



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

淮扬饮食文化约有3000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

(日本活海胆配伊比利亚火腿石榴包, 蘇式熏鳊鱼, 鲟龙鱼子酱配葱香南非鲍鱼脆塔)
(Iberian ham-green pea wrap with Japanese 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

蟹粉清炖狮子头
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 filled with minced pork and single clove garlic

酸汤裙边烩象拔蚌
Braised turtle and Canada geoduck in sour soup

脆炸阳澄湖蟹粉卷
Deep-fried crab meat and Taihu whitebait with crab roe spring roll

翡翠白玉
Braised winter melon 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)
1988

12道菜套餐(每位)
12-Course Menu (Per Person)
2588

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



金陵盐水鸭 Jinling-style salted duck	258	20年花雕蒸鲥鱼(每位) Steamed Hilsa herring fish with 20 years Huadiao wine (per person)	458
蘇式熏鳊鱼 Suzhou-style crispy smoked cod fish	308	虾籽扒北海道刺参(每位) Braised Hokkaido sea cucumber with shrimp roe (per person)	688
金桂蟹粉炒花胶 Wok-fried fish maw with crab roe and bean sprout	1088	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	20年花雕肉饼蒸三门青膏蟹 Steamed live crab and minced pork with 20 years Huadiao wine	808
清风炒三虾 Stir-fried river shrimp meat and shrimp roe	568		
鱼头佛跳墙(两人份) Braised fish head with abalone and sea cucumber (serves 2 persons)	1138		

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

汤
Soup

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

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

热菜
Main Courses



古法蕈油鸡 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)	2088
淮汁小牛肉(每位) Braised Wagyu beef with Huaiyang sauce (per person)	288	茄汁黑虎虾球(每位) Braised tiger prawn in sweet and sour sauce (per person)	188
烧黑毛猪配黑松露酱油(每位) Braised pork belly with black truffle in soya sauce (per person)	218	南塘鸡头米炒手剥虾仁(每位) Stir-fried river shrimp meat with fresh gorgon fruit (per person)	188
酸汤裙边烩象拔蚌(每位) Braised turtle and Canada geoduck in sour soup (per person)	288	鸡汤八珍煮干丝 Braised shredded dried tofu, sea cucumber, conpoy and sakura shrimp in chicken soup	288
淮扬响油软兜 Huaiyang-style braised yellow eel	468	水乡鳗鱼卷饼(每位) Braised eel wrapped with pancake (per person)	208
拆炒大红花蟹(400g/ 只) Stir-fried live sea crab with oyster sauce (400g per piece)	808		

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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		东星斑	
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 / 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		阿拉斯加蟹	
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 winter melon 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	蘇式焖肉面(每位)	108
Huaiyang-style wonton soup (per person)		Suzhou-style stewed pork belly and homemade noodle soup (per person)	
鳝鱼焗饭	258	蘇式小鲜肉(每位)	48
Baked rice with yellow eel and chives		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	 云卷珠帘(每位) Tofu pudding with red bean, barley and osmanthus (per person)	98
黑松露香芋雪葩(每位) Huaiyang-style black truffle and taro sorbet (per person)	98	芝麻汤圆(每位) Black sesame glutinous rice balls in soup (per person)	88
双麻酥饼 Baked black and white sesame pancakes	88	 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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淮扬晓宴