

御品居
PING

火锅供应时间：
中午12时至凌晨3时
Hot Pot available from
12pm to 3am



御品居火锅 HOT POT



特色汤底 Supreme Soup Base Selection

澳门币 MOP

椰子花胶状元鸡锅
Coconut and fish maw with chicken 828

五指毛桃无花果花胶老鸽汤底
Dried fig with fish maw, Chinese herb and pigeon soup 735

羊肚菌黄鸡油菌鲜雪耳菌菇汤底
Fresh morel mushroom, golden chanterelle fungus and snow fungus soup 450

 四川麻辣汤底
Sichuan spicy broth 78

药膳浓鸡汤底
Chinese herbal chicken broth 78

冬瓜玉米咸骨汤底
Winter melon and sweet corn with salty bone soup 78

 胡椒猪骨玉米汤底
White pepper and pork bone, sweet corn soup 75

芫茜皮蛋汤底
Coriander with century egg soup 75



厨师推荐 Chef's recommendation

火锅
HOT POT



四川麻辣汤底
Sichuan spicy broth



茺茜皮蛋汤底
Coriander with century egg soup

御品居火锅 HOT POT

生猛海鲜 Live Seafood

澳门币 MOP
每两 per tael / 37.5克 g

老鼠斑 Spotted grouper	时价 market price
东星斑 Star grouper	时价 market price
金边方利 Macau sole	时价 market price
澳洲龙虾 Australian lobster	时价 market price
加拿大象拔蚌 Geoduck	时价 market price
活鲜肉蟹 Mud crab	时价 market price
苏格兰蛭子皇 Scottish razor clam	时价 market price
大连鲜鲍 Fresh baby abalone	时价 market price
富贵虾 Mantis shrimp	时价 market price
斑马富贵虾 Zebra mantis shrimp	时价 market price
深海花竹虾 Bamboo prawn	时价 market price
小象拔蚌仔 Baby geoduck clam	时价 market price
花胶仔 (6件) Baby fish maw (6 pcs)	520
美国桶蚝 (6只) American oyster (6 pcs)	378
新西兰蓝钻鲍鱼 (1只) New Zealand abalone (1 pc)	165
新鲜扇贝 (1只) Fresh scallop (1 pc)	60



辣 Spicy



厨师推荐 Chef's recommendation



御品居火锅 HOT POT

生猛海鲜 Live Seafood

澳门币 MOP

澳洲带子

Australian scallop

345

自选三宝

Selection of trio combination

- 可选择  三款

-Choose any  3 items

228



手打黑松露牛肉滑

Nigiri beef paste with black truffle

125



手打鲜鲍鱼虾滑

Nigiri shrimp paste with abalone

125



手握墨鱼黑豚肉滑

Nigiri pork paste with cuttlefish

125



手握鲜虾墨鱼滑

Nigiri cuttlefish paste with shrimp

125



手握瑶柱香菜鲛鱼滑

Nigiri dace fish paste with conpoy and coriander

125

自家制鲜虾云吞

Homemade shrimp wonton

115



辣 Spicy



厨师推荐 Chef's recommendation



御品居火锅 HOT POT

新鲜肉类 Meat Selection

澳门币 MOP

A5 日本宫崎和牛片 Sliced A5 Japanese Miyazaki Wagyu sirloin	2,370
M7 澳洲和牛片 Sliced M7 Australian Wagyu sirloin	808
日本和牛牛胸肉片 Sliced Japanese Wagyu brisket	460
澳洲雪花肥牛片 Sliced Australian beef	375
西班牙黑豚肉片 Sliced Spanish Iberico pork	345
活鲜清远走地鸡 (半只) “Qingyuan” free range chicken (half)	228
澳洲肥羊片 Sliced Australian lamb	185
黑牛柏叶 Black beef tripe	148
爽脆黄喉 Beef throat	148
金钱肚 Beef tripe	148
牛筋 Beef tendon	148
猪肚 Pork tripe	148
香煎黑豚午餐肉 Pan-fried Iberico luncheon meat	135
肥肠 Pork intestine	115
嫩滑烧鸭血 Duck blood curd	100



辣 Spicy



厨师推荐 Chef's recommendation



御品居火锅 HOT POT

时令蔬菜 / 鲜菌

Seasonal Vegetable / Mushroom Selection

澳门币 MOP

云南有机鲜银耳时令什蔬菜 "Yunnan" organic fresh snow fungus and seasonal vegetable	148
新鲜鸡枞菌时令鲜什菌 Fresh termite mushroom and assorted seasonal mushroom	148
霞浦海带苗 "Xiapu" kelp shoot	100
云南有机鲜银耳 "Yunnan" fresh snow fungus	90
新鲜鸡枞菌 Fresh termite mushroom	78
鲜枝竹 Fresh bean curd skin stick	78
脆皮响铃 Deep-fried bean curd roll	68
日本南瓜片 Sliced Japanese pumpkin	68
酥炸荔浦香芋 Deep-fried taro	60
有机秋葵 Organic okra	60
唐生菜 Lettuce	60
娃娃菜 Baby cabbage	60
白萝卜片 Sliced white turnip	60
鲜冬瓜片 Sliced winter melon	60
土豆片 Sliced potato	60
鲜玉米 Sweet corn	60
芫茜 Coriander	60
金针菇 Enoki mushroom	60
山水滑豆腐 Fresh bean curd	60



辣 Spicy



厨师推荐 Chef's recommendation



御品居火锅 HOT POT



粉面类 Noodle Selection

澳门币 MOP

日式乌冬 Japanese u-don	60
鸡蛋生面 Egg noodle	48
广州沙河粉 Rice noodle	48
手工拉面 Manual ramen	48
日本粉丝 Japanese glass vermicelli	48
紫薯和芋头粉条 Purple sweet potato vermicelli and taro vermicelli combination	48

调味料 Condiment

- XO酱，芝麻酱，烧椒酱，沙爹酱，菜脯辣酱
XO sauce, Sesame sauce, Sichuan spicy sauce, Satay sauce,
Preserved radish chilli sauce
- 麻油，炸蒜茸，泰椒，生蒜茸，青红椒圈，芫茜，葱花
Sesame oil, Deep-fried garlic, Thai chilli, Garlic, Green & red chilli,
Coriander, Spring onion



辣 Spicy



厨师推荐 Chef's recommendation



生猛海鲜 LIVE SEAFOOD

澳门币 MOP
每两 per tael / 37.5克 g
时价 market price



老鼠斑
Spotted grouper



东星斑
Star grouper




金边方利
Macau sole

烹调方法 Cooking Method :

清蒸
Steamed with ginger and spring onion

古法肉丝蒸
Traditional "Cantonese" style steamed
with shredded meat


 剁椒蒸
Steamed with chopped chilli

陈皮姜丝蒸
Steamed with dried tangerine peel
and shredded ginger

油浸
Deep-fried with soya sauce

  水煮
Poached with chilli oil

 辣 Spicy

 厨师推荐 Chef's recommendation

生猛海鲜 LIVE SEAFOOD

澳门币 MOP
每两 per tael / 37.5克 g
时价 market price



澳洲龙虾*
Australian lobster*



加拿大象拔蚌*
Geoduck*



肉蟹
Mud crab



苏格兰蛏子皇
Scottish razor clam



富贵虾
Mantis shrimp



斑马富贵虾
Zebra mantis shrimp

烹调方法 Cooking Method :

清蒸
Steamed with ginger and spring onion

上汤焗
Steamed baked with superior stock

蒜茸蒸
Steamed with minced garlic



椒盐香葱爆
Chilli and five spice salt

姜葱炒
Sautéed with ginger and spring onion



豉椒炒
Stir-fried with black bean paste and chilli

 避风塘蒜香炒
Sautéed with garlic and dried chilli

*刺身配青芥末酱油
*Sashimi with wasabi & soya sauce

 辣 Spicy



厨师推荐 Chef's recommendation

所有价目另加10%服务费 All prices are subject to 10% service charge

图片仅供参考 All photos are for reference only

海鲜类 SEAFOOD

厨师推介 Chef's Recommendation

澳门币 MOP



XO酱鸳鸯银丝加拿大龙虾煲
Braised Canadian lobster with vermicelli,
crystal noodle and XO sauce in claypot

770



剁椒手剁肉饼蒸肉蟹
Steamed mud crab and fresh chopped pork patty
with preserved red chilli

610

荷塘月色
Wok-fried scallop with lily bulb, sugar snap pea and lotus root

578

秘制酱爆鳕鱼煲
Wok-fried silver cod fillet with shallot in clay pot

460



四川酸菜煮桂花鱼片
Slow-cooked sliced Mandarin fish with preserved vegetable
in hot and sour broth

425

碧绿油泡虾球鲜鱿
Stir-fried prawn and sliced squid with seasonal vegetable

288

云南皱皮椒豉味炒新鲜蓝青口
Stir-fried blue mussel with Yunnan pepper and black bean sauce

218



辣 Spicy



厨师推荐 Chef's recommendation



荷塘月色
Wok-fried scallop with lily bulb, sugar snap pea and lotus root

蒸炸点心 DIM SUM

澳门币 MOP

香煎鲍鱼糯米鸡 (两件) 195
Pan-fried glutinous rice with abalone and chicken (2 pcs)



御品晶莹鲜虾饺 78
Steamed shrimp dumpling

带子蒸烧卖 78
Steamed "siew mai" dumpling with scallop

蒜香蒸排骨 78
Steamed pork spare rib with fragrant garlic

蜜汁蒸凤爪 68
Steamed chicken feet

香浓蜜汁叉烧包 68
Steamed barbecued pork bun

韭菜猪肉饺子 68
Pork and chive dumpling

东北鲜肉白菜饺 68
Pork and cabbage dumpling



辣 Spicy



厨师推荐 Chef's recommendation



滋补炖汤 DOUBLE-BOILED SOUP

澳门币 MOP
每位 (per person)

	冬虫草辽参炖蜆鸭 (滋补养生 • 增强免疫力) Double-boiled duck soup with cordycep and superior sea cucumber	1,560
	黑玛卡松茸炖三宝 (滋补强身 • 明目补肾) Double-boiled abalone, fish maw and sea cucumber with matsutake and black maca	828
	虫草花鱼肚炖响螺汤 (滋阴润肺 • 健脾益气) Double-boiled sea whelk soup with fish maw and cordycep flower	388
	花旗参炖乌鸡汤 (补气养颜 • 安神温和) Black chicken with red date and American ginseng	310
	花枝海鲜酸辣汤 Hot and sour soup with cuttlefish and assorted seafood	145
	滋补明火靚汤 Daily soup	100



厨师推荐 Chef's recommendation

滋补炖汤 DOUBLE-BOILED SOUP



黑玛卡松茸炖三宝
Double-boiled abalone,
fish maw and sea cucumber with matsutake and black maca



花旗参炖乌鸡汤
Black chicken with red date and American ginseng



虫草花鱼肚炖响螺汤
Double-boiled sea whelk soup with fish maw and cordyceps flower

鲍鱼 ABALONE

鲍鱼 Abalone

澳门币 MOP
每位 (Per person)

日本12头禾麻鲍辽参 (每只)

Braised Japanese "Oma" abalone 12 head with Liao sea cucumber

6,108

日本20头吉品鲍 (每只)

Braised Japanese "Iwate" abalone 20 head with seasonal vegetable

2,645

古法焖原只南非8头大鲍鱼

Braised 8 head South African abalone with seasonal vegetable

1,708



南非鲍鱼22头扣花菇鹅掌

Braised South African abalone 22 head with flower mushroom and goose web

1,488



辣 Spicy



厨师推荐 Chef's recommendation



日本20头吉品鮑
Braised Japanese "Iwate" abalone 20 head with seasonal vegetable

海参及燕窝 SEA CUCUMBER & BIRD'S NEST

海参 Sea Cucumber

澳门币 MOP

鲍汁辽参扣鹅掌

785

Braised Liao sea cucumber with goose web in abalone sauce

干烧辽参

740

Braised Liao sea cucumber with pork lard and spicy broad bean sauce

燕窝 Bird's Nest

香芒血燕杨枝甘露

795

Chilled red bird's nest with cream of mango, sago and pomelo

木瓜枸杞炖官燕

795

Double-boiled bird's nest with papaya

黑松露官燕椰香奶冻

795

Chilled coconut milk pudding with bird's nest and black truffle

椰汁炖官燕

795

Double-boiled bird's nest with coconut milk



辣 Spicy



厨师推荐 Chef's recommendation






干烧辽参
Braised Liao sea cucumber with pork lard and spicy broad bean sauce



木瓜枸杞炖官燕
Double-boiled bird's nest with papaya

凉菜 COLD DISH

澳门币 MOP

榄豉避风塘软壳蟹 Sautéed soft shell crab with black bean, olive, garlic and dried chilli	185
烧椒鲍鱼拌山苏叶双色木耳 Marinated abalone, black and white fungus with bird's nest fern in Sichuan spicy sauce	155
翡翠凉拌墨西哥海蜇头 Marinated Mexican jelly fish head with celtuce	148
五香牛腱 Marinated beef shank	148
 麻辣夫妻肺片 Spicy beef tripe and shank	115
  七味椒盐脆豆腐 Deep-fried tofu with togarashi pepper and garlic	100



辣 Spicy



厨师推荐 Chef's recommendation



五香牛腱
Marinated beef shank



七味椒盐脆豆腐
Deep-fried tofu with togarashi pepper and garlic



麻辣夫妻肺片
Spicy beef tripe and shank

烧味 BBQ

澳门币 MOP

蜜汁黑豚叉烧皇 Honey glazed barbecued pork	345
玫瑰豉油鸡 Marinated soya chicken	218
御品沙姜鸡 Poached chicken with sand ginger	208
金牌蒜香吊烧鸡 (半只) Fried chicken with garlic (half)	185
 脆皮妙龄乳鸽 Crispy baby pigeon with five spice salt	135
明炉吊烧鸭 Roasted crispy duck	135



辣 Spicy



厨师推荐 Chef's recommendation



脆皮炒盐乳鸽
Crispy baby pigeon with five spice salt



玫瑰豉油鸡
Marinated soya chicken




肉类 MEAT

猪肉和鸡肉 Pork and Chicken

澳门币 MOP

- 老干妈豆豉喇叭菌焖鸡 228
Braised chicken with spring bamboo shoot and trumpet mushroom
in black bean chilli sauce
- 九制陈皮芭乐拌香酥酱皇骨 208
Crispy fried pork rib with marinated guava tangerine peel sauce
- 凤梨咕嚕黑豚肉 195
Sweet and sour Iberico pork with pineapple
-  干锅香辣肥肠 148
Sautéed sliced pork intestine with red and green chilli in clay pot
- 梅菜皇扣香不膩腩肉 138
Braised pork belly with preserved vegetable
-   惹味家常鱼香茄子煲 138
Stir-fried eggplant and salted fish with spicy minced pork in clay pot
-  川香回锅肉 138
Sautéed sliced pork belly with green garlic and chilli
-  花椒麻婆豆腐 138
Spicy bean curd with minced pork
-   榄菜肉碎四季豆 138
Stir-fried green bean with minced pork and preserved olive leaf
-  农家小炒肉 128
Wok-fried sliced pork belly with red and green chilli

牛肉 Beef

- 瑞士黑蒜鲜喇叭菌脆米和牛粒 680
Wok-seared diced Wagyu beef with trumpet mushroom,
crispy rice in Swiss black garlic sauce
-   红亮毛血旺 260
“Chongqing” style poached pork blood curd, cuttlefish,
luncheon meat with assorted beef offal in chilli oil
- 杭椒日本松本菇大千羊柳片 250
Wok-fried sliced lamb loin with Japanese Matsumoto mushroom
and Hangzhou pepper
-  麻辣水煮鲜嫩滑牛肉 240
Poached sliced beef and cabbage with chilli sauce
- 萝卜牛腩煲 168
Braised beef brisket with turnip in clay pot



辣 Spicy



厨师推荐 Chef's recommendation



葱味家常鱼香茄子煲
Stir-fried eggplant and salted fish with
spicy minced pork in clay pot



红亮毛血旺
“Chongqing” style poached pork blood curd, cuttlefish,
luncheon meat with assorted beef offal in chilli oil



麻辣水烹鲜嫩滑牛肉
Poached sliced beef and cabbage with chilli sauce

蔬菜 VEGETABLE

健康素菜 Healthy Vegetarian

澳门币 MOP

黑松露酱野菌炒鲜紫淮山 Stir-fried fresh purple yam and wild mushroom with black truffle sauce	135
南乳竹笙温公斋煲 Braised bamboo pith and vegetable with fermented red bean curd in clay pot	125
红烧烩豆腐 Braised bean curd with mushroom and vegetable	125
黄鸡油菌素鸡小炒皇 Wok-fried vegan chicken fillet with golden chanterelle and vegetable	125
西红柿炒蛋 Scrambled egg with tomato	115

时令蔬菜 Seasonal Vegetable

广东菜心 Choi sum	100
碧绿芥兰 Kale	100
唐生菜 Lettuce	100
白菜仔 Green cabbage	100
西兰花 Broccoli	100
娃娃菜 Baby cabbage	100
菠菜 Spinach	100

烹调方法 Cooking Method

清炒 Stir-fried	蒜茸 Stir-fried with garlic	白灼 Blanched	上汤 Superior stock
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辣 Spicy



厨师推荐 Chef's recommendation



饭、面及粥 RICE, NOODLES & CONGEE

亚洲风味 Asian Cuisine

澳门币 MOP



韩烧牛肋肉

368

Korean roasted beef rib



韩式石锅饭

345

Bibimbap

饭 Rice

碧绿海鲜蛋白藜麦炒饭

240

Fried rice and quinoa with seafood, egg white in spinach juice



老干妈和牛炒饭

228

Fried rice with minced Wagyu beef and chilli sauce

海南鸡配香油饭

185

Hainan chicken with fragrant rice

福建炒饭

185

Fujian fried rice with assorted seafood

原只鲍鱼荷叶饭 (每位)

165

Steamed abalone with fried rice wrapped in lotus leaf (per person)

叉烧虾粒葱花炒饭

120

Fried rice with barbecued pork and spring onion



辣 Spicy



厨师推荐 Chef's recommendation



韩式石头锅饭
Bibimbap



碧绿海鲜蛋白藜麦炒饭
Fried rice and quinoa with seafood,
egg white in spinach juice

饭、面及粥 RICE, NOODLES & CONGEE


面 Noodle

澳门币 MOP


日本舞茸酸汤肥牛濛粉
Braised sliced beef and maitake mushroom
with noodle in hot and sour broth 208

香茜斑片鲜黄鸡油菌泡米线
Simmered rice noodle with grouper filet,
golden chanterelle and coriander in fish broth 185

干炒牛肉河粉
Stir-fried flat rice noodle with sliced beef 148

 上汤柱候牛腩面
Braised beef brisket with noodle in soup 125

鱼香肉松茄子焖鸳鸯米
Braised rice vermicelli and glass noodle with spicy minced pork
and salted fish 120

  四川担担面
Dan Dan noodle with chilli oil and braised minced pork sauce 115

鲜虾云吞汤面
Shrimp wonton noodle in soup 115

粥 Congee

澳门币 MOP

砂锅潮州海皇粥
Congee with dried scallop, fried shrimp and scallop 208

紫淮山花生斑片粥
Congee with grouper, fresh purple yam and peanut 155

 窝蛋生滚碎牛肉粥
Congee with minced beef and egg 115

皮蛋瘦肉粥
Congee with lean pork and century egg 100

潮式白粥
“Chaozhou” style plain congee 70



辣 Spicy



厨师推荐 Chef's recommendation



鱼香肉松茄子焖鳗鳗米
Braised rice vermicelli and glass noodle
with spicy minced pork and salty fish



干炒牛肉河粉
Stir-fried flat rice noodle with sliced beef



窝蛋生滚碎牛肉粥
Congee with minced beef and egg

甜品 DESSERT

澳门币 MOP

御品时令水果
Fresh fruit platter 130

黑松露桃胶椰香奶冻
Chilled coconut milk pudding with peach gum and black truffle 115

新会陈皮红豆沙汤丸
Red bean soup with dried tangerine peel and sesame dumpling 78



杨枝甘露
Chilled cream of mango and sago with pomelo 78

蜂蜜芦荟龟苓膏
Black herbal jelly with aloe vera scented honey 78

冰淇淋 Ice Cream

澳门币 MOP
每球/ per scoop

朱古力
Belgian chocolate 90

云呢拿
Vanilla 90

草莓
Strawberry 90

芒果桑莓
Mango & raspberry 90

绿茶
Green tea 90



辣 Spicy



厨师推荐 Chef's recommendation



新会陈皮红豆沙汤丸
Red bean soup with dried tangerine peel and sesame dumpling



杨枝甘露
Chilled cream of mango and sago with pomelo



御品时令水果
Fresh fruit platter

