單點 餐牌 A LA CARTE MENU



歡迎蒞臨御苑餐廳 Welcome to Vida Rica Restaurant

「Vida Rica」在葡萄牙語中意指「豐盛人生」。自葡萄牙人首次在澳門定居以來,這座城市便孕育出中葡文化交融的獨特風貌。

本餐廳精心呈獻多款粤式佳餚、自家製點心、融合澳葡風味的中式美饌,呈現多元而和諧的美食體驗。

由行政總廚Giulioantonio與資深主廚何師傅領軍,這對廚藝拍檔以可持續理念與時令食材為基礎,呈現真摯原味,同時展現澳門文化融合的魅力,打造優雅精緻的用餐氛圍。

我們選用經過負責任採購的食材,部分海鮮更獲得海洋管理委員會(MSC)認證,確保品質與環境 永續兼顧。

祝您用餐愉快,生活豐盛。

You may be wondering about the meaning of "Vida Rica"; it translates to "Rich Life" in Portuguese. Since the first Portuguese settlement, Macau has had a history that blends Portuguese and Chinese cultures.

In this menu, an array of Cantonese dishes is offered alongside homemade Dim Sum, Oriental flavours, including a touch of Macanese favourites.

Led by Executive Chef Giulioantonio and Senior Chef de Cuisine Hans He, this talented duo presents authentic flavours while celebrating the unique combination of identities that combines the principles of sustainability and seasonality of ingredients, offering a blend of delicate dining elegance.

Products in this menu are responsibly sourced, and selected seafood is certified by the Marine Stewardship Council (MSC).

We wish you a pleasant meal ahead and a rich life.



環球珍饈 GLOBAL DELICACIES

№ 珍饈魚籽薈萃 | 珀爾修斯二號特級奧西特拉鱘魚籽 (30g / 50g)

888 / 1,588

[S] 配傳統佐料:鮮製班戟、法式酸奶油及香蔥

THE CAVIAR COLLECTION

PERSEUS NO.2 SUPERIOR OSCIETRA CAVIAR (30g / 50g)

served with traditional accompaniments: Blinis, Crème Fraîche & Chives

[S] 潮式凍海鮮 1,288

半隻波士頓龍蝦 | 生蠔 | 虎蝦 | 蜆 🐷 | 青口 | 普寧豆醬 CHAOZHOU STYLE SEAFOOD PLATTER

Half Boston Lobster | Oysters | Tiger Prawns | Clams

Mussels | Chaozhou Style Fermented Bean Sauce

[S] 芬迪加生蠔 即開生蠔 (6-12 隻pcs)

醬料:巴羅洛木犀草汁、檸檬角 FINE DE CLAIRE OYSTERS

Freshly Shucked

Dressing: Barolo Mignonette, Lemon Wedges

₩ 御苑精選 Signature Dish [S] 海鮮 Seafood [V] 素食 Vegetarian 本地採購 Locally Sourced

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前菜 APPETISER

[S] 凍黃花魚 黃花魚 | 芥末薑蓉 🧽

CHILLED YELLOW CROAKER

Poached Yellow Croaker | Mustard and Ginger Paste

[S] 薑蔥鮮鮑魚 88 (1 隻pc)

鮮鮑魚 | 薑蔥醬
CHILLED FRESH ABALONE
Chilled Fresh Abalone | Ginger

Chilled Fresh Abalone | Ginger and Scallion Sauce

御苑精選 Signature Dish [S] 海鮮 Seafood [V] 素食 Vegetarian

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粤式燒味 CANTONESE BBQ

Rica	領南燒味拼盤 燒鴨 燒腩肉 叉燒 BBQ MEAT PLATTER	288
	Roasted Duck Roasted Pork Belly Char Siu 燒腩仔 燒腩肉 芥末醬 ROASTED PORK BELLY Roasted Pork Belly Mustard Sauce	268
	伊比利亞豬叉燒 伊比利亞豬梅花肉 麥芽糖 IBERICO PORK CHAR SIU Iberico Pork Collar Maltose Glaze	268
	明爐燒鴨 燒鴨 酸梅醬 ROASTED DUCK Roasted Duck Plum Sauce	208

W 御苑精選 Signature Dish [S] 海鮮 Seafood [M] 素食 Vegetarian

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湯 SOUP

[S] 螺頭花膠燉雞湯 268 清雞湯 | 花膠 | 響螺 FISH MAW & SEA WHELK CHICKEN CONSOMMÉ Double Boiled Chicken Soup | Fish Maw | Sea Whelk 瑶柱帶子燕窩丸湯 🥦 268 [S] 瑤柱湯 | 帶子燕窩丸 SCALLOP CONSOMMÉ Dried Scallop Consommé | Scallop Ball filled with Bird's Nest [S] 海鮮湯 208 燉紅蝦 | 虎蝦 | 魷魚 | 蜆 | 西班牙香陽 | 茄汁 | 白葡萄酒 | 蔬菜 SEAFOOD SOUP Red Prawn Stew | Tiger Prawns | Calamari | Clams | Chorizo Tomato Sauce | White Wine | Vegetables [Y] 手切菊花豆腐蔬菜湯 128

蔬菜湯 | 豆腐 "CHRYSANTHEMUM" TOFU BROTH Vegetable Consommé | Silken Tofu

御苑精選 Signature Dish [S] 海鮮 Seafood [V] 素食 Vegetarian

海洋管理委員(MSC)認證的可持續海鮮Sustainable seafood: The Marine Stewardship Council (MSC)

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海鮮 SEAFOOD

[S] 葡式海鮮鍋 2/6 燉紅蝦 (神) 波士頓龍蝦 | 鱸魚 | 魷魚 | 蜆 (神) | 西班牙香陽 588 / 1,288 茄汁 | 白葡萄酒 | 馬鈴薯 | 蔬菜 CATAPLANA Red Prawn Stew 🥮 | Boston Lobster | Sea Bass | Calamari | Clams 🕮 Chorizo | Tomato Sauce | White Wine | Potatoes | Vegetables 粤式燜龍蝦伊麵 588 [S] 波士頓龍蝦 | 伊麵 BRAISED LOBSTER'S E-FU NOODLES Boston Lobster | E-Fu Noodles [5] 士多啤梨糖醋馬介休 438 馬介休 | 新鮮士多啤梨 | 糖醋汁 **SWEET & SOUR BACALHAU** Bacalhau | Strawberry | Sweet and Sour Sauce [S] 沙薑煎焗龍脷魚柳 388 龍脷魚柳 (神) | 蒜 | 紅蔥 | 薑 | 洋蔥 | 蔥 | 沙薑 WOK-SEARED MACAU SOLE FILLET Macau Sole Fillet 🧼 | Garlic | Shallots | Ginger Onions | Scallions | Sand Ginger [S] 蜜豆百合炒帶子 268 帶子 | 蜜豆 | 百合 | 彩椒 STIR-FRIED SCALLOPS Scallops | | Snow Peas | Lily Bulbs | Bell Peppers [S] 蘆筍炒蝦球 268 大蝦 | 蘆筍 | 香菇 | 彩椒 STIR-FRIED PRAWNS Prawns | Asparagus | Mushrooms | Bell Peppers [S] 活黑虎蝦 268 自選烹調方式:蒜蓉蒸/豉油王炒 LIVE TIGER PRAWNS Choose one cooking method: Steamed with Garlic Sauce / Wok-fried with Premium Soy Sauce

₩ 御苑精選 Signature Dish [S] 海鮮 Seafood [V] 素食 Vegetarian

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肉品|家禽 MEAT|POULTRY

紅胡椒煎穀飼劢眼牛排 788 澳洲穀飼劢眼牛排 | 紅胡椒 | 乾蔥 | 蒜頭 | 薑 | 蔥 (300 克g) **GRILLED RIBEYE** Grain-fed Australian Ribeye | Pink Peppers Shallots | Garlic | Ginger | Scallions ₩ 黑蒜蠔油炒澳洲穀飼牛柳 688 澳洲穀飼牛柳 | 百合 | 蜜豆 | 黑蒜 | 蠔油 (200 克g) **WOK-FRIED TENDERLOIN** Grain-fed Australian Beef Tenderloin | Lily Bulbs | Honey Beans Fermented Black Garlic | Oyster Sauce [S] 鮑魚臘腸雞煲 298 雞肉 | 鮑魚 | 廣東臘陽 | 乾蔥 | 蒜 | 薑 | 金不換 | 洋蔥 BRAISED CHICKEN & ABALONE Chicken | Abalone | Chinese Sausage | Shallots Garlic | Ginger | Basil | Onions 脆皮炸子雞 208 三黃雞 | 甜辣醬 (半隻 Half) CRISPY CHICKEN Deep-fried Free Range Chicken | Sweet & Spicy Sauce 糖醋咕嚕肉 188 伊比利亞豬肉 | 蘋果 | 彩椒 | 糖醋汁 SWEET & SOUR PORK

W 御苑精選 Signature Dish [S] 海鮮 Seafood [V] 素食 Vegetarian

Iberico Pork | Apples | Bell Peppers | Sweet & Sour Sauce

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蔬菜 VEGETABLES

[S]	蝦乾啫芥蘭 芥蘭 蝦乾 蒜 薑 CLAYPOT KAI LAN WITH DRIED SHRIMPS Kai Lan Dried Shrimps Garlic Ginger	188
[V]	麻婆豆腐 豆腐 什錦蘑菇 素肉 MAPO TOFU Tofu Assorted Mushrooms Plant-based Meat	188
[V]	黑松露百合甜豆 百合 蜜豆 黑松露 STIR-FRIED LILY BULBS Lily Bulbs Honey Beans Black Truffle	168
[V]	普寧豆醬金不換炒茄子 茄子 普寧豆醬 黑橄欖 金不換 WOK-FRIED EGGPLANT Eggplant Fermented Bean Sauce Black Olives Basil	138
[V]	時令蔬菜 自選烹調風格或廚師推薦 SEASONAL VEGETABLES Choice of Cooking Style or Chef's Recommendation	128

Win 御苑精選 Signature Dish [S] 海鮮 Seafood [V] 素食 Vegetarian

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可持續發展的成果 Sustainability Efforts

主食 RICE & NOODLES

海鮮炒飯

帶子 🥏 | 蝦 | 蟹肉 | 蟹籽 | XO醬 | 蔬菜 | 葱

SEAFOOD FRIED RICE

Scallops 🍔 | Shrimps | Crab Meat | Crab Roe | XO Sauce

Vegetables | Scallions

海鮮乾燒伊麵

伊麵 | 蝦仁 | 帶子 🎏 | 香菇 | 紅蘿蔔 | 韭黃 | 菜心

BRAISED E-FU NOODLES

E-Fu Noodles | Shrimps | Scallops 🎏 | Mushrooms

Carrots | Chives | Choy Sum

黑松露蛋白藜麥炒飯 208

泰國香米飯 | 黑松露 | 蘑菇 | 蛋白 | 藜麥 | 蔬菜 | 葱

BLACK TRUFFLE RICE

Thai Jasmine Rice | Black Truffle | Mushrooms | Egg White | Quinoa

Vegetables | Scallions

乾炒牛河 188

河粉 | 牛肉 | 菜心 | 豆芽 | 頭抽

WOK-FRIED BEEF RICE NOODLES

Flat Rice Noodles | Beef | Choi Sum

Bean Sprouts | Premium Soy Sauce

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甜點 DESSERTS

桃膠滑蛋羹 桃膠 滑蛋 雪燕 杏脯 PEACH GUM IN SILKY EGGS Peach Gum Silky Eggs Snow Swallow Dried Apricot	128
招牌拿破崙 杞子 抹茶忌廉 焦糖千層酥 SIGNATURE NAPOLEON Goji Berries Matcha Cream Caramelised Puff Pastry	128
楊枝金露 芒果 西米 柚子 蘆薈 芒果雪葩 馬蹄珍珠 CREAM OF MANGO Mango Sago Pomelo Aloe Vera Mango Sorbet Water Chestnut Pearls	128
芝麻巴斯克芝士蛋糕 黑芝麻忌廉 朱古力雪葩 SESAME BASQUE CHEESECAKE Black Sesame Cream Chocolate Sorbet	128
東方帕芙洛娃蛋白餅 蛋白餅 青檸啫喱 金桔果醬 ORIENTAL PAVLOVA Meringue Lime Jelly Calamansi Marmalade	128

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