

榮獲米芝蓮一星的高級中菜食府「帝影樓」，完美呈現傳統粵菜精粹。不論是烹製山珍海味抑或家常小炒，均嚴謹選料，傳統中顯新意，賦予菜式上乘色香味形，叫人耳目一新，回味無窮。華麗裝潢與精緻餐具互相輝映，典雅獨特，服務殷勤，絕對是您享受星級中餐的首選。

With spectacular waterfront views, superb service, and an elegant warm ambiance, Michelin-starred Ying elevates Chinese cuisine to new heights by bringing innovative interpretations to traditional Cantonese dishes crafted from only the freshest and finest ingredients to offer a truly unique and unforgettable experience worth revisiting time and again.

可持續菜式選擇

新濠肩負社會責任，推動環境可持續發展，並一一體現於旗下餐廳食府的用膳體驗中，以我們提供一系列以可持續食材入饌的菜式選擇，同時貫徹高品質美食及服務水平。我們的可持續海產選購優先考慮經過國際機構認證的海鮮，包括MSC 海洋管理委員會、ASC水產養殖管理委員會、GAA全球水產養殖聯盟—BAP最佳水產養殖規範、GLOBAL G.A.P.水產養殖驗證及其他標準。

為了進一步減低對環境的影響，我們積極減少食物浪費，並以一次性塑膠替代品為外帶包裝，以降低碳足跡。

我們現已全面使用走地雞蛋。



素食

不含肉類或海鮮



新素肉

新素肉是指由植物原料（100% 素食）製成的產品，旨在模仿肉類的味道和質地，但對環境的影響比肉類更低



可持續發展海鮮

選取可持續方式捕撈或養殖的海鮮，維護海洋生物多樣性及生態系統，守護海洋福祉，以及依賴漁業的社區生計

Sustainable Menu Options

We are committed to making environmentally-and socially-responsible decisions in the dining experience we offer and we are pleased to provide sustainable alternatives on our menu while simultaneously upholding high quality levels of food and service. Our sustainable sourcing guidelines for seafood prioritize seafood certified by international bodies such as the Marine Stewardship Council (MSC), Aquaculture Stewardship Council (ASC), Global Aquaculture Alliance – Best Aquaculture Practices (BAP), the GLOBAL G.A.P Aquaculture Certification and other standards.

To further minimize our environmental impact, we actively work to reduce our food waste and offer alternatives to single-use plastic for takeaway packaging.

We are committed to using free-range eggs exclusively.



Vegetarian

Contains no meat or seafood



Plant-based meat alternative

Plant-based meat refers to products made from plants (100% vegetarian) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options



Sustainably-sourced seafood

Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities

精選午膳套餐

EXQUISITE SET LUNCH

開胃餐前小吃
Chinese Amuse Bouche

烏魚子溏心鵪鶉蛋燒賣 / 松葉蟹肉小籠包 /
吉祥櫻花蝦鹹水角 / 蜜汁果木燒西班牙黑豚肋骨
Steamed Cuttlefish Dumpling with Quail Egg and Mullet Roe /
Steamed Pork Dumpling with Snow Crab Meat /
Deep-fried Pork Glutinous Dumpling with Sakura Shrimp and Mushrooms /
Lychee Wood Roasted Iberico Pork Rib

時令養生湯
Soup of The Day

粥水浸順德手打魚麵
Shunde Style Fish Noodles and Vegetables with Congee Broth

時令蔬菜
Seasonal Vegetables

金不換燒汁和牛腸粉
Steamed Rice Roll and Wagyu Beef with Sweet Soy Glazed

廣府芝麻糊花生湯圓
Guangdong Style Sesame Sweet Soup with Peanut Glutinous Dumpling

帝影美點薈萃
Ying Chinese Petit Fours

澳門幣 468 每位
MOP Per Person

不可與其他優惠、推廣或折扣同時使用。有關條款及細則適用。
請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。
This promotion cannot be enjoyed in conjunction with any other promotion or discount. Terms and conditions apply.
Please inform our service staff if you have any food allergies or dietary requirements.
All prices are in MOP and subject to a 10% service charge.

帝影盛宴

YING PREMIUM TASTING SET MENU

開胃餐前小吃
Chinese Amuse Bouche

魚子醬花雕醉胭脂蚌 / 酥炸法國生蠔配香檸梅子汁 /
蜜汁果木燒西班牙黑豚肋骨
Marinated Baby Geoduck with Hua Diao Wine and Caviar /
Deep-fried French Oyster with Lemon Plum Sauce /
Lychee Wood Roasted Iberico Pork Rib

紅燒花膠鳳凰羹
Braised Fish Maw Soup with Shredded Chicken and Bamboo Shoots

 波士頓龍蝦二品
葡汁焗 /  避風塘炒
Baked Boston Lobster with Portuguese Cream Sauce /
 Wok-fried Boston Lobster with Chili and Garlic

帝影脆皮椰香妙齡乳鴿
Ying Signature Deep-fried Crispy Pigeon

手打順德魚麵伴時令菜苗
Shunde Style Fish Noodles with Vegetables in Fish Soup

墨雪瓊露鴛鴦凍
Chilled Almond Cream and Black Sesame Paste Pudding

帝影美點薈萃
Ying Chinese Petit Fours


澳門幣 998 每位
MOP 998 Per Person
(兩位起 For 2 Persons or Above)

 可持續發展海鮮 Sustainably-sourced Seafood  辣味 Spicy Dish

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巧手點心

DIM SUM

 水晶斑馬富貴蝦餃 (三件) 168
Steamed Mantis Shrimp Dumpling (3 Pieces)

 佛跳牆灌湯餃 (需時二十分鐘) 每位 per person 128
Steamed Fish Maw and Crab Meat Dumpling in Soup
(Preparation time 20 minutes)

 松葉蟹肉小籠包 (三件) 128
Steamed Pork Dumpling with Snow Crab Meat (3 Pieces)

 帝影鮮蝦餃 (三件) 88
Ying Signature Steamed Shrimp Dumpling (3 Pieces)

烏魚子溏心鵪鶉蛋燒賣 (三件) 78
Steamed Cuttlefish Dumpling with Quail Egg and
Mullet Roe (3 Pieces)

 水晶松露粉果 (三件) 78
Steamed Truffle Dumpling with Plant-based Meat (3 Pieces)

 廚師推介 Chef's Recommendation

 新素肉 Plant-based Meat Alternative

 素食 Vegetarian

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巧手點心

DIM SUM

- 豉椒和牛酥 (三件) 108
Baked Wagyu Beef Puff (3 Pieces)
- 九肚魚韭菜春卷 (三件) 98
Deep-fried Spring Roll with Bombay Duck (3 Pieces)
-  黑天鵝酥 (三件) 98
Deep-fried Taro Dumpling Stuffed with Roasted Goose (3 Pieces)
-  蜜汁黑豚叉燒酥 (需時二十分鐘) (三件) 88
Baked Iberico Pork Puff (Preparation time 20 minutes) (3 Pieces)
- 吉祥櫻花蝦鹹水角 (三件) 68
Deep-fried Pork Glutinous Dumpling with Sakura Shrimp and Mushrooms (3 Pieces)
- 魚香茄子生煎包 (三件) 68
Pan-fried Eggplant with Salted Fish Bun (3 Pieces)



廚師推介 Chef's Recommendation

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巧手點心

DIM SUM

-  沙茶醬蒸鵝掌 108
Steamed Goose Web and Baby Cabbage with Satay Sauce
-  鮑魚糯米雞 (蒸/煎) 88
Glutinous Rice Dumpling with Abalone and Chicken in Lotus Leaf
(Steamed / Pan-fried)
- 上湯鮮竹牛肉球 (三件) 78
Steamed Beef Ball with Bean Curd Sheet in Supreme Broth (3 Pieces)
- 高湯上素鮮竹卷 (三件) 68
Steamed Bean Curd Roll in Supreme Broth (3 Pieces)
- 豉汁蒸排骨 68
Steamed Pork Rib with Black Bean Sauce
- 古法馬拉糕 38
Steamed Traditional Sugarcane Sponge Cake

 廚師推介 Chef's Recommendation

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巧手點心

DIM SUM

米漿腸粉

(可選傳統白米腸 / 紅米腸)

Steamed Rice Roll

(Your Choice of Traditional Plain Roll or Red Rice Roll)

 金不換燒汁和牛腸粉 108
Steamed Rice Roll with Wagyu Beef in Sweet Soy Glazed

  X O 醬翡翠玉帶腸粉 108
Steamed Rice Roll with Scallop and XO Sauce

 脆皮海鮮腸粉 98
Steamed Rice Roll Wrapped with Crispy Shrimp Spring Roll

黑豚叉燒腸粉 68
Steamed Rice Roll with Barbequed Iberico Pork

 鼎湖上素腸粉 68
Steamed Vegetarian Rice Roll

 廚師推介 Chef's Recommendation

 辣味 Spicy Dish

 素食 Vegetarian

 可持續發展海鮮 Sustainably-sourced Seafood

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菜蔬

VEGETABLES

-  濃湯魚肚四寶蔬 248
Poached Vegetables and Fish Maw in Chicken Broth
-  素肉煎釀豆腐 168
Pan-fried Bean Curd Stuffed with Plant-based Meat
-  珍菌上素紅燒豆腐 168
Braised Bean Curd with Mushrooms, Vegetables and Bamboo Piths
-  乳香溫公齋煲 168
Braised Mushrooms and Vegetables in Preserved Bean Curd Sauce
- 精選時令菜苗 148
Seasonal Vegetables
番茄魚湯浸 / 火腿上湯浸 / 豆豉鯪魚炒
Poached with Tomato and Fish Broth / Poached with Ham in Broth /
Wok-fried with Dace and Black Bean Sauce
-  西芹木耳炒日本山芋 148
Wok-fried Yam with Wood Fungus and Celery
-  蝦籽柚皮 每位 per person 88
Stewed Pomelo Skin with Shrimp Roe

 廚師推介 Chef's Recommendation

 新素肉 Plant-based Meat Alternative

 素食 Vegetarian

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飯 麵

RICE & NOODLES

鍋燒鮑魚海參燒鵝粒燜飯 288
Braised Rice with Abalone, Sea Cucumber and Roasted Goose

蝦籽花膠黑豚叉燒撈麵 288
Tossed Noodles with Fish Maw, Barbequed Iberico Pork
and Shrimp Roe

 帝影一品炒飯 238
Ying Fried Rice with Shrimp, Barbequed Iberico Pork
and XO Sauce

西門塔爾牛肉乾炒手工河粉 198
Wok-fried Flat Rice Noodles with Sliced Beef

 金桂花蟹肉炒新竹米粉 198
Wok-fried Vermicelli with Crab Meat and Egg

半乾吊片豉油皇炒麵 198
Wok-fried Noodles with Semi-dried Squid in Supreme Soy Sauce

 廚師推介 Chef's Recommendation

 辣味 Spicy Dish

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甜品

DESSERTS

- 冰花燉官燕（可選杏汁 / 椰汁） 每位 per person 788
Double-boiled Imperial Bird's Nest
(Choice of Almond Milk / Coconut Milk)
-  椰皇雪燕奶凍 每位 per person 128
Milk Pudding with Gum Karaya in
Whole Coconut
- 原個夏威夷木瓜燉桃膠 每位 per person 128
Double-boiled Peach Gum with Red Dates in
Whole Hawaiian Papaya
-  楊枝甘露雙皮奶 每位 per person 78
Chilled Mango and Sago Cream with Pomelo on
Milk Pudding
- 生磨蛋白杏仁茶 每位 per person 78
Homemade Almond Cream with Egg White
- 加配雪燕 Add Gum Karaya 每位 per person 98
加配湯丸 Add Glutinous Dumpling 每位 per person 98
- 廣府芝麻糊 每位 per person 68
Guangdong Style Sesame Sweet Soup
- 加配雪燕 Add Gum Karaya 每位 per person 88
加配湯丸 Add Glutinous Dumpling 每位 per person 88
- 沖繩黑糖馬蹄糕（三件） 68
Steamed Water Chestnut Cake with
Okinawa Black Sugar (3 Pieces)

 廚師推介 Chef's Recommendation

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