





餐厅介绍

RESTAURANT INTRODUCTION

「金映阁」糅合时尚装潢特色及传统手绘技艺，并由大厨亲自呈献融和古今精髓的中式餐膳体验，严选最上乘的时令食材，烹调正宗、健康、美味的佳肴。琳琅满目的选择包括经典名菜、风味凉菜、明炉烧味、游水海鲜、精美点心、特色饭面，当然还有令您垂涎三尺的巧手甜品。

Jin Ying offers an exquisite and authentic Chinese dining experience that blends the essence of tradition and modernity, echoed in sumptuous modern decor enriched with classic hand-painted accents. Using only the freshest seasonal ingredients, the chef and his team prepare healthy and delicious dishes that diners know and love, including timeless Chinese favourites and famous regional appetizers, delicious barbecue and seafood, dim sum, superb noodle and rice dishes, and mouth-watering desserts.



我们致力于餐厅提供的用膳体验中作出对环境和社会负责任的决策：在餐厅菜式上以可持续的食材替代产品入饌。

We are pleased to provide sustainable alternatives on our menu and committed to making environmentally- and socially-responsible decisions in the dining experience we offer.



蔬食
Vegetarian

不含肉或海鲜
Contains no meat or seafood



新素肉
Plant-based meat
alternative

新素肉是指由植物材料（即素食成份）制成的产品
Does not contain meat



可持续发展海产
Sustainable Seafood
Options

以可持续方式捕捞或养殖的海鲜，维护海产物种多样性和生态系统，保护海洋福祉
Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans





厨师介绍

CHEF INTRODUCTION



掌勺十多年的餐厅总厨邓俊贤师傅，擅长烹调粤菜，尤其善于搭配地道蘸酱，其独门甘醇酱油赋予味道灵魂，为每道菜肴画龙点睛，金映招牌菜「顺德捞富贵三鲜」正是以蘸酱带出尊贵海鲜别具一格的鲜美珍味。

不论是烹制御品珍馐抑或家常菜、地道澳门菜，邓师傅均万分用心，尊重传统，再创新猷，呈现菜式上乘色香味。一如餐厅选用之优质海鲜及肉类，鲜活丰美，配合火候得宜，滋味激发。

师傅及团队更曾获得多个厨艺大赛奖项，实力非凡却不自满，精益求精，每日研磨技艺，在金映阁炮制各式佳肴。

Master Chef Tang Chun Yin is an expert in Cantonese cuisine, with over a decade of experience in the kitchen and a gift for sauces that give each dish its own unique 'soul' and character. His special rich soy sauce is the secret to Jin Ying's signature dish, Shunde Style Tossed Australian Lobster and Geoduck with South Africa Abalone, highlighting the uniquely delicate flavours of the seafood ingredients.

Whether he's preparing regal delicacies, home-cooked comfort food or authentic Macanese cuisine, Chef Tang balances a respect for tradition and attention to detail with a willingness to innovate, ensuring that each dish is infused with flavor, color and fragrance - a delight for all the senses. In his hands, Jin Ying's high-quality seafood and meat are cooked to perfection, full of flavor and served with flair.

Jin Ying's chef and his team have won numerous accolades, but never rest on their laurels. Every day, they strive for perfection and put their passion on display in every plate the restaurant serves.

☞ 炭烧原只黑边鲍鱼

Charcoal Grilled Australian
Black Abalone in Abalone Sauce



潮州高汤灼响螺

Chiu Chow Style Poached Sea Whelk with
Bean Sprouts and Luffa Melon in Chicken Broth



御品珍馐

PREMIUM DELICACIES

香茅生焗松叶蟹(约1,000克) 1,688
Baked Matsuba Crab with Lemongrass (Approx. 1,000g)

潮州高汤灼响螺 1,688
Chiu Chow Style Poached Sea Whelk with Bean Sprouts and Luffa Melon in Chicken Broth

👨‍🍳 炭烧原只黑边鲍鱼 1,288
Charcoal Grilled Australian Black Abalone in Abalone Sauce

二十头南非干鲍扣鹅掌 (位) 888
Braised 20-Head South African Abalone with Goose Web

上汤云腿红烧官燕(位) 688
Braised Imperial Bird's Nest with Yunnan Ham in Superior Broth

三葱烧关东辽参(位) 488
Braised Sea Cucumber with Scallion and Leek

👨‍🍳 鱼子酱海胆蟹肉饭(位) 488
Crab Meat Fried Rice with Caviar and Sea Urchin

浓鱼汤乌鱼子扒花胶(位) 428
Grilled Fish Maw with Mullet Roe in Thick Fish Soup

👨‍🍳 主厨推介
Chef's Recommendation

请告知您的服务员关于任何食物过敏或餐饮限制。所有价格为澳门币并需加10%服务费。图片仅作参考之用。
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游水海鲜

SEAFOOD DELIGHTS







游水东星斑
👩‍🍳 鲜花椒蒸
Coral Grouper
Steamed with Sichuan Peppercorn





鱼

SEAFOOD SPECIALTIES

游水东星斑(约600克) 1,388

  鲜花椒蒸 / 酸汤过桥堂做

Coral Grouper (Approx. 600g)
  Steamed with Sichuan Peppercorn
Poached with Sour Broth

舟山大黄鱼(约850克) 1,388

顺德煎焗 / 腿丝古法蒸 / 姜蒜蒸

Yellow Croaker (Approx. 850g)
Shunde Style Wok-fried
Steamed with Mandarin Peel and Shredded Ham
Steamed with Ginger and Garlic



深海老虎斑(约700克) 888

  潮州酸菜 /  沸腾鱼片

Tiger Grouper (Approx. 700g)
  Chiu Chow Style Braised with Pickle Mustard Leave
 Sichuan Style Poached in Hot and Spicy Oil


游水笋壳鱼(约600克) 568

 老菜脯酱蒸 /  顺德辣炆

Marble Goby (Approx. 600g)
 Steamed with Preserved Turnip Sauce
 Shunde Style Braised with Chili Sauce

桂花鱼 (约800克) 468

 碧绿炒球 / 酸菜虾汤浸


Mandarin Fish (Approx. 800g)
 Wok-fried with Asparagus
Poached with Pickled Cabbage and Prawn Soup

 主厨推介
Chef's Recommendation

 辣味
Spicy Dish


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生猛澳洲龙虾
上汤芝士焗

Australian Lobster
Braised with Cheese in Superior Broth



生猛富贵虾
👨‍🍳 避风塘炒

Mantis Shrimp
Stir-fried with Chili and Garlic



虾

SEAFOOD SPECIALTIES



生猛澳洲龙虾(约1,200克) 2,880

上汤芝士焗 / 胡椒生煮

Australian Lobster (Approx. 1,200g)
Braised with Cheese in Superior Broth
Braised with Pepper


 生猛澳洲大肉蟹(约1,300克) 1,488

  避风塘炒 / 姜葱炒

Australian Mud Crab (Approx. 1,300g)
  Stir-fried with Chili and Garlic
Stir-fried with Ginger and Scallions



 生猛波士顿龙虾(约500克) 528

泡饭 /  顺德辣汁炒

Boston Lobster (Approx. 500g)
Chiu Chow Style Cooked with Rice in Soup
 Shunde Style Wok-fried with Chili Sauce

生猛富贵虾(约300克) 498

  避风塘炒 / 盐水浸

Mantis Shrimp (Approx. 300g)
  Stir-fried with Chili and Garlic
Poached in Salt Water

生猛花虾 428

开边蒜蓉蒸 / 豉油王煎焗

Flower Bamboo Shrimp
Steamed with Garlic Sauce
Wok-baked with Superior Soy Sauce



主厨推介
Chef's Recommendation



含可持续发展海产
Sustainable Seafood Options



辣味
Spicy Dish

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大连鲜鲍鱼
牛肝菌辣子鲜

Dalian Abalone
Braised with Porcini Mushroom and Spicy Pepper

加拿大象拔蚌
浓汤过桥堂做

Canadian Geoduck
Poached with Superior Broth



蚌

SEAFOOD SPECIALTIES

加拿大象拔蚌(约500克) 1,488

浓汤过桥堂做 / 厚切XO酱爆

Canadian Geoduck (Approx. 500g)
Poached with Superior Broth
Wok-fried with XO Sauce

大连鲜鲍鱼(6只) 428

牛肝菌辣子鲜 / 豉汁泰椒蒸

Dalian Abalone (6EA)
Braised with Porcini Mushroom and Spicy Pepper
Steamed with Thai Chili and Fermented Black Bean Sauce

蛏子皇 (3只) 338

豉椒炒 / 金银蒜粉丝蒸

Bamboo Clam (3 EA)
Wok-fried with Chili and Fermented Black Bean Sauce
Steamed with Vermicelli and Garlic

黄金贝 268

豉椒炒 / 辣椒膏炒

Golden Clam
Wok-fried with Chili and Fermented Black Bean Sauce
Wok-fried with Thai Chili Sauce and Shallot

主厨推介
Chef's Recommendation

辣味
Spicy Dish

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🍳 海胆金钱蟹盒

Deep-fried Sea Urchin with
Crab Meat Pork Parcel

🍳 鲜沙姜鸡腿芥兰拌蛭子皇

Tossed Bamboo Clam with Chinese Kale and Ginger

经典前菜

APPETIZERS

顺德捞富贵三鲜(象拔蚌, 黑鱼子酱, 鲜鲍鱼) 2,888
Shunde Style Tossed Geoduck, Black Caviar and Fresh Abalone

酒香糟卤四拼 148
Marinated Platter in Chinese Wine Flavor
(Abalone, Shrimp, Cuttlefish and Okra)

鲜沙姜鸡腿芥兰拌蛭子皇 128
Tossed Bamboo Clam with Chinese Kale and Ginger

山楂醉卤鱼卷 118
Marinated Fish Rolls with Hawthorn

酱香鸭舌 108
Marinated Duck Tongue with Seafood Sauce and Ginger

陈醋拌海蜇头 108
Tossed Jelly Fish Head with Black Vinegar

梅香脆梨热情果 88
Crunchy Pear and Passion Fruit

海胆金钱蟹盒 (只) 68
Deep-fried Sea Urchin with Crab Meat Pork Parcel (EA)

主厨推介
Chef's Recommendation

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粵式 荔枝木燒味

CANTONESE LYCHEE
WOOD ROAST





客家咸香脆皮鸡
Hakka Style Salted Crispy Chicken



霸王炭烧牛肋骨
Charcoal Grilled Beef Short Ribs
with Cumin



粤式荔枝木烧味

CANTONESE BARBEQUE FROM LYCHEE WOOD OVEN



霸王炭烧牛肋骨

498

Charcoal Grilled Beef Short Ribs with Cumin

炭烤战斧猪扒

268

Charcoal Grilled Tomahawk Pork Chop with Black Garlic Sauce



蜜汁黑豚叉烧

268

Honey Glazed Barbecued Iberico Pork



古法酱烧琵琶鸭

268

Roasted "Pipa" Duck

潮式四喜卤水拼盘

238

Chiu Chow Style Marinated Goose Wings, Pork Belly, Duck Breast, Cuttlefish and Bean Curd

客家咸香脆皮鸡

198

Hakka Style Salted Crispy Chicken

脆皮红烧乳鸽

158

Crispy Roasted Pigeon



主厨推介
Chef's Recommendation



辣味
Spicy Dish

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☼ 脆花胶虾仁酸辣羹
Hot and Sour Soup with
Shrimp and Crispy Fish Maw



石斛鲜鲍炖老鸽
Double-boiled Pigeon Soup with
Dendrobium and Abalone



滋润养生汤

SOUP

- 

冬虫夏草炖鸡

Double-boiled Chicken Soup with Cordyceps

988
- 

松茸炖佛跳墙

“Buddha Jumps Over the Wall” with Matsutake

668
- 

脆花胶虾仁酸辣羹

Hot and Sour Soup with Shrimp and Crispy Fish Maw

388
- 

榄仁菊花拆鱼羹

Traditional Shunde Fish Soup

168
- 

石斛鲜鲍炖老鸽

Double-boiled Pigeon Soup with Dendrobium and Abalone

168
- 

鲜人参汽锅炖鸡汤

Yunnan Style Double-boiled Chicken Soup with Fish Maw and Fresh Ginseng

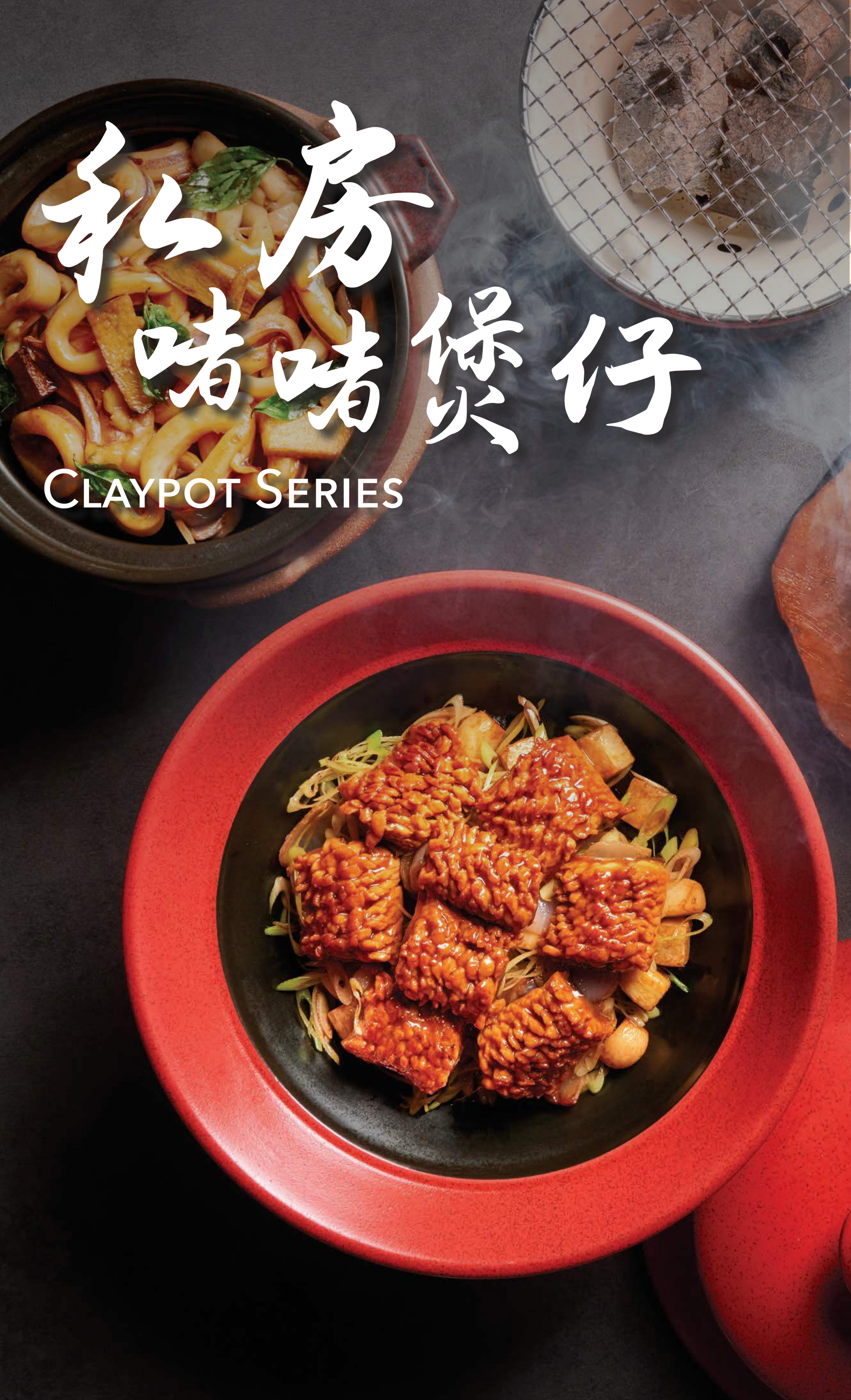
138



主厨推介
Chef's Recommendation

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私房煲仔

CLAYPOT SERIES



🍲 生啫雪花牛小排
Sizzling Beef Short Ribs
with Sichuan Pepper



香葱啫鳕鱼煲
Sizzling Codfish with
Scallion in Claypot



私房啫啫煲仔


CLAYPOT SERIES

啫啫鲍鱼海皇煲 598
Sizzling Bean Curd with Abalone and Fish Maw in Claypot

 生啫雪花牛小排 368
Sizzling Beef Short Ribs with Sichuan Pepper

香葱啫鳊鱼煲 318
Sizzling Codfish with Scallion in Claypot

生啫九层塔火箭鱿鱼 268
Sizzling Squid Rings with Basil and Mushroom

 啫啫花胶走地鸡煲 188
Claypot Glazed Free Range Chicken with Fish Maw and Soy Sauce

虾酱生啫唐生菜 98
Sizzling Lettuce with Shrimp Paste



主厨推介
Chef's Recommendation

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XO酱炒双脆

Stir-fried Sea Cucumber Tendons
with XO Sauce



海胆酱焗鲜蟹盖

Baked Crab Shell with Sea Urchin
and Crab Meat Stuffing

澳门味道

MACAU TASTE SPECIALTIES

	XO酱炒双脆 Stir-fried Sea Cucumber Tendons with XO Sauce	338
	鲍鱼鹅翅煲 Stewed Goose Wing with Abalone	328
	海胆酱焗鲜蟹盖 (只) Baked Crab Shell with Sea Urchin and Crab Meat Stuffing (EA)	238
	海味小炒皇 Stir-fried Assorted Seafood with Chive	188
	椒盐鸭舌 Deep-fried Duck Tongue with Salt and Pepper	188
	韭黄滑蛋虾仁 Wok-fried Scrambled Egg with Shrimp and Yellow Chive	168
	无花果黑豚咕噜肉 Sweet and Sour Pork with Figs	158
	红烧自制黑豆腐 Braised Homemade Black Bean Curd with Mushroom and Pork	138
	马友咸鱼煎肉饼 Pan-fried Meat Patty with Salted Fish	138

 主厨推介
Chef's Recommendation

 辣味
Spicy Dish

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🍲 煎焗水乡大鱼嘴

Wok-baked Fish Head with
Homemade Sauce



🍲 顺德煎八爪鱼饼

Pan-fried Octopus Cake with
Cuttle Fish Paste and Celery





顺德特色菜

SHUNDE SPECIALTIES

酿辣椒金不换炒和牛 388
Stir-fried Wagyu Beef with Stuffed Pepper and Basil

黄焖甲鱼扇鸡煲 268
Stewed Soft-shell Turtle and Chicken in Claypot

 煎封马友一夜情 228
Pan-fried Marinated Threadfin

党参花胶蒸走地鸡 208
Steamed Free Range Chicken with Fish Maw and Chinese Herbs

 煎焗水乡大鱼嘴 188
Wok-baked Fish Head with Homemade Sauce

 顺德煎八爪鱼饼 128
Pan-fried Octopus Cake with Cuttle Fish Paste and Celery



主厨推介
Chef's Recommendation

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清一色海鲜锅
Braised Premium Seafood with Fish Maw Broth



干锅煮牛蛙
Wok-fried Bull Frog with Green Pepper



家常菜


HOME COOKING SPECIALTIES

 清一色海鲜锅 418
Braised Premium Seafood with Fish Maw Broth

  干锅煮牛蛙 228
Wok-fried Bull Frog with Green Pepper

酸菜海鲜烧豆腐 218
Braised Tofu with Seafood and Pickled Cabbage

  酸金汤肥牛片 198
Stewed Beef with Pickled Chili and Enoki Mushroom

 川乡锅巴鸡 168
Deep-fried Chicken Wings with Scorched Rice and Okra

烧大虾茄子煲 128
Braised Prawns and Eggplant in Claypot

 辣豆豉炒五花肉 128
Stir-fried Pork Belly with Spicy Fermented Black Bean Sauce

 主厨推介
Chef's Recommendation

 辣味
Spicy Dish

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健康田园时菜

HEALTHY VEGETABLES



👩 番茄老豆腐浸娃娃菜

Poached Napa Cabbage with
Tomato and Bean Curd in
Fish Broth



鼎湖罗汉上素斋

Braised Assorted Vegetables
and Mushrooms





健康田园时菜

HEALTHY VEGETABLES

- 

鼎湖罗汉上素斋

Braised Assorted Vegetables and Mushrooms

128
- 

马拉盏炒椰菜仔

Stir-fried Baby Cabbage with Belachan Sauce

128
- 

番茄老豆腐浸娃娃菜

Poached Napa Cabbage with Tomato and Bean Curd in Fish Broth

118
- 

盐水菜心浸鱼滑

Poached Choy Sum with Fish Paste in Salt Water

108
- 

豆酱紫苏炒兰花苔

Stir-fried Broccolini with Basil and Soybean Paste

98
- 

橄榄油白灼生菜

Poached Chinese Lettuce with Olive Oil

88

 主厨推介
Chef's Recommendation

 素食
Vegetarian

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👤 金映极品鲍汁海鲜饭

Jin Ying Fried Seafood Rice with
Shallot in Abalone Sauce



加拿大牛仔骨汤米线

Canadian Beef Short Rib Noodle Soup






特式粉面饭

RICE AND NOODLE DISHES

原只鲍鱼福建烩饭 198
Fujian Style Seafood Fried Rice with Abalone

 金映极品鲍汁海鲜饭 198
Jin Ying Fried Seafood Rice with Shallot in Abalone Sauce

蟹肉桂花炒米粉 188
Fried Rice Vermicelli with Crab Meat and Egg

头抽干炒和牛河粉 158
Wok-fried Rice Noodles and Beef with Superior Soy Sauce


鲍鱼捞面 148
Tossed Egg Noodles with Abalone and Lettuce

干巴菌脆米和牛炒饭 148
Wagyu Beef Fried Rice with Ganba Mushroom and Crispy Rice

加拿大牛仔骨汤米线 138
Canadian Beef Short Rib Noodle Soup

鲜肉白菜水饺 118
Bok Choy and Pork Dumplings in Soup

油渣酱油菜面 118
Wok-fried Vegetable with Lard and Poached Egg Noodles with Superior Soy Sauce

 广式鲜虾云吞生面 118
Cantonese Egg Noodle Soup with Shrimp Wonton



主厨推介
Chef's Recommendation

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👩 杨枝甘露双皮奶

Steamed Milk Custard with Chilled
Mango Sago Cream and Pomelo



杏汁炖官燕

Double-boiled Bird's Nest with
Almond Cream



远年陈皮蜜梨炖安南子

Double-boiled Pear
with Aged Tangerine Peel and
Malva Nuts



甜品/糕点

DESSERT

杏汁炖官燕 688
Double-boiled Bird's Nest with Almond Cream

时令果盘 108
Seasonal Fresh Fruit Platter

👨‍🍳 猫山王雪媚娘 108
Musang King Durian Snowball Mochi

自制灵芝龟苓膏 98
Homemade Herbal Jelly with Lingzhi

远年陈皮蜜梨炖安南子 88
Double-boiled Pear with Aged Tangerine Peel and Malva Nuts

👨‍🍳 杨枝甘露双皮奶 88
Steamed Milk Custard with Chilled Mango Sago Cream and Pomelo

👨‍🍳 主厨推介
Chef's Recommendation

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饮料

BEVERAGE

即磨有机豆浆

Homemade Organic Soy Milk

熱 凍
Hot Cold

甘筍豆浆 50 50

Carrot Soy Milk

即磨有机豆浆 40 40

Homemade Organic Soy Milk

咖啡及茶

Fresh Brewed Coffee and Tea

即磨咖啡 45 50

Coffee

特浓咖啡 45 50

Espresso

港式布袋奶茶 45 50

Hong Kong Style Milk Tea

柠檬红茶 45 50

Lemon Tea

鲜榨果汁 From the Juice Bar

橙 汁 60

Orange

奇异果汁 60

Kiwi Fruit

西瓜汁 60

Watermelon

甘筍汁 60

Carrot

汽水 Soft Drinks

可口可乐 45

Coke

无糖可乐 45

Coke Zero

雪 碧 45

Sprite

矿泉水 Mineral Water

依云水 55

Evian

巴黎水 55

Perrier

請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加10%服務費。圖片只作參考之用。

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饮料

BEVERAGE

中国茶 Premium Chinese Tea		每位 Per Person	黑茶类 Dark Tea		每位 Per Person
乌龙茶类 Oolong Tea	金桂花寿眉茶 Gold Osmanthus Shoumei	15	30 年熟普洱 Pu-erh 30 Years		168
			20 年熟普洱 Pu-erh 20 Years		88
	如意大红袍 Ruyi Da Hong Pao	168	宫廷普洱 Royal Ripe Pu-erh		48
	正味铁观音 Original Tie Guan Yin	168	绿茶类 Green Tea		
	粒粒香铁观音 Li Li Xiang Tie Guan Yin	98	明前狮峰龙井 Ming Qian Shi Feng Long Jing		138
红茶类 Black Tea	冻顶乌龙茶 Dongding Oolong	88	碧螺春 Bi Luo Chun		68
	花香铁观音 Hua Xiang Tie Guan Yin	68	花茶类 Floral or Scented Tea		
			茉莉香片 Jasmine Tea		48
	金骏眉 Jin Jun Mei	168	玫瑰花茶 Rose Tea		48
	正山小种 Lapsang Souchong	68	杭州胎菊 Hangzhou Feverfew		48
	荔枝红茶 Lychee Black Tea	48			

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饮料

BEVERAGE

啤酒 Beer from Around the World

青岛 Tsing Tao	70
澳门 Macau Beer	70
嘉士伯 Carlsberg	70
喜力 Heineken	70
百威 Budweiser	70

中国名酒 Chinese Spirits

贵州茅台 Kwei Chow Moutai	5,200
五粮液 10 年陈 Wu Liang Ye 10 Years	4,980
泸州老窖（国窖 1573） Guo Jiao (National Cellar1573)	2,880
洋河经典天之蓝 Yanghe Blue Sky	1,780

香槟及气泡酒 Champagne & Sparkling

	每杯 Per Glass (125ml)	每瓶 Per Bottle (750ml)
NV Belstar, Prosecco, Brut, Veneto, Italy	65	325

白酒 White Wines

2024 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	135	675
2023 Riesling Kabinett, ‘Wehlener Sonnenuhr’, Dr. Loosen, Mosel, Germany	80	400

红酒 Red Wines

2021 Château Langlet, Graves, Bordeaux, France	125	625
2021 Bourgogne Pinot Noir, Bouchard Père & Fils, Burgundy, France	110	550

酒精饮品的酒精浓度达1.2%以上。
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The alcoholic beverage have an alcohol strength higher than 1.2% vol.
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饮料

BEVERAGE

金映侍酒师推介
Jin Ying Sommelier Recommendation

香槟 Champagne	每瓶 Per Bottle (750ml)
2015 Dom Pérignon, Brut, Épernay, France	2,700
NV Gosset, Extra-Brut, Aÿ, France	788

白酒 White Wines

2022 Chardonnay, ‘The Sun Also Rises’ , Summer Dreams, Sonoma Coast, California, USA	2,450
2020 Meursault, ‘Les Grands Charrons’ , Vincent Girardin, Burgundy, France	1,650
2023 Alvarinho, ‘Primeiras Vinhas’ , Soalheiro, Vinho Verde, Portugal	475

红酒 Red Wines

2020 Domaine de Long Dai, Domaines Barons de Rothschild (Lafite), Shandong, China	9,380
2017 Carruades de Lafite, Pauillac, Bordeaux, France	8,800
2019 Ao Yun, Yunnan, China	7,880
2010 Les Forts de Latour, Pauillac, Bordeaux, France	6,280
2009 Château Lynch-Bages, 5ème Cru Classé, Pauillac, Bordeaux, France	5,420
2000 Château Grand-Puy-Lacoste, 5ème Cru Classé, Pauillac, Bordeaux, France	4,880
2020 Hu Yue, Domaine de Long Dai, Domaines Barons de Rothschild (Lafite), Shandong, China	3,250
2018 Château Lascombes, 2ème Cru Classé, Margaux, Bordeaux, France	1,880
2018 Pintia, Toro, Spain	1,180
2017 Deep Blue, Grace Vineyard, Shanxi, China	750
2021 Reserva, ‘Field Blend’ , Bota Velha, Douro, Portugal	450

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