



周晓燕大师与淮扬菜 Master Chef Zhou Xiaoyan and Huaiyang Cuisine

淮扬饮食文化约有3,000年历史，起源于中国淮河及长江沿岸。其特色为追求本味，着重鲜味淡雅、浓而不腻。灵活运用各种食材，完美演绎“无味使其入，有味使其出”的真谛。另外，淮扬菜讲究精湛的刀工，苛刻要求菜品的精致程度，致力提升其味觉层次。

而周晓燕大师是淮扬菜的传承人及革新者，对于淮扬菜的传承与创新作出不少贡献，在餐饮界有举足轻重的地位。他坚持沿用二百年前《随园食单》中“使一物各献一性，一碗各成一味”的论述，并贯彻“酥烂脱骨而不失其形，滑嫩爽脆而不失其味”的精神。

淮扬菜不仅追寻本味，更有着深厚的文化底蕴。周晓燕大师和团队将会透过创新的方式，将淮扬菜的传统风味带到餐桌上，您将会感受到每一道菜品背后的用心和意义。

The Huaiyang Cuisine originated in Southeast China, around the Huai and Yangtze rivers. Huaiyang food culture began around 3,000 years ago and has endured periods of enormous change. Among its key characteristics are its focus on fresh, light yet powerful flavours. Each ingredient has to be handled delicately, adding flavour where necessary and elevating existing ones to new levels. Another key feature is the importance of precise knife skills to ensure ingredients are sliced to ensure perfect texture and exquisite presentation.

Chef Zhou Xiaoyan personifies the heritage of Huaiyang Cuisine as well as being one of its innovators. He has achieved a remarkably prestigious status in the culinary world for bringing a modern take to this cuisine. He follows the 200-year-old “Menu of Sui Garden”. Each individual item has its flavour brought out but when they are combined in a single bowl create a new medley of taste.

The Huaiyang Cuisine not only follows its original essence, but it also has its own rich cultural connotations. Master Chef Zhou Xiaoyan and his team will showcase the true spirit of Huaiyang Cuisine through its flavours. You will be able to taste the creativity behind each dish.



蟹肉蛋白文思豆腐羹
Shredded bean curd with crab meat and egg white in superior soup

周晓燕大师的味觉起伏
Huaiyang Garden Tasting Menu



淮扬经典冷盘
Huaiyang traditional appetizers

(伊比利亚火腿虾仁石榴包配活海胆, 蘇式熏鳊鱼, 葱香南非鲍鱼脆塔配鲟龙鱼子酱)
(Wrapped Iberian ham, river shrimp and green peas topped with sea urchin,
Suzhou-style crispy smoked cod fish, marinated South African abalone with shallot and Qiandao lake oscietra caviar tartlet)

蟹肉蛋白文思豆腐羹
Shredded bean curd with crab meat and egg white in superior soup

金陵盐水鸭
Jinling-style salted duck

清炖狮子头
Stewed pork ball with crab roe in superior soup

碧螺春手剥河虾仁
Sautéed river shrimp meat with Biluo green tea

20年花雕蒸鲥鱼
Steamed Hilsa herring fish with 20 years Huadiao Chinese wine

红烧鮰鱼肚配紫皮独蒜
Braised “Chang Jiang” river fish maw stuffed with minced pork and shrimp paste served with single clove garlic

酸汤裙边烩花胶
Braised turtle and fish maw in sour soup

脆炸蟹粉银鱼卷
Deep-fried spring roll with Taihu whitebait crab meat and crab roe

翡翠白玉
Braised seasonal vegetables and green peas with 40 months cured ham

鳝鱼焗饭
Baked rice with yellow eel and chives

冰糖雪梨炖官燕
Double-boiled bird’s nest with snow pear in hibiscus flower sauce and rock sugar

10道菜套餐 (每位)
10-Course Menu (Per Person)
1,988

12道菜套餐 (每位)
12-Course Menu (Per Person)
2,588

所有价格以澳门元计算, 并须另加10%服务费。
All prices are in MOP and subject to 10% service charge



油爆清水河虾
Wok-fried river shrimp with ginger and spring onion

周晓燕大师的至味淮扬
Chef Zhou Signatures



蘇式熏鳊鱼 Suzhou-style crispy smoked cod fish	308	金陵盐水鸭 Jinling-style salted duck	258
脆炸蟹粉银鱼卷 Deep-fried spring roll with Taihu whitebait crab meat and crab roe	238	油爆清水河虾 Wok-fried river shrimp with ginger and spring onion	388
清蒸太湖脱骨白鱼 Steamed Tai lake boneless white fish	858	清风炒三虾 Stir-fried river shrimp meat and shrimp roe	568
20年花雕蒸鲥鱼 (每位) Steamed Hilsa herring fish with 20 years Huadiao wine (per person)	458	20年花雕肉饼蒸三门青膏蟹 Steamed live crab and minced pork with 20 years Huadiao wine	808
鱼头佛跳墙 (两人份) Braised fish head with abalone and sea cucumber (serves 2 persons)	1,138	虾籽扒北海道刺参 (每位) Braised Hokkaido sea cucumber with shrimp roe (per person)	688

 素食 Vegetarian

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冰醉活鲍鱼 (每只)
Marinated live abalone with Chinese wine (per piece)

冷菜
Appetizers



淮扬香糟四拼 (糟鸡, 糟鸭舌, 糟基围虾, 糟毛豆) Huaiyang-style appetizer platter (Cured chicken, duck tongues, shrimp, marinated beans)	248	 秘酱核桃仁番茄 Cherry tomatoes filled with walnuts and homemade sauce	198
旧庄秘制花螺 Sea snails with spicy homemade oyster sauce	218	葱香三黄鸡 Marinated poached chicken in scallion sauce	178
香酥梁溪脆鳝 Liangxi-style crispy eel	218	 腐衣西葫芦素烧鹅 Vegetarian bean curd sheet rolls	118
冰醉活鲍鱼 (每只) Marinated live abalone with Chinese wine (per piece)	198	 桂花七孔糯糖藕 Lotus root stuffed with sweet-scented osmanthus and glutinous rice	138

汤
Soup

蟹肉蛋白文思豆腐羹 (每位) Shredded bean curd with crab meat and egg white in superior soup (per person)	218	醋椒黄鱼羹 (每位) Yellow croaker with shredded black fungus and bamboo shoots soup (per person)	218
清炖狮子头 (每位) Stewed pork ball with crab roe in superior soup (per person)	238	糟香四溢 (每位) Steamed sea cucumber, abalone, fungus, fish maw and mushroom soup (per person)	348

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淮汁小牛肉 (每位)
Braised Wagyu beef with Huaiyang sauce (per person)

热菜
Main Courses



古法蕁油鸡 Traditional baked chicken with mushrooms and pork knuckle	398	蚝皇二十头日本吉品鲍 (每位) Braised Japanese 20 head abalone in oyster sauce (per person)	2,188
鸡汤八珍煮干丝 Braised shredded dried tofu, sea cucumber, conpoy and sakura shrimp in chicken soup	238	酸汤裙边烩花胶 (每位) Braised turtle and fish maw in sour soup (per person)	288
南塘鸡头米炒手剥虾仁 (每位) Stir-fried river shrimp meat with fresh gorgon fruit (per person)	188	茄汁黑虎虾球 (每位) Braised tiger prawn in sweet and sour sauce (per person)	188
淮汁小牛肉 (每位) Braised Wagyu beef with Huaiyang sauce (per person)	288	水乡鳗鱼卷饼 (每位) Braised eel wrapped with pancake (per person)	208
黑松露酱烧黑豚腩肉 (每位) Braised pork belly with black truffle in soya sauce (per person)	218	拆炒大红花蟹 (400克/只) Stir-fried live sea crab with oyster sauce (400g per piece)	808
淮扬响油软兜 Huaiyang-style braised yellow eel	468		

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拆炒大红花蟹
Stir-fried live sea crab with oyster sauce

生猛海鲜
Live Seafood



澳洲龙虾	时价 Market price	东星斑	2,188
Australian lobster		Red star grouper	
20年花雕蒸 / 芙蓉炒 / 豆面烧 Steamed with 20 years Huadiao Chinese Wine / Wok-fried with egg white / Braised with sweet potato noodles		清蒸 / 20年花雕蒸 / 过桥 Steamed with soy sauce / Steamed with 20 years Huadiao Chinese wine / Boiled with superior soup	
非洲大网鲍	时价 Market price	阿拉斯加蟹	时价 Market price
African net abalone		Alaskan crab	
顶汤堂灼 / 酒醉 / 豆面烧 (需48小时前预定) Poached in superior soup / Drunken in Chinese wine / Braised with sweet potato noodles (48 hours advance order required)		太雕蒸 / 野生菌蒸 / 椒盐 (需48小时前预定) Steamed with Chinese wine / Steamed with wild mushrooms / Stir-fried with salt and pepper (48 hours advance order required)	

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鳝鱼焗饭
Baked rice with yellow eel and chives

蔬菜类
Vegetables



 淮扬冬冬青	158	 江蘇当季有机时蔬	158
Huaiyang-style stir-fried winter bamboo shoots, shitake mushroom and seasonal vegetables		Seasonal organic Jiangsu vegetables	
翡翠白玉 (每位)	118		
Braised seasonal vegetables and green peas with 40 months cured ham (per person)			

面、饭、点心
Noodle, Rice and Dim Sum

蟹粉灌汤包 (每位)	158	扬州炒饭	168
Steamed crab roe soup dumpling (per person)		Yangzhou-style fried rice	
淮扬小云吞 (每位)	108	鳝鱼焗饭	258
Huaiyang-style wonton soup (per person)		Baked rice with yellow eel and chives	
蘇式焖肉面 (每位)	108	蘇式小鲜肉 (每位)	48
Suzhou-style stewed pork belly and homemade noodle soup (per person)		Suzhou-style moon cake (per person)	

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云卷珠帘 (每位)
Tofu pudding with red bean, barley and osmanthus (per person)

甜品
Desserts



传统定胜糕 (每位) Traditional Dingsheng cake (per person)	48	双麻酥饼 Baked black and white sesame pancakes	88
黑松露香芋雪葩 (每位) Huaiyang-style black truffle and taro sorbet (per person)	98	淮扬四色汤圆 (每位) Glutinous rice balls in coconut milk (per person)	88
🌿 云卷珠帘 (每位) Tofu pudding with red bean, barley and osmanthus (per person)	98	🌿 冰糖雪梨燕窝 (每位) Double-boiled bird's nest with snow pear in hibiscus flower sauce and rock sugar (per person)	618

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