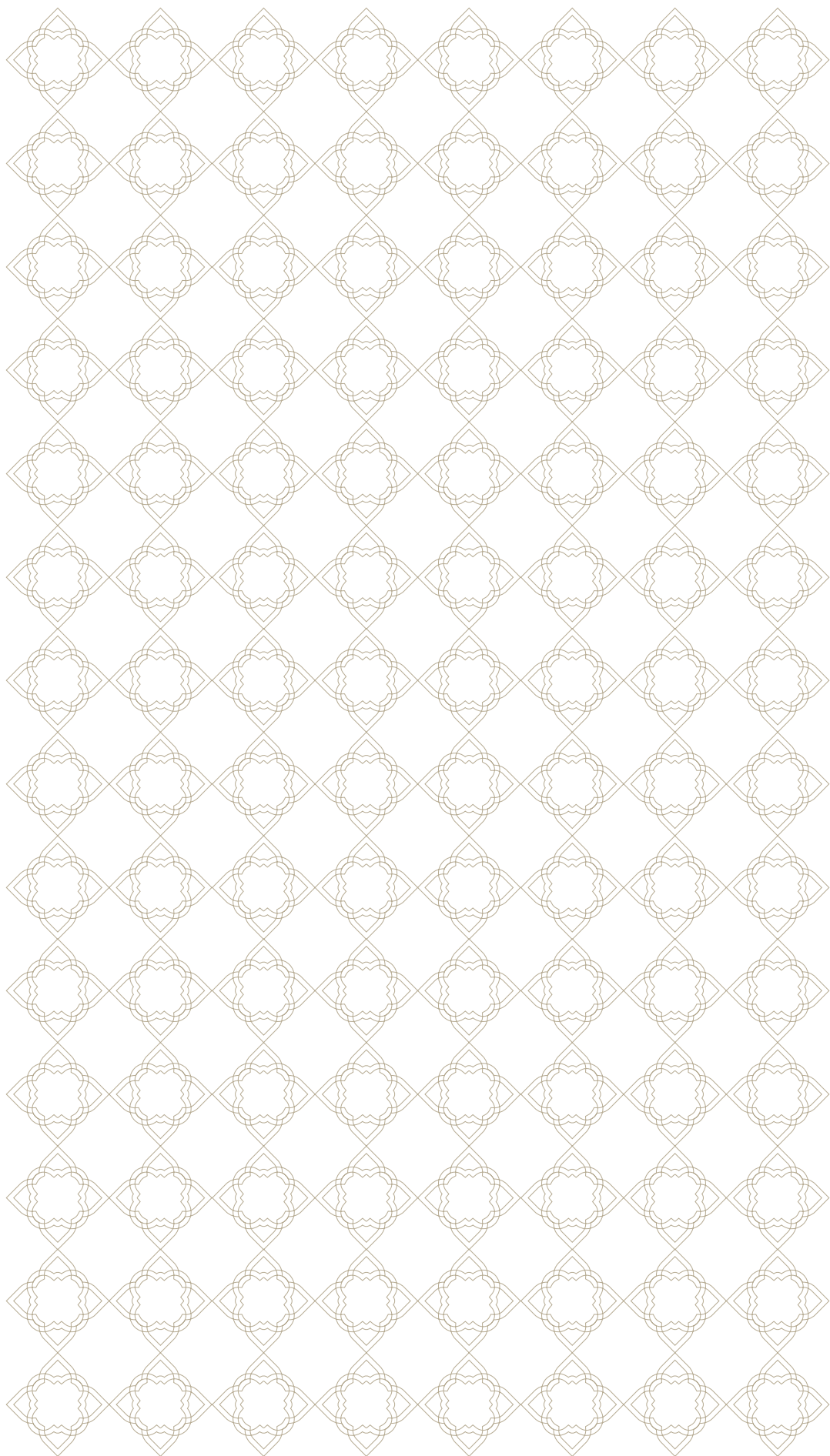


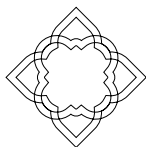


譚 卉

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

黑椒和牛撻、番茄雞蛋鮮肉餃子、蟹粉菜苗餃
Baked Wagyu beef tartlet with hints of black pepper,
Steamed pork dumpling filled with tomato and egg,
Steamed crab roe and baby vegetable dumpling

或 or

金腿瑤柱黃蘿蔔酥、鮑魚切肉燒賣、帶子鳳眼餃
Deep-fried yellow turnip puff with superior ham and conpoy,
Steamed pork dumpling with abalone,
Steamed seafood dumpling with scallop



湯品 SOUP

川貝陳皮銀耳燉肉汁
Double-boiled pork soup with Chuan Bei,
aged tangerine peel and white fungus

或 or

蟹肉菜苗羹
Crab meat and baby vegetable soup



譚師傅精選 TAM'S CLASSIC

薑蓉雞汁蛋白蒸海斑球
Steamed grouper in minced ginger and egg white chicken broth

或 or

蘭度百合炒龍蝦
Wok-fried lobster with Chinese kale and lily bulbs

或 or

胡椒湯鹹菜灼和牛片
Blanched Wagyu beef with pickled and peppercorn broth



季節時蔬 SEASONAL VEGETABLE

上湯栗子百合浸菜苗
Simmered seasonal vegetables with chestnut and lily bulbs
in supreme broth

或 or

蟹皇扒時蔬
Braised seasonal vegetables with crab roe



特色主食 RICE OR NOODLES

馬拉盞海鮮炒飯
Fried rice with seafood and spicy shrimp paste

或 or

鮑魚雲南菌薑蔥撈粗麵
Tossed noodles with abalone and Yunnan mushrooms
in spring onion and ginger sauce



滋潤甜品 DESSERT

秋栗鮮奶露湯圓
Sweetened glutinous rice dumplings in chestnut cream

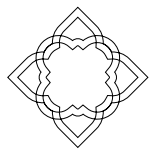
或 or

秋梨水晶布甸
Chilled seasonal pear pudding

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 10% service charge



晚
膳
嘗
味
菜
單

DINNER
DEGUSTATION
MENU

廣府風味前菜 APPETIZER

蟹粉戈渣、百花蒸釀鱸肚、話梅黃蘿蔔

Deep-fried crab roe custard,
Fish maw filled with minced shrimp,
Chilled yellow radish marinated with dried plum

或 or

椒鹽龍蝦鉗、葡汁焗釀鮮鮑、香麻紅蟄頭青瓜

Deep-fried lobster claw with spicy salt,
Baked abalone with Portuguese curry sauce,
Chilled jellyfish with cucumber in sesame oil



湯品 SOUP

川貝陳皮雪梨燉花膠

Double-boiled fish maw soup with Chuan Bei,
aged tangerine peel and snow pear

或 or

海參蟹肉菜苗羹

Seasonal vegetable soup with sea cucumber and crab meat



譚師傅精選 TAM'S CLASSIC

蟹粉米網煎斑球

Pan-seared grouper fillet on crispy rice nest
with crab roe

或 or

帶子蓉煎釀刺參

Pan-seared superior sea cucumber filled with minced scallop

或 or

椒鹽羊排

Wok-fried Lumina lamb rack with spicy salt



季節時蔬 SEASONAL VEGETABLE

馬拉盞炒雙色芥蘭

Wok-fried Chinese kale with spicy shrimp paste

或 or

雞湯肘子浸時蔬

Simmered seasonal vegetables with ham in chicken broth



特色主食 RICE OR NOODLES

鮑魚燴臘味糯米飯

Braised glutinous rice with air-dried meat and abalone

或 or

上湯牛油焗龍蝦撈粗麵

Tossed noodles with stir-fried lobster in supreme soup and butter sauce



滋潤甜品 DESSERT

官燕秋栗鮮奶露 配 蜂皇蜜南瓜戈渣

Sweetened chestnut cream with superior bird's nest,
Deep-fried pumpkin custard

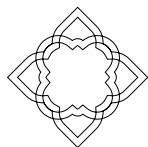
或 or

官燕季節香梨 配 蜂皇蜜南瓜戈渣

Seasonal pear with superior bird's nest,
Deep-fried pumpkin custard

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

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



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



松茸花膠燉海螺豬腱湯

Double-boiled pork shank soup with matsutake mushroom,
conch and fish maw



花雕雞汁蛋白蒸青龍

Steamed spiny lobster with chicken jus, egg white in Huadiao wine



窩燒鮑魚南美刺參

Braised abalone with South American sea cucumber



胡椒湯鹹菜炆和牛片

Blanched Wagyu beef in pickled and peppercorn broth



四寶釀銀蘿

White radish filled with four treasures



桂花海鮮炒新竹米粉

Wok-fried Hsinchu rice vermicelli with seafood and egg

或 or

松露片皮雞伴鮮菌岩米

Crispy chicken with seasonal truffle
accompanied with fresh fungus rock rice



川貝黃耳燉秋梨配蜂皇蜜南瓜戈渣

Seasonal pear sweetened soup with Chuan Bei and yellow fungus,
Deep-fried pumpkin custard

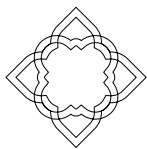
每位 mop 2,888 per person

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

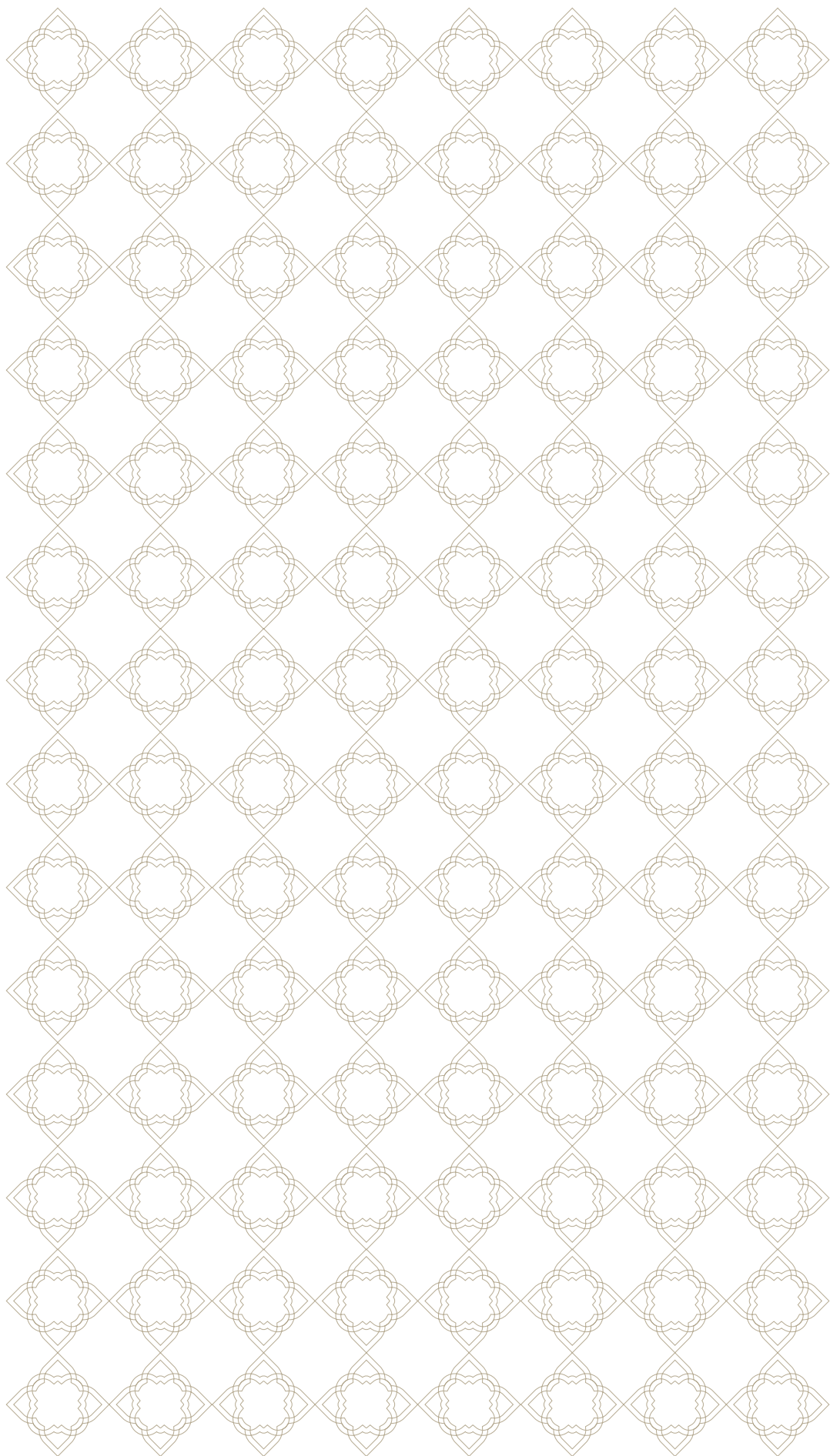
每位 per person

mop 2,580

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







游 水 海 鮮

LIVE
SEAFOOD



山 珍 海 味

SUPREME
TREASURES



果 木 燒 烤

WOOD
FIRED
OVEN
BARBECUE



紅瓜子斑、花英斑、西星斑、海螺、
蟹、龍蝦、帶子、蜆
Market Price

烹飪方式：炒、燜或蒸
Cooking methods: Stir-fried, Braised or Steamed

鮑魚
Dried abalone
Market Price

花膠
Fish maw
Market Price

刺參
Sea cucumber
Market Price

官燕
Superior bird's nest
Market Price

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

牛油紫蘇焗青龍 (一隻)
Baked spiny lobster with perilla leaves and butter sauce
(whole piece)
680



精
品
魚
子
醬

CAVIAR

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)

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)

龍蝦湯燜麵配金魚子醬 (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
傳
經
典
菜
式

TAM'S
CLASSICS

前菜 APPETIZER

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

一品湯羹 SOUP

	每位 per person
鮮蟹肉酸辣羹	280
Hot and sour soup with fresh crab meat	
花膠蟹肉菜苗羹	280
Braised seasonal baby vegetable soup with fish maw and fresh crab meat	
 石斛燉海螺豬腱湯	320
Double-boiled pork shank soup with conch and dendrobium	
青檸拆魚羹	230
Classic Shunde style fish soup with lime zest	
是日老火湯	80
Soup of the day	



譚師父招牌菜 Chef Tam's Signature Dish

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譚
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式

TAM'S
CLASSICS

主 菜 MAIN



沙薑鹽焗太子鴿

Baked baby pigeon with sand ginger and salt

mop
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

甜竹香菇火腩燜海斑球

Braised grouper fillet with roasted pork belly,
sweet bean curd and shiitake mushroom

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

Deep-fried Lumina lamb racks with spicy salt

520

爽菜小米椒炒黑豚爽肉

Wok-fried Iberico pork with
assorted vegetables and millet pepper

320



譚師父招牌菜 Chef Tam's Signature Dish

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譚
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菜
式

TAM'S
CLASSICS

蔬菜 VEGETABLE

鮮鮑蝦乾吊片啫啫鴛鴦芥蘭	mop
Chinese kale with sliced abalone and semi-dried seafood in clay pot	180
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 eggs 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

Chilled caramel egg white custard in young coconut

180

燉木瓜 (熱)

Double-boiled papaya (hot)

180

秋栗鮮奶露湯圓

Sweetened glutinous rice dumplings in chestnut cream

90

川貝黃耳燉秋梨

Seasonal pear sweetened soup with
Chuan Bei and yellow fungus

90

蛋黃千層糕 (兩件)

Salted egg yolk layered cakes (2 pieces)

60

擂沙湯圓 (兩件)

Glutinous rice balls coated with soybean flour (2 pieces)

50

合時鮮果布甸

Seasonal fruit pudding

180

茉莉花

Jasmine

180



甜戈渣 (兩件)

Deep-fried custards (2 pieces)

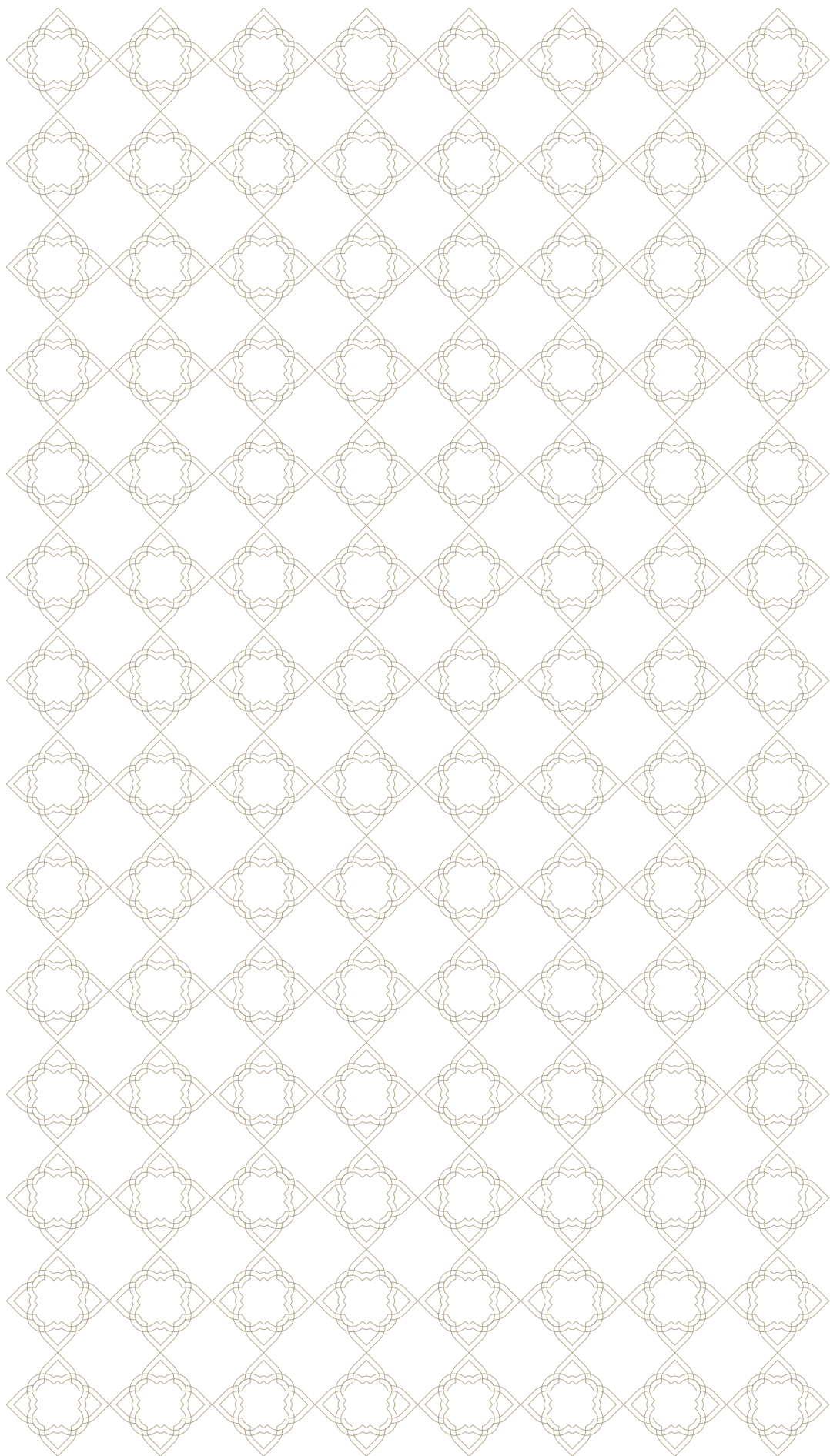
60



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

供應時段
中午 12 時 至
下午 3 時

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

每份兩件
2 pieces each

mop

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

番茄雞蛋鮮肉餃子

80

Steamed pork dumpling filled with tomato and egg



蜜汁叉燒撻

80

Baked barbecued pork tartlets

麻辣和牛餃

80

Steamed spicy Wagyu beef dumplings

魚子海鮮芋盒

80

Taro puffs filled with seafood and caviar



譚師父招牌菜 Chef Tam's Signature Dish

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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.



譚
卉
特
色
醬
料

CHEF
TAM'S
SEASONS
SIGNATURE
SAUCE



每份兩件
2 pieces each
mop



芹黃燒鵝春卷

Roasted goose and celery spring rolls

80

金腿瑤柱黃蘿蔔酥

Deep-fried yellow turnip puffs with superior ham and conpoy

80

蟹粉戈渣

Deep-fried crab roe custards

200

季節點心 - 蟹粉菜苗餃

Seasonal dim sum -

80

Steamed crab roe and baby vegetable dumplings

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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