

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

我們致力於餐廳提供的用膳體驗中作出對環境和社會負責任的決策：在餐廳菜式上以可持續的食材替代產品入饌，同時保持高質量出品和服務水準。

為了進一步減少對環境的影響，我們與合作夥伴緊密合作，尋找一次性塑料的替代品，降低碳足跡，並使用尖端技術減少食物浪費。

菜單圖示代表意思如下：




	<b>蔬食</b> 不含肉或海鮮
	<b>新素肉</b> 新素肉是指由植物材料（即素食成分）製成的產品，旨在模仿肉類的口味和質地，但對環境的影響比肉類產品低
	<b>含可持續發展海產</b> 以可持續方式捕撈或養殖的海鮮，維護海產物種多樣性和生態系統，保護海洋福祉，以及依賴漁業的社區的生計

## Sustainable Menu Options

We are committed to making environmentally- and socially-responsible decisions in the dining experience we offer. We are pleased to provide sustainable alternatives on our menu while simultaneously upholding high quality levels of food and service.

To further minimize our environmental impact, we work closely with our partners to find alternatives to single-use plastic, lower our carbon footprint, and use cutting-edge technology to reduce food waste.

Icons indicate menu items contain the following:

	<b>Vegetarian</b> Contains no meat or seafood
	<b>Plant-based meat alternative</b> Plant-based meat refers to products made from plant materials (i.e. vegetarian ingredients) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options.
	<b>Contains sustainable seafood</b> 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

蟹肉小籠包 /  帝影鮮蝦餃 / 黑椒和牛酥  
Steamed Shanghainese Dumplings with Crab Meat  
Steamed Crystal Shrimp Dumplings  
Deep-fried Wagyu Beef Puff

果木炭燒味雙拼  
Two Kinds of Barbecued Meat

粵式例湯  
Daily Cantonese Soup

 番茄魚湯浸時蔬  
Poached Vegetables with Tomato in Fish Soup

金桂花蟹肉炒米粉  
Stir-fried Rice Vermicelli with Crab Meat and Egg

生磨蛋白杏仁茶  
Sweet Almond Tea with Egg White

澳門幣 598 兩位用  
MOP 598 For Two Persons

 廚師推介 Chef's Recommendation  
 蔬食 Vegetarian

 辣味 Spicy Dish  
 含可持續發展海產 Contains Sustainable Seafood

價格以澳門幣計算並需加收10%服務費。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。  
如閣下對某種食物或調味料過敏，請提前告知我們的員工。  
Prices are in MOP and are subject to a 10% service charge. This promotion cannot be enjoyed in conjunction with any other promotion or discount.  
Terms and conditions apply. If you are allergic to certain food items, please inform our staff.

# 精選午膳套餐

## EXQUISITE SET LUNCH

 鳳眼帶子餃 /  水晶松露粉果 / 黑天鵝酥  
Steamed Shrimp and Scallop Dumplings  
Steamed Truffle Dumplings  
Deep-fried Taro Croquettes Stuffed with Roasted Goose

果木炭燒味雙拼  
Two Kinds of Barbecued Meat

家鄉花膠拆魚羹  
Minced Fish Soup Vermicelli and Fish Maw

招牌咕嚕黑豚肉  
Stir-fried Iberico Pork in Sweet and Sour Sauce

 西芹木耳炒鮮淮山  
Stir-fried Yam with Black Fungus and Celery

帝影一品炒飯  
Conpoy, Shrimp and Char Siu Fried Rice

楊枝甘露雙皮奶  
Chilled Mango and Sago Cream with  
Pomelo on Double-layered Milk Pudding

澳門幣 **798** 兩位用  
MOP **798** For Two Persons

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 蔬食 Vegetarian

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# 巧手點心

## DIM SUM

  冰鎮黑魚子三色鮮蝦餃	198
Chilled Tri-colored Shrimp Dumplings with Caviar	
 海皇金魚餃	158
Garoupa and Crab Dumplings with Crab Roe	
 黑椒和牛酥	158
Deep-fried Diced Wagyu Beef Puff	
 鳳眼帶子餃	128
Steamed Shrimp and Scallop Dumplings	
 黑天鵝酥	108
Deep-fried Taro Croquettes Stuffed with Roasted Goose	
 XO醬桂花蚌春卷	108
Deep-fried Spring Rolls with Clam and XO Sauce	
瑤柱燒賣皇	98
Steamed Conpoy and Pork Dumplings	
 水晶松露粉果	98
Steamed Truffle Dumplings	
 帝影鮮蝦餃	78
Steamed Crystal Shrimp Dumplings	
蟹肉小籠包	78
Steamed Shanghainese Dumplings with Crab Meat	
金鈎鹹水角	68
Deep-fried Pork Dumplings with Shrimp and Mushroom	
 素魚子黑蒜餃	68
Steamed Vegetable Dumplings with Black Garlic	

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# 巧手點心

## DIM SUM

佛跳牆灌湯餃	138
Fish Maw and Crab Meat Dumplings in Soup	
 鮑魚糯米雞 (蒸 / 煎)	88
Glutinous Rice Dumplings with Abalone in Lotus Leaf (Steamed / Pan-fried)	
 XO 醬炒蘿蔔糕	88
Stir-fried Turnip Cake with XO Sauce	
黑豚叉燒酥	78
Iberico Char Siu Puff	
 北方麻辣餃子	68
Si Chun Style Pork Dumplings	
 上湯鮮竹卷	68
Bean Curd Rolls in Soup	
黑金流沙包	68
Steamed Custard Buns with Charcoal Powder	
豉汁蒸排骨	58
Steamed Pork Ribs in Black Bean Sauce	
 黑椒醬皇蒸鳳爪	58
Steamed Chicken Feet Flavored with Black Pepper	
鮮竹牛肉球	58
Steamed Beef Balls with Bean Curd Sheet	
蜜汁黑豚叉燒包	58
Steamed Iberico Pork Char Siu Buns	
 古法馬拉糕	48
Traditional Sugarcane Sponge Cake	

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# 腸粉粥品

## RICE ROLLS & CONGEE

自選一款米漿腸粉 (傳統白米腸 / 紅米腸)  
Choices of 1 Steamed Rice Roll (Traditional Plain Roll,  
Beetroot Rice Roll)

燒汁和牛腸粉 98  
Steamed Rice Rolls with Teriyaki Beef

 XO 醬帶子腸粉 88  
Steamed Rice Rolls with Scallops and XO Sauce

 脆皮海鮮腸粉 78  
Steamed Rice Rolls Wrapped with Crispy Shrimp  
Spring Rolls

黑豚叉燒腸粉 58  
Steamed Rice Rolls with Iberico Pork Char Siu

炸兩 (油條腸粉) 42  
Steamed Rice Rolls with Crispy Dough Sticks

 鼎湖上素腸粉 42  
Steamed Vegetarian Rice Rolls

鮑魚滑鷄粥 每位 per person 98  
Abalone and Chicken Congee

家鄉魚蓉粥 每位 per person 58  
Minced Fish Congee

客家菜乾鹹豬骨粥 每位 per person 58  
Salted Pork Bones and Vegetable Congee

瑤柱皮蛋瘦肉粥 每位 per person 58  
Pork and Century Egg Congee with Conpoy

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# 菜蔬

## VEGETABLES

- 濃湯魚肚四寶蔬 198  
Poached Vegetables and Fish Maw in Chicken Broth
- 珊瑚蟹肉扒竹筴菜苗 168  
Seasonal Vegetable with Crab Meat and Egg White
- 🌿 乳香溫公齋煲 138  
Braised Mushroom and Vegetable in Preserved  
Bean Curd Sauce
- 🌿 榆耳竹筴燒豆腐 138  
Braised Bean Curd with Elm Fungus and Bamboo Piths
- 雞湯火腿浸津白 128  
Poached Chinese Cabbage in Chicken Broth with  
Jin Hua Ham
- 🌿 番茄魚湯浸時蔬 128  
Poached Vegetables with Tomato in Fish Broth
- 🌿 西芹木耳炒日本山芋 128  
Stir-fried Yam with Wood Fungus and Celery
- 🌿 紫蘇豆醬炒蘭花苔 128  
Stir-fried Kale with Perilla Leaf and Sweet Bean Sauce

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# 飯 麵

## RICE & NOODLES

-  原隻龍蝦湯泡飯 468  
Rice with Whole Lobster in Soup
- 魚湯斑粒泡西施粉 268  
Rice Noodle with Grouper Fillet and Vegetable  
in Fish Soup
- 蝦籽花膠叉燒撈麵 228  
Tossed Noodles with Fish Maw, Char Siu and  
Shrimp Roe
- 鍋燒玉蘭鮑魚雞粒燜飯 218  
Braised Rice with Abalone and Diced Chicken
-  帝影一品炒飯 218  
Conpooy, Shrimp and Char Siu Fried Rice
-  金桂花蟹肉炒米粉 188  
Stir-fried Vermicelli with Crab Meat and Egg
- 伊比利亞火腿煨麵 每位 per person 68  
Braised Noodles with Iberico Ham and Vegetable
- 懷舊豬油渣撈麵 每位 per person 58  
Traditional Tossed Noodles with Lard Dregs


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# 甜品

## DESSERTS

冰花燉官燕 (另配杏汁 / 椰汁) Double-boiled Imperial Bird's Nest (Served with Almond Milk / Coconut Cream)	每位 per person 600
椰皇六寶燉花膠 Double-Boiled Fish Maw in Whole Coconut	138
 原隻雪梨燉桃膠 Double-boiled Pear with Peach Resin	98
 楊枝甘露雙皮奶 Chilled Mango and Sago Cream with Pomelo on Double-layered Milk Pudding	88
生磨蛋白杏仁茶 Sweet Almond Tea with Egg White	58
沖繩馬蹄糕 Steamed Chinese Sponge Cake with Okinawa Black Sugar	58
桑寄生蛋茶 Mistletoe Tea Egg	58

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