



華亭
HUA
TING

華亭 Hua Ting

華亭傳承老上海經典風味及淮揚特色，演繹不可多得的華東滋味。貫徹可持續發展餐飲的綠色理念，特意採用具備海洋管理委員會、水產養殖管理委員會及有機產品認證的食材烹調菜餚，務求讓賓客放心享用。華亭糅合1920年代老上海流傳至今的中式裝飾藝術風格，巧妙調和西方藝術與上海傳統元素，引領賓客一探浪漫優雅的上海里弄。華亭匯聚正宗的烹調手法及傳統風味，搜羅頂級時令食材，根據時節推出應季佳餚。薈萃珍饈百味的江滬菜更可搭配多款精選黃酒佳釀、馥郁香茗、招牌雞尾酒、無酒精特調，以及環保種植釀造而成的優質葡萄酒，享受加倍愉悅。

Sit back and enjoy authentic Shanghainese and Huaiyang cuisines as Hua Ting celebrates the culinary traditions of Eastern China, experienced through the lens of new ideas and inspirations. The restaurant implements a green concept of sustainable catering while ensuring a selection of ingredients are certified by the Marine Stewardship Council (MSC), the Aquaculture Stewardship Council (ASC) and are organic products. Both the space and the food represent a balance between the delicate, the raw and the vibrant; fusing the artistic heritage of 1920s Shanghai in the form of 'Chinese Art Deco', where Western art meets Chinese customs. A vibrant retro ambience for your gastronomic journey, Hua Ting delivers legendary delicacies based on traditional recipes and cooking methods through selecting the best seasonal ingredients and rotationally changing the menu based on seasonality. Complete your exceptional experience with a selection of yellow and organic wines, premium teas, or signature Hua Ting cocktails and mocktails if you so desire.

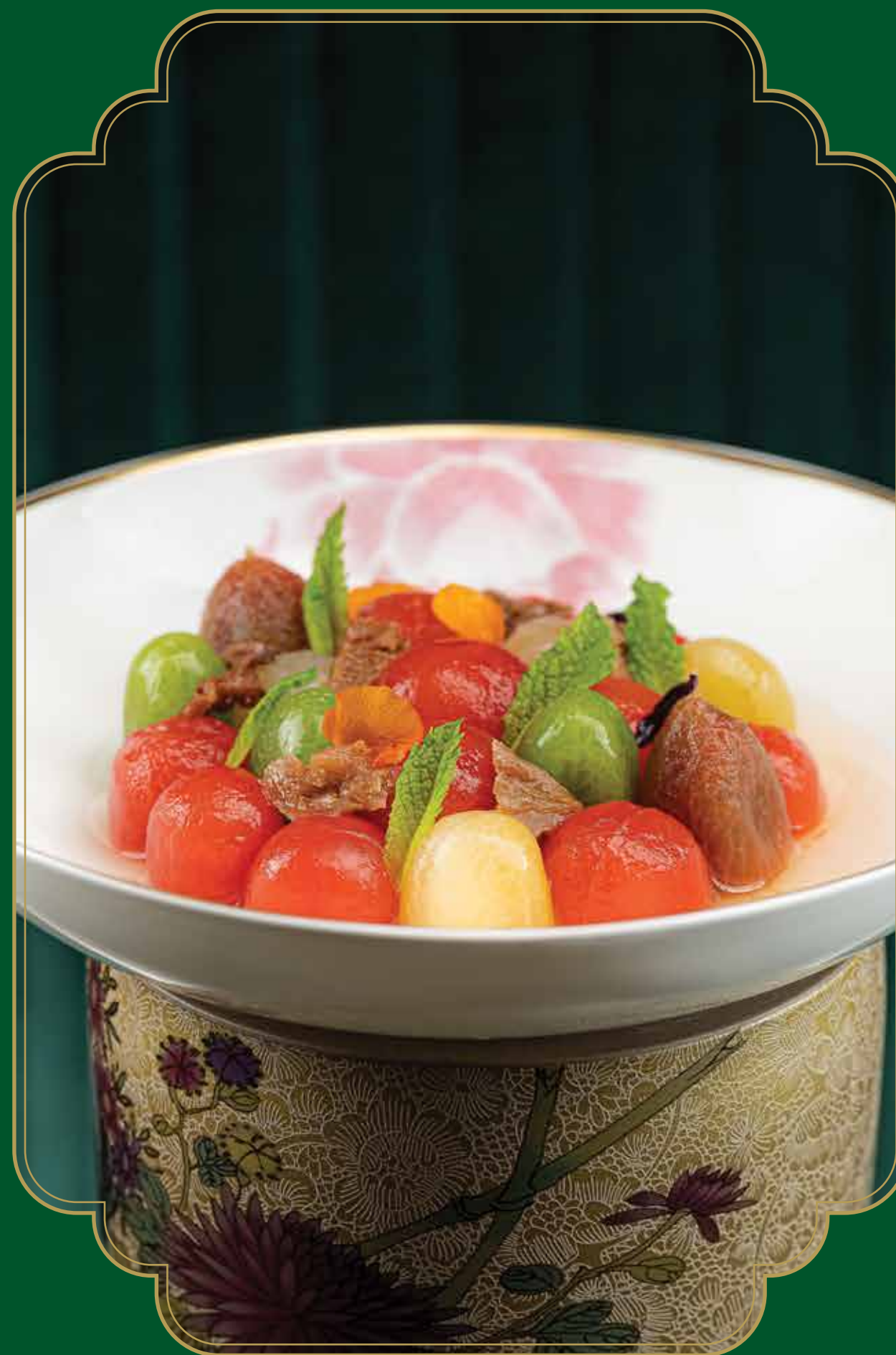


嚴永剛
Yan Yong Gang

主廚
Chef de Cuisine

嚴永剛自1993年於江蘇省揚州市商務高等學校烹飪專業畢業後，加入揚州市的國賓館工作，擅煮淮揚菜式及滬菜，專職烹調國宴。及至2002年，他在全國性烹飪大賽中被評為「江蘇烹飪名師」，後因工作所需在世界各地以傳統精緻佳餚接待各國元首，亦曾應邀赴香港及台灣的米芝蓮餐廳展示烹調技藝。現在，嚴師傅來到澳門這個「創意城市美食之都」，將在華亭推廣正宗淮揚菜及上海菜。

Yan Yong Gang graduated from the Jiangsu Yangzhou Business Higher Vocational School with a culinary degree in 1993 and after, began working at one of the Yangzhou State Guest Houses, where he cooked Huaiyang and Shanghainese dishes for state banquets full time. He also won the name of “Jiangsu Culinary Master” in a 2002 national culinary competition. Travelling all over the world to prepare exquisite dishes for various heads of state, Yan has represented the Jiangsu Province in many food exchanges including at Michelin starred restaurants in Hong Kong and Taiwan. Now in Macau, a UNESCO-designated Creative City of Gastronomy, Chef Yan promises to promote authentic Huaiyang and Shanghai cuisine at Hua Ting.



蜜汁有機櫻桃番茄
Organic Cherry Tomato in Honey and Sour Plum Juice

餐前小食 Appetiser

傳統脆爆鱔

Crispy shredded Eel in Traditional style

138

🍷 江南酒醉雞

Drunken Chicken in Jiangnan style

128

🍷 糟香鴨舌鮮鮑

Sliced Abalone and Duck Tongue marinated in Wine Brine

128

金陵鹽水鴨

Salted Duck in Jinling style

108

水晶肴肉

Chilled Pork Terrine

98

🌱🍯 蜜汁有機櫻桃番茄

Organic Cherry Tomato in Honey and Sour Plum Juice

88

🌱 上素燒鴨脯

Bean Curd Sheet rolled with Mushroom and Bamboo Shoot

68

🌱🥜 四喜烤麩

Wheat Gluten marinated in Sweet Soy Sauce with Peanut

68

🌱 可持續發展食材 Sustainable Ingredients

🍷 廚師推薦 Chef recommendation 🌱 素食 Vegetarian 🥜 果仁類 Nut
如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
Please inform our service staff of any food allergies or dietary requirements.
所有標價均以澳門幣為單位，並需加收10%的服務費。
All prices are in MOP, subject to 10% service charge.

湯・羹 Soup

🌱 花膠海鮮酸辣湯

Hot and Sour Fish Maw and Seafood Soup

118

每位/per person

文思豆腐羹

Julienne Bean Curd and Vegetables Soup

88

每位/per person

🍷 清燉獅子頭

Minced Pork doubled boiled in Superior Broth

88

每位/per person

腌篤鮮

Salted Pork Soup double boiled with Dried Bean Curd and Bamboo Shoot

88

每位/per person

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海鮮 Seafood

蔥燒蝦籽關東遼參
Kanto Sea Cucumber dry braised with River Shrimp Roe

428
每位/per person

👨‍🍳 本幫燻鱈魚
Smoked Cod Fish in Classic Shanghai style

328

年糕燒銀鯧魚
Silver Pomfret dry braised with Glutinous Rice Cake, Spring Onion and Ginger

298

🌿 紅燒花膠大墨魚
Fish Maw dry braised with Cuttlefish

288
每位/per person

響油 鱔糊配卷餅
Braised shredded Eel served with Pancake

268

本幫元寶蝦
Prawn sautéed with Sweet Soy Sauce in Shanghai style

238

🌿👨‍🍳 酒釀乾燒大明蝦
King Prawn sautéed with Fermented Glutinous Rice Wine

198
每位/per person

🌿 醋溜小黃魚
Yellow Croaker deep fried and glazed with Sugar and Vinegar Sauce

108
每條/each

🌿 可持續發展食材 Sustainable Ingredients

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醋溜小黃魚
Yellow Croaker deep fried and glazed with Sugar and Vinegar Sauce

海鮮 Seafood

肉蟹

Mud Crab

上海醬油焗

Stewed with Premium Soy Sauce in Shanghai style

花雕肉碎蒸

Steamed with minced Pork and Huadiao Wine

時價 **Market Price**

桂花魚

Mandarin Fish

糖醋松鼠魚

Deep fried and glazed with Sweet and Sour Sauce

上海雪菜蒸

Steamed with Shanghainese Preserved Vegetables

時價 **Market Price**

筍殼魚

Marble Goby

蔥油蒸

Steamed with Spring Onion

椒鹽

Crispy with Salt and Chilli Pepper

時價 **Market Price**

黃魚

Yellow Croaker

年糕燒




Dry braised with Glutinous Rice Cake with Spring Onion

上海雪菜蒸

Steamed with Shanghainese Preserved Vegetables

時價 **Market Price**

 可持續發展食材 Sustainable Ingredients

 廚師推薦 Chef recommendation  素食 Vegetarian  果仁類 Nut
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花雕肉碎蒸蟹

Mud Crab steamed with minced Pork and Huadiao Wine

家禽・肉 Poultry • Meat

蔥香八寶葫蘆鴨

Baby Duck braised with Mixed Grains in Traditional Shanghai style

688

每隻/each

(需預訂 Reserve in Advance)

松露鮑魚東坡肉

Pork Belly braised with Abalone and served with Black Truffle

498

江南醬汁小牛肉

Beef stewed in Jiangnan style

298

無錫肉骨頭

Spare Rib slow braised with Red Yeast Rice

188

香蔥扣乳鴿

Pigeon slow braised with Chef's Special Sauce

128

每隻/each

 可持續發展食材 Sustainable Ingredients

 廚師推薦 Chef recommendation  素食 Vegetarian  果仁類 Nut

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香蔥扣乳鴿

Pigeon slow braised with Chef's Special Sauce

蔬菜・豆腐
Vegetables • Bean Curd

👨‍🍳 濃湯雞火煮乾絲

Shredded Bean Curd Sheet and Jinhua Ham stewed with Superior Chicken Broth

188

毛豆茭白絲

Shredded Water Bamboo stir fried with Edamame

128

蝦乾老黃瓜

Old Cucumber braised with dried Shrimp in Pork Bone Broth

98

🌱 有機時令鮮蔬

Organic Seasonal Vegetables

上湯浸 / 清炒 / 薑汁炒 / 蒜茸炒

Poached with Superior Broth / Stir fried /

Stir fried with Ginger Extract / Stir fried with Minced Garlic

98

🌱 可持續發展食材 Sustainable Ingredients

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滬式主食
Rice • Noodles • Dim Sum

👨‍🍳 揚州碎金炒飯

Sea Cucumber, Conpoy and Shrimp fried Rice in Yangzhou style

138

🌱 上海鹹肉菜飯

Salted Pork and Vegetables fried Rice in Shanghai style

128

蔥油開洋拌麵

White Noodles tossed with Spring Onion Oil and Soy Sauce

88

每位/per person

蝦籽陽春湯麵

White Noodles in River Shrimp Roe Broth

88

每位/per person

👨‍🍳 上海小籠包

Pork Dumpling steamed in Shanghai style

68

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甜品

Dessert

百蓮琥珀燉官燕

Bird's Nest double boiled with Lotus Seed and Red Dates

388

每位/per person

鮮百合銀耳金瓜露

Sweetened Fresh Lily Bulb and White Fungus Soup in Mini Pumpkin

88

每位/per person

🥣🥗 核桃鮮奶露

Freshly grinded Walnut Cream Soup

68

每位/per person

桂花酒釀丸子

Glutinous Rice Ball in Fermented Rice Wine and Osmathus Honey

48

每位/per person

🌱 可持續發展食材 Sustainable Ingredients

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鮮百合銀耳金瓜露

Sweetened Fresh Lily Bulb and White Fungus Soup in Mini Pumpkin