譚卉

CHEF TAM'S SEASONS

MICHELIN GUIDE 2026

ASIA'S 50 BEST RESTAURANTS 2026

THE WORLD'S 50 BEST RESTAURANTS 2025

黑珍珠餐厅指南 Black Pearl Restaurant Guide 2026

美团 大众点评

套餐菜單 SET MENUS

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

松露蟹肉撻、避風塘龍蝦餃、茴香羊肉餃
Baked crabmeat tartlet with truffle,
Deep-fried lobster dumpling with chili and garlic,
Steamed marinated lamb dumpling with fennel seeds

或 or

葡汁雞粒酥、西洋菜石斑餃、陳皮牛肉餃
Baked chicken puff with Portuguese sauce,
Steamed watercress and grouper dumpling,
Steamed beef dumpling with aged tangerine peel

湯品 SOUP

高麗蔘棗皇燉肉汁
Double-boiled pork soup with Korean ginseng and dates

或 or

蟹肉西洋菜羹
Crabmeat and watercress soup

譚師傅精選 TAM'S CLASSIC

欖角豆豉蒸海斑球
Steamed grouper fillet with preserved olives and black bean sauce

或 or

九層塔牛油焗青龍
Baked spiny lobster with Thai basil and butter sauce

季節時蔬 SEASONAL VEGETABLE

濃湯甜竹火腿浸時蔬
Simmered seasonal vegetables in supreme broth
with sweet bean curd sheet and ham

特色主食 RICE OR NOODLE

家鄉火腿菜粒炒飯
Fried rice with preserved ham and diced vegetables

或 or

胡椒酸菜湯和牛麵
Sliced Wagyu beef noodles with pickled mustard greens
in peppercorn broth

滋潤甜品 DESSERT

焗芋蓉西米布甸
Baked seasonal taro and sago pudding

或 or

士多啤梨西米露
Chilled strawberry and sago sweet soup

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

魚子蔥油蠔子皇、燕窩琵琶豆腐、果醋菠蘿海蜇
Poached razor clam with scallion oil and caviar,
Crispy bean curd filled with bird's nest,
Chilled jellyfish in fruit vinegar

或 or

奶酪脆炸富貴蝦、白切藏羊、話梅新疆黃蘿蔔
Deep-fried mantis shrimp with milk cheese,
Sliced Tibetan lamb,
Chilled Xinjiang yellow radish marinated with dried plum

湯品 SOUP

高麗蔘棗皇燉花膠
Double-boiled fish maw soup with Korean ginseng and dates

或 or

花膠金銀貝豆苗羹
Braised pea sprout soup with fish maw, scallop and conpoy

譚師傅精選 TAM'S CLASSIC

甜竹冬筍燜海斑球
Braised grouper fillet with
sweet bean curd sheet and winter bamboo shoot

或 or

譚式炒綠柳垂絲
Tam's style wok-fried softshell turtle with venison

季節時蔬 SEASONAL VEGETABLE

番茄湯海鮮浸時蔬
Simmered seasonal vegetables with
seafood in tomato broth

特色主食 RICE OR NOODLE

鮑魚燴臘味糯米飯
Glutinous rice with air-dried meat and abalone

或 or

胡椒湯花膠豬肚雞絲米線
Fish maw, pork tripe and chicken rice noodles in peppercorn broth

滋潤甜品 DESSERT

官燕薑汁燉奶配核桃戈渣
Double-boiled fresh milk and ginger juice with superior bird's nest,
deep-fried walnut custard

或 or

官燕士多啤梨西米露配核桃戈渣
Chilled strawberry and sago sweet soup with
superior bird's nest, deep-fried walnut 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 a 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 crabmeat and superior bird's nest

花膠海螺燉水鴨湯
Double-boiled wild duck soup with fish maw and conch

魚子醬雞汁蛋白蒸藍龍蝦
Steamed French blue lobster with chicken jus, egg white and caviar

窩燒鮑魚澳洲黃玉參
Classic braised abalone with Australian yellow sea cucumber

胡椒湯鹹菜灼和牛片
Sliced Wagyu beef in pickled mustard greens and peppercorn broth

四寶釀銀蘿
White radish filled with four treasures

松露片皮雞伴鮮菌岩米
Crispy chicken with seasonal truffle, fresh fungus and rock rice

葛仙米川貝蓮子鮮奶露配核桃戈渣
Sweetened lotus seed milk cream with Chuan Bei and nostoc, deep-fried walnut 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



單點菜單 À LA CARTE

游水海鮮
LIVE SEAFOOD

	mop
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	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
牛油紫蘇焗青龍 (全隻) Baked spiny lobster with perilla leaves and butter (whole)	680

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

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 spiny 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 Hsinchu rice vermicelli with
eggs and 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

譚師傅經典菜式

TAM'S CLASSICS

前菜 APPETIZERS

	mop
龍蝦戈渣 （兩件） Deep-fried lobster custards (2 pieces)	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 with fresh lettuce wraps	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 filled with bird's nest (2 pieces)	200

一品湯羹 SOUPS

	每位 per person
鮮蟹肉酸辣羹 Hot and sour soup with fresh crabmeat	280
花膠蟹肉菜苗羹 Braised seasonal baby vegetable soup with fish maw and fresh crabmeat	280
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

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

主菜 MAIN

譚師傅經典菜式

TAM'S CLASSICS

	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（葡汁 / 波特酒 / 柱侯醬） Braised Wagyu beef cheek (Portuguese Sauce / Port Wine / Chu Hou Paste)	380
蒜香和牛粒 Wok-fried diced Wagyu beef with garlic	780
X.O.醬和牛脯炒雙色芥蘭 Stir-fried Wagyu beef in X.O. sauce with Chinese kale	780
龍蝦鮮鮑魚小炒皇 Stir-fried vegetables with lobster, fresh abalone and semi-dried seafood	980
甜竹冬筍火腩燜海斑球 Braised grouper fillet with roasted pork belly, sweet bean curd sheet and winter bamboo shoot	680
咕嚕黑豚夾心肉 Sweet and sour Iberico secreto with seasonal fruit	220
吊片香菇蒸肉餅 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

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

譚師傅經典菜式

TAM'S CLASSICS

蔬菜 VEGETABLES

	mop
鮮鮑蝦乾吊片啫啫鴛鴦芥蘭 Chinese kale with sliced abalone and semi-dried seafood in clay pot	220
濃湯鮮黃耳百合浸時蔬 Simmered seasonal vegetables with yellow fungus and lily bulb in supreme broth	180

飯及麵 RICE AND NOODLES

譚氏秘製鐵鍋飯（三到四人用） 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	1,980
鮮鮑魚雞球撈麵 Tossed noodles with fresh abalone and chicken fillet	220
桂花蝦鬆炒新竹米粉 Wok-fried Hsinchu rice vermicelli with egg and minced shrimp	238
滑蛋海鮮濕炒河粉 Stir-fried rice noodles with seafood and egg gravy	220
和牛蝦醬菜粒炒飯 Wagyu beef and diced lettuce fried rice with shrimp paste	180
鮑汁海參鵝粒燴飯 Braised rice with sea cucumber and diced goose in abalone sauce	220

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

甜品

DESSERTS

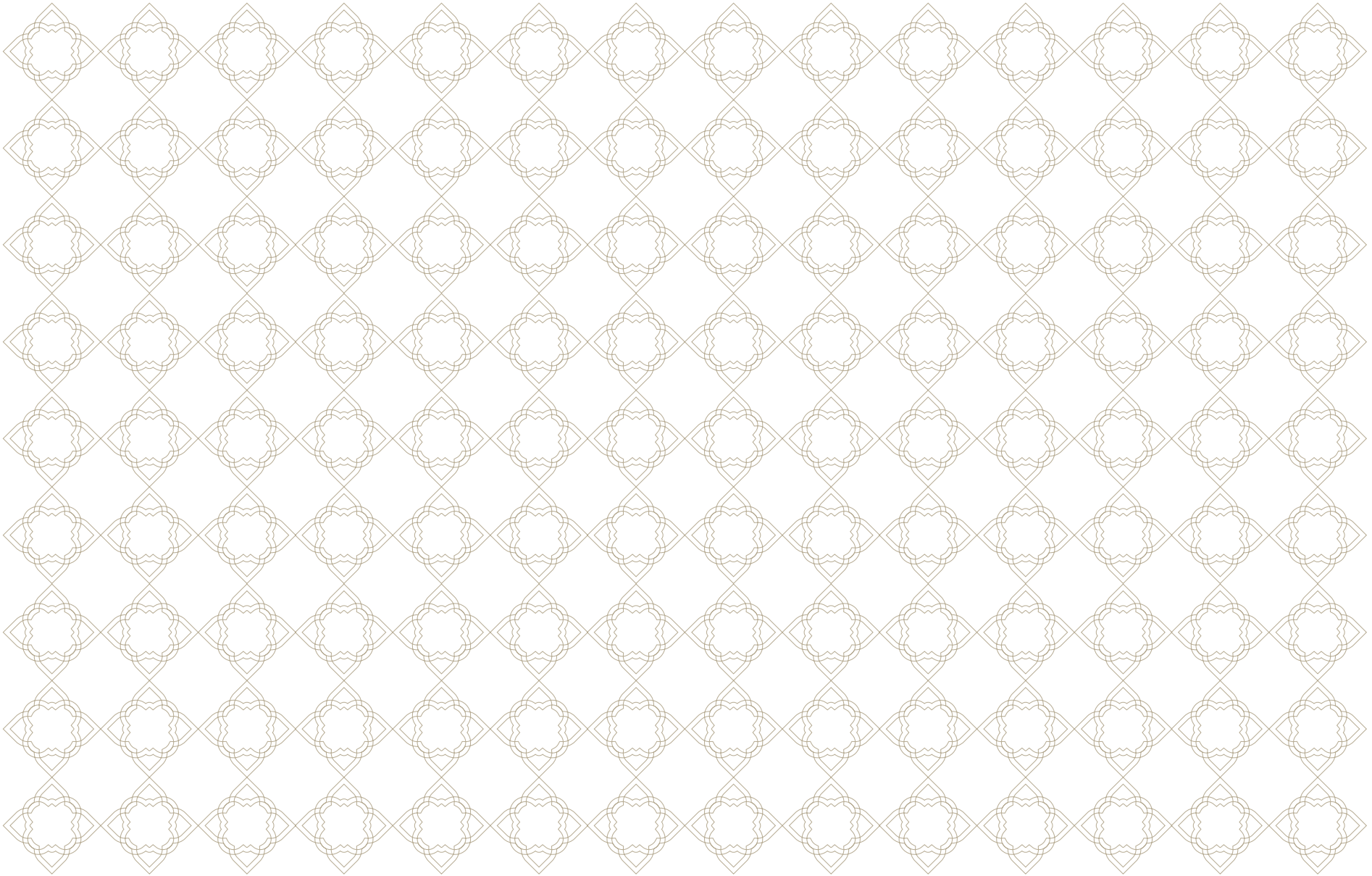
	每位 per person mop
珍珠末蓮子杏仁茶 Sweetened almond cream with lotus seeds and pearl powder	90
凍焦糖椰皇蛋白 Chilled caramel egg white custard in young coconut	180
燉木瓜 (熱) Double-boiled papaya (hot)	180
焗芋蓉西米布甸 Baked seasonal taro and sago pudding	180
蛋黃千層糕 (兩件) Salted egg yolk layered cakes (2 pieces)	60
擂沙湯圓 (兩件) 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 sweet 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



午市點心 LUNCH DIM SUM



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
蝦籽法國藍龍蝦餃 Steamed French blue lobster dumplings with shrimp roe	80
鮑魚切肉燒賣 Steamed pork dumplings with abalone	90
蜜汁叉燒包 Steamed barbecued pork buns	80
松露蟹肉撻 Baked crabmeat tartlets with truffle	160
菜脯素粉粿 Steamed preserved turnip and seasonal vegetable dumplings	60
香菇素菜包 Steamed mushroom and vegetable buns	60
蜜汁叉燒撻 Baked barbecued pork tartlets	80
海鮮芋盒 Deep-fried taro puffs filled with seafood	80

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
芹黃燒鵝春卷 Spring rolls wrapped with roasted goose and celery	80
金腿瑤柱黃蘿蔔酥 Deep-fried yellow turnip puffs with superior ham and conpoy	80
季節點心 - 茴香羊肉餃 Seasonal dim sum - Steamed marinated lamb dumplings with fennel seeds	80

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