



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.

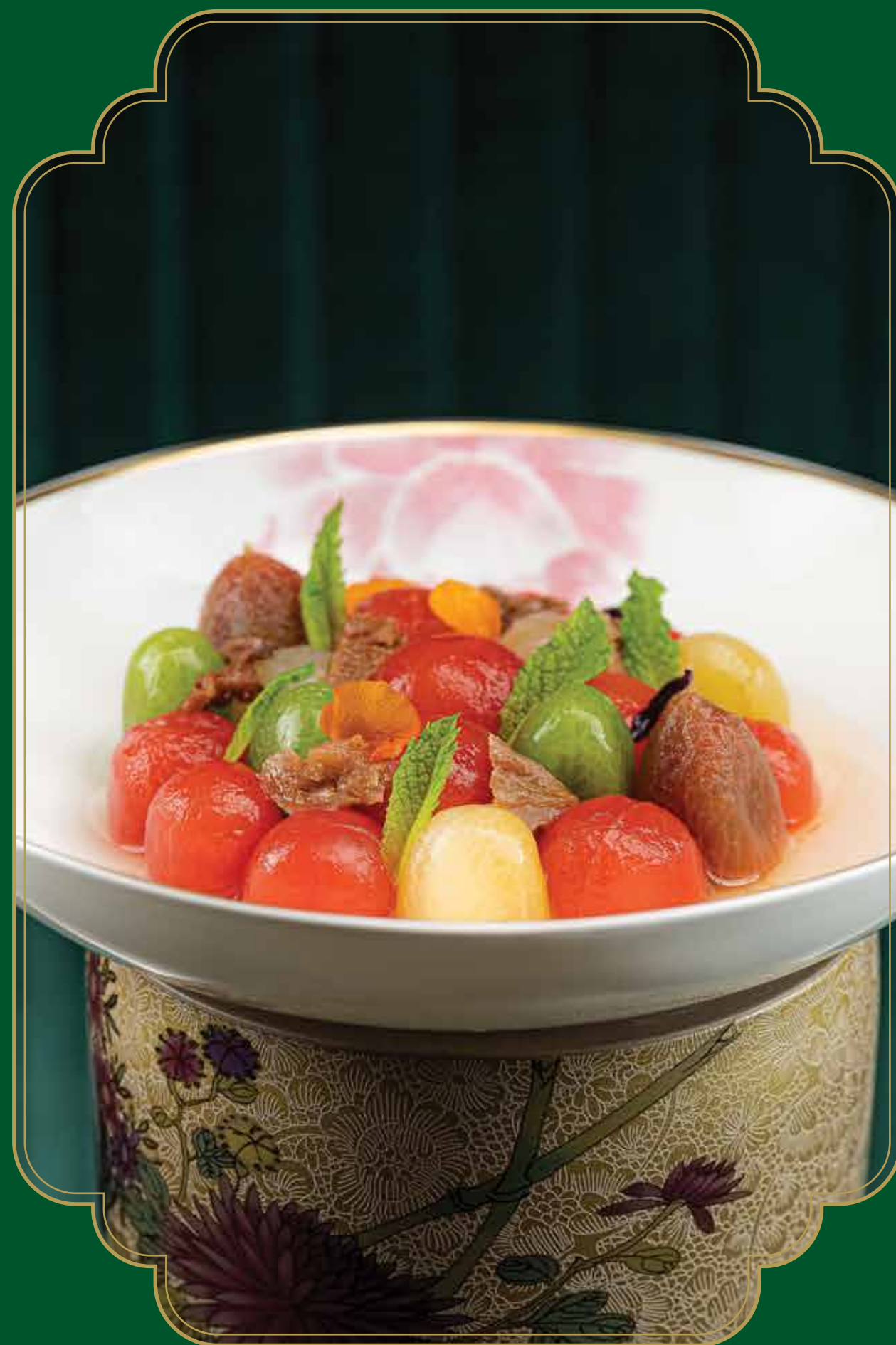


嚴永剛
Yan Yong Gang

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

 十五年花雕醉奄仔蟹
Drunken Amber Crab in 15 years “Huadiao”

MARKET PRICE

 生拆蟹肉陳醋凍
Crab Terrine with Aged Black Vinegar
138

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




蘿蔔絲海蜇皮
Jellyfish tossed with Julienne Turnip in Onion Dressing
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

 香乾馬蘭頭
Dried Bean Curd and Indian Aster tossed in Sesame Oil
88

 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.
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餐前小食 Appetiser

 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

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

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

海鮮汪豆腐

Seafood simmered with Soft Bean Curd and Duck Blood

268

本幫元寶蝦

Prawn sautéed with Sweet Soy Sauce in Shanghai style

238

瓜薑魚絲

Shredded Mandarin Fish stir fried with Ginger and Pickled Cucumber

228

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

128

每條/each

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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**

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**

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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

紅橋燜羊肉

Lamb braised with Carrot and Chestnut

228

黃豆豬腳圈

Pork Knuckle Ring braised with Yellow Bean in Brown Sauce

168

香蔥扣乳鴿

Pigeon slow braised with Chef's Special Sauce

128

每隻/each

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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

櫻花蝦薺菜炒年糕

Shepherd's Purse stir fried with Glutinous Rice Cake and Sakura Shrimp

128

蝦籽雙冬燴素雞

Dried Soybean Cake sautéed with Mushroom and Winter Bamboo in Shrimp Roe Sauce

98

砂鍋油浸南瓜

Pumpkin dried braised with Garlic, Shallot and Ginger in Clay Pot

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

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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

老上海雞汁灌湯包

Giant Pork Dumpling filled with Chicken Broth

88

每位/per person

「華亭」辛香蝦乾蔥油拌麵

White Noodles tossed with “Hua Ting” Spicy Dried Shrimp and Spring Onion 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

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鮮百合銀耳金瓜露

Sweetened Fresh Lily Bulb and White Fungus Soup in Mini Pumpkin