



妙·泰经典品尝盛宴

THE MEWS' SIGNATURE TASTING EXPERIENCE

❖ 开胃小食 WELCOME SNACKS ❖

泰式青芒盏

蜜饯萝卜蘑菇椰壳挞

黄金咖喱蟹肉卷

玉带野菱叶

Mieng Sour Mango

Coconut-rice Pancake with Dried Sweet Radish and Mushrooms

Crispy Curry Crab Roll

Scallop on Fresh Wild Betel Leaf

❖ 沙拉 SALAD ❖

🌶️ 慢煮波士顿龙虾配青辣椒
格兰尼塔沙冰与佛手瓜

Slow-cooked Boston Lobster with Green Chili Granita
and Chayote

❖ 汤 SOUP ❖

🌶️ 妙泰椰香鸡汤

The Mews Chicken Tom Kha Soup in King Coconut

❖ 主菜 FIRST MAIN COURSE ❖

请选择一道主菜 Please Select One Dish

🌶️ 泰南咖喱珍宝蟹钳配红米粉

Thai Southern Style Curry Dungeness Crab Claw with
Wild Betel Leaf Served with Brown Rice Vermicelli

或

Or

姜黄青柠脆鳞马头鱼配落葵菜花

Crispy Amadai with Turmeric Sauce, Kaffir Lime Oil and
Ceylon Spinach

❖ 主菜 SECOND MAIN COURSE ❖

请选择一道主菜 Please Select One Dish

🌶️ 红咖喱酱烤和牛配海蓬子

Grilled Snake River Farms Wagyu Beef with Red Curry
Sauce and Chakram Leaves

或

Or

🌶️ 马萨曼咖喱羊肉配泰国香蕉

Stewed Lamb Shoulder in Massaman Curry with
Thai Banana

❖ 前甜点 PRE-DESSERT ❖

查芒叶雪葩配蜜饯苹果
与孟加拉醋栗

Cha Muang Leaves Sorbet with Apple Compote and
Preserved Bengal Currant

❖ 甜点 MAIN DESSERT ❖

暹罗芒果糯米饭

Mango of Siam with Sticky Rice

❖ 妙泰美点 PETIT FOURS ❖

澳门元 1,288 每位
MOP Per Person

套餐仅供整桌客人同时享用 Set menu for complete table only

🌶️ 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。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.

经典酒水搭配

SIGNATURE BEVERAGE PAIRING

❖ 沙拉 SALAD ❖

爱德华杜瓦尔香槟，法国
Edouard Duval Brut Eulalie, Pinot Noir, Chardonnay, NV
Champagne, France

❖ 主菜 MAIN COURSES ❖

选择一款酒水

Choose One Drink

暹罗金汤 Samran

烤米浸泡白朗姆，椰子利口酒，芒果，椰浆，牛奶
Toasted Rice Infused White Rum, Coconut Liqueur,
Mango, Coconut Milk, Milk

或Or

阿尔托蒙卡亚歌海娜红葡萄酒，西班牙
Bodegas Alto Moncayo, Garnacha, 2019
Campo de Borja, Spain

阿尔托蒙卡亚歌海娜红葡萄酒，西班牙
Bodegas Alto Moncayo, Garnacha, 2019
Campo de Borja, Spain

选择一款酒水

Choose One Drink

暹罗金汤 Samran

烤米浸泡白朗姆，椰子利口酒，芒果，椰浆，牛奶
Toasted Rice Infused White Rum, Coconut Liqueur, Mango,
Coconut Milk, Milk

或Or

杜荷夫科罗纳澈克弗雷司令，那赫，德国
Dönnhoff " Keuznacher Kroetenpuffl",
Riesling Kabinett, 2022, Nahe, Germany

❖ 甜点 MAIN DESSERT ❖

天香椒语 Sawan

柠檬叶和黑胡椒浸泡金酒，西柚汁，罗勒糖浆，橙味苦精，咖哩粉
Kaffir Lime Leaf and Peppercorn Infused Gin, Grapefruit Juice, Thai Basil Syrup,
Orange Bitters, Curry Powder

三杯

3 Glasses

澳门元 308 每位
MOP Per Person

四杯

4 Glasses

澳门元 398 每位
MOP Per Person

葡萄酒的年份可能会因为市场供应而改变。
Vintage may change due to market availability.

所有价格以澳门元计算，并须另加10%服务费。以上饮料酒精含量高于1.2%。
All prices are in MOP and subject to 10% service charge. All alcohol beverages exceed 1.2% ABV

季节甄选尝味之旅

SEASONAL DELIGHTS TASTING JOURNEY

开胃小食 WELCOME SNACKS

泰式青芒盏

蜜饯萝卜蘑菇椰壳挞

黄金咖喱蟹肉卷

香草菠萝蛭子冻

Mieng Sour Mango

Coconut-rice Pancake with Dried Sweet Radish and Mushrooms

Crispy Curry Crab Roll

Razor Clam with Pineapple Foam and Thai Herbs

沙拉 SALAD

柚香虎虾沙拉

Tiger Prawn and Ruby Pomelo Salad

汤 SOUP

宝鼎黄鱼酸辣汤

Hot and Sour Turmeric Soup with Yellow Croaker and Tomatoes

主菜 MAIN COURSES

请选择两道主菜 Please Select Two Main Courses

妙泰帝王蟹肉蛋饼

泰式香辣炒花甲皇

泰式浓汁慢炖腩肉

香草酸辣烩牛舌

青咖喱椰香鸡配椰青肉

红咖喱法国鸭胸配时果与泰茄

The Mews King Crab Omelet

Wok-fried Supreme Chinese Clams with Yellow Chili, Young Coconut Shoot and Sweet Basil

Thai Style Braised Pork Belly

Stewed Beef Tongue with Herbal Hot and Sour Spicy Broth

Braised Chicken in Green Curry with Young Coconut

Seared French Duck Breast in Red Curry Sauce with Seasonal Fruits and Thai Eggplant

前甜点 PRE-DESSERT

查芒叶雪葩配蜜饯苹果与孟加拉醋栗

Cha Muang Leaves Sorbet with Apple Compote and Preserved Bengal Currant

甜点 MAIN DESSERT

泰式椰香马蹄露

Ruby Water Chestnut with Homemade Coconut Ice Cream and Aromatic Coconut Broth

妙泰美点 PETIT FOURS

澳门元 888 每位
MOP 888 Per Person

套餐仅供整桌客人同时享用 Set menu for complete table only

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。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.

季节酒水搭配

SEASONAL BEVERAGE PAIRING

❖ 沙拉 SALAD ❖

爱德华杜瓦尔香槟，法国
Edouard Duval Brut Eulalie, Pinot Noir, Chardonnay, NV
Champagne, France

❖ 主菜 MAIN COURSES ❖

选择一款酒水

Choose One Drink

萝莎绮境 Rosa Kanya

金酒, 好奇萝莎味美思, 猎人非奈特, 接骨木花, 梅子苦精
Gin, Cocchi Rosa, Fernet Hunter, Elderflower Syrup,
Plum Bitters

或Or

赫威设拉子红葡萄酒，澳大利
Irvine "The Estate" Shiraz, 2022
Eden Valley, Australia

赫威设拉子红葡萄酒，澳大利
Irvine "The Estate" Shiraz, 2022
Eden Valley, Australia

选择一款酒水

Choose One Drink

萝莎绮境 Rosa Kanya

金酒, 好奇萝莎味美思, 猎人非奈特, 接骨木花, 梅子苦精
Gin, Cocchi Rosa, Fernet Hunter, Elderflower Syrup,
Plum Bitters

或Or

杜荷夫科罗纳澈克弗雷司令，那赫，德国
Dönnhoff "Keuznacher Kroetenpuffl",
Riesling Kabinett, 2022, Nahe, Germany

❖ 甜点 MAIN DESSERT ❖

罗勒青屿 Horapha

金酒, 泰国罗勒糖浆, 青瓜苦精, 橙味苦精
Gin, Thai Basil Syrup, Cucumber Bitters, Orange Bitters

三杯

3 Glasses

澳门元 308 每位
MOP Per Person

四杯

4 Glasses

澳门元 398 每位
MOP Per Person

葡萄酒的年份可能会因为市场供应而改变。
Vintage may change due to market availability.

所有价格以澳门元计算，并须另加10%服务费。以上饮料酒精含量高于1.2%。
All prices are in MOP and subject to 10% service charge. All alcohol beverages exceed 1.2% ABV

时雅悦素尝味之选

VEGETARIAN GREEN TASTING

开胃小食 WELCOME SNACKS

泰式青芒盏

泰式炸南瓜

黄金咖喱椰菜卷

蜜钱萝卜蘑菇椰壳挞

Mieng Sour Mango

Thai Style Deep-fried Pumpkin

Crispy Cauliflower Curry Roll

Coconut-rice Pancake with Dried Sweet Radish and Mushrooms

沙拉 SALAD

鲜茄脆菇泰柚沙拉

Thai Ruby Pomelo Salad with Crispy Enoki and Tomatoes

汤 SOUP

椰香玉米蘑菇汤

Tom Kha Soup with Sweet Corn, Mushrooms and Coconut Foam

主菜 MAIN COURSES

请选择两道主菜 Please Select Two Main Courses

椰香红咖喱时蔬

*泰式炒时蔬

妙泰海蓬子蛋饼

泰南古法茄子黄咖喱炒豆腐

Vegetables in Chu Chee Red Thick Curry

Thai Style Wok-fried Vegetable of the Day

The Mews Omelet with Chakram Leaves

Wok-fried Thai Eggplants and Tofu with Thai Southern Yellow Curry Paste

前甜点 PRE-DESSERT

查芒叶雪葩配蜜钱苹果
与孟加拉醋栗

Cha Muang Leaves Sorbet with Apple Compote and Preserved Bengal Currant

甜点 MAIN DESSERT

暹罗芒果糯米饭

Mango of Siam with Sticky Rice

妙泰美点 PETIT FOURS

澳门元 888 每位
MOP 888 Per Person

套餐仅供整桌客人同时享用 Set menu for complete table only

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。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.



慢煮波士顿龙虾配青辣椒格兰尼塔沙冰与佛手瓜
Slow-cooked Boston Lobster with Green Chili Granita and Chayote



前菜 APPETIZERS

- | | | |
|--|---|-----|
|  | 慢煮波士顿龙虾配青辣椒格兰尼塔沙冰与佛手瓜
Slow-cooked Boston Lobster with Green Chili Granita and Chayote | 298 |
|  | 泰茄和牛沙拉
Grilled Wagyu Beef Salad with Thai Eggplants | 268 |
|  | 香草北海道扇贝沙拉
Hokkaido Scallops Salad with Exotic Herbs, Thai Fruits and Cashew Nuts | 268 |
|  | 鲜茄泰柚沙拉
Thai Ruby Pomelo Salad with Crispy Enoki and Tomatoes | 168 |
|  | 香脆咖喱蟹肉球 (5 件)
Crispy Crab Curry Ball (5 Pieces) | 168 |
|  | *泰式脆香通菜沙拉 (5 件)
Crispy Morning Glory Sour and Spicy Salad with Banana Blossom and Boiled Quail Eggs (5 Pieces) | 98 |



汤 SOUPS

- | | | 每位/ Per Person |
|---|---|----------------|
|  | 冬荫罗氏虾汤
Tom Yum Soup with River Prawn | 128 |
|  | 宝鼎黄鱼酸辣汤
Hot and Sour Turmeric Soup with Yellow Croaker and Tomatoes | 108 |
|  | 妙泰椰香鸡汤
The Mews Chicken Tom Kha Soup | 98 |
|  | 鲜茄香草酸辣牛肉汤
Hot and Sour Herbal Soup with Stewed Beef, Tomatoes and Grain Rice | 88 |

 厨师推荐 Signature Dish  素食 Vegetarian

 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。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.



红咖喱酱烤和牛配泰国海蓬子
Grilled Snake River Farms Wagyu Beef with Red Curry Sauce and Chakram Leaves



咖喱 CURRIES

-  红咖喱酱烤和牛配泰国海蓬子 528
Grilled Snake River Farms Wagyu Beef with Red Curry Sauce and Chakram Leaves
-  泰南咖喱珍宝蟹钳配野菱叶 498
Thai Southern Style Curry Dungeness Crab Claw with Wild Betel Leaf
-  马萨曼咖喱羊肉配泰国香蕉 388
Stewed Lamb Shoulder in Massaman Curry with Thai Banana, Lotus Root and Peanuts
-  红咖喱法国鸭胸配时果与泰茄 358
Seared French Duck Breast in Red Curry Sauce with Seasonal Fruits and Thai Eggplants
-  青咖喱椰香鸡配竹笋椰青肉 298
Braised Chicken Thigh in Green Curry with Bamboo Shoot and Young Coconut
-  椰香红咖喱时蔬 258
Vegetables in Chu Chee Red Thick Curry



主菜 MAINS COURSES

-  *香辣茄酱炒波士顿龙虾 498
Thai Style Wok-fried Boston Lobster with Spicy Tomato Sauce
- 妙泰帝王蟹肉蛋饼 438
The Mews King Crab Omelet
-  炭烤伊比利亚豚肉配蘑菇酱与泰式香辣酱 298
Charcoal Grilled Iberico Pork Shoulder with Coriander, Garlic Glaze served with Mushroom Relish and Thai Style Dipping
- 香脆珍宝罗氏虾配暹罗柠檬虾酱 288
Deep-fried Jumbo River Prawn with Homemade Shrimp Paste and Siamese Lime Sauce
-  *嘎抛炒牛腩配蛋黄 238
"Phad Kra-Prow" Wok-fried Beef Shank with Hot Basil and Homemade Pickled Egg Yolk
-  鲜姜酸辣脆鳞马头鱼配巨鲟鱼子 218
Crispy Amadai in Spicy and Sour Broth with Lesser Ginger and Sea Giant Catfish Roe
-  *泰式炒时令蔬菜 118
Thai Style Wok-fried Seasonal Vegetables of The Day

 厨师推荐 Signature Dish  素食 Vegetarian

 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。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.



阿拉斯加帝王蟹
Alaskan King Crab



珍品海鲜 SEAFOOD SELECTION

U 阿拉斯加帝王蟹 Alaskan King Crab	时价 / Market price
东星斑 Red Star Grouper	时价 / Market price
波士顿龙虾 Boston Lobster	时价 / Market price
U 红花蟹 Flower Crab	时价 / Market price
花甲王 Supreme Chinese Clams	时价 / Market price
珍宝罗氏虾 Jumbo River Prawn	时价 / Market price

烹调方式 COOKING OPTIONS

U 泰式咖喱鸡蛋炒

Stir-fried with Thai Yellow Curry and Eggs

🌶️ 冬荫蘑菇煮

Tom Yum Soup with Mushrooms

🌶️🌶️ 青柠香蒜辣椒蒸

Steamed with Garlic, Chili and Lime

🌶️ 泰式青辣酱烤

Grilled Served with Green Chili Sauce

🌶️🌶️ 香辣茄酱炒

Thai Style Wok-fried with Spicy Tomato Sauce

🌶️ 泰式辣椒炒

Wok-fried with Homemade Chili Paste and Thai Sweet Basil



U 厨师推荐 Signature Dish

🌿 素食 Vegetarian

🌶️🌶️ 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。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.



暹罗芒果糯米饭
Mango of Siam with Sticky Rice



主食 RICE

泰式香米饭 Thai Jasmine Rice	20
主厨时令炊饭 Chef's Special Grain Rice	20



甜品 DESSERTS

U 暹罗芒果糯米饭 Mango of Siam with Sticky Rice	128
U 泰式椰香马蹄露 Ruby Water Chestnut with Homemade Coconut Ice Cream and Aromatic Coconut Broth	98
龙眼甜粟西米露 Thai Style Warm Sago with Longan and Sweet Corn	88
泰茶双重奏 Thai Milk Tea Ice Cream with Thai Tea Jelly	68

U 厨师推荐 Signature Dish 素食 Vegetarian

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。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.






炭烤伊比利亚豚肉配蘑菇酱与泰式香辣酱
Charcoal Grilled Iberico Pork Shoulder with Coriander, Garlic Glaze
served with Mushroom Relish and Thai Style Dipping

素食精选 GREEN MENU



前菜 APPETIZERS

-  鲜茄泰柚沙拉 168
Thai Ruby Pomelo Salad with Crispy Enoki and Tomatoes
-  *脆米球蘑菇沙拉 108
Fragrant Crispy Rice Ball Salad with Fermented Mushroom and Peanuts
-  *泰式香脆通菜沙拉 (5 件) 98
Crispy Morning Glory Sour and Spicy Salad with Banana Blossom and Boiled Quail Eggs
(5 Pieces)



汤 SOUPS

-  椰香玉米蘑菇汤 98
Tom Kha Soup with Sweet Corn, Mushrooms and Coconut Foam
-  冬荫蘑菇豆腐汤 88
Tom Yum Soup with Mushrooms and Tofu



主菜 MAIN COURSES

-  椰香红咖喱时蔬 258
Vegetables in Chu Chee Red Thick Curry
- 妙泰海蓬子蛋饼 168
The Mews Omelet with Chakram Leaves
-  *嘎抛炒蘑菇 158
"Phad Kra-Prow " Wok-fried Mushrooms with Hot Basil
-  泰南古法茄子黄咖喱炒豆腐 138
Wok-fried Thai Eggplants and Tofu with Thai Southern Yellow Curry Paste
-  *泰式炒时令蔬菜 118
Thai Style Wok-fried Seasonal Vegetables of The Day

 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。如果您对食物过敏，请在下单时告知服务员。
All prices are in MOP and subject to 10% service charge. Please inform your server of any food allergies prior to ordering.
