

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,享受加倍愉悦。

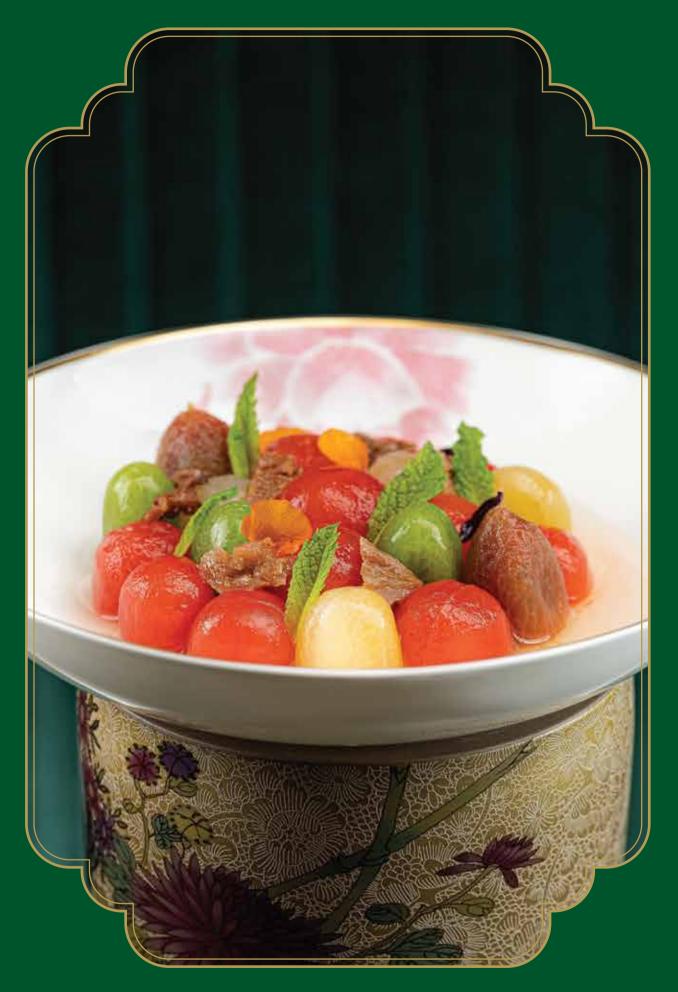
Sit back and enjoy authentic Shanghainese and Huaiyang cuisines as Hua Ting celebrates the culinary traditions of Eastern China, experienced through the lens of new ideas and inspirations. The restaurant implements a green concept of sustainable catering while ensuring a selection of ingredients are 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

Appetizer

₩十五年花雕醉奄仔蟹

Drunken Amber Crab in 15 years "Huadiao"

MARKET PRICE

─醬香牛腱

Beef Shank marinated with Spice

138

₩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

⑩●蜜汁有機櫻桃番茄

Organic Cherry Tomato in Honey and Sour Plum Juice

88

GP可持續發展食材 Sustainable Ingredients

圖廚師推薦 Chef recommendation ◆素食 Vegetarian ①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. 所有標價均以澳門元為單位,並需加收10%的服務費。
All prices are in MOP, subject to 10% service charge.

餐前小食

Appetizer

⊕燻鴨蛋

Smoked Duck Egg with Black Truffle Pearl

88

●寧波炸菜

Cabbage braised in Ningbo style

68

涼拌爽口魚皮

Fish Skin tossed with Garlic Vinegar Dressing

68

●百香果醬馬蹄

Water Chestnut marinated with Passion Fruit Juice

68

●↑四喜烤麩

Wheat Gluten marinated in Sweet Soy Sauce with Peanut

68

矿持續發展食材 Sustainable Ingredients

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湯•羹

Soup

\$P 花膠海鮮酸辣湯

Hot and Sour Fish Maw and Seafood Soup

118 每位/per person

銀菊瑤柱水鴨湯

Teal double boiled with Conpoy and Turnip

98

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

8

每位/per person

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

₩ 黄魚

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

₩₩蘇菜春筍花膠

Fish Maw stewed with Spring Bamboo Shoot and Shepherd's Purse in Superior Broth

388

蔥燒蝦籽關東遼參

Kanto Sea Cucumber dry braised with River Shrimp Roe

428

每位/per person

矿 可持續發展食材 Sustainable Ingredients

GP 可持續發展食材 Sustainable Ingredients

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海鮮

Seafood

₩₩濃汁罐網四寶

Fish Maw, Sea Cucumber, Deer Tendon and Soft Shell Turtle stewed in Superior Broth

398 每位/per person

即百合河蝦仁

River Shrimp sautéed with Fresh Lily Bulb

298

♀♀蔥炸龍脷魚

Sole dry braised with Spring Onion in Soy Sauce

298

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 crispy with Sweet Soy Sauce in Shanghai style

238

@ 蔥香帶子嫩藕夾

Crispy Lotus Root filled with Scallop and Pork Paste

198

⑩⋒酒釀乾燒大明蝦

King Prawn sautéed with Fermented Glutinous Rice Wine

198 每位/per person

卵醋溜小黄魚

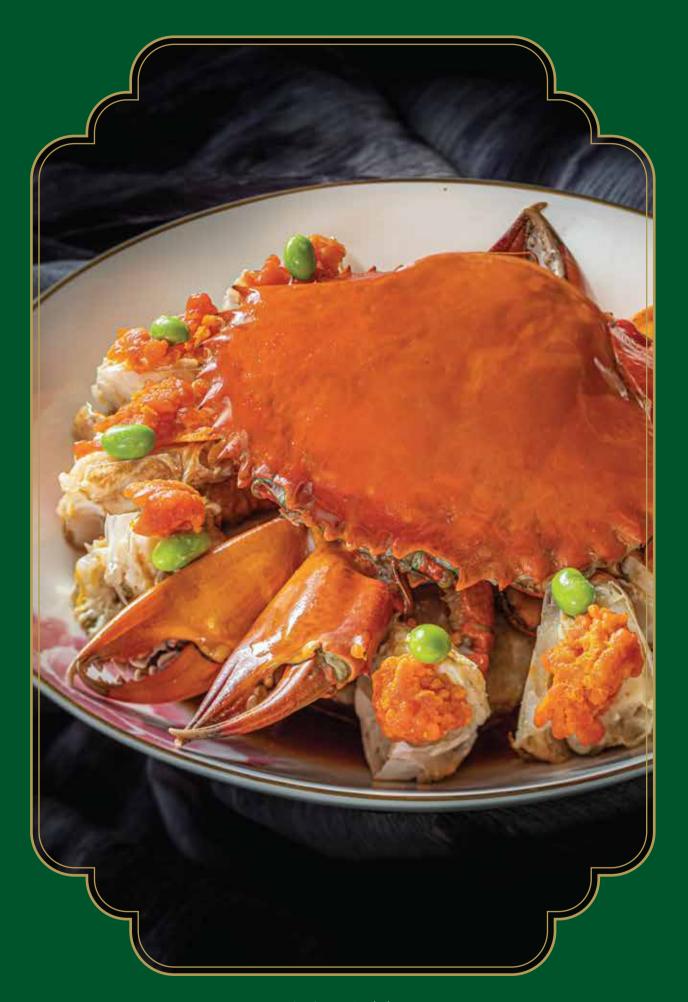
Yellow Croaker deep fried and glazed with Sugar and Vinegar Sauce

128 每條/each

P可持續發展食材 Sustainable Ingredients

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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

738 每隻/each

(需預訂 Reserve in Advance)

₩松露鮑魚東坡肉

Pork Belly and Abalone braised with Truffle

528

江南醬汁小牛肉

Beef stewed in Jiangnan style

298

黄豆豬腳圈

Pork Knuckle Ring braised with Yellow Bean in Brown Sauce

168

香蔥扣乳鴿

Pigeon slow braised with Chef's Special Sauce

138 每隻/each

雪菜千張包

Bean Curd Sheet filled with minced Pork and Preserved Vegetables in Superior Chicken Broth

128

♀ 可持續發展食材 Sustainable Ingredients



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

@ 砂鍋油浸南瓜

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

98

印有機時令鮮蔬

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

肉汁小芋頭

Taro slow braised with Garlic and Meat Gravy

98

卻可持續發展食材 Sustainable Ingredients

滬式主食

Rice • Noodles • Dim Sum

□揚州碎金炒飯

Sea Cucumber, Conpoy and Shrimp fried Rice in Yangzhou style

148

4 上海鹹肉菜飯

Salted Pork and Vegetables fried Rice in Shanghai style

128

₩老上海蟹肉灌湯包

Giant Crabmeat and minced Pork Dumpling with Soup

98

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

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

百香果桃膠雞頭米 (冰)

Sweetened Gorgon Fruit with Peach Resin and Passion Fruit (cold)

58 每位/per person

桂花酒釀丸子

Glutinous Rice Ball in Fermented Rice Wine and Osmathus Honey

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