







## 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.



# 精美點心

DIM SUM







🍽️ 巧手三式饺拼盘

(黑松露鲜虾饺, 富贵虾黑魚籽水晶饺, 海胆蟹肉饺)

Jin Ying Dim Sum Platter  
(Steamed Shrimp Dumpling with Black Truffle,  
Steamed Mantis Shrimp Dumpling with Black Caviar,  
Steamed Crab Meat and Sea Urchin Dumpling)



## 巧手精点

SIGNATURE DIM SUM

- 

巧手三式饺拼盘

(黑松露鲜虾饺, 富贵虾黑魚籽水晶饺、海胆蟹肉饺)

Jin Ying Dim Sum Platter  
(Steamed Shrimp Dumpling with Black Truffle,  
Steamed Mantis Shrimp Dumpling with Black Caviar,  
Steamed Crab Meat and Sea Urchin Dumpling)

128
- XO酱海参花篮酥

XO Sauce Sea Cucumber Puffs

98
- 桂花蚌水晶饺

Steamed Clam and Shrimp Dumplings

98
- 

清香田园素粉果

Steamed Assorted Vegetable Dumplings

98
- 鱼籽酱燕窝蟹黄饺

Steamed Bird's Nest and Crab Roe Dumplings  
with Caviar

98
- 

黑椒和牛煎包

Pan-fried Black Pepper Wagyu Beef Buns

88
- 

蓝青口鲜肉烧卖

Steamed Traditional Pork Dumplings with Blue Mussel

88
- 金鱼虾饺皇

Steamed Shrimp Dumplings

88

 主厨推介  
Chef's Recommendation

 素食  
Vegetarian

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👩‍🍳 果木豚肉叉烧包  
Steamed Barbecued  
Iberico Pork Buns

爽滑陈皮牛肉球  
Steamed Beef Balls with  
Mandarin Peel



剁椒蒸鱼头  
Steamed Fish Head with  
Fermented Chili

黑椒蒸牛小排  
Steamed Beef Short Ribs with  
Black Pepper Sauce

👩‍🍳 酱皇蒸凤爪  
Steamed Chicken Feet  
with Edamame and  
Soya Sauce

👩‍🍳 传统荷香棉花鸡  
Traditional Steamed Chicken and  
Fish Maw with Lotus Leaf

榄豉蒸排骨  
Steamed Pork Ribs with  
Pumpkin and Fermented  
Black Bean






# 老广的味道

TRADITIONAL DIM SUM

榄豉蒸排骨 88  
Steamed Pork Ribs with Pumpkin and  
Fermented Black Bean


 传统荷香棉花鸡 88  
Traditional Steamed Chicken and Fish Maw with  
Lotus Leaf

黑椒蒸牛小排 88  
Steamed Beef Short Ribs with Black Pepper Sauce

 果木豚肉叉烧包 78  
Steamed Barbecued Iberico Pork Buns

爽滑陈皮牛肉球 78  
Steamed Beef Balls with Mandarin Peel

 剁椒蒸鱼头 78  
Steamed Fish Head with Fermented Chili

 酱皇蒸凤爪 68  
Steamed Chicken Feet with Edamame and  
Soya Sauce

广式绿茶卷 58  
Cantonese Style Green Tea Rolls

 主厨推介  
Chef's Recommendation

 辣味  
Spicy Dish

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广东煎炸三宝  
咸煎饼/牛利酥/油条

Three Cantonese Fried Dim Sum  
Pan-fried Salty Cake,  
Crispy Beef Puff,  
Fried Dough Sticks



金银蚝刺猬酥

Deep-fried Hedgehog Puff  
with Dried Oysters



三葱鸡粒雪山包


Baked Snow Buns with  
Diced Chicken, Shallots  
and Onions



## 煎炸焗美点

ULTIMATE DIM SUM SPECIALTIES

现焗燕窝蛋挞 98  
Baked Egg Tarts with Bird's Nest

 金银蚝刺猬酥 78  
Deep-fried Hedgehog Puff with Dried Oysters

粤式蟹肉脆春卷 78  
Deep-fried Spring Rolls with Crab Meat

 广东煎炸三宝 78  
咸煎饼/牛利酥/油条  
Three Cantonese Fried Dim Sum  
Pan-fried Salty Cake, Crispy Beef Puff, Fried Dough Sticks

陈皮红豆煎饼 68  
Tangerine Peel and Red Bean Pancake

香酥芋角 68  
Deep-fried Taro Dumpling with Duck

 XO酱脆皮萝卜糕 68  
Stir-fried Crispy Radish Cake with XO Sauce

三葱鸡粒雪山包 68  
Baked Snow Buns with Diced Chicken, Shallots and Onions

 主厨推介  
Chef's Recommendation

 辣味  
Spicy Dish

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企鵝斑斕包  
Steamed Pandan Buns

橙香蓮蓉桔仔包  
Orange Buns with Lotus Seed Paste Stuffing

香脆芝士栗茸糕  
Crispy Chestnut Cheese Cake

豆沙獅頭包  
Lion King Red Beans Buns

神灣菠蘿酥  
Baked Pineapple Puffs



## 童乐点点

THE KIDS WORLD

 豆沙狮头包(每天限10只)	58
Lion King Red Beans Buns (10 EA Daily)	
香脆芝士栗茸糕	38
Crispy Chestnut Cheese Cake	
橙香莲蓉桔仔包	38
Orange Buns with Lotus Seed Paste Stuffing	
企鹅斑斓包	38
Steamed Pandan Buns	
小猪金瓜慕斯	38
Piggy Pumpkin Mousse	
千层萝卜丝酥	38
Baked Turnip Puffs	
神湾菠萝酥	38
Baked Pineapple Puffs	



### 主厨推介

Chef's Recommendation

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### 梅菜叉烧肠

Steamed Rice Flour Rolls with  
Barbecued Pork and  
Preserved Vegetable



### 🍳 爆竹脆虾肠

Steamed Rice Flour Rolls with  
Scallop and Shrimp



### 芦笋和牛肠

Steamed Rice Flour Rolls with  
Wagyu Beef and Asparagus





## 米浆布拉肠粉

HANDMADE STEAMED RICE ROLL

- 

XO酱菜脯桂花蚌肠

Steamed Scallop Rice Rolls with Preserved Vegetables and XO Sauce

118
- 

爆竹脆虾肠

Steamed Rice Flour Rolls with Scallop and Shrimp

98
- 芦笋和牛肠

Steamed Rice Flour Rolls with Wagyu Beef and Asparagus

98
- 梅菜叉烧肠

Steamed Rice Flour Rolls with Barbecued Pork and Preserved Vegetable

98



主厨推介

Chef's Recommendation

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## 粤式荔枝木烧味

CANTONESE BARBEQUE FROM LYCHEE WOOD OVEN

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

烧味拼盘

188

Cantonese Barbeque Platter

澳门烧腩仔

158

Macanese Roasted Pork Belly

脆皮红烧乳鸽

158

Crispy Roasted Pigeon



古法酱烧琵琶鸭

Roasted "Pipa" Duck



蜜汁黑豚叉烧

Honey Glazed Barbecued  
Iberico Pork





陈醋拌海蜇头

Tossed Jelly Fish Head with  
Black Vinegar



山楂醉卤鱼卷

Marinated Fish Rolls with  
Hawthorn



酱香鸭舌

Marinated Duck Tongue with  
Seafood Sauce and Ginger



梅香脆梨热情果

Crunchy Pear and Passion Fruit

## 经典前菜

APPETIZERS

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



主厨推介

Chef's Recommendation

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The background of the image shows several bamboo steamers filled with various traditional Chinese steamed dishes. In the top left, a steamer contains what appears to be steamed dumplings or buns. In the top right, another steamer holds a dish with small, tender pieces of meat. In the bottom left, a steamer is filled with a dish featuring large prawns and glass noodles. The steamers are arranged in a way that creates a sense of depth and abundance. The overall lighting is warm and soft, highlighting the textures of the food and the natural grain of the bamboo.

# 怀旧

# 笼仔蒸

TRADITIONAL STEAMED DISHES



👨‍🍳 澳门马友肉饼饭

Macau Style Steamed Pork Patty with  
Salted Fish and Rice



党参花胶蒸走地鸡

Steamed Free Range Chicken with  
Fish Maw and Chinese Herbs



## 怀旧笼仔蒸

STEAMED BASKET SPECIALTIES

- |   |  |     |
|---|--|-----|
|   | 金银蒜蒸花虾 (约300克)   | 428 |
|   | Steamed Bamboo Prawn with Garlic and Glass Vermicelli (Approx. 300g) |     |
|   | 党参花胶蒸走地鸡   | 198 |
|   | Steamed Free Range Chicken with Fish Maw and Chinese Herbs           |     |
|   | 金针云耳蒸田鸡  | 138 |
|   | Steamed Frog with Daylily and Wood Fungus                            |     |
|  | 鲜蟹肉蒸酿胜瓜  | 138 |
|   | Steamed Stuffed Luffa with Crab Meat                                 |     |
|   | 豉汁排骨蒸陈村粉   | 128 |
|   | Steamed Pork Short Ribs with Black Bean Sauce                        |     |
|  | 澳门马友肉饼饭  | 128 |
|   | Macau Style Steamed Pork Patty with Salted Fish and Rice             |     |
|  | 胜瓜蒸黄金贝肉丸   | 88  |
|   | Steamed Golden Clam Meatballs with Luffa                             |     |
|  | 养生五谷丰登   | 88  |
|   | Steamed Healthy Mix Grains   |     |

 主厨推介  
Chef's Recommendation

 素食  
Vegetarian

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## 绵香生滚粥

CONGEE

### 👨‍🍳 老菜脯海鲜粥

Seafood and Preserved  
Vegetables Congee



### 👨‍🍳 澳门水蟹粥

Macau Style Freshwater Crab Congee

238



### 👨‍🍳 老菜脯海鲜粥

Seafood and Preserved Vegetables Congee

188



### 松茸牛肉生滚粥

Beef Congee with Matsutake

138

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### 街坊皮蛋瘦肉粥

Pork and Century Egg Congee

88



### 紫米南瓜粥

Pumpkin and Purple Rice Congee

48



### 主厨推介

Chef's Recommendation

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### 川乡锅巴鸡

Deep-fried Chicken Wings with  
Scorched Rice and Okra



### 金汤海鲜煲

Braised Seafood with  
Superior Soup in Claypot





## 家常小炒

HOME COOKING SPECIALTIES

- |   |   |     |
|---|---|-----|
|    | XO酱炒双蚌<br>Stir-fried Sea Cucumber Tendons with XO Sauce   | 338 |
|    | 金汤海鲜煲<br>Braised Seafood with Superior Soup in Claypot  | 258 |
|    | 干锅牛蛙<br>Wok-fried Bullfrog with Chili   | 228 |
|    |  酸汤肥牛煲<br>Claypot Stewed Beef with Pickled Mustard Leaves and Assorted Peppers | 198 |
|  | 川乡锅巴鸡<br>Deep-fried Chicken Wings with Scorched Rice and Okra   | 168 |
|   | 宫保腰果鸡丁<br>Wok-fried Kung Pao Chicken with Cashew Nut and Peppercorn   | 168 |
|   | 韭黄滑蛋虾仁<br>Wok-fried Scrambled Egg with Shrimp and Yellow Chive  | 168 |
|  | 无花果黑豚咕噜肉<br>Sweet and Sour Pork with Figs   | 158 |
|   | 红烧自制黑豆腐<br>Braised Homemade Black Bean Curd with Mushrooms and Pork   | 138 |



主厨推介  
Chef's Recommendation



辣味  
Spicy Dish

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🍳 干巴菌脆米和牛炒饭

Wagyu Beef Fried Rice with Ganba Mushroom and Crispy Rice



盐水菜心浸鱼滑

Poached Choy Sum with Fish Paste in Salt Water



蟹肉桂花炒米粉

Fried Rice Vermicelli with Crab Meat and Egg





## 精选蔬菜·主食

VEGETABLE, RICE AND NOODLE SPECIALTIES

- |   |   |     |
|---|---|-----|
|    | 原只鲍鱼福建烩饭<br>Fujian Style Seafood Fried Rice with Abalone                                | 198 |
|   | 蟹肉桂花炒米粉<br>Fried Rice Vermicelli with Crab Meat and Egg                                 | 188 |
|   | 头抽干炒和牛河粉<br>Wok-fried Rice Noodles and Beef with Superior Soy Sauce                     | 158 |
|   | 干巴菌脆米和牛炒饭<br>Wagyu Beef Fried Rice with Ganba Mushroom and Crispy Rice                  | 148 |
|   | 油渣酱油菜面<br>Wok-fried Vegetable with Lard and Poached Egg Noodles with Superior Soy Sauce | 118 |
|  | 广式鲜虾云吞生面<br>Cantonese Egg Noodle Soup with Shrimp Wonton                                | 118 |
|   | 盐水菜心浸鱼滑<br>Poached Choy Sum with Fish Paste in Salt Water                               | 108 |
|  | 橄榄油白灼生菜<br>Poached Chinese Lettuce with Olive Oil                                       | 88  |

 主厨推介  
Chef's Recommendation

 含可持续发展海产  
Sustainable Seafood Options

 素食  
Vegetarian

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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 AND SWEETS


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

时令果盘 108  
Seasonal Fresh Fruits 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

Hot

凍

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

### 矿泉水 Mineral Water

依云水

55

Evian

巴黎水

55

Perrier

### 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

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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
金桂花寿眉茶 Gold Osmanthus Shoumei	15	30 年熟普洱 Pu-erh 30 Years	168
乌龙茶类 Oolong Tea		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
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	
红茶类 Black 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    中国名酒 Chinese Spirits

青岛 Tsing Tao	70	贵州茅台 Kwei Chow Moutai	5,200
澳门 Macau Beer	70	五粮液 10 年陈 Wu Liang Ye 10 Years	4,980
嘉士伯 Carlsberg	70	泸州老窖（国窖 1573） Guo Jiao (National Cellar1573)	2,880
喜力 Heineken	70	洋河经典天之蓝 Yanghe Blue Sky	1,780
百威 Budweiser	70		

## 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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LASCOMBES

CHÂTEAU LASCOMBES

MARGAUX

GRAND CRU CLASSÉ

2018

GRAND VIN

CHATEAU LYNCH BAGES

GRAND CRU CLASSÉ

PAUILLAC

Carruades

MIS EN BOUTEILLE À LA PROPRIÉTÉ

CARRUADES de LAFITE

2017

PAUILLAC

CHAMPAGNE

Dom Pérignon

Vintage 2013

SECURITY

CLOUDY BAY

NEW ZEALAND

SAUVIGNON BLANC 2023



## 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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