

## 「頤，貞吉，養正則吉」 —《易經》

中國餐飲文化自古與醫學養生之道密不可分，五味配搭得宜，不但取悅感官，更滋養五臟。天頤以此理念為本，為取自天然的時令食材賦予新派演繹，達致醫食同源，天人和諧。

In the I Ching, Yí is a divination encompassing the belief that nourishment leads to wellness and good fortune. All of the dishes served at Yí are a visionary extension of this belief. The culinary team at Yí transforms nature's finest ingredients into innovative Chinese cuisine designed to nourish you with good fortune.

天  
頤  
Yí

前 菜  
APPETIZER

冷 盤  
Cold

鮮 蟹 肉 海 膽 雪 糕  
Crab Meat with Homemade Japanese Sea Urchin and Pumpkin Gelato  
238

YI 欖 豉 鮪 魚 腩  
Maguro Belly with Chinese Olive, Black Bean, Mandarin Peel and Scallion Oil  
228

玫 瑰 鵝 肝 蔥 油 餅  
Chinese Rose Wine Marinated Goose Liver Terrine with Scallion Pancake  
168

熱 盤  
Warm

YI 高 湯 松 露 餃  
Seafood Dumplings Matsutake Consommé Topped with Shaved Truffles  
208

金 錢 玉 帶  
Pan Seared Scallop with Bamboo Charcoal Cruller  
128

黑 豚 蜜 腿 桂 花 卷  
Classic Roasted Pork Roll with Chinese Liver Sausage and Honey Ham  
118

價格以澳門幣計算並需加收10%服務費。如對食物有任何要求或過敏，請告知我們。  
All prices are in MOP and are subject to a 10% service charge.  
Please let us know if you have any special dietary requirements or food allergies.

湯羹  
SOUP

滋補養身湯

Yí Healing Soup

268 / 488

酸辣金香魚肚羹

Hot and Sour Fish Maw Soup

138

琥珀清湯雞豆花

Double-boiled Chicken Consommé with Resin

138

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珍饈海味  
DRIED PREMIUM SEAFOOD

紅燒乾鮑  
Braised Abalone in Bouillon

皇冠吉品鮑魚  
(約二十四克 / 三十八克)  
Yoshihama Crown Abalone  
(24 Gram / 38 Gram)

時價  
Market Price

南非鮑魚  
(約三十克)  
South African Abalone  
(30 Gram)

時價  
Market Price

松茸黃燜花膠  
Braised Fish Maw and Matsutake in Rich Chicken Broth  
408

黃金脆米燒日本刺參  
Braised Japanese Sea Cucumber with Rich Chicken Broth and Crispy Rice  
388

晶瑩燕窩球  
Steamed Bird's Nest Dumplings with Superior Glaze and Guanciale Ham  
388

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師傅首名菜  
CHEF SIGNATURE

珊瑚帝皇蟹

Stir-fried King Crab Meat and Crab Roe with Egg White Pearl

328

醬燒墨西哥刺參

Wok-braised Diced Mexican Sea Cucumber with Pickled Vegetables and  
Chilies Served with Beef Tendon Cracker

298

五香芋蓉油封鴨

Duck Confit with Aged Mandarin Peel Served with Five-spice Taro Mash

188

魚子刺蜆凍鮑魚

Chilled Fresh Abalone with Century Egg, Pickled Ginger

168

天頤和牛叉燒

(需時20分鐘)

Honey Roasted Wagyu Beef "Char Siew"

(20 minutes to prepare)

168

自家製滷水粿汁

Homemade Rice Noodle with Soy Braised Pork Belly, Eggs, Pork Intestines,  
Pork Ears and Bean Curd

138

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## 海鮮 SEAFOOD

### 山珍野菌煎釀鮮蟹鉗

Pan-seared Crab Claw Stuffed with Minced Iberico Pork  
and Braised in Homemade Mushroom XO Sauce  
388

### 剝椒魚腐蒸海斑

Steamed Grouper Fillet with Homemade Fish Puff in Spicy Pickled Chilies  
228

### 香酥豆豉燒

(海蝦 / 鰻魚 / 斑球)

Grilled King Prawn / Eel Fillet / Grouper Fillet with Preserved  
Black Bean Sauce and Aged Mandarin Peel  
208

### 油泡海螺片

Stir-fried Sliced Sea Conch with Seasonal Root Vegetables,  
Japanese Bean Sprouts and Chives

時價

Market Price

### 酸湯灼鮮螺片

Blanched Sea Conch in Spicy Broth with Pickled Mustard Greens

時價


Market Price

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肉品  
MEAT & POULTRY

 慢煮和牛臉頰配上湯燴岩米  
38-hour Sous Vide Wagyu Beef Cheek with Rock Rice Braised in Superior Broth  
238

碳燒和牛鵝肝多士  
Chargrilled Wagyu Beef with Goose Liver Toast  
168

金桔果醋脆豚肉  
Kumquat Sweet and Sour Pork  
138

香茅燒妙齡鴿  
(需時20分鐘)  
Oven Roasted Lemongrass Baby Pigeon  
(20 minutes to prepare)  
138

脆皮黑豚腩  
(需時20分鐘)  
Crispy Iberico Pork Belly  
(20 minutes to prepare)  
138

 香煎紅菌沙薑雞  
Pan-fried Minced Chicken Patties with Wild Mushrooms and Aromatic Ginger  
128

紅燒肉配雲南乳餅  
Honey Glazed Pork Belly with Yunnan Goat's Cheese  
108

## 時蔬 VEGETABLE

### 金湯紅菜頭

Salt Baked Beetroot with Poached Baby Vegetables in  
Creamy Japanese Pumpkin Chicken Broth

118

### 紅袍袈裟

Steamed Japanese Tomato Stuffed with Quinoa and Vegetables,  
Purple Sweet Potato Puree

108

### 黑椒如意金磚

Braised Bean Curd with Fungus in Black Pepper Sauce

108

### 羊肚菌千層燉菜苗

Braised Morel Mushrooms with Bean Curd Parcel  
and Seasonal Baby Vegetables

98

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## 飯 麵

### RICE & NOODLE

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#### 天 頤 炒 飯 ( 四 位 用 )

Yí Signature Fried Rice with Clams, Shrimps, Chinese Chives  
Topped with Crispy Peking Duck (for 4 persons)  
988

#### 濃 湯 龍 蝦 脆 米 泡 飯

Soupy Rice with Tasmania Lobster in Rich Broth  
268

#### 酸 辣 燈 影 和 牛 手 擀 麵

Hot and Sour Noodles in Soup with Dry-aged Beef  
198

#### 雲 南 珍 菌 撈 稻 庭 麵

Tossed Noodles in Dark Soy Sauce with Cordyceps Flower  
and Morel Mushroom  
168

#### 金 瑤 桂 花 蟹 肉 炒 米

Stir-fried Vermicelli Noodle with Conpoy, Crab Meat, Yellow Chives  
and Japanese Bean Sprouts  
138

甜品  
DESSERTS

玫瑰芡米燉官燕

(熱 / 凍)

Double-boiled Imperial Bird's Nest Infused with Rose

(Hot / Cold)

588

蜂蜜綠豆湯

(熱 / 凍)

Green Bean Sweet Soup Served with  
Spanish Organic Honey Comb and Crispy Cruller

(Hot / Cold)

128

香梨杏汁心太軟

Almond Fondant with Poached Pear in Osmanthus Syrup  
Served with Chinese Spirit Ice Cream

128

櫻桃芭菲配馬拉糕

Cherry Parfait with Chinese Sponge Cake Crumbs

128

香芒腐皮酥配椰汁雪芭

Deconstructed Mango Sago with Crispy Bean Curd Mille-feuille and Coconut Sorbet

128

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懷 舊 家 鄉 頭 盤  
HOME APPETIZERS

酒 香 醉 鷄  
Marinated Chicken with Chinese Wine  
168

家 鄉 湖 南 蛋  
Fried Egg with Red Chile  
128

雲 石 千 層 峰  
Marinated Pig's Ear in Soy Sauce  
128

椒 鹽 一 口 豆 腐  
Crispy Bean Curd with Spices  
128

黃 瓜 海 紅 葉  
Marinated Greenhouse Cucumber and Jelly Fish with XO Chili Sauce  
128

江 南 燻 素 鵝  
Smoked Bean Curd Skin Rolls with Carrots and Black Mushrooms  
128

市場直送  
FRESH FROM THE MARKET

請向服務員查詢  
Please inquire with our servers

游水海魚

(清蒸 / 骨香 / 濃湯明爐過橋 / 蒜子火腩燜 / 頭抽蔥花煎)

Fish from the Market

(Steamed / Deep-fried and Pan-fried / Poached in Superior Broth/  
Braised with Pork Belly and Garlic Ginger / Fried with Premium Soy Sauce and Spring Onion)

時價

Market Price

新鮮貝殼

(油泡 / 金蒜銀絲蒸 / 剁椒蒸 / 刺身 / 濃湯明爐過橋)

Shellfish from the Market

(Sliced and Fried / Steamed with Fried Garlic and Rice Vermicelli /  
Steamed with Chopped Red Chilies / Sashimi / Poached in Superior Broth)

時價

Market Price

生猛龍蝦

(刺身 / 上湯焗 / 芝士牛油焗 / 蔥油焗 / 砂鍋銀絲焗 / 海膽焗)

Lobster from the Market

(Sashimi / Baked in Broth / Baked with Cheese / Baked with Ginger and Spring Onion /  
Baked with Rice Vermicelli/ Baked with sea Urchin)

時價

Market Price

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鮮活海蝦  
(上湯焗 / 頭抽蔥花煎 / 椒鹽焗 / 避風塘炒)  
Prawn from the Market  
(Baked in Broth / Fried with Premium Soy Sauce and Spring Onion /  
Baked in Spiced Chili Salt / Fisherman Style)  
時價  
Market Price

深海鮮蟹  
(清蒸 / 花雕蛋白蒸 / 潮式凍食 / 薑蔥焗 / 砂鍋銀絲焗 / 避風塘炒)  
Crab from the Market  
(Steamed / Steamed with Chinese Wine and Egg White / Chiu Chow Style /  
Baked with Ginger and Spring Onion / Baked with Rice Vermicelli / Fisherman Style)  
時價  
Market Price

家常小菜  
HOME RECIPE

松露玫瑰茶燻雞 ( 需提前一天預訂 )  
Tea Smoked Chicken with Truffle and Chinese Wine (reserve one day in advance)  
888

蝦子柚皮遼參鵝掌 ( 每位 )  
Braised Goose Web with Sea Cucumber, Shrimp Roe and Pomelo Peel (per person)  
488

黑蒜彩椒和牛粒  
Wok-seared Wagyu Beef Cubes with Homemade Black Garlic with Bell Pepper  
428

宮保蒜片和牛甫  
Sautéed Wagyu Beef with Garlic and Spicy Chili Sauce  
428

XO 醬秋葵爆羊肉  
Stir-fried Lamb Fillet with Okra and XO Sauce  
328

大漠風沙羊片  
Sautéed Sliced Lamb with Dried Chili and Garlic  
328

## 家常小菜 HOME RECIPE

### 辣子尖椒炒腩肉

Wok-fried Pork Belly with Diced Pepper and Chilies

328

### 鹹魚蒸手剝肉餅

Steamed Fresh Chopped Pork Patty with Salted Fish

228

### 乾蔥豆豉雞

Wok-fried Crispy Chicken Fillet with Black Beans

228

### 脆炸香蕉雞球

Deep-fried Chicken Balls Filled with Banana

228

### 荔蓉香酥鴨脯

Deep-fried Mashed Taro Stuffed with Sliced of Duck

228

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