



醉江南

JIANG NAN

梁子庚餐厅 — BY JEREME LEUNG



巡江之南 探味之远

A Gastronomic Adventure - South of the Yangtze River

自古以来,长江下游的江南地区就有“鱼米之乡”的美誉。得天独厚的自然条件孕育了丰富的时令食材,经过天然滋养及烹调方式的淬炼,演变出名扬天下的江南菜式。如今,醉江南掌舵人名厨梁子庚将目光投向更广阔的江南地域,致力于搜罗更多多样化的时令食材,量身定制并保留传统烹饪技法。每道菜肴都是一次非凡的美食体验,激发更多人对这片土地及其美味秘密的兴趣。

醉江南邀您一起溯江而游,欣赏徐徐展开的大江之南瑰丽画卷,品尝江河湖海的丰富滋味,探索丰饶多样的物产。我们的专业厨师团队将带您畅游江南这片令人流连忘返的美食天地。

Since ancient times, the area south of the lower reaches of the Yangtze River, 'Jiangnan', has been called 'the land of fish and rice'. Its unique natural conditions producing a wealth of seasonal ingredients that have evolved into world-famous Jiang Nan dishes. Now, under the guidance of master chef Jereme Leung, Jiang Nan by Jereme Leung has set its sights on a larger Jiangnan. Gathering an expanded variety of seasonal produce into a menu of dishes that preserve traditional cooking techniques and are tailored to individual tastes. Each dish an ingenious culinary experience that inspires an interest in this vast gastronomic land and its delicious secrets.

Jiang Nan by Jereme Leung invites you on a journey to taste the rich flavours of the region's rivers, lakes and seas and unique produce from abundant dynamic lands. Let our expert chefs take you on a gastronomic adventure sure to satisfy.



无菌花雕醉膏蟹 (每只)
House signature drunken crab in “Hua Diao” wine (per crab)

经典江南前菜
Classic Jiang Nan Appetizers

无菌花雕醉膏蟹 (每只)
House signature drunken crab
in “Hua Diao” wine (per crab)
575

本帮活炆花竹虾
Marinated stripe shrimp
with fermented bean curd sauce and “Hua Diao” wine
388

本帮熏带鱼肉
Deep-fried smoked crispy hairtail fish
388

海胆醋汁杭茄
Sea urchin and eggplant with vinegar sauce
218

绍兴干糟鹅三件
Marinated goose web, gizzard and wing with yellow wine
218

金陵盐水鸭
“Jinling” style salted duck
218

青笋炆螺片
Sea whelk and green bamboo shoot
198

本帮咸鸡捞海蜇
Marinated salted chicken with jelly fish
198

萧山萝卜干素烧鹅
Vegan roasted goose with “Xiao Shan” pickled radish
198

江南白鱼冻
“Jiangnan” white fish aspic with vinaigrette
188

梁溪脆鳝肚
Deep-fried crispy yellow eel
168

醋姜水晶肴肉
Pork knuckle and chicken broth aspic with pickled ginger
128

煊菜油焖鲜笋
Braised fresh bamboo shoots with green vegetable
128

桂花煮糯米藕
Osmanthus candied lotus root filled with glutinous rice
115

如果您对食物过敏, 请在下单时告知服务员。
Please inform your server of any food allergies prior to ordering.



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



八宝葫芦鸭
Eight treasures braised duck

梁子庚创意江南菜
Jereme's Jiang Nan Dishes

叁燴20头窝麻鲍(每位)
Braised abalone (20 heads) with pork, chicken, duck
and dried fish (per person)
3508

八宝葫芦鸭
Eight treasures braised duck
with (Eight treasures: abalone, mushroom, shrimp, dried conpoy,
duck gizzard, duck intestines, glutinous rice
and fresh bamboo shoots)
978

葱烧刺参叁鱼饼
Braised sea cucumber with fish, pork and glutinous rice
638

清炒河虾仁
Sautéed river shrimp
538

金元宝富贵鸡
Oven-baked fortune chicken
505

家烧深海鲜花胶
“Farm house” style braised deep sea chilled fish maw
1418

三鲜烧裙边
Braised soft shell turtle
with fish, shrimp, pork skin, egg, bean curd
and bamboo shoots
758

东坡小牛肉
The legendary “Su Dong Po” braised beef
580

江南蟹粉烧豆腐
Simmered bean curd with crab roe and seasonal crab meat
515

江南红烧肉
Jiang Nan's style braised pork belly
438

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清汤鱼茸莲蓬(每位)
Lotus and fish dumpling in supreme consommé (per person)

汤羹
Soup and Consommé

松叶蟹肉羹(每位)
Pine leaf crab meat broth with “Fatt Choy”
and water shield (per person)
168

海螺甲鱼老鸡汤(每位)
Double-boiled chicken soup with sea whelk, turtle
and ginseng (per person)
168

清汤鱼茸莲蓬(每位)
Lotus and fish dumpling in supreme consommé
(per person)
88

主厨每日时令汤(每位)
Chef’s recommended daily soup (per person)
88

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毛豆鲜笋烧石蛙
Stir-fried spiny frog with edamame bean and fresh bamboo shoots

精选江南菜
Selective Jiang Nan Signature Dishes

毛豆鲜笋烧石蛙
Stir-fried spiny frog with edamame bean
and fresh bamboo shoots
488

杭州腌菜炒鲜鱿
“Hangzhou” style stir-fried squid with pickled vegetables,
mushroom and fresh bamboo shoots
428

本帮响油鳝背
Wok-fried eel strip with white pepper
and fresh bamboo shoots and onion
368

刀板香炒野山菌
Wok-fried assorted wild mushroom with marinated pork
368

大煮干丝
Slow-cooked shredded bean curd with chicken,
shrimps, Chinese ham, fresh bamboo shoots
and mushrooms in broth
175

每日时令时蔬
Daily seasonal vegetables
128

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太湖甲鱼
“Taihu” soft shell turtle

江.湖.海
River. Lake. Sea

江白鲈/江米鱼/大眼鳊/太湖鳊鱼
White bass/ River fish/ Mandarin fish/ “Taihu” eel
时价/两 Market Price/50g

建议煮法：
抱腌蒸, 清蒸, 江南红烧, 江西家烧
Cooking methods:
Steamed with homemade sauce, Steamed,
“Jiang Nan” style braised,
“Jiang Xi” style farm house braised

太湖甲鱼
“Taihu” soft shell turtle
时价/两 Market Price/50g

建议煮法：
江南咸肉清蒸, 黄焖, 江西家烧
Cooking methods:
Steamed with salted pork, Stewed with yellow wine,
“Jiang Xi” style farm house braised

每日精选海鲜
Daily selective seafood
时价/两 Market Price/50g

建议煮法：
清蒸(抱腌/鸡油/糟卤), 江南红烧, 江西家烧
Cooking methods:
Steamed with homemade sauce/ Chicken oil/ “Zhoushan” shrimp sauce
“Jiang Nan” style braised, “Jiang Xi” style farm house braised

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萍乡小炒吊龙
Wok-fried “Pingxiang” beef stripe sirloin

江南的辣
Jiang Nan’s Spicy

生炒花螺肉
Wok-fried conch with chili sauce
388

剁椒蒸千岛湖鱼腩
Steamed “Qiandao Lake” big head carp fish
with chopped chili
368

萍乡小炒吊龙
Wok-fried “Pingxiang” beef stripe sirloin
318

茶油小炒麻鸭肉
Stir-fried duck meat with camellia oil, ginger and chili
318

鲜辣椒干煸肥肠
Stir-fried pork intestines with chili
318

红油鲜笋腰花
Pork kidney with fresh bamboo shoots in chili oil
318

腌辣椒生炒双脆
Wok-fried pork tripe and gristle with marinated chili
318

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时令蟹粉蟹肉捞饭
Sautéed crab roe and seasonal crab meat
with steamed rice

五谷丰登
Rice, Noodles and Dim Sum

时令蟹粉蟹肉捞饭
Sautéed crab roe and seasonal crab meat
with steamed rice
558

本港小海鲜双面黄
Pan-fried “Shanghai” yellow noodles with seafood
and preserved vegetables
328

江西炒米粉
Wok-fried vermicelli with pork tendon, egg,
vegetables and chili
158

糟油手工鲚鱼面
Homemade anchovy noodles with marinate sauce
98

锤肉煮水磨年糕(每位)
Braised rice cake with pork, vegetables
and fresh bamboo shoots (per person)
88

太湖三白蒸饺
Steamed dumpling with “Tai Hu” white fish,
white shrimp and whitebait
78

江南小笼汤包
“Xiao Long Bao” steamed dumpling with pork
68

江南梅干菜烧饼
“Jiang Nan” style oven-baked pork
and “Mui Choi” pastry
68

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大白兔奶糖十三幺
Shanghai's white rabbit coconut
and pandan candy "Mahjong full house"

甜品
Dessert

陈皮红豆沙鸡头米/燕窝 (每位)
Double-boiled red bean sweet soup with tangerine peel
and gorgon fruit / bird's nest (per person)
68/488

雨花石汤圆芝麻/燕窝(每位)
Rain-flower pebble shaped glutinous rice dumpling
and sesame / bird's nest in sweet soup (per person)
68/298

大白兔奶糖十三幺
Shanghai's white rabbit coconut
and pandan candy "Mahjong full house"
218

大白兔奶糖风味现做豆花
Shanghai's white rabbit candy
homemade soya bean curd
178

香榧巧克力卷(每位)
Torreya grandis seed and chocolate roll
(per person)
88

龙井江南大米布丁(每位)
“Longjing” green tea flavor rice pudding (per person)
68

自制酒酿冰淇淋(每位)
Homemade fermented glutinous rice wine ice-cream
(per person)
68

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大白兔奶糖风味现做豆花
Shanghai's white rabbit candy homemade soya bean curd

素食
Vegetarian

桂花煮糯米藕
Osmanthus candied lotus root filled with glutinous rice
115

醋汁杭茄
Marinated eggplant with vinegar sauce
88

椒麻炆青笋
Marinated green bamboo shoots
with “Sichuan” peppercorn
88

宁式燻菜
“Ningbo” style braised seasonal vegetables
88

主厨每日素汤(每位)
Chef's daily vegetarian soup (per person)
88

红烧野生菌
Braised wild mushrooms
168

毛豆鲜笋炒腌菜
Wok-fried edamame bean and bamboo shoots
with preserved vegetables
128

韭芽炒香干
Stir-fried dried bean curd and yellow chives
128

每日时令蔬
Daily seasonal vegetables
128

素炒米粉
Wok-fried vermicelli with vegetables
128

大白兔奶糖风味现做豆花
Shanghai's white rabbit candy homemade soya bean curd
178

香榧巧克力卷(每位)
Torreya grandis seed and chocolate roll
(per person)
88

红豆沙鸡头米(每位)
Sweetened red bean soup with gorgon fruit (per person)
68

龙井江南大米布丁(每位)
“Longjing” green tea flavor rice pudding (per person)
68

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