



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。華亭揉合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。蒼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.

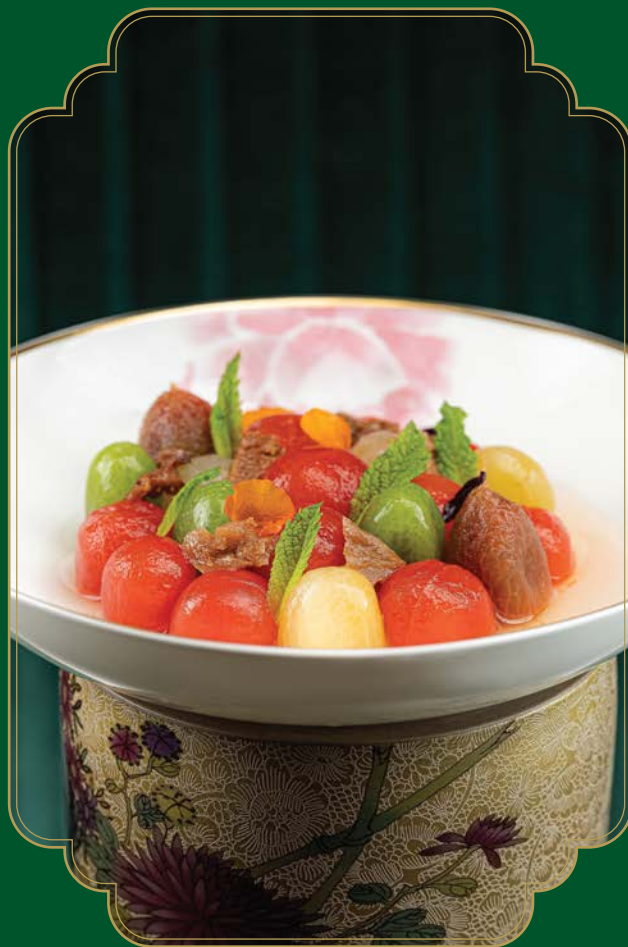


嚴永剛
Yan Yong Gang

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來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 Shanghaiese 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



醬香牛腩

Beef Shank marinated with Spice

138



生拆蟹肉陳醋凍

Crab Terrine with Aged Black Vinegar

138

傳統脆爆鱈

Crispy shredded Eel in Traditional style

138

酒醉鮮鮑魚

Drunken Abalone in 15 Years Huadiao

138



江南酒醉雞

Drunken Chicken in Jiangnan style

128

五香煙鱸魚

Seabass smoked with Five Spices

118

糟香鴨舌

Duck Tongue marinated in Wine Brine

108

蘿蔔絲海蜇皮

Jellyfish tossed with Julienned Turnip in Onion Dressing

108

水晶肴肉

Chilled Pork Terrine

98

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

香糟鳳爪

Chicken Feet marinated in Wine Brine

88



蜜汁有機櫻桃番茄

Organic Cherry Tomato in Honey and Sour Plum Juice

88



煙鴨蛋

Smoked Duck Egg with Black Truffle Pearl

88



香油拌皮松

Bean Curd Sheet tossed with Mushroom, Bamboo Shoot and Pickles in Sesame Oil

68



四喜烤麩

Wheat Gluten marinated in Sweet Soy Sauce with Peanut

68



可持續發展食材 Sustainable Ingredients

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湯·羹 Soup

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

88
每位/per person

 可持續發展食材 Sustainable Ingredients

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海鮮 Seafood

鮮筍花膠

Fish Maw stewed with Bamboo Shoot in Superior Broth

888

乾菜墨魚大燴

Cuttlefish braised with Dried Preserved Vegetables

438

蔥燒蝦籽開東遼參

Kanto Sea Cucumber dry braised with River Shrimp Roe

428
每位/per person

朱橋甲魚裙邊

Soft Shell Turtle braised with Bamboo Shoot in Hot and Sour Superior Broth

388

百合河蝦仁

River Shrimp sautéed with Fresh Lily Bulb

298

蔥爆龍脷魚

Sole dry braised with Spring Onion in Soy Sauce

298

響油鰻糊配卷餅

Braised shredded Eel served with Pancake

268

海鮮汪豆腐

Seafood simmered with Soft Bean Curd and Duck Blood

268

蒜蓉豆麵蝦

Prawn sautéed Garlic Sauce and served with Sweet Potato Vermicelli

238

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海鮮 Seafood

🌿 蔥香帶子嫩藕夾

Crispy Lotus Root filled with Scallop and Pork Paste

198

🌿👑 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

肉蟹

Mud Crab

上海醬油燉

Dry braised 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 Shanghaiese 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 Shanghaiese 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

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

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

138

每隻/each

家常里脊茄子

Eggplant stewed with Julienne Pork and Green Chilli

128

 可持續發展食材 Sustainable Ingredients

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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

毛豆燴勝瓜

Shredded Luffa stewed with Edamame

108

🌱 砂鍋油浸南瓜

Pumpkin dried braised with Garlic, Shallot and Ginger

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

肉汁小芋頭

Taro slow braised with Garlic and Meat Gravy

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

148

🌱 上海鹹肉菜飯

Salted Pork and Organic Vegetables fried Rice in Shanghai style

138

🍲 「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 Shrimp Roe Broth

88

每位/per person

上海小籠包

Pork Dumpling steamed in Shanghai style

78

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甜品

Dessert

百蓮號珀嫩官燕

Bird's Nest double boiled with Red Dates and Longan

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 Osmanthus 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