef Tam's Signature Dish

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菜  
式

TAM'S  
CLASSICS

主菜 MAIN

		mop
	沙薑鹽焗太子鴿 Baked baby pigeon with sand ginger and salt	180
	蔥油葵園雞 (半隻) Steamed free-range chicken with scallion oil (half)	480
	歌樂山辣子雞 Fried chicken with Sichuan chili peppers	380
	燜和牛臉頰 (咖喱 / 波特酒 / 柱侯醬) Braised Wagyu beef cheek (Curry / Port Wine / Chu Hou Paste)	380
	蒜香和牛粒 Wok-fried diced Wagyu beef with garlic	780
	X.O. 醬和牛腩炒邊豆藕片 Stir-fried Wagyu beef in X.O. sauce with French beans and lotus root	780
	龍蝦鮮鮑魚小炒皇 Stir-fried vegetables with lobster, fresh abalone and semi-dried seafood	980
	豉汁涼瓜火腩燜海斑球 Braised sea grouper fillet with roasted pork belly, bitter melon and black bean sauce	680
	鮮果咕嚕肉 Sweet and sour Iberico pork with seasonal fruit	220
	土魷香菇蒸肉餅 Steamed pork patty with semi-dried squid and shiitake mushroom	200
	椒鹽新西蘭羊架 Wok-fried Lumina lamb racks with spicy salt	520
	沙葛茭白香芹炒黑豚爽肉 Wok-fried Iberico pork with yam bean, water bamboo and celery	320



譚師父招牌菜 Chef Tam's Signature Dish

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式

TAM'S  
CLASSICS

蔬菜 VEGETABLE

鮮鮑蝦乾吊片啫啫唐生菜膽	mop 180
Sizzling Chinese lettuce with sliced abalone and semi-dried seafood in clay pot	
濃湯鮮黃耳百合浸時蔬	180
Simmered seasonal vegetable with yellow fungus and lily bulb in supreme broth	
清炒時蔬	140
Stir-fried seasonal vegetable	

飯及麵 RICE AND NOODLES

 譚氏秘製鐵鍋飯 (三到四人用)	1,980
Chef Tam's iron pot rice with fresh crab roe pork patty ( 3 to 4 persons )	
需提前一日預訂 Reserved one day in advance	
鮮鮑魚雞球撈麵	220
Fresh abalone and chicken fillet with tossed noodles	
桂花蝦鬆炒新竹米粉	238
Wok-fried Hsinchu rice vermicelli with egg and minced shrimp	
滑蛋海鮮濕炒河粉	220
Stir-fried rice noodles with seafood and egg gravy	
和牛蝦醬菜粒炒飯	180
Wagyu beef and diced lettuce fried rice with shrimp paste	
鮑汁海參鵝粒燴飯	220
Braised rice with sea cucumber and diced goose in abalone sauce	



譚師父招牌菜 Chef Tam's Signature Dish

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# 甜品

## DESSERT

每位  
per person  
mop  
90

珍珠末蓮子杏仁茶  
Sweetened almond cream with lotus seeds  
and pearl powder

凍焦糖椰皇蛋白 180  
Chilled caramel egg white custard in young coconut

燉木瓜 (熱) 180  
Double-boiled papaya ( hot )


陳皮芸香綠豆沙 90  
Mung bean sweet soup with aged tangerine peel  
and garden rue

蛋黃千層糕 (兩件) 60  
Salted egg yolk layered cakes ( 2 pieces )

搗沙湯圓 (兩件) 50  
Glutinous rice balls coated with soybean flour ( 2 pieces )

合時鮮果布甸 180  
Seasonal fruit pudding

茉莉花 180  
Jasmine

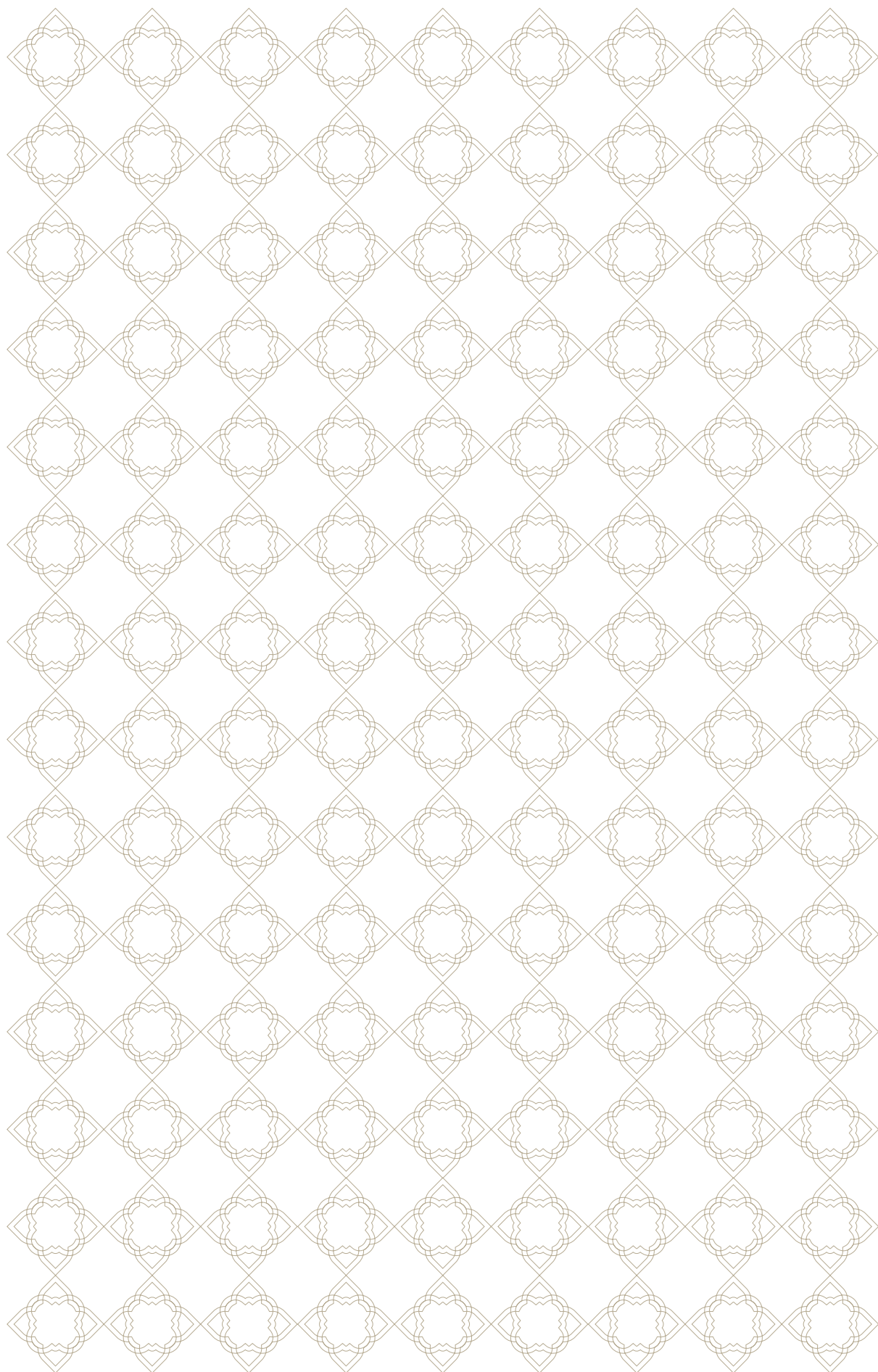
 甜戈渣 (兩件) 60  
Deep-fried custards ( 2 pieces )



譚師父招牌菜 Chef Tam's Signature Dish

所有價目須另加10%服務費 All prices are subject to a 10% service charge







每份兩件

2 pieces each

精  
選  
點  
心

DIM  
SUM

供應時段  
中午 12 時至  
下午 3 時

AVAILABLE  
FROM 12:00 P.M.  
TO 3:00 P.M.

筍尖鮮蝦餃 80  
Steamed shrimp dumplings with bamboo shoots

鮑魚切肉燒賣 90  
Steamed pork dumplings with abalone

香蔥雞粒酥 80  
Baked chicken puffs with spring onion

蜜汁叉燒包 80  
Steamed barbecued pork buns

松露蟹肉撻 160  
Baked crab meat tartlets with truffle

菜脯素粉粿 60  
Steamed preserved turnip with seasonal vegetable dumplings

金粟淮山素包 60  
Steamed vegetable bun with sweet corn and Chinese yam

 蜜汁叉燒撻 80  
Baked barbecued pork tartlets

麻辣和牛餃 80  
Steamed spicy Wagyu beef dumplings

海鮮芋盒 80  
Taro puffs filled with seafood



譚師父招牌菜 Chef Tam's Signature Dish

所有價目須另加10%服務費 All prices are subject to a 10% service charge



精  
選  
點  
心

DIM  
SUM

每份兩件  
2 pieces each  
mop



芹黃燒鵝春卷

Roasted goose and celery spring rolls

80

子薑皮蛋明蝦卷

Shredded young ginger, preserved egg and shrimp rolls

80

龍蝦戈渣

Deep-fried lobster custards

200

季節點心 - 勝瓜鮮肉餃

Seasonal dim sum - Steamed angled luffa and pork dumplings

80

供應時段  
中午 12 時至  
下午 3 時

AVAILABLE  
FROM 12:00 P.M.  
TO 3:00 P.M.



譚  
卉  
特  
色  
醬  
料

CHEF  
TAM'S  
SEASONS  
SIGNATURE  
SAUCE

每碟  
per plate

譚卉秘製青椒醬

Chef Tam's Seasons signature green chili sauce

48

小米椒純釀黑豆醬油

Chopped Thai chili with fermented premium soy sauce

38



譚師父招牌菜 Chef Tam's Signature Dish

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