

妙泰经典尝味盛宴  
THE MEWS' SIGNATURE TASTING EXPERIENCE

澳门元 1,288 每位  
MOP per person

开胃小食 WELCOME SNACKS

面康	Mieng Kham
香脆咖喱鸡肉球	Crispy Chicken Curry Ball
泰式水果沙拉	Thai Style Fruit Salad
鱼籽皇帝蟹肉卷	Alaskan King Crab Salad on Crispy Coconut Waffle with Caviar



沙拉 SALAD

海螯虎虾脆皮鱼沙拉	Langoustine and Tiger Prawn Salad with Herbs and Crispy Fish
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汤 SOUP

妙泰椰香鸡汤	The Mews Chicken Tom Kha Soup
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主菜 MAIN COURSES

请选择两道主菜 Please select two main courses

红咖喱烤和牛配泰国海蓬子	Grilled Snake River Farm Wagyu Beef with Red Curry Sauce and Chakram Leaves
香煎扇贝配姜黄汁	Seared Hokkaido Scallop with Turmeric Sauce and Carrot and Beetroot
*香辣茄酱炒龙虾	Wok-fried Lobster in Spicy Tomato Sauce with Pickles
法国鸭胸青咖喱配葡萄荔枝	French Duck Breast in Green Curry Sauce with Red Grapes and Litchi
青柠辣椒蒸东星斑柳	Steamed Spotted Grouper Fillet with Lime Chili Dressing
炭烤伊比利亚豚肉串配泰国麻椒酱	Charcoal Grilled Iberian Pork Skewer with Ma kwaen Pepper Glaze and Eggplant Relish



前甜点 PRE-DESSERT

洛神花青柠雪葩	Rosella Sorbet and Lime Granita
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甜点 MAIN DESSERT

暹罗芒果糯米饭	Mango of Siam
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妙泰美点 PETIT FOURS

美酒搭配 WINE PAIRING

三杯餐酒 每位澳门元268 | 四杯餐酒 每位澳门元388  
3 glasses MOP 268 per person | 4 glasses MOP 388 per person

辣 Spicy 微辣 Mildly Spicy \*提供不辣选项 Chili-free option Available

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

季节臻选尝味之旅  
SEASONAL DELIGHTS TASTING JOURNEY

澳门元 888 每位  
MOP 888 per person

开胃小食 WELCOME SNACKS

面康	Mieng Kham
香脆咖喱鸡肉球	Crispy Chicken Curry Ball
泰式水果沙拉	Thai Style Fruit Salad
菠萝蜜蛭子冻	Razor Clam with Pineapple



沙拉 SALAD

🌶️ 妙泰柚香扇贝沙拉	Thai Ruby Pomelo Salad with Scallop and Golden Ikura
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汤 SOUP

🌶️ 椰香东荫功	Tom Yum Soup with River Prawn and Coconut Foam
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主菜 MAIN COURSES

请选择两道主菜 Please select two main courses

🌶️🌶️ 椰香青咖喱鸡	Braised Chicken and Young Coconut with Bamboo Shoots and Eggplant in Green Curry
罗望子脆香金目鲷	Deep-Fried Snapper with Tamarind Sauce
帝王蟹肉蛋饼	The Mews King Crab Omelet
🌶️ 马萨曼咖喱羊腿肉	Stewed Lamb shank in Massaman Curry with peanuts
🌶️🌶️ 泰国茄子咖喱炒 纽西兰刀贝	Stir-fried Tua Tua Clams with Thai Eggplant in Curry Sauce
🌶️ 泰式罗勒炖伊比利亚 猪面颊	Braised Iberian Pork Cheek and Sweet Potato with Thai Red Hot Basil, and Sweet Basil



前甜点 PRE-DESSERT

洛神花青柠雪葩	Rosella Sorbet and Lime Granita
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甜点 MAIN DESSERT

焦糖椰香饺子	Thai Flower Dumpling filled with Caramelized Coconut and Served with Coconut Jelly and Warm Coconut Broth
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妙泰美点 PETIT FOURS

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## 前菜 APPETIZERS

-  海螯虎虾脆皮鱼沙拉 298  
Langoustine and Tiger Prawn Salad with Herbs and Crispy Fish
-  妙泰柚香扇贝沙拉 268  
Thai Ruby Pomelo Salad with Scallop and Golden Ikura
-  鲜茄脆菇泰柚沙拉 168  
Vegetarian Ruby Pomelo Salad with Crispy Enoki and Tomatoes
-  泰式松花豚肉沙拉 198  
Grilled Iberico Pork Collar and Pine Moss Salad with Crispy Parsnip and Tomato-celery Jam
-  妙泰和牛泰茄沙拉 268  
Wagyu Beef Salad with Thai Eggplant
-  香脆咖喱鸡肉球 (5 件) 148  
Chicken Curry Ball (5 pieces)



## 汤 SOUPS

-  椰香葵花鸡汤 138  
Sunflower Chicken Tom Kha Soup
-  椰香东荫功 148  
Tom Yum Soup with River Prawn and Coconut Foam



## 咖喱 CURRIES




-  红咖喱酱烤和牛配泰式海蓬子 488  
Grilled Snake River Farm Wagyu Beef with Red Curry Sauce and Chakram Leaves
-  法国鸭胸青咖喱配葡萄荔枝 358  
Seared French Duck Breast in Green Curry Sauce with Red Grapes and Litchi
-  椰香青咖喱鸡 298  
Braised Chicken Young Coconut with Bamboo Shoots and Eggplant in Green Curry Sauce
-  马萨曼咖喱羊腿肉 388  
Lamb Shank in Massaman Curry with peanuts
-  泰式蔬菜咖喱 248  
Vegetable Curry

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## 主菜 MAINS

罗望子脆香金目鲷 Deep-fried Snapper with Tamarind Sauce	298
帝王蟹肉蛋饼 The Mews King Crab Omelet	398
 泰式炒M5和牛肉 "Phad Kra-Prow Nue" Wok-fried M5 Wagyu Beef with Hot Basil in Oyster Sauce	408
 *香辣茄酱炒龙虾 *Wok-fried Lobster in Spicy Tomato Sauce with Pickles	498
 炭烤伊比利亚豚肉串配泰国麻椒酱 Charcoal Grilled Iberian Pork Skewers with Ma Kwaen Pepper Glaze and Eggplant Relish	268
时令蔬菜 Seasonal Vegetables of The Day	118



## 珍品活海鲜 SEAFOOD SELECTION

阿拉斯加帝王蟹 2公斤 Alaskan King Crab 2kg	时价 Market price
东星斑 Spotted Grouper	时价 Market price
波士顿龙虾 450克 Boston Lobster 450g	498 每只 per piece
蛭子王 Pacific Razor Clams	268 两只 Two pieces
珍宝罗氏虾 Jumbo River Prawns	268 每只 per piece
纽西兰大刀贝 New Zealand King Tua Tua Clam	398 每公斤 Per kg

## 烹调方式 COOKING OPTIONS

-  泰式咖喱炒  
Stir-fried with Thai Curry
-  东荫鸡枞菌煮  
Tom Yum with Termite Mushroom
-  青柠香蒜辣椒蒸  
Steamed with Garlic, Chili and Lime Dressing
-  泰式青辣酱烤  
Grilled with Green Chili Dressing

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## 甜品 DESSERTS

焦糖椰香饺子 Thai Flower Dumpling, Textures of Coconut and Warm Coconut Broth	98
暹罗芒果糯米饭 Mango of Siam	128
泰式椰香西米露 Thai Style Warm Sago with Coconut Broth	88

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