

季風

MONSOON



The background is a soft, painterly illustration of a mountain range shrouded in mist. In the foreground, a small wooden boat with a red canopy is on a calm body of water, with a person in a red shirt and black hat standing in it. The water is depicted with fine, concentric lines. The overall color palette is warm, featuring shades of yellow, orange, and brown.

季風的家常菜一直廣受遊客和本地人歡迎，廚師團隊特別搜羅大江南北中華料理菜譜，炮製一系列招牌菜包括至尊海味一品煲、星洲辣椒大蝦配炸饅頭、生猛海鮮、巧手點心粥麵，加上辛辣刺激的川湘風味特色菜更是使用正宗調味手法，滿足各位口味的所有追求。每晚供應的著名季風火鍋亦獨樹一幟。

Monsoon is a perennial favorite of Macao visitors and locals alike for the best in traditional home-style cooking. Our culinary team has prepared an extensive menu ranging from Monsoon signature dishes such as Braised Assorted Sea Treasure with Superior Sauce in Clay Pot, Singapore Chili King Prawn with Fried Bun. Live seafood to an array of tantalizing Dim Sum, savory Noodles and more to satisfy all your cravings. Spice lovers are spoilt for choice with fiery Sichuan specialties and every evening features the renowned Monsoon Hot Pot special with a following all its own.

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，以我們提供一係列以可持續食材入饌的菜式選擇，同時貫徹高質量美食及服務水平。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，並以一次性塑料替代品為外帶包裝，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，以及依賴漁業的小區生計

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

Plant-based meat refers to products made from derived ingredients (100% vegetarian) that are designed to mimic meat in taste and texture, but deliver a lower environmental footprint



Sustainably Sourced Seafood

Seafood that is either caught or farmed in ways that protect marine biodiversity, preserve ecosystems, support ocean welfare and safeguard the livelihoods of fisheries-dependent communities

珍珠龍躉

(剁椒煎焗)

Tiger Giant Grouper

(Steamed with Ginger and Spring Onion / Baked with Hunan Fermented Chili /
Poached with Pickled Vegetables Broth)

398



波士頓龍蝦

(蒜蓉粉絲蒸)

Boston Lobster

(Steamed with Garlic and
Glass Noodles)

時價 Market Price

 波士頓龍蝦

( 蒜蓉粉絲蒸 /  香辣炒 / 芝士焗)

Boston Lobster

( Steamed with Garlic and Glass Noodles /  Spicy Wok-fried /
Baked with Cheese Sauce)

時價
Market Price

珍珠龍躉

( 清蒸 /  剁椒煎焗 / 酸菜煮)

Tiger Giant Grouper

( Steamed with Ginger and Spring Onion /  Baked with Hunan Fermented Chili /
Poached with Pickled Vegetables Broth)

398

游水筍殼魚

( 油泡 / 清蒸 /  剁椒蒸)

Marble Goby

( Deep-fried / Steamed with Ginger and Spring Onion /
 Steamed with Hunan Fermented Chili)

258

基圍蝦

( 蒜蓉粉絲蒸 /  避風塘 / 三蔥頭抽焗)

Fresh Prawn

( Steamed with Garlic and Glass Noodles /
 Wok-fried with Crispy Garlic and Dried Chili /
Baked with Scallion and Premium Soy Sauce)

218

大連鮮鮑魚

( 豉汁陳皮蒸 /  XO 醬炒 / 蒜蓉粉絲蒸)

Fresh Dalian Abalone

( Steamed with Aged Tangerine and Black Bean Sauce /
 Wok-fried with XO Sauce / Steamed with Garlic and Glass Noodles)

198
(3隻 / 3 Pieces)

以上需時20分鐘 Preparation Time: 20 Mins



廚師推介
Chef's Recommendation



可持續海鮮
Sustainably Sourced Seafood



辣味
Spicy Dish

請告知您的服務員關於任何食物過敏或餐飲限制。價格以澳門幣計算並需加收10%服務費。

Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and are subject to a 10% service charge.

圖片只供參考之用。Photos are for reference only.

	至尊海味一品煲	398
	Braised Assorted Sea Treasures with Superior Sauce in Clay Pot	
	秘製香酥原條牛肋骨	358
	Deep-fried Crispy Beef Short Rib	
	鮮沙薑鮑魚清遠雞煲	268
	Wok-fried Free Range Chicken and Abalone with Sand Ginger in Clay Pot	
	麻辣毛血旺烤魚	268
	Grilled Fish with Assorted Meat and Duck Blood Curd in Spicy Chili Broth	
	星洲辣椒大蝦配炸饅頭	218
	Singapore Chili King Prawn with Fried Bun	
	剁椒醬焗大魚頭 (半邊)	198
	Baked Fish Head with Hunan Fermented Chili (Half)	



廚師推介
Chef's Recommendation



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Spicy Dish

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麻辣毛血旺烤鱼

Grilled Fish with Assorted Meat and
Duck Blood Curd in Spicy Chili Broth

268



至尊海味一品煲

Braised Assorted Sea Treasures
with Superior Sauce in Clay Pot

398

彩虹番茄無花果沙律

Organic Greens, Rainbow Tomatoes and
Figs Salad with Sesame Dressing

68



香醋拌青瓜海蜇頭

Tossed Jelly Fish and
Cucumber with
Aged Black Vinegar

88

泰式軟殼蟹青芒沙律

Thai Green Mango Salad
with Soft Shell Crab

88



紅油抄手

Poached Pork and
Shrimp Dumplings
with Chili Oil

68

香醋拌青瓜海蜇頭 88
Tossed Jelly Fish and Cucumber with Aged Black Vinegar

 泰式軟殼蟹青芒沙律 88
Thai Green Mango Salad with Soft Shell Crab

 香煎越式墨魚餅 88
Pan-seared Vietnamese Squid Cake

 巴蜀口水雞 78
Sichuan Style Spicy Marinated Chicken

鮮沙薑拌水晶豬手 78
Marinated Pork Knuckle with Fresh Sand Ginger

 紅油抄手 68
Poached Pork and Shrimp Dumplings with Chili Oil

 彩虹番茄無花果沙律 68
Organic Greens, Rainbow Tomatoes and Figs Salad with Sesame Dressing



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燒味供應時間 Available from

11:30-22:00

燒味雙拼 268

(澳門脆皮燒肉 / 蜜汁黑豚叉燒 / 白切雞)

Cantonese Barbecued Platter of Your Choice

(Macanese Crispy Pork Belly / Barbecued Honey Glazed Iberico Pork / Poached Free Range Chicken)

 蜜汁黑豚叉燒 198

Barbecued Honey Glazed Iberico Pork

澳門脆皮燒肉 158

Macanese Crispy Pork Belly

 果木燒乳鴿 118

Roasted Pigeon with Smoked Lychee Wood

 潮式滷水雙拼 238

(大墨魚 / 鵝翼 / 五花腩)

Chiu Chow Braised Platter of Your Choice

(Giant Squid / Goose Wings / Pork Belly)

潮式滷水大墨魚 138

Chiu Chow Braised Giant Squid with Spices Soy Sauce

潮式滷水鵝翼 128

Chiu Chow Braised Goose Wings with Spices Soy Sauce

潮式滷水五花腩 98

Chiu Chow Braised Pork Belly with Spices Soy Sauce

以上潮式滷水單點均配滷水豆腐、滷蛋

All Chiu Chow braised dishes are served with braised bean curd and marinated egg.



廚師推介

Chef's Recommendation

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蜜汁黑豚叉燒

Barbecued
Honey Glazed
Iberico Pork

198



澳門脆皮燒肉

Macanese Crispy
Pork Belly

158



潮式滷水雙拼

大墨魚 / 鵝翼 / 五花腩

Chiu Chow Braised Platter of Your Choice
[Giant Squid / Goose Wings / Pork Belly]

238



至尊迷你佛跳牆

Double-boiled
Premium Sea Treasures
with Superior Soup
388

涼瓜黃豆排骨湯

Double-boiled Pork Rib
Soup with Bitter Gourd
and Soy Beans
88



花膠海皇酸辣羹

Sichuan Hot and Sour
Seafood Soup with
Fish Maw
98





招牌四季靚湯

SIGNATURE SOUPS

	至尊迷你佛跳牆 Double-boiled Premium Sea Treasures with Superior Soup	388
	石斛西洋參燉大連鮮鮑 Double-boiled American Ginseng and Dendrobium with Dalian Abalone Soup	168
	花膠海皇酸辣羹 Sichuan Hot and Sour Seafood Soup with Fish Maw	98
	涼瓜黃豆排骨湯 Double-boiled Pork Rib Soup with Bitter Gourd and Soy Beans	88
	時令老火湯 Cantonese Soup of The Day	68



廚師推介
Chef's Recommendation



辣味
Spicy Dish

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|---|---|-----------------|
|  | 黑蒜珍菌日本A4和牛粒 | 298 |
| | Wok-fried Japanese A4 Wagyu Beef with Assorted Mushroom and Black Garlic | |
|  | 鮑魚鵝掌葛根粉煲 | 268 |
| | Braised Goose Web with Abalone and Crystal Noodles in Oyster Sauce | |
| | 鹹酸菜豆腐斑腩煲 | 268 |
| | Braised Giant Grouper and Bean Curd with Preserved Vegetables in Clay Pot | |
|  | 鐵板黑椒洋蔥美國牛仔骨 | 198 |
| | Wok-fried US Beef Short Ribs with Black Pepper and Onion on Hot Plate | |
|  | 避風塘台山蠔 | 198 |
| | Deep-fried Taishan Oysters with Crispy Garlic and Dried Chili | (5隻 / 5 Pieces) |
|  | XO醬紫淮山蘆筍炒帶子 | 168 |
| | Wok-fried Scallops with Purple Mountain Yam and Asparagus with XO Sauce | |
|  | 酒梅山楂咕嚕肉 | 128 |
| | Wok-fried Crispy Pork with Preserved Plum Sauce | |
| | 韭黃蝦仁炒蛋 | 108 |
| | Wok-fried Eggs with Shrimps and Yellow Chives | |

鮑魚鵝掌葛根粉煲

Braised Goose Web with Abalone
and Crystal Noodles in Oyster Sauce

268



酒梅山楂咕嚕肉

Wok-fried Crispy Pork
with Preserved
Plum Sauce

128



XO醬紫淮山蘆筍炒帶子

Wok-fried Scallops with
Purple Mountain Yam and
Asparagus with XO Sauce

168

老壇酸菜魚

Sichuan Style Poached Fish with
Pickled Vegetables and Chili

258



乾鍋臘肉炒雙菜花

Wok-fried Cauliflower and Broccolini
with Preserved Meat

128

	老成都水煮安格斯肥牛	268
	Poached US Angus Beef in Sichuan Chili Broth	
	老壇酸菜魚	258
	Sichuan Style Poached Fish with Pickled Vegetables and Chili	
	乾鍋小炒黃牛肉	198
	Wok-fried Beef with Assorted Vegetables and Chili	
	湖南螺絲椒爆炒肥腸	138
	Wok-fried Hunan Chili with Pork Intestine	
 	午餐肉辣子雞	138
	Wok-fried Chicken and Luncheon Meat with Dried Chili	
 	乾鍋臘肉炒雙菜花	128
	Wok-fried Cauliflower and Broccolini with Preserved Meat	
  	素肉麻婆豆腐	108
	Braised Bean Curd with Plant-based Meat and Sichuan Chili Bean Paste	



廚師推介
Chef's Recommendation



蔬食
Vegetarian



辣味
Spicy Dish



新素肉
Plant-based Meat

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	亞參咖喱原條筍殼魚 (需時20分鐘) Assam Curry Whole Marble Goby (Preparation Time: 20 Mins)	268
	馳名海南雞飯 可選：白切雞 / 脆皮燒雞 Hainanese Chicken Rice Choice of: Poached Chicken / Roasted Chicken	138
	新加坡大蝦叻沙 Singapore King Prawn "Laksa"	128
	越南生牛河 Vietnamese "Pho Bo" Beef Rice Noodles Soup with Fresh Herbs	128
	龍師傅滑蛋鴛鴦河粉 Wok-fried Rice Noodles, Vermicelli with Seafood and Pork Meat Sauce	108
	紫菜肉碎魚蛋湯河 Fish Ball and Seaweed Rice Noodles Soup	108
	牛車水福建炒蝦麵 Hokkien Style Wok-fried Prawn Noodles	108

牛車水福建炒蝦麵

Hokkien Style Wok-fried
Prawn Noodles

108

新加坡大蝦叻沙

Singapore King
Prawn "Laksa"

128

馳名海南雞飯

可選：白切雞 / 脆皮燒雞

Hainanese Chicken Rice

Choice of: Poached Chicken / Roasted Chicken

138



花膠珍菌黃燜黑豆腐煲

Braised Black Bean Curd with
Fish Maw and Mushrooms in
Golden Broth

138



綉球菌上湯浸豆苗

Poached Baby Sprouts
and Mushrooms in
Superior Broth

108



蝦醬生啫芥蘭花

Wok-fried Broccolini
with Shrimp Paste in
Clay Pot

108



- | | | |
|---|---|-----|
|  | 花膠珍菌黃燜黑豆腐煲 | 138 |
| | Braised Black Bean Curd with Fish Maw and Mushrooms in Golden Broth | |
|  | 蝦醬生啫芥蘭花 | 108 |
| | Wok-fried Broccolini with Shrimp Paste in Clay Pot | |
|  | 乾煸肉鬆茄子四季豆 | 108 |
| | Wok-fried Eggplant and Long Bean with Shredded Pork | |
| | 綉球菌上湯浸豆苗 | 108 |
| | Poached Baby Sprouts and Mushrooms in Superior Broth | |
|  | 拍蒜豆醬炒白菜仔 | 88 |
| | Wok-fried Bok Choy with Garlic and Soy Bean Paste | |
|  | 菜心、唐生菜、西蘭花 | 78 |
| | 可選：白灼 / 清炒 / 蒜蓉 / 上湯 / 蠔油 | |
| | Choy Sum / Chinese Lettuce / Broccoli | |
| | Choice of: Poached / Stir-fried / Wok-fried with Garlic / Superior Broth / Oyster Sauce | |



廚師推介
Chef's Recommendation



蔬食
Vegetarian



辣味
Spicy Dish

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精選飯類 SIGNATURE RICE

- | | | |
|---|---|-----|
|  | 龍蝦湯海鮮冬瓜粒泡飯
Seafood Rice and Winter Melon with Lobster Soup | 158 |
|  | 鮑魚福建燴飯
Fujian Style Braised Seafood Rice with Abalone | 158 |
|   | 季風脆米海皇炒飯
Monsoon Signature Fried Crispy Rice with Seafood and Shrimp Paste | 138 |
| | 滑蛋黑豚叉燒飯
Barbecued Honey Glazed Iberico Pork with Scrambled Egg on Rice | 108 |

特色麵食 NOODLES & DUMPLINGS

- | | | |
|---|---|-----|
| | 黃酒花膠濃雞湯米線
Poached Chicken and Fish Maw with Vermicelli in Rice Wine Pumpkin Soup | 138 |
| | 頭抽乾炒牛河
Wok-fried Rice Noodles with Beef and Supreme Soy Sauce | 128 |
|   | 重慶麻辣紅燒牛肉粉
Chong Qing Spicy Braised Beef Noodles Soup | 118 |
| | 廣東鮮蝦雲吞麵
Cantonese Shrimp and Pork Wontons Noodles Soup | 108 |
|  | 自製韭菜豬肉餃
Homemade Pork and Chive Dumplings | 88 |



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鮑魚福建燴飯

Fujian Style
Braised Seafood
Rice with Abalone

158



黃酒花膠濃雞湯米線

Poached Chicken and
Fish Maw with Vermicelli
in Rice Wine Pumpkin Soup

138



季風脆米海皇炒飯

Monsoon Signature Fried Crispy Rice
with Seafood and Shrimp Paste

138

澳門水蟹粥

Macanese Fresh Crab Congee

188



季風公司三文治

Monsoon Club Sandwich

98

	澳門水蟹粥 Macanese Fresh Crab Congee	188
	生滾鮑魚滑雞粥 Whole Abalone and Chicken Congee	168
	地道順德拆魚粥 Traditional Shunde Style Fish Congee with Vegetables	128
	蠔仔肉碎粥 Baby Oyster and Minced Pork Congee	108
	皮蛋瘦肉粥 Pork and Century Egg Congee	98
	季風公司三文治 Monsoon Club Sandwich	98
	越式三文治 Vietnamese "Bahn Mi" Sandwich	78
	澳門豬扒包 Macanese Pork Chop Bun	68
	冰火菠蘿油 Bolo Bun with Butter	28



廚師推介
Chef's Recommendation

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|---|--|-----------------|
|  | 棗皇燉官燕
(可選：冰糖 / 蜂蜜)
Double-boiled Bird's Nest with Red Dates
Choice of: Rock Sugar Syrup / Honey | 688
(100克/6) |
|  | 金桂雪梨燉桃膠
Double-boiled Crystal Pear and Peach Resin with Osmanthus
Sweet Soup | 88 |
|  | 楊枝甘露
Chilled Mango Sago Cream with Pomelo | 88 |
|  | 香脆咖央多士配榴蓮雪糕
Crispy Pandan Kaya Toast with Durian Ice Cream | 88 |
|  | 秘製龜苓膏
Homemade Herbal Turtle Jelly | 78 |
|  | 時令鮮果杯
Seasonal Fresh Fruit Cup | 68 |



廚師推介
Chef's Recommendation



蔬食
Vegetarian

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香脆咖央多士配榴蓮雪糕

Crispy Pandan Kaya Toast with
Durian Ice Cream

88



楊枝甘露

Chilled Mango
Sago Cream
with Pomelo

88



棗皇燉官燕

(可選：冰糖 / 蜂蜜)

Double-boiled Bird's Nest with Red Dates
[Rock Sugar Syrup / Honey]

688

	熱 Hot	冷 Cold
凉粉紅豆冰 Red Bean Ice with Herbal Jelly	/	48
鮮榨果汁 Fresh Juice	/	48
紅豆冰 Red Bean Ice	/	45
凉粉冰 Herbal Jelly with Ice	/	45
龍鳳檸樂 Coke with Fresh and Preserved Lemon	/	45
汽水 Soft Drinks	/	45
 新濠鋒奶茶 Altira Milk Tea	40	45
港式奶茶 Milk Tea	38	45
香濃咖啡 Coffee	38	45
檸檬紅茶 Lemon Tea	38	45
豆漿 Soy Milk	35	45
柚子蜜 Citron Honey	35	45



廚師推介
Chef's Recommendation

請告知您的服務員關於任何食物過敏或餐飲限制。價格以澳門幣計算並需加收10%服務費。

Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and are subject to a 10% service charge.

啤酒 Beers	
喜力 Heineken	60
嘉士伯 Carlsberg	60
青島 Tsingtao	60
真露 Jinro	
韓國真露燒酒 Korea Jinro	38

酒精飲品的酒精濃度達1.2%以上。

請告知您的服務員關於任何食物過敏或餐飲限制。價格以澳門幣計算並需加收10%服務費。

The alcoholic beverages have an alcohol strength higher than 1.2% vol.

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中國名酒 Chinese Spirits

道與度·荷花酒	3,280
Dao and Yardstick He Hua Jiu (500ML)	
五糧液	2,600
Wu Liang Ye	
劍南春	1,560
Jian Nan Chun	
五糧液歪嘴小酒 52 度	150
Chinese Bai Jiu Small 52 % (100ML)	
百年糊涂酒 33 度	68
Bai Nian Hu Tu 33% (125ML)	

紅葡萄酒 Red Wine

Jim Barry, Lodge Hill, Shiraz, Clare Valley, Australia	880
Esporão Reserva, Alentejo, Portugal	550
Château L'Escart, 'Eden', Bordeaux Supérieur, France	375
Rewild, Cabernet Sauvignon, Australia	188

白葡萄酒 White Wine

Legacy Peak, Chardonnay, Ningxia, China	680
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	550
Dr. Loosen 'Dr. L', Riesling, Mosel, Germany	300
Rewild, Chardonnay, Australia	188

酒精飲品的酒精濃度達1.2%以上。

請告知您的服務員關於任何食物過敏或餐飲限制。價格以澳門幣計算並需加收10%服務費。

The alcoholic beverages have an alcohol strength higher than 1.2% vol.

Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and are subject to a 10% service charge.

