



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

(秘酱核桃仁番茄, 鱼子酱三虾脆塔, 蘇式熏鲳鱼)
(Cherry tomatoes filled with walnuts and homemade sauce,
Marinated crab meat jelly with caviar and shrimp chips tartlet, Suzhou-style crispy smoked cod fish)

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

蟹皇扒官燕
Braised bird's nest with crab roe and crab meat sauce with 40 months cured ham

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

20年花雕蒸鲳鱼
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

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

阳山黄桃雪芭乌米豆沙
Yellow peach sorbet with glutinous rice and sweet bean paste in coconut milk

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



蘇式熏鱈鱼 Suzhou-style crispy smoked cod fish	308	金陵盐水鸭 Jinling-style salted duck	258
脆炸蟹粉银鱼卷 (每位) Deep-fried spring roll with Taihu whitebait crab meat and crab roe (per person)	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



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

汤 Soup

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

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

热菜 Main Courses



古法葷油鸡 Traditional baked chicken with mushrooms and pork knuckle	398	香蕈十八头日本极品鲍 (每位) Braised Japanese 18 head abalone in mushroom 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)	368	碧螺春手剥河虾仁 (每位) Sautéed river shrimp meat with Biluo green tea (per person)	188
黑松露酱烧黑豚腩肉 (每位) Braised pork belly with black truffle in soya sauce (per person)	218	水乡鳗鱼卷饼 (每位) Braised eel wrapped with pancake (per person)	208
淮扬响油软兜 Huaiyang-style braised yellow eel	468	蟹皇扒官燕 (每位) Braised bird's nest with crab roe and crab meat sauce with 40 months cured ham (per person)	688
拆炒大红花蟹 (400克/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

时价 Market price

Australian lobster

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

东星斑

2,188

Red star grouper

清蒸 / 20年花雕蒸 / 过桥
Steamed with soy sauce /
Steamed with 20 years Huadiao Chinese wine /
Boiled with superior soup

阿拉斯加蟹

时价 Market price

Alaskan crab


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)

加拿大象拔蚌

时价 Market price

Canadian geoduck

刺身 / 鸡汤冲浪 / 姜葱炒 (需48小时前预定)
Sashimi / Poached in chicken soup /
Stir-fried with ginger and scallions
(48 hours advance order required)

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鳝鱼焗饭
Baked rice with yellow eel and chives

蔬菜类 Vegetables



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|---|-----|--|-----|
|  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 |  蘇式炒双芥 | 158 |
| Braised seasonal vegetables and green peas with 40 months cured ham (per person) | | Stir-fried water-chestnut with shepherd's purse | |

面、饭、点心 Noodle, Rice and Dim Sum

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|--|-----|---------------------------------------|-----|
| 蟹粉灌汤包 (每位) | 158 | 扬州炒饭 | 258 |
| 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



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|---|----|--|-----|
| 传统定胜糕 (每位)
Traditional Dingsheng cake (per person) | 48 | 双麻酥饼
Baked black and white sesame pancakes | 88 |
| 阳山黄桃雪芭乌米豆沙 (每位)
Yellow peach sorbet with glutinous rice and
sweet bean paste in coconut milk (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 |

☛ 素食 Vegetarian

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淮扬
晓宴