



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.

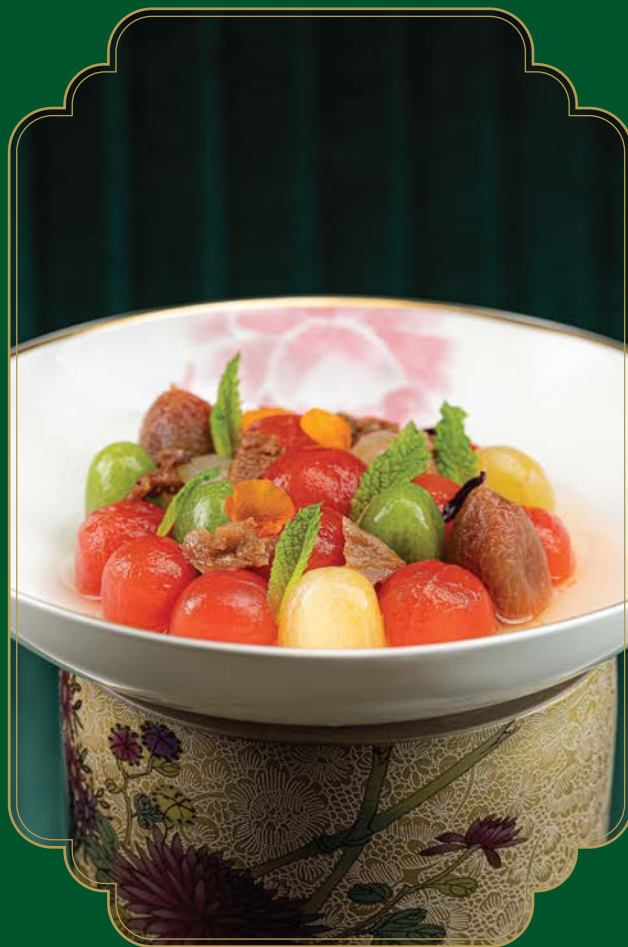


嚴永剛
Yan Yong Gang

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

 十五年花雕醉奄仔蟹
Drunken Amber Crab in 15 years Huadiao
MARKET PRICE

鹽水鵝 • 爪 • 翅
Salted Goose's Meat, Web and Wing in Yangzhou style
198

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

撈汁醉花螺
Drunken Sea Whelk marinated in Spicy Sauce
138

 江南酒醉雞
Drunken Chicken in "Jiangnan" style
128

五香熏鱸魚
Seabass Smoked with Five Spices
118

糟香鴨舌
Duck Tongue marinated in Wine Brine
108

 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飲食限制，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

 蘿蔔絲海蜇皮
Jellyfish tossed with Julienne Turnip and 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

 熏鴨蛋
Smoked Duck Egg with Black Truffle Pearl
88

 蔥油拌春筍
Spring Bamboo Shoot tossed in Spring Onion Oil
68

 四喜烤麩
Wheat Gluten marinated in Sweet Soy Sauce with Peanut
68

 鳳尾白菜絲
Julienne Cabbage marinated in Homemade Sauce
58

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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

蘿蔔燉牛腩湯

Beef Brisket Soup double boiled with Radish

88
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

鮮筍花膠

Fish Maw stewed with Bamboo Shoot in Superior Broth

888

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

響油鱔糊配卷餅

Braised shredded Eel served with Pancake

268

蟹肉河蝦炒粉皮

Crabmeat and River Shrimp sautéed with Green Bean Flat Noodles

268

黑蒜燒海鰻

Sea Eel dried braised with Fermented Black Garlic

258

本幫元寶蝦

Prawn crispy with Sweet Soy Sauce in Shanghai style

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

紅橋燜羊肉

Lamb braised with Carrot and Chestnut in Chili Sauce

228

黃豆豬腳圈

Pork Knuckle Ring braised with Yellow Bean in Brown Sauce

168

梅乾菜燒排骨

Pork Ribs dried braised with Preserved Vegetables in Sweet Soy 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

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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

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

肉汁蝦貝蘿蔔

Turnip stewed with Conpoy and Dried Shrimp Sauce

78

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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

上海粗炒麵

Wok fried Noodles with Julienne Pork and Yellow Chives 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

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滬式點心

Dim Sum

🍲 雞汁大湯包

Giant Pork Dumpling filled with Chicken Broth

88

每位/per person

上海小籠包

Pork Dumpling steamed in Shanghai style

78

薺菜鮮肉雲吞

Shepherd's Purse and Pork Wonton in Soup

68

五丁大包

Steamed Giant Bun filled with Diced Shrimp, Pork, Chicken, Sea Cucumber and Bamboo

58

每隻/each

生煎鮮蝦鍋貼

Pork and Shrimp Dumpling pan fried in Shanghai style

68

黃橋燒餅

Minced Pork and Sesame Puff

48

千層油糕

Layered Lard Sponge Cake

48

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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

🍲 棗泥扒山藥

Sweetened Chinese Yam Cream with Red Date Paste

68

每位/per person

🍴 核桃鮮奶露

Freshly grinded Walnut Cream Soup

68

每位/per person

川貝燉雪梨

White Pear double-boiled with Fritillary Bulbs

68

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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