

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。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」，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 cuisines at Hua Ting.

## 餐前小食

Appetiser

### 十五年花雕醉奄仔蟹

Drunken Amber Crab in 15-years-aged Huadiao wine

時價/Market Price

### 生拆蟹肉陳醋凍

Crabmeat 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

### 五香醬牛腱

Five Spices marinated Beef Shank

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

### 醋椒海蜇頭

Marinated Jellyfish Head in Chilli Vinaigrette

118

### 五香熏鱸魚

Smoked Seabass 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

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All prices are in MOP, subject to 10% service charge.

## 餐前小食 Appetiser

### 糟香鴨舌

Marinated Duck Tongue in Wine Brine

108

### 椒汁去骨鴨掌

Marinated Boneless Duck Web in Sichuan Peppercorn Sauce

98

### 水晶肴肉

Chilled Pork Terrine

98

### 鹹蛋黃耳卷

Pork Ear and Salted Egg Yolk Roll served with Garlic Soy Sauce

98

### 蜜汁有機櫻桃番茄

Sour Plum marinated Organic Cherry Tomato with Honey

88

### 淮揚什香菜

Bean Curd Sheet julienne with Mushroom, Peanut and pickled Vegetables

88

### 四喜烤麸

Marinated Wheat Gluten in Sweet Soy Sauce with Peanut

68

### 泡洋花蘿蔔

Marinated Red Radish in Vinaigrette Dressing

58

### 脆瓜小皮蛋

Marinated Century Egg and Cucumber in Supreme Soy Sauce

48

 可持續發展食材 Sustainable Ingredients

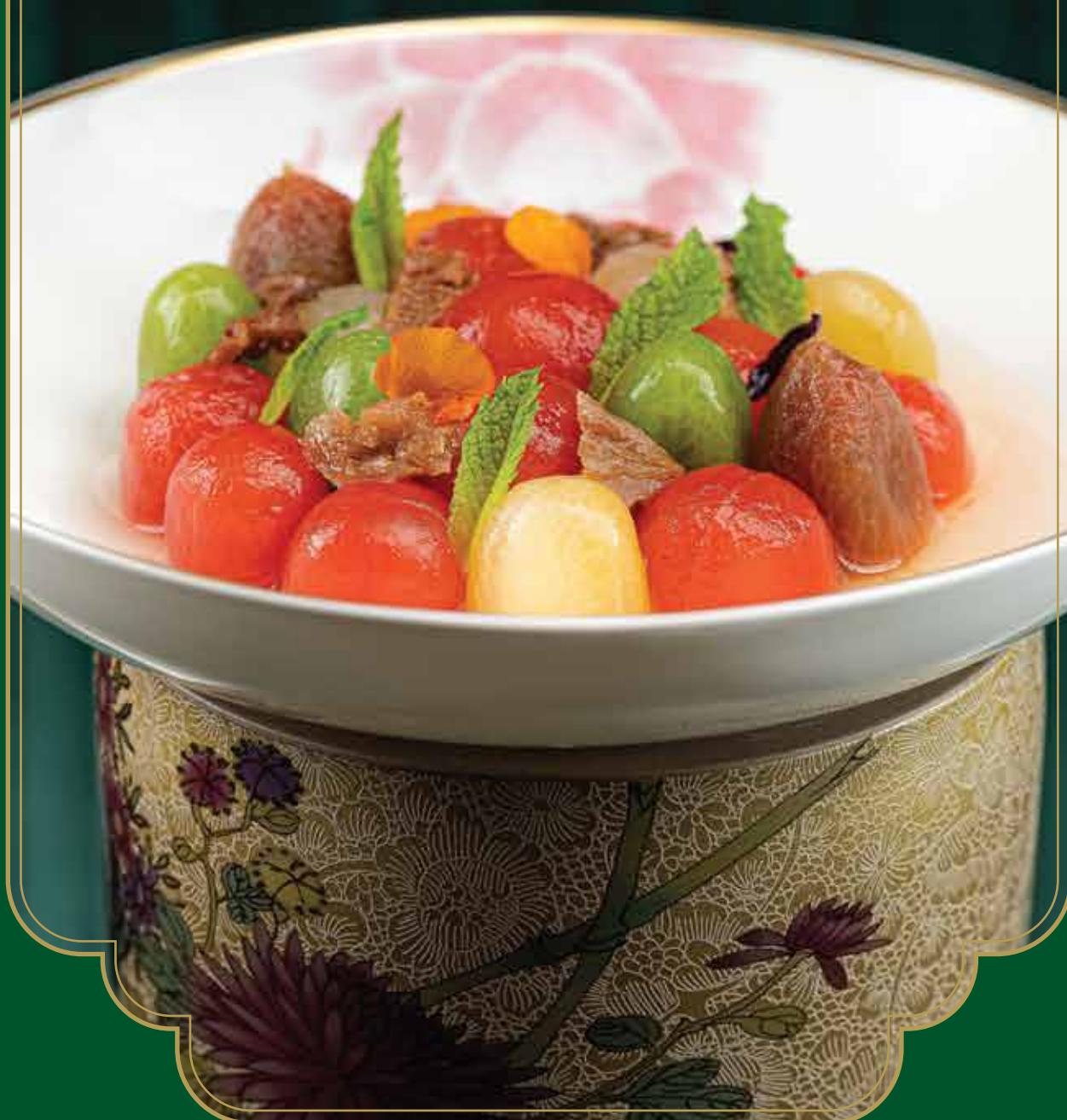
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蜜汁有機櫻桃番茄

Sour Plum marinated Organic Cherry Tomato with Honey

## 湯・羹 Soup

### 花膠海鮮酸辣湯

Hot and Sour Seafood Soup with Fish Maw

118  
每位/ per person

### 手工水餃老雞湯

Double boiled Chicken and Cordyceps Flower Soup with Vegetarian Dumpling

98  
每位/ per person

### 銀菊瑤柱水鴨湯

Double boiled Teal Soup with Conpoy and Turnip

98  
每位/ per person

### 文思豆腐羹

Bean Curd julienne and Vegetables Soup

88  
每位/ per person

### 清燉獅子頭

Double boiled minced Pork Ball in Superior Broth

88  
每位/ per person

### 脆鴛鮮

Double boiled salted Pork Soup with Dried Bean Curd and Bamboo Shoot

88  
每位/ per person

### 可持续发展食材 Sustainable Ingredients

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清燉獅子頭  
Double boiled minced Pork Ball in Superior Broth

## 海鮮 Seafood

### 法國藍龍蝦

French Blue Lobster

#### 上海醬油焗

Dry braised with Premium Soy Sauce

#### 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

#### 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 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 preserved Vegetables

時價/Market Price

### 可持续发展食材 Sustainable Ingredients

Chef推薦 Chef recommendation 素食 Vegetarian 果仁類 Nut  
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花雕肉碎蒸蟹

Mud Crab steamed with minced Pork and Huadiao Wine

海鮮  
Seafood

𩫶 鮮筍花膠

Stewed Fish Maw with Bamboo Shoot in Superior Broth  
**888**

𩫶 花蟹骨醬年糕

Sautéed Blue Crab with Glutinous Rice Cake  
**688**

𩫶 酸湯筍殼魚片

Stewed Marble Goby with Vegetables in Tomato Sour Broth  
**498**

葱燒蝦籽關東遼參

Dry braised Kanto Sea Cucumber with River Shrimp Roe  
**458**  
每位/ per person

𩫶 葱燒龍脷魚

Braised dried Sole with Spring Onion in Soy Sauce  
**298**

𩫶 蜜豆河蝦仁

Sautéed River Shrimp with Snow Pea  
**298**

響油鱠糊配卷餅

Braised shredded Eel served with Pancake  
**268**

𩫶 海參小炒肉

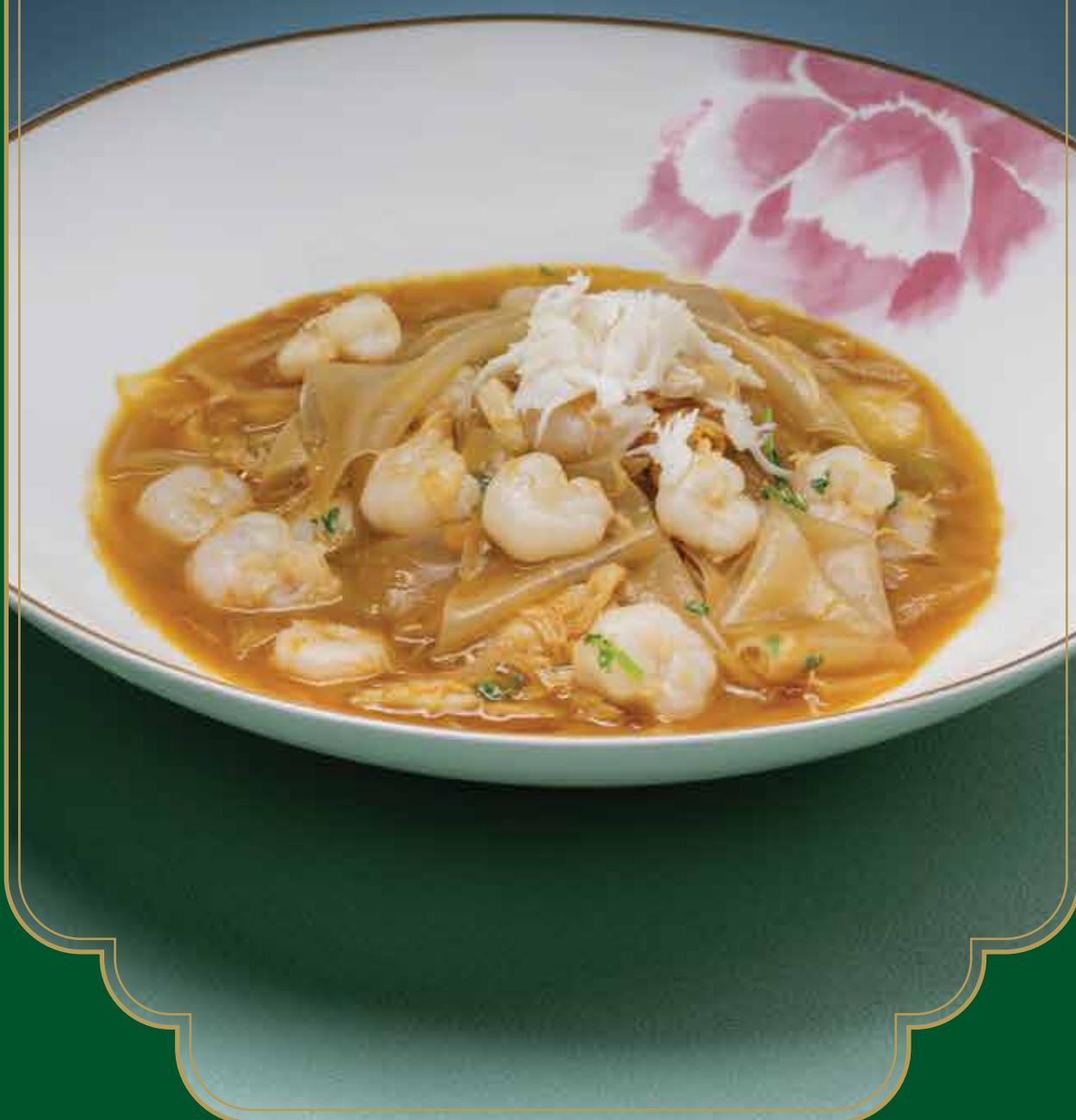
Sautéed Sea Cucumber with Pork and Chilli  
**268**

𩫶 蝦蟹炒粉皮

Stewed Crabmeat and River Shrimp with Green Bean Flat Noodles  
**268**

𩫶 可持續發展食材 Sustainable Ingredients

𩫶 車師推薦 Chef recommendation 𩫶 素食 Vegetarian 𩫶 果仁類 Nut  
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蝦蟹炒粉皮

Stewed Crabmeat and River Shrimp with Green Bean Flat Noodles

海鮮  
Seafood

本幫元寶蝦

Crispy Prawn with Sweet Soy Sauce

238

明蝦麻婆豆腐

Spicy Ma Po Tofu with Prawn

228

酒釀乾燒大明蝦

Sautéed King Prawn with fermented Glutinous Rice Wine

198

每位/ per person

砂鍋海味茄子煲

Stewed Eggplant with Assorted Seafood and minced Pork in Clay Pot

188

傳統三鮮燴肉皮

Braised Pork Skin with Shrimp Ball, Fish Ball and Quail Egg in Superior Broth

168

醋溜小黃魚

Deep fried and Sugar glazed Yellow Croaker with Vinegar Sauce

128

每條/each

可持续发展食材 Sustainable Ingredients

厨师推薦 Chef recommendation 素食 Vegetarian 果仁類 Nut

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醋溜小黃魚

Deep fried and Sugar glazed Yellow Croaker with Vinegar Sauce

家禽・肉  
Poultry・Meat

chef's  
recommendation

葱香八寶葫蘆鴨  
Braised Baby Duck with mixed Grains in Traditional Shanghai style

738  
每隻/each

(需預訂 Reserve in Advance)

chef's  
recommendation

鮑魚東坡肉  
Braised Pork Belly with Abalone

488

江南醬汁小牛肉

Stewed Beef in Jiangnan style

298

chef's  
recommendation

紅燒一品獅子頭  
Braised Giant minced Pork Ball in Superior Brown Sauce

288

小炒芹香雪花牛

Wok fried Beef with Celery, Dried Bean Curd and Chilli

198

黃豆豬腳圈

Braised Pork Knuckle Ring with Yellow Bean

168

梅乾菜燒排骨

Dry braised Pork Rib with preserved Vegetables in Sweet Soy Sauce

168

 可持續發展食材 Sustainable Ingredients

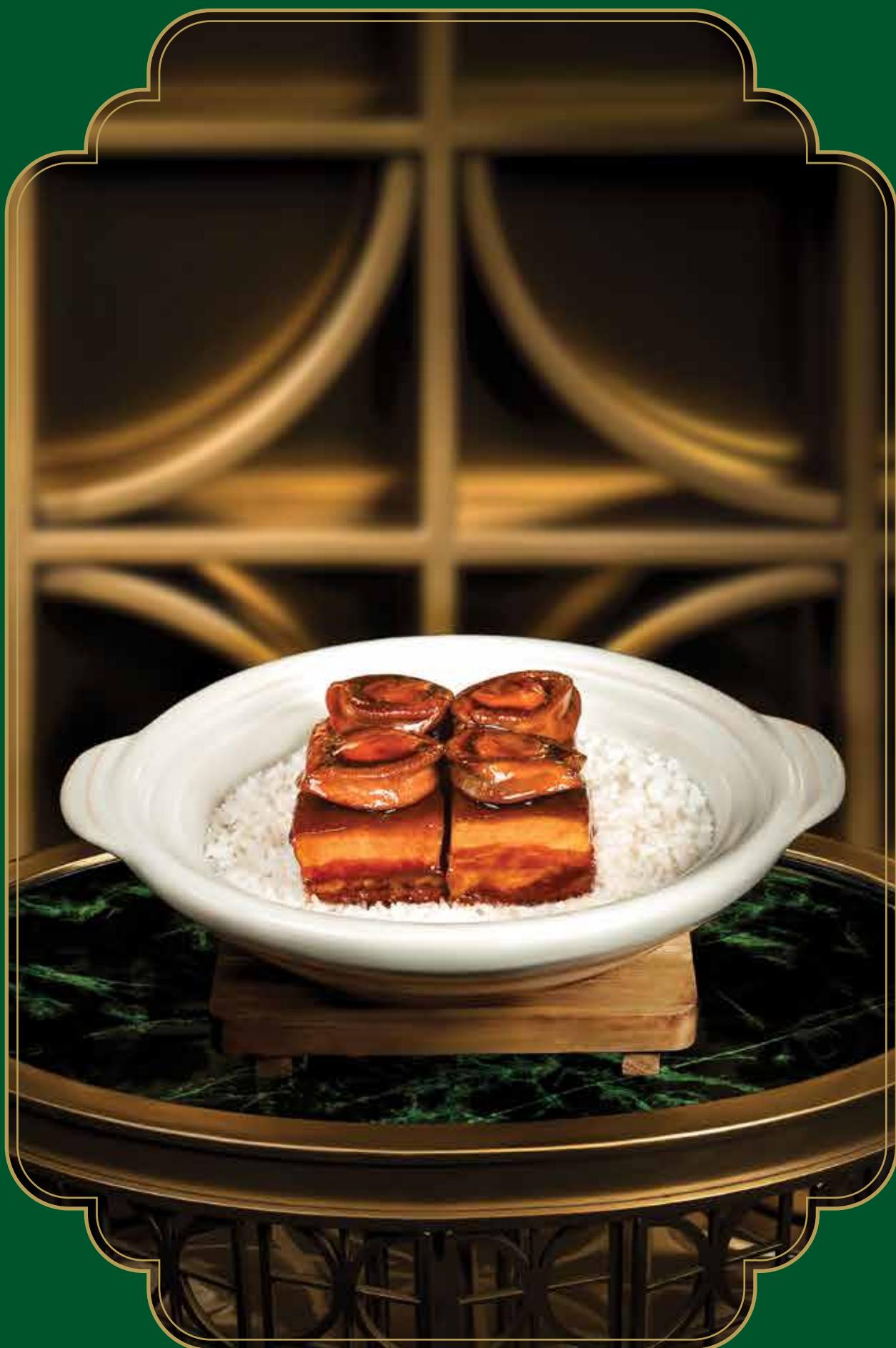
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鮑魚東坡肉  
Braised Pork Belly with Abalone

家禽・肉  
Poultry・Meat

老上海排骨年糕

Pork Chop Cutlet with Glutinous Rice Cake

138

香蔥燉乳鴿

Slow braised Pigeon with Chef's Special Sauce

138

每隻/each

椒香粒粒雞

Wok fried Chicken Dice with Pepper and Vegetables

138

肉沫筍乾菜炒涼瓜

Wok fried Bitter Melon with minced Pork, Bamboo Shoot and preserved Vegetables

128

 可持續發展食材 Sustainable Ingredients

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香蔥燉乳鴿  
Slow braised Pigeon with Chef's Special Sauce

## 蔬菜・豆腐

### Vegetables • Bean Curd

#### chef 濃湯雞火煮乾絲

Stewed shredded Bean Curd Sheet and Jinhua Ham with Superior Chicken Broth

188

#### chef 櫻花蝦薺菜炒年糕

Stir fried Glutinous Rice Cake, Sakura Shrimp and Shepherd's Purse

128

#### chef 松茸湯浸綉球菌蘭州九年百合

Poached 9-year-old Lanzhou Lily Bulb and Cauliflower Fungus in Matsutake Broth

118

#### 香燒荔浦芋頭

Dry braised Taro with Garlic and Shallot

118

#### chef 砂鍋油浸南瓜

Dry braised Pumpkin with Garlic, Shallot and Ginger

98

#### chef 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

#### chef 炸老上海香豆腐

Deep fried Homemade Egg Tofu served with Spring Onion Dressing

78

#### chef 可持續發展食材 Sustainable Ingredients

chef 車師推薦 Chef recommendation 素食 Vegetarian 果仁類 Nut

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濃湯雞火煮乾絲

Stewed shredded Bean Curd Sheet and Jinhua Ham with Superior Chicken Broth

## 滬式主食 Rice • Noodles

### 🍳 韭香鱈魚燴飯

Braised shredded Eel with Chive and glazed on top of steamed Rice in Huaiyang style

**228**

### 🍳 揚州碎金炒飯

Fried Rice with Sea Cucumber, Conpoy and Shrimp in Yangzhou style

**148**

### 🌿 上海鹹肉菜飯

Fried Rice with salted Pork and Organic Vegetables

**138**

### 上海粗炒麵

Wok fried Noodles with Pork julienne and Yellow Chive

**138**

### 豬油渣開洋韭菜炒飯

Fried Rice with Chive, Shrimp and Crispy Pork Lard

**118**

### 蝦籽陽春湯麵

White Noodles in Shrimp Roe Soy Broth

**88**

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 Sauce

**88**

每位/per person

### 🌿 可持續發展食材 Sustainable Ingredients

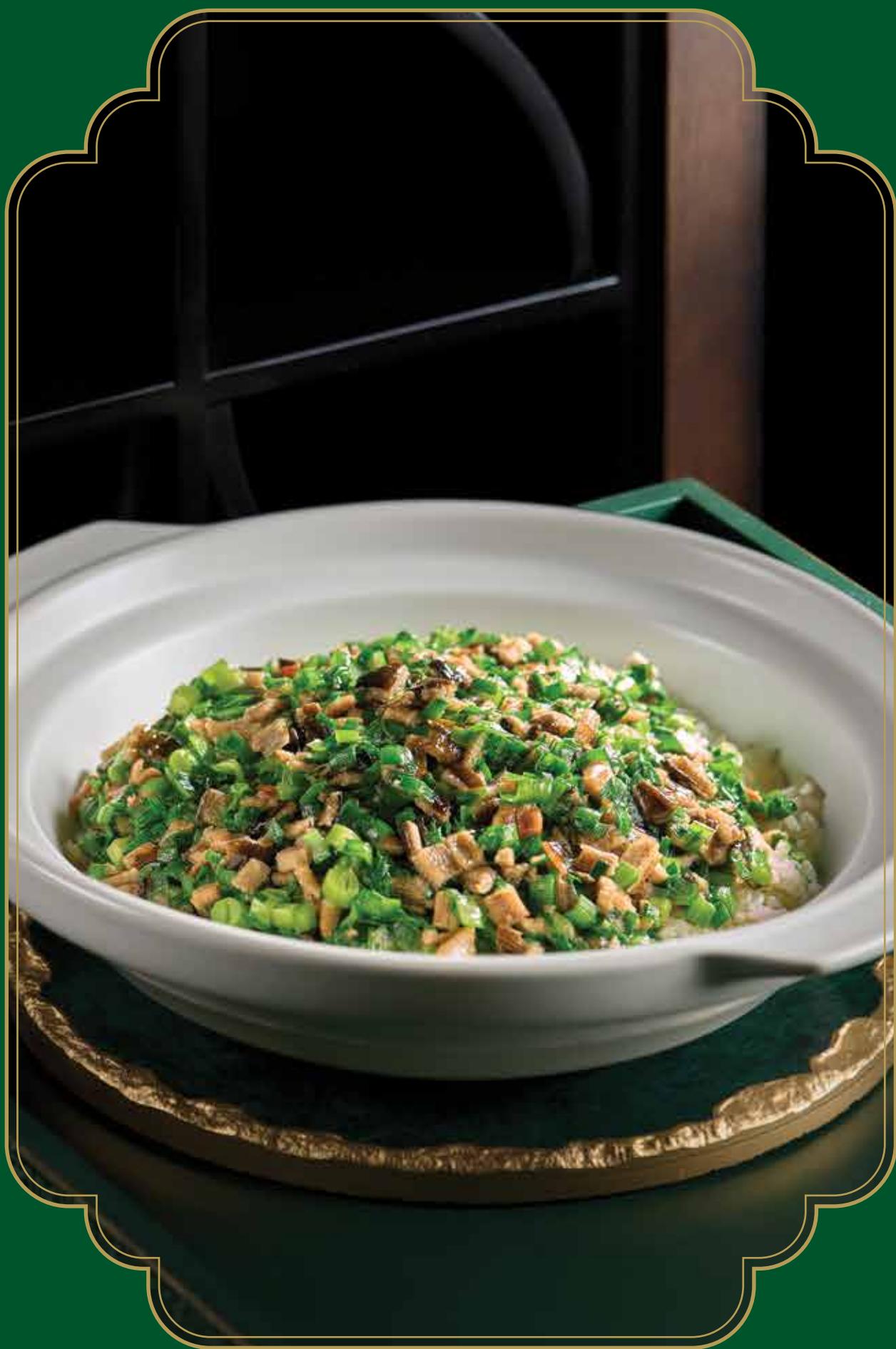
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韭香鱠魚燴飯

Braised shredded Eel with Chive 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

### 手工素三鮮水餃

Handmade Celery, Mushroom and Egg Dumpling

78

### 上海小籠包

Steamed Pork Dumpling

78

### 生煎包

Pan fried Pork Bun

68

### 生煎鮮蝦筍丁鍋貼

Pan fried Pork, Shrimp and Bamboo Shoot Dumpling

68

### 薺菜鮮肉雲吞

Shepherd's Purse and Pork Wonton in Soup

68

### 🥟 香炸鳳梨南瓜餅

Deep fried Pumpkin Glutinous Rice Cake with Pineapple Fillings

58

### 🥟 黃橋燒餅

Minced Pork and Sesame Puff

48

### 🥟 生煎葱花豆腐卷

Pan fried Bun filled with Tofu, preserved Radish and Spring Onion

48

🌿 可持續發展食材 Sustainable Ingredients

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上海小籠包 • 黃橋燒餅 • 生煎鮮蝦筍丁鍋貼  
Steamed Pork Dumpling • Minced Pork and Sesame Puff •  
Pan fried Pork, Shrimp and Bamboo Shoot Dumpling

甜品  
Dessert

◆ 百蓮琥珀燉官燕

Double boiled Bird's Nest Sweet Soup with Red Date and Longan

388

每位/ per person

◆ 鮮百合銀耳金瓜露

Fresh Lily Bulb and White Fungus Soup in Mini Pumpkin

88

每位/ per person

◆ 川貝燉雪梨

Double boiled White Pear with Fritillary Bulb

68

每位/ per person

◆ 核桃鮮奶露

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

◆ 薑汁紅糖芋苗籽

Baby Taro Sweet Soup with Ginger Extract

48

每位/ per person

◆ 可持續發展食材 Sustainable Ingredients

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鮮百合銀耳金瓜露  
Fresh Lily Bulb and White Fungus Soup in Mini Pumpkin