


## EUROPEAN DELIGHTS


BESIDES EARTHY & HERBAL AROMES, VARIOUS SPICES FROM EUROPE AND TRADITIONAL COOKING TECHNIQUES, EXECUTIVE CHEF DIRK HALTENHOF SHOWCASES A COLORFUL AND WELL-BALANCED RANGE OF TRENDY BUT MOUTHWATERING DELIGHTS.

PORTUGUESE DISHES FIND A SPOT TO SHINE BESIDES THE MEDITERANEAN FLAVORS, RANGING FROM CITRUS FRUITS PERFUMED TUNA OVER FIRE GRILLED CODFISH,  SEAFOOD WATCH RECOMMENDED AND OF COURSE ORGANIC MEAT, SUSTAINABLE INGREDIENTS COOKED TO PERFECTION, WITH CREATIVE COMBINATIONS AND ELEGANT PRESENTATION.

FOR AN UNIQUE DINING EXPERIENCE, JUST BOOK THE CHEF'S TABLE AND ENJOY A CUSTOM-DESIGNED MENU SPECIALLY CREATED BY CHEF DIRK.

## 歐洲特式


除了土色土香和各種來自歐洲的香料及傳統烹調技術外，行政主廚夏可德更展示了別具時尚及風味的的菜餚。

葡國菜式點綴了地中海風味美食，由香檸吞拿魚到烤銀鱈魚，可持續海產評級機構 Seafood Watch 最佳選擇菜式及有機肉類，這些結合都令地中海風味美食變得更加完美。每道菜式都展示了優雅及具創造性的組合。



想擁有一個獨特的用餐及享受行政主廚為你精心準備的菜式，何不立即預訂廚師桌，親身感受一番？


## 葡國特式


### 頭盤


-  御苑葡式石頭湯 68
- 蟹肉馬介休沙律 138  
配芫茜醋汁
- 葡式風乾火腿沙律 138  
羅馬蕃茄、火箭菜、  
葡國芝士及秘制醋汁

### 主菜

- 墨魚汁海鮮意大利飯 168  
香煎帶子、什錦海鮮及葡國腸
-  非洲雞 178  
文華東方澳門式傳統風味
-  葡式焗銀鱈魚 218  
配雜豆、橄欖、乾蕃茄、  
忌廉芝士薯仔及芹菜汁
- 葡國酒海鮮煲 248  
鮮蝦、青口、墨魚、青蔥、蕃茄、  
海鮮湯及葡國白酒
- 安格斯西冷扒 328  
配脆香薯仔、葡國腸、菠菜、  
太陽蛋及咖啡汁

 文華東方特式推介


 可持續海產評級機構 Seafood Watch 最佳選擇

 素菜或可提供素食

所有價格以澳門幣計算，另加 10% 服務費。

## PORTUGUESE DELIGHTS

### TO START WITH

-  Vida Rica stone soup
- Tian of lime crab meat  
Bacalhau cigar fritter, micro green salad and cilantro vinaigrette
- Pata Negra  
Portuguese air dried ham with Tagiasca olives, Roma tomatoes,  
arugula, cheese, lemon crystal salt and aged Balsamico

### MAIN DISHES

- Squid ink risotto  
Seared scallops, crustaceans and chourico sausage
-  African chicken 178  
Try the Mandarin Oriental way of this Macanese classic
-  Oven baked Atlantic codfish 218  
Fava bean ragout with olives, dried tomatoes, crushed cream-  
cheese potatoes and parsley jus
- Seafood cataplana 248  
Prawns, mussels, squid, braised shallots, tomatoes  
and roots in crustacean broth with Portuguese white wine
- Grilled Angus beef striploin "Bife a Cafe" 328  
Crispy potatoes, chourico, spinach, fried egg and coffee sauce

 Mandarin Oriental signature dish







 Seafood watch recommended

 vegetarian dish or suitable for vegetarian preparation

All prices are in Macau Patacas and subject to 10% service charge.

## 地中海特式

### 頭盤






- 御苑田園沙律 98  
什錦蔬菜、車厘茄、松子、  
野菌、蒜味麵包粒、煙肉及秘制汁醬
-  阿拉斯加三文魚 138  
配甜菜根慕絲、黑麥麵包及蜂蜜時蘿芥末醬
- 薄切生牛肉 148  
配水瓜榴、橄欖意大利巴馬臣芝士、蔬菜及車厘茄
- 黑松露乳鴿 158  
杜松子油封胸肉、藏紅花芹菜及扁豆
-  香煎吞拿魚 158  
配牛油果、青檸、蟹爪菜及水瓜榴汁
-  波士頓龍蝦尾 188  
伴鮮芒薄荷他他、天婦羅龍蝦及牛角椒蒜蓉醬
-  白蘭地醃法國鵝肝 248  
配龍眼紅桑子醬、煙鴨胸及蛋卷
-  新鮮生蠔(半打) 480  
美國、法國及澳洲
-  海鮮塔(兩位用) 648  
波士頓龍蝦、阿拉斯加蟹、帶子、  
青口、聖子、河蝦及生蠔配雞尾酒汁、柚子汁及辣汁
- 魚子醬，30 克，50 克 market price  
市價




 文華東方特式推介  
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 素菜或可提供素食

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## MEDITERRANEAN DELIGHTS


### TO START WITH...

- Vida Rica seasonal garden salad  
Mixed leaves, lettuce, cherry tomatoes, pine nuts,  
forest mushrooms, garlic croutons, bacon and chefs dressing
-  Alaskan salmon mosaic  
Beet root mousse, egg white pearl, pumpernickel bread and honey-dill mustard
- Spiced beef carpaccio  
Capers, olives, Parmesan cheese, greens and cherry tomatoes
- Truffled pigeon  
Juniper berry confit breast, saffron celeriac and puy lentils
-  Aroma pepper seared tuna  
Avocado, finger lime, frisee lettuce and caper berry dressing
-  Boston lobster tail  
Mango and mint tartare, tempura claw, cayenne pepper aioli
-  Brandy marinated foie gras  
Foie gras and egg waffle crunch, smoked duck breast  
and preserved Longan-raspberry marmalade
-  Fresh oysters (1/2 dozen) with condiments  
US, France and Australia
-  Seafood tower (served for two)  
Boston lobster, spider crab, scallops, mussels, bamboo clams,  
river prawns and oysters with cocktail, yuzu lime and chili dressing
- Sturia caviar "Aquitaine", 30 grams, 50 grams  
Chef's selection of condiments


 Mandarin Oriental signature dish  
 Seafood watch recommended  
 vegetarian dish or suitable for vegetarian preparation

All prices are in Macau Patacas and subject to 10% service charge.


## 湯類


蕃茄忌廉湯  
野菌餃及蒜味泡沫 68


龍蝦濃湯 88

藍花蟹粟忌廉海鮮羹 88

## 麵食


蕃茄芝士蜆殼粉  
蕃茄、羅勒及意大利軟芝士 108


焗地中海蔬菜釀米卷  
水牛芝士及蕃茄汁 128

芝士黑松露意大利餃子 128

意式忌廉闊麵 128  
配西班牙風乾火腿


## SOUPS


Roma tomato creme soup  
Trumpet mushroom tortellini and garlic foam


Lobster bisque  
XO cognac and anise foam

Blue crab and sweet corn cream soup, green onions  
and cheddar cheese polenta fritters


## WELL BEING PASTA


Conchiglioni pasta  
Chunky tomatoes with basil and ricotta cheese


Baked rice roll cannelloni  
Pepper ratatouille, buffalo mozzarella cheese and tomato sauce

Creamy tortelloni  
Black Perigord truffle and ricotta

Organic semolina fettuccine pasta a la creme  
with Iberico ham and spring peas


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Mandarin Oriental signature dish

Seafood watch recommended


vegetarian dish or suitable for vegetarian preparation

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## 主菜 – 魚類

-  煎阿拉斯加三文魚柳配鮑魚、  
蒜味香蔥蓉、棕櫚心及甘草忌廉汁 218
- 燒銀鱈魚配甘筍、牛肚菇、  
新薯及濃香奶油汁 238
-  香煎野生海鱸魚  
配蜆殼海鮮、  
薏米及西班牙釀腸意大利飯 238
- 焗紙包比目魚 238  
配亞支竹、茴香、蘑菇、魚子醬及檸檬百里香泡沫
-  芝士燒波士頓龍蝦 498  
配海鮮餃及香檸中東米

## 主菜 – 肉類

- 烤鹿柳配藏紅花蘋果、  
栗子麵包餃及芥末汁 218
- 香煎巴巴拉鴨胸 248  
配可可鵝肝、罌粟籽麵及燒汁
-  烤澳洲羊架 248  
配芥末籽燴羊腩、意大利橄欖仔  
及嫩羊肉汁
- 安格斯牛柳 328  
配煎鵝肝、蘆筍及馬爹利汁
- 8 級和牛嫩牛臉肉 548  
松露粟米蓉、地中海三色椒、烤牛骨髓及燒汁




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## MAIN DISHES – FISH


-  Seared Alaskan salmon tournedos 218  
Poached abalone in liquorice cream, garlic-chive crust,  
grilled palm heart and truffled potato mousseline
- Fire grilled codfish 238  
Carrot nest, cepe mushrooms, new potatoes and parsley cream
-  Pan seared wild seabass 238  
Neck clams with lemon and basil broth, chanterelles, barley pearls  
and chourico risotto pave
- Papillote baked Halibut fillet 238  
Baby artichokes, curly fennel, button mushrooms caviar and lemon-thyme froth
-  Whole glazed Boston lobster 498  
Citrus and coriander cous-cous, lobster ravioli and Americana sauce

## MAIN DISHES - MEAT

- Organic venison medallion 218  
Saffron apple, kale and pecan nuts, chestnut bread dumpling and muscatel jus
- Barbarie duck breast 248  
Choco foie gras, poppy seed gnocchite, duck leg rilette,  
jumbo scallion and raspberry demi glaze
-  Grilled Australian lamb rack 248  
Pommery mustard braised lamb shank, taggaisca olives and  
orange, celeriac gratin and braising jus
- Black Angus beef tenderloin “rossini” 328  
Pan fried foie gras, asparagus and Madeira jus
- Fire grilled Wa gyu beef steak 548  
Truffled polenta, Mediterranean pepperonata, port wine  
braised beef cheeks, roasted bone marrow and braising jus

 Mandarin Oriental signature dish

 Seafood watch recommended

 vegetarian dish or suitable for vegetarian preparation

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## CANTONESE DELIGHTS

OUR CHINESE CULINARY TEAM, LEAD BY CHINESE MASTER CHEF LAM, PROUDLY PRESENTS THE LATEST TRENDS AND CLASSICS FOUND IN CANTONESE CUISINE FEATURING THE FRESHEST SEAFOOD FROM THE MARKET.

CHEF LAM CERTAINLY SCORES HIGH ON PERFECTLY PREPARED DIM SUM THAT CAN BE ENJOYED DURING LUNCH AT VIDA RICA.

OUR CHEF'S FAVOURITES ARE CLASSIC AND A "MUST TRY". THESE TEMPTING CUISINES ARE WELL THOUGHT THROUGH COMBINATIONS TO FIT EVERY PALATE.

## 東方特式

由中餐主廚林連有師傅所帶領的各位廚師團隊，隆重推出融合時尚及經典的中式菜餚，其特色是他們會嚴選每天市場上最新鮮的海鮮食材，務求令每位賓客能夠品嚐最原始、最新鮮的味道。


賓客可於午膳時段在御苑餐廳享受林師傅精心準備的特色點心。

本酒店的廚師推介已是客人“必定品嚐”的食品。這些令人回味無窮的組合，適合每種口味的賓客。


## 東方特式

午餐點心  
(供應時間至下午三時)

|  |    |
|--|----|
| 蠔皇叉燒包  | 38 |
|  鳳凰流沙包    | 38 |
| 古法豉汁蒸排骨  | 38 |
| 陳皮牛肉球  | 38 |
| 酥皮雞蛋撻  | 38 |
| 北京煎餃子  | 38 |
|  鼎湖上素卷    | 38 |
| 上海小籠包  | 45 |
| 雞絲炸春卷  | 45 |
| 飄香鮑魚糯米雞  | 45 |
| 百靈菇鮑汁鳳爪  | 45 |
|  水晶鮮蝦餃    | 48 |
| 蟹籽燒賣皇  | 48 |
| 鮮百合帶子餃   | 48 |
| 法式鵝肝芋角   | 48 |
| XO 醬炒蘿蔔糕   | 60 |
| 沙嗲竹笙牛肉腸粉   | 66 |
| 脆網瑤柱蘿蔔絲腸粉  | 76 |
| 鮑魚雞粒腸粉   | 88 |
|  鮮蝦帶子腸粉 | 88 |

 文華東方特式推介

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 素菜或可提供素食


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## Cantonese Delights

DIM SUM LUNCH  
(SERVED UNTIL 3PM)

|   |
|---|
| Oyster sauce BBQ pork buns  |
|  Steamed egg custard buns                  |
| Steamed pork ribs with black bean sauce   |
| Steamed minced beef balls with dried orange skin  |
| Oven baked egg tarts  |
| Pan fried meat and vegetable dumplings Beijing style  |
|  Vegetable rolls with bean curd skin       |
| Shang Hai 'Xiao Long Pau'   |
| Shredded chicken spring roll  |
| Steamed glutinous rice with abalone in lotus leaf   |
| Steamed chicken claws with mushrooms and abalone sauce  |
|  Steamed crystal 'Har Kau' prawn dumplings |
| Steamed crab 'Siew Mai'   |
| Steamed scallop dumplings with lily bulbs   |
| Fluffy taro pastries with foie gras pate  |
| Wok fried white radish cake with XO sauce   |
| Steamed beef rice roll with bamboo piths and satay sauce  |
| Crispy rice roll with shredded conpoy and turnips   |
| Steamed abalone and chicken rice roll   |
|  Steamed shrimps and scallops rice roll  |


 Mandarin Oriental signature dish

 Seafood watch recommended




 vegetarian dish or suitable for vegetarian preparation

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## 頭盤

|  |    |
|--|----|
| 魚香茄子   | 75 |
|  脆香百福豆腐 | 75 |
| 錦鹵雲吞   | 75 |
| 川式雞肉沙律   | 96 |


## 湯類

|   |    |
|---|----|
|  西蘭花海鮮羹    | 75 |
| 酸辣豬肉或   | 75 |
|  蔬菜湯       |    |
|  鮮蟹肉北菇絲花膠羹 | 85 |
| 茶樹菇燉乳鴿湯   | 85 |
| 雜菌雲吞雞湯  | 85 |
| 野山人參燉豬展湯  | 96 |


## 燒味

|            |     |
|------------|-----|
| 白切太陽雞      | 96  |
| 蜜汁叉燒       | 108 |
| 碳燒豬頸肉      | 118 |
| 港式燒鴨       | 138 |
| 文華東方燒乳豬    | 160 |
| 脆皮龍江雞伴鮮果沙律 | 218 |

半隻 half


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## APPETIZER

|  |
|--|
| Braised eggplant with shredded pork  |
|  Deep fried bean curd with cilantro sauce |
| Fried "Kam Lo" wontons with sweet and sour sauce   |
| Szechuan chicken salad with green leaves   |

## SOUPS


|   |
|---|
|  Rich broccoli soup with seafood                 |
| Hot and sour "pork" or  |
| "  Vegetable" soup with Portuguese chili oil     |
|  Rich crab meat soup with fish maw and mushrooms |
| Braised pigeon consomme with pioppini mushrooms   |
| Double boiled chicken soup with mushroom wontons  |
| Double boiled wild ginseng soup   |

## BARBEQUE

|  |
|--|
| Poached free range chicken with minced ginger sauce            |
| Honey glazed Iberico barbeque pork                             |
| Grilled pork neck in Portuguese style                          |
| Aromatic roasted duck  |
| Mandarin Oriental suckling pig                                 |
| Crispy fried chicken with spiced salt and assorted fruit salad |




 Mandarin Oriental signature dish

 Seafood watch recommended



 vegetarian dish or suitable for vegetarian preparation


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## 粥、飯、麵


|   |     |
|---|-----|
|  粥品<br>配魚片、豬肉、牛肉、鮮蝦或雞肉 | 88  |
| 鮮蝦雲吞麵   | 98  |
| XO 醬銀芽炒腸粉   | 98  |
| 燒鴨辣椒醬花生担担麵  | 118 |
| 咸魚雞粒炒飯  | 148 |
| 揚城炒飯  | 148 |
| 瑤柱蛋白炒飯  | 148 |
|  梅菜皇帶子蝦仁炒飯             | 148 |
| 海鮮炒麵  | 160 |
|  福州燴飯                  | 160 |

## 鮑魚、燕窩

|   |       |
|---|-------|
| 紅燒南非網鮑拼鵝掌   | 368   |
|  紅燒波士頓龍蝦配蘑菇鮑魚汁 | 438   |
|  香煎燕窩餅 (2 位用)  | 498   |
| 日本吉品鮑魚 30 頭 (600 克)   | 1,078 |
| 日本吉品鮑魚 25 頭 (600 克)   | 1,628 |



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## CONGEE, RICE AND NOODLES


|   |  |
|---|--|
|  Congee with your choice of<br>Fish, pork, beef, prawn or chicken and condiments |  |
| Cantonese egg noodles with shrimp wontons   |  |
| Fried rice roll with XO sauce and bean sprouts  |  |
| “Dan Dan” noodles with peppers crispy duck, peanuts and chili   |  |
| Chicken fried rice with salted king fish  |  |
| BBQ pork fried rice with prawns and vegetables  |  |
| Egg white fried rice with conpoy and Asian greens   |  |
|  Scallop fried rice with shrimps and fermented vegetables                        |  |
| Wok fried seafood noodles   |  |
|  Braised shrimps and conpoy rice with mushrooms                                  |  |

## ABALONE, BIRD' S NEST

|  |  |
|--|--|
| Braised South African abalone with goose palm  |  |
|  Boston lobster with mushrooms and abalone sauce  |  |
|  Pan fried bird's nest dumplings (served for two) |  |
| Japanese superior abalone 30/600g  |  |
| Japanese superior abalone 25/600g  |  |

 Mandarin Oriental signature dish


 Seafood watch recommended

 vegetarian dish or suitable for vegetarian preparation

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主菜  
配絲苗白飯


組合菜式


- 燒味拼盤 208
- 富貴大明蝦、鳳梨咕嚕肉、  
薑蔥爆金錢蝦 295
- 生炒澳式龍脷件、帶子金錢蟹盒、  
梅菜花腩蒸茄子 328
- 海味至尊拼盤 328  
海參、鵝掌、花膠、鮑魚、  
北菇及時菜
-  白玉蒸原隻蟹鉗、  
愉意蜜豆炒海參、酥炸石班球 348


CHEF' S FAVORITES


ALL SERVED WITH STEAMED RICE

COMBINATION DISHES

- Trio of barbeque
- King prawn with Chinese air dried ham, sweet and sour pork  
and ginger braised beef stripes
- Wok fried Macanese sole with mushrooms and bamboo shoots,  
deep fried scallop parcel and steamed eggplant  
with pork brisket and fermented vegetables
- Double boiled superior dried seafood variation  
Sea cucumber, goose web, fish maw, abalone, mushrooms  
and vegetables
-  Steamed jumbo crab claw with winter melon,  
honey glazed sea cucumber and deep fried garoupa

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## 個別菜式

|   |     |
|---|-----|
| 西蘭花白玉瑤柱甫 (每位)   | 42  |
|  香煎馬友咸魚(1 件)               | 88  |
|  是日時令蔬菜(上湯 / 蒜蓉 / 蠔油 / 清煮) | 96  |
| 鳳梨咕嚕肉   | 108 |
| 上湯金華浸津菜   | 108 |
| 愉意蜜豆炒海參   | 108 |
| 梅菜花腩蒸茄子   | 108 |
|  欖菜乾炒四季豆                   | 108 |
| 蟹籽鮮蟹肉炒蛋白  | 108 |
|  香煎曹白咸魚(1 件)               | 112 |
| 泰皇醬百花雞胗菇  | 118 |
| 酥炸石斑球   | 118 |
|  薑蔥爆金錢蝦                    | 118 |
| 蓮藕蝦炒鮮蘆筍   | 128 |
|  帶子金錢蟹盒 (4 隻)              | 138 |
| 柚子蜜杏香雞片   | 138 |
|  竹笙麒麟百靈菇豆腐                 | 148 |
| 富貴大明蝦 (1 隻)   | 162 |
|  宮寶蝦仁                     | 162 |
| 泡菜水煮斑球  | 188 |
| 川式水煮牛肉  | 188 |
|  生炒澳式龍脷件                 | 196 |
| 雀巢雙子星炒木耳  | 196 |
| XO 醬甜豆炒桂花蚌  | 218 |
| 白玉蒸原隻蟹鉗   | 238 |

 文華東方特式推介

 可持續海產評級機構 Seafood Watch 最佳選擇

 素菜或可提供素食


所有價格以澳門幣計算，另加 10% 服務費。

## INDIVIDUAL DISHES

|  |
|--|
| Steamed winter melon with whole conpoy and broccoli (serve for one)  |
|  Pan fried salted king fish (1 piece)                               |
|  Daily green vegetables (with broth, garlic, oyster sauce or plain) |
| Sweet and sour pork  |
| Braised Chinese cabbage with 'Yunnan' air dried ham  |
| Honey glazed sea cucumber  |
| Steamed eggplant with pork brisket and fermented vegetables  |
|  Wok fried snap beans with pickled olive leave                      |
| Crab meat scramble egg white with crab roe   |
|  Pan fried salted long-finned herring (1 piece)                     |
| Braised shrimp farce meat with eringi mushrooms  |
| Crispy breaded garoupa   |
|  Braised beef stripes with ginger and spring onions                 |
| Wok fried shrimp farce with asparagus and lotus roots  |
|  Deep fried scallop parcels (4 pieces)                              |
| Braised sliced chicken with yuzu sauce   |
|  Braised bamboo piths with abalone mushrooms and tofu               |
| King prawn with Chinese air dried ham (1 piece)  |
|  'Kung Po' prawn with cashew nuts and white bread croutons         |
| Poached garoupa fillets with kimchi and spicy sauce  |
| Szechuan style poached beef fillets in spicy broth, cucumber ribbon and glass noodles  |
|  Wok fried Macau sole with mushrooms and bamboo shoots            |
| Wok fried lotus seeds, scallops, and pine seeds in taro basket   |
| Wok fried osmanthus mussel with sugar snap peas and XO sauce   |
| Steamed jumbo crab claw with winter melon  |

 Mandarin Oriental signature dish

 Seafood watch recommended

 vegetarian dish or suitable for vegetarian preparation

All prices are in Macau Patacas and subject to 10% service charge.

## 新鮮海產

市價

### 魚類


東星斑  
老虎斑  
海青斑  
澳門龍脷  
多寶魚

### 甲殼類


 波士頓龍蝦  
澳洲龍蝦  
羅士蝦  
肉蟹  
花甲

### 蠔類

澳洲哥芬灣蠔  
法國活長蠔  
 美國熊本蠔

 文華東方特式推介

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## LIVE SEAFOOD FROM THE TANK

MARKET PRICE


### FISH

Spotted groupa  
Tiger groupa  
Green groupa  
Macanese sole  
Turbot fish


### CRUSTACEAN

 Boston lobster  
Rock lobster  
Ross prawns  
Mud crab  
Flower clams

### OYSTERS

Coffin bay - Australian  
Fine de Clarie – France  
 Kumamoto - US

 Mandarin Oriental signature dish

 Seafood watch recommended

 vegetarian dish or suitable for vegetarian preparation

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## DESSERTS

OUR PASTRY TEAM PROUDLY PRESENTS SWEET AND FRUITY DELICACIES IN A NEW DIMENSION.

ENJOY CHOCOLATES, SORBETS AND CHEESE CAKE COMBINED WITH REFINED TWIST OF EXOTIC FLAVORS.

IF YOU CRAVE AN AFTERNOON TEA, PLEASE ENJOY MANDARIN ORIENTAL, MACAU'S SELECTION OF SWEETS AND SAVOURY IN OUR LOBBY LOUNGE.



## 甜品

餅房團隊將甜點擴至新領域，令客人能夠品嚐具獨特的甜品。

盡情享受精緻及具異國風味的朱古力，雪葩和芝士蛋糕吧！

若想享受一個休閒舒適的下午茶，何不嘗試在大堂酒廊為你準備的甜品？



## 甜品

|  |     |
|--|-----|
| 豆沙窩餅伴雲呢拿雪糕   | 45  |
| 蓮蓉糯米糍配紅豆雪葩   | 45  |
| 柚子蜜瓜椰汁西米露  | 55  |
| 椰子荔枝慕絲蛋糕及黑芝麻醬<br>配斑蘭雪糕及甜橙熱情果醬  | 65  |
| 木糠布甸   | 65  |
|  意式柑橘奶凍<br>配薑汁雪葩  | 65  |
| 藍莓乳酪吉士打伴花生乾果仁<br>配雜莓及青檸雪葩  | 65  |
|  文華東方朱古力拼盤:<br>梳乎厘、黑朱古力車厘子布甸、<br>牛奶朱古力青檸雪糕及白朱古力士多啤梨芝士蛋糕<br>(需時 25 分鐘) | 65  |
| 心太軟朱古力蛋糕<br>配椰子香茅雪糕伴菠蘿醬  | 75  |
| 香芒熱情果梳夫厘、糯米雪糕、<br>芒果檸檬酒沙律伴米脆片<br>(需時 25 分鐘)  | 95  |
| 冰花燉官燕  | 688 |

## 雜錦芝士


是日芝士: 葡萄牙、法國、意大利或瑞士  
配秘製甜酸醬、果仁、水果包及麵包籃

|     |     |
|-----|-----|
| 3 款 | 158 |
| 5 款 | 198 |

 文華東方特式推介  
 素食或可提供素食

所有價格以澳門幣計算，另加 10% 服務費。



## DESSERTS

|   |     |
|---|-----|
| Red bean pancake with vanilla ice cream   | 45  |
| Glutinous rice dumpling Filled with lotus paste and adzuki sorbe  | 45  |
| Refreshing soup of light coconut milk with pomelo, melons and tapioca pearls  | 55  |
| Coconut-litchi mousse cake on black sesame paint,<br>Pandan leaf ice cream and orange passion fruit jam   | 65  |
| Macanese "Serradura"<br>Vanilla flavored whipped cream with sweet breadcrumbs   | 65  |
|  Mandarin orange panna cotta<br>Ginger sorbet, sesame tuile, white chocolate   | 65  |
| Blueberry and organic Greek yogurt custard, peanut granola<br>with seasonal berries and kaffir lime sorbet  | 65  |
|  Mandarin Oriental chocolate flight;<br>Souffle, bittersweet chocolate and cherry creme brulee,<br>milk chocolate-lime ice cream and white chocolate strawberry cheesecake<br>(25 min preparation) | 65  |
| Warm bittersweet chocolate Moelleux, pineapple compote,<br>coconut lemongrass ice cream   | 75  |
| Mango-passion fruit souffle, sticky rice ice cream, mango<br>and Lemoncello salad with crispy rice tuile<br>(25 min preparation)  | 95  |
| Double boiled bird's nest with crystal rock sugar   | 688 |

## CHEESE

Cheese of the day from Portugal, France, Italy or Switzerland  
served with homemade chutneys, nuts, fruit bread and bread basket

|        |     |
|--------|-----|
| 3 cuts | 158 |
| 5 cuts | 198 |

 Mandarin Oriental signature dish  
 vegetarian dish or suitable for vegetarian preparation

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