



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。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.

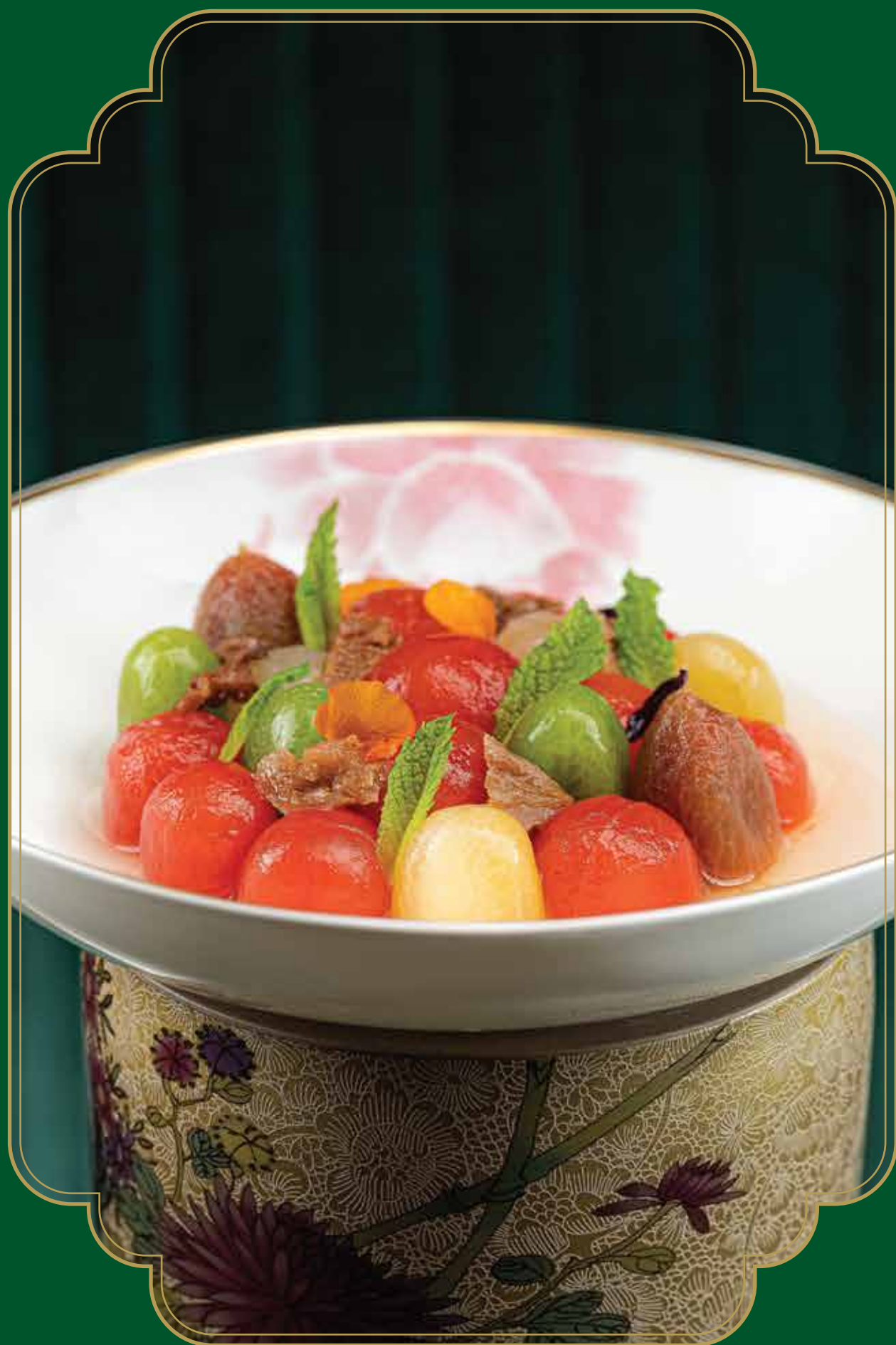


嚴永剛  
Yan Yong Gang

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

時價/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

醉撈花螺  
Drunken Sea Whelk marinated in Spicy Sauce  
138




撈汁雙脆  
Short Necked Clam and Jellyfish Head marinated in  
Soy Vinegar Dressing  
138

 江南酒醉雞  
Drunken Chicken in Jiangnan style  
128

手撕香辣牛肉  
Hand shredded Beef tossed in Homemade Chili Sauce  
128

 五香熏鱸魚  
Seabass Smoked with Five Spices  
118

 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

糟香鴨舌  
Duck Tongue marinated in Wine Brine  
108

 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




 鷄絲刨粉  
Julienne Chicken and Rice Noodles in Sesame Dressing  
68

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

   醬伴有機泰茄  
Thai Organic Baby Eggplant marinated in Premium Spicy Soy Sauce  
68

 桂花糯米藕  
Sweetened Lotus Root filled with Glutinous Rice in Osmanthus Glaze  
58

 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.

## 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

 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.

## 海鮮 Seafood

### 鮮筍花膠

Fish Maw stewed with Bamboo Shoot in Superior Broth

**888**

### 拆燴鯪魚頭豆腐煲

Boneless Fish Head braised with Bean Curd and Bamboo Shoot in Claypot

**488**

### 蔥燒蝦籽關東遼參

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**

### 蔥燻龍脷魚

Sole dry braised with Spring Onion in Soy Sauce

**298**

### 蕃茄海鮮鍋巴

Assorted Seafood stewed in Tomato Sauce and served with Rice Crispy

**268**

### 響油鱈糊配卷餅

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**

 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.



## 海鮮 Seafood

### 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**

### 酒釀乾燒大明蝦

King Prawn sautéed with Fermented Glutinous Rice Wine

**198**

每位/per person

### 湯煮雪菜墨魚片

Cuttlefish stewed with Preserved Vegetables in Superior Broth

**188**

### 醋溜小黃魚

Yellow Croaker deep fried and glazed with Sugar and Vinegar Sauce

**128**

每條/each

 可持續發展食材 Sustainable Ingredients

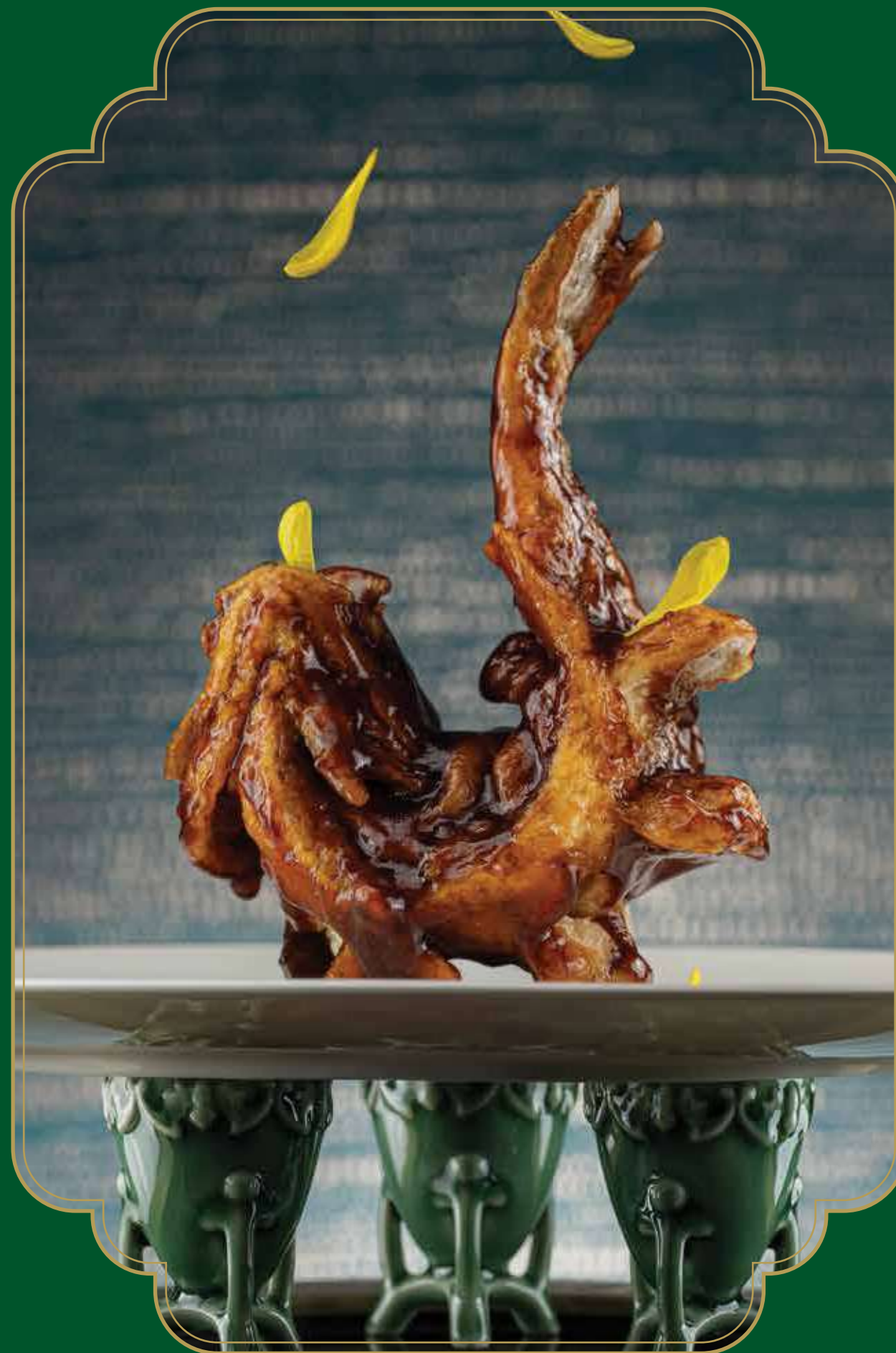
 廚師推薦 Chef recommendation  素食 Vegetarian  果仁類 Nut

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.



### 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

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 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

 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.



### 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**

### 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

### 老上海排骨年糕

Pork Chop Cutlet with braised Rice Cake in Shanghai style

**138**

### 家常里脊茄子

Eggplant stewed with Julienne Pork and Green Chilli

**128**

🌱 可持續發展食材 Sustainable Ingredients

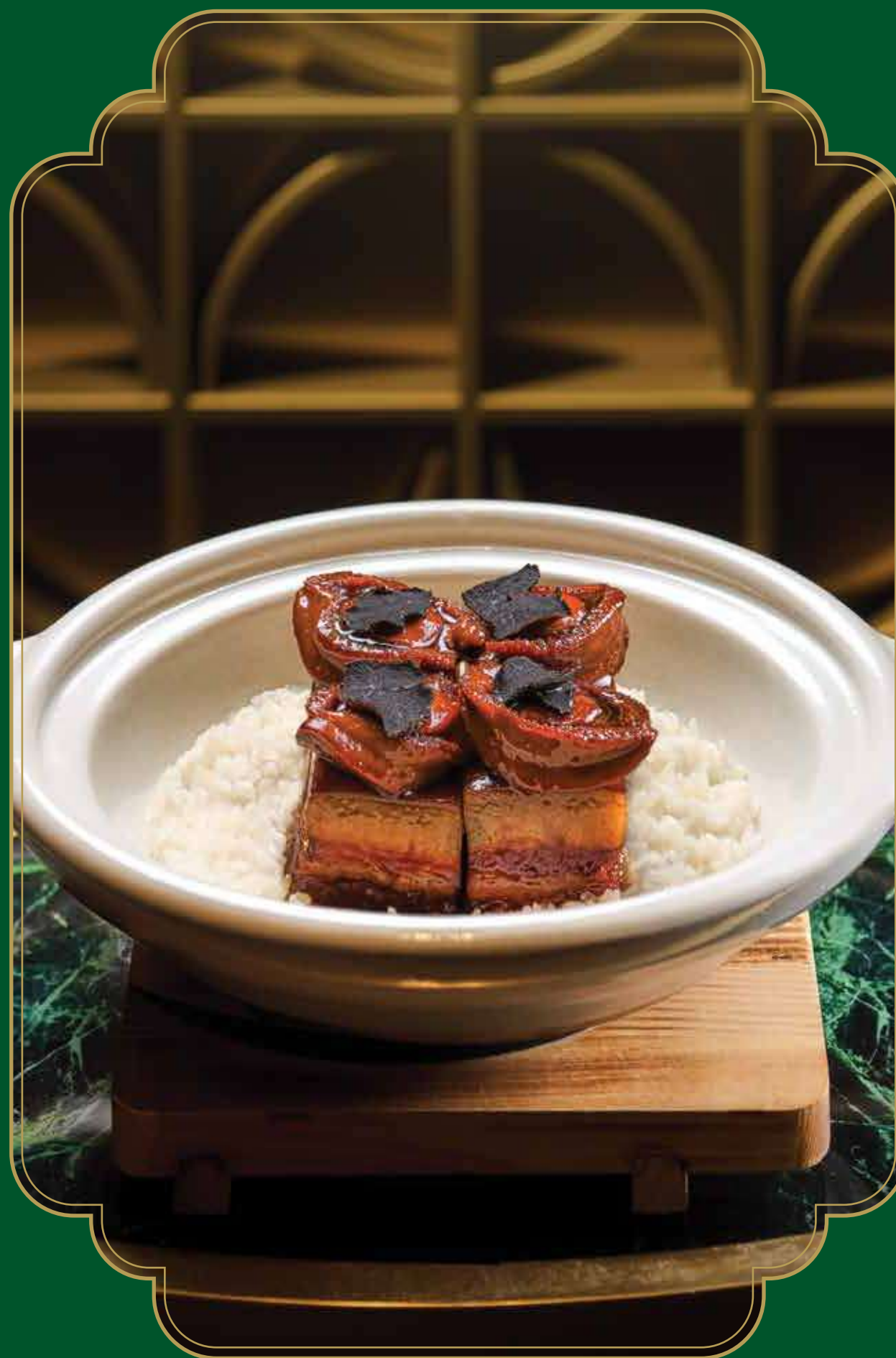
🍲 廚師推薦 Chef recommendation 🌱 素食 Vegetarian 🌰 果仁類 Nut

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.



松露鮑魚東坡肉

Pork Belly and Abalone braised with Truffle



## 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

### 櫻花蝦雪菜炒年糕

Glutinous Rice Cake stir-fried with Shanghainese Preserved Vegetables and Sakura Shrimp

128

### 🌿 葱油茭白

Water Bamboo poached with Spring Oil

128

### 🌿 青蒜燒蠶豆

Board Bean sautéed with Garlic Bolt

98

### 🌿 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

🌿 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.



### 香蔥扣乳鴿

Pigeon slow braised with Chef's Special Sauce



## 滬式主食

Rice • Noodles

### 韭香鱈魚燴飯

Shredded Eel braised with Chives and glazed on top of steamed Rice in Huaiyang style

**228**

### 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

 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.



### 韭香鱈魚燴飯

Shredded Eel braised with Chives and glazed on top of steamed Rice in Huaiyang style



## 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 Shoot

68

每隻/each

### 生煎鮮蝦鍋貼

Pork and Shrimp Dumpling pan fried in Shanghai style

68

### 芝麻艾草青團

Mugwort Herbal Glutinous Rice Dumpling filled with Sesame Paste

58

### 黃橋燒餅

Minced Pork and Sesame Puff

48

 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.



### 鮮百合銀耳金瓜露

Sweetened Fresh Lily Bulb and White Fungus Soup in Mini Pumpkin

## 甜品

### Dessert

#### 百蓮琥珀燉官燕

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

#### 蓮子百合綠豆沙 (冰)

Sweetened Green Bean Soup with Lily Bulb and Lotus Seed (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

 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.