



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 Shanghaiese 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.





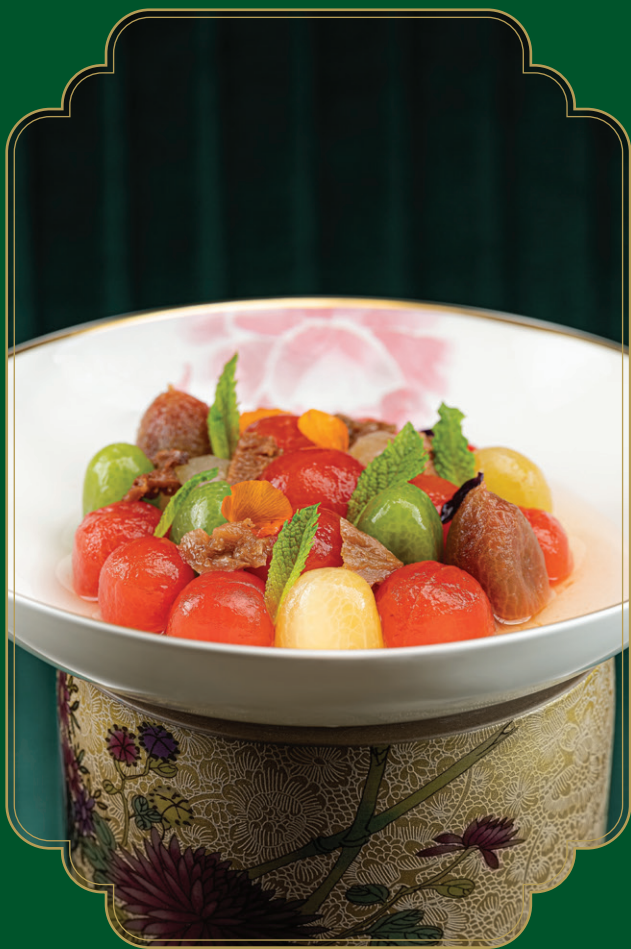
嚴永剛  
Yan Yong Gang

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 Shanghai 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

### 傳統脆爆鱈

Crispy shredded Eel in Traditional style

138

### 醉撈花螺

Drunken Sea Whelk in Spicy Sauce

138



### 江南酒醉雞

Drunken Chicken in Jiangnan style

128

### 手撕香辣牛肉

Hand-shredded Beef tossed in Homemade Chilli Sauce

128

### 仔椒蒜泥肘子

Pork Knuckle and Green Pepper served with Garlic Soy Sauce

118



### 五香熏鱸魚

Scabass 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

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## 餐前小食

### Appetizer

#### 蘿蔔絲海蜇皮

Jellyfish tossed with Julienne Turnip in Onion Dressing

108

#### 椒汁去骨鴨掌

Boneless Duck Web marinated in Sichuan Peppercorn Sauce

98

#### 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

#### 西芹白玉耳

Celery and White Fungus tossed in Vinegar and Spring Onion Oil

68

#### 四喜烤麩

Wheat Gluten marinated in Sweet Soy Sauce with Peanut

68

#### 黃金脆蘿蔔條

Turnip Sticks marinated in Supreme Soy Sauce

58

#### 脆瓜小皮蛋

Century Egg and Cucumber marinated in Homemade Sauce

48

 可持續發展食材 Sustainable Ingredients

 廚師推薦 Chef recommendation  素食 Vegetarian  果仁類 Nut

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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 Bisque

88

每位/per person

### 清燉獅子頭

Minced Pork double 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

### 蟲草花洋參烏雞湯

Silky Fowl double boiled with Cordyceps Flower and Ginseng

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**

#### 酸湯筍殼魚片

Marble Goby stewed with Vegetables in Organic Tomato Sour Broth

**498**

#### 蔥燒蝦籽關東遼參

Kanto Sea Cucumber dry braised with River Shrimp Roe

**458**

每位/per person

#### 朱橋甲魚裙邊

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

**388**

#### 鮮蔬海鮮毛血旺

Assorted Seafood braised with Duck Blood and Vegetables in Spicy Broth

**298**

#### 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**

#### 蝦蟹炒粉皮

Crabmeat and River Shrimp sautéed with Green Bean Flat Noodles

**268**

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## 海鮮

### Seafood

#### 海參小炒肉

Sea Cucumber sautéed with Pork and Chilli

268

#### 本幫元寶蝦

Crispy Prawn with Sweet Soy Sauce in Shanghai style

238

#### 有機山藥燴蝦餅

Shrimp Cake braised with Organic Chinese Yam and Mushrooms in Superior Broth

238

#### 明蝦麻婆豆腐

Spicy Ma Pao Tofu braised with Prawn

228

#### 酒釀乾燒大明蝦

King Prawn sautéed with Fermented Glutinous Rice Wine

198

每位/per person

#### 珍菌花枝卷

Squid sautéed with Assorted Mushrooms

168

#### 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

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花雕肉碎蒸蟹

Mud Crab steamed with minced Pork and Huadiao Wine



## 海鮮 Seafood

### 法國藍龍蝦

French Blue Lobster

上海醬油焗

Dry braised with Premium Soy Sauce in Shanghai style

蒜蓉粉絲蒸

Steamed with Garlic and Vermicelli

三蔥爆炒

Wok-fried with Leek, Shallot and Spring Onion

時價/Market Price

### 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

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松露鮑魚東坡肉  
Pork Belly and Abalone braised with Truffle



## 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**

### 紅燒一品獅子頭

Giant minced Pork Ball braised in Superior Brown Sauce

**298**

### 薯仔燜牛腩

Beef Brisket braised with Baby Potato

**228**

### 椒燒牛肉粒

Beef Tenderloin wok-fried with Green Chilli

**198**

 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



家禽・肉  
Poultry・Meat

黃豆豬腳圈

Pork Knuckle Ring braised with Yellow Bean in Brown Sauce

168

梅乾菜燒排骨

Pork Rib dry 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

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## 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

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

128

### 毛豆青椒香乾炒茭白

Water Bamboo stir-fried with dried Bean Curd and Edamame

128

### 砂鍋油浸南瓜

Pumpkin dry 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

### 炸老上海香豆腐

Homemade Egg Tofu deep-fried and served with Spring Onion Dressing

78

 可持續發展食材 Sustainable Ingredients

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韭香鳕魚燴飯

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



## 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

### 豬油渣開洋韭菜炒飯

Chives and Shrimp fried Rice with Crispy Pork Lard

118

### 「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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 廚師推薦 Chef recommendation  素食 Vegetarian  果仁類 Nut

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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

### 生煎包

Pan-fried Pork Bun

68

### 生煎鮮蝦筍丁鍋貼

Pork, Shrimp and Bamboo Shoot Dumpling pan-fried in Shanghai style

68

### 薺菜鮮肉雲吞

Shepherd's Purse and Pork Wonton in Soup

68

### 松子糯米燒賣

Steamed Glutinous Rice and Pine Nut Dumpling

68

### 黃金大餅

Giant Golden Sesame Puff

58

### 黃橋燒餅

Minced Pork and Sesame Puff

48

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鲜百合银耳金瓜露

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

Sweetened Walnut Cream Soup

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

### 🍵 蛋白鮮奶杏仁露

Sweetened Almond Cream Soup with Egg White

48

每位/per person

### 綠豆糕

Green Bean Cake

48

🌱 可持續發展食材 Sustainable Ingredients

🍳 廚師推薦 Chef recommendation 🍵 素食 Vegetarian 🥥 果仁類 Nut

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