



任點任吃鮮活龍蝦

賓客可以在mezza9 Macau體驗「與廚共餐」無限量鮮活龍蝦任點任食盛宴。我們每日嚴選新鮮龍蝦——蒜蓉蒸的鮮甜、避風塘炒的酥香、芝士焗烤的濃郁等六種特色風味輪流供應，讓賓客一次領略龍蝦的多變風採。

All-You-Can-Eat Unlimited Live Lobsters

Guests can experience 'Dining from the Kitchen' all-you-can-eat unlimited lobster feast at mezza9 Macau. Six distinctive lobster flavors are offered in rotation, including steamed with minced garlic sweetness, crispy fried in wok-fried with dry chili, minced garlic, and rich cheese baked, allow guests to appreciate the varied charm of lobster in one go.



鍋炒和鮮蒸

鮮活海產與當季時蔬在這裡碰撞出無限可能。開放式廚房提供20餘種即點即烹調方式，將精選食材轉化為令人難忘的美味。無論是追求原汁原味的清蒸料理，還是濃烈香氣的爆炒佳餚，主廚皆可現場為您烹制最合心意的風味。

Wok & Steam

Fresh seafood and seasonal vegetables collide here to create endless possibilities. Our open kitchen offers over 20 cook-to-order techniques, transforming selected ingredients into unforgettable flavors. Whether you prefer the original taste of steamed dishes or the rich aroma of stir-fried delicacies, you will encounter the unique flavor that suits you best for a perfect indulgence.

冰鎮海鮮和炭燒

招牌龍蝦包與濃郁的龍蝦湯展現經典風味，冰鎮海鮮台精選波士頓龍蝦鉗、蜆與黃金翡翠螺等時令海鮮。搭配特調醬汁，讓賓客自由探索海鮮的多元風味。餐廳更特設現切烤肋眼牛排專區，精選雞肉與豬肉，讓肉食愛好者也能享受極致美味。

Chilled Seafood & Grill

Signature lobster bun and rich lobster bisque showcase classic flavors. The chilled seafood station features freshly selected Boston lobster claws, clams, and golden jade snails. Guests can pair these with special sauces to explore diverse seafood flavors. We also offer a dedicated carving station with freshly cut roasted rib eye, chicken, and pork to ensure meat lovers can enjoy the ultimate culinary experience.



日本廚房

在日式專區，賓客可品嚐地道的日式美味。鮮甜豐腴的刺身，以精準刀工保留食材原味；手握壽司醋飯溫潤，與魚生相得益彰；天婦羅麵衣薄如蟬翼，內裡蝦肉彈嫩，時蔬清甜。每道料理皆展現和食對食材本真的追求。

Japanese Kitchen

In the Japanese section, guests can savor authentic Japanese flavors. Fresh and plump sashimi retains the original taste of the ingredients with precise knife skills; hand-pressed sushi rice is warm and complements the fish; tempura batter is exquisitely thin and airy, with tender shrimp inside and sweet seasonal vegetables. Each dish reflects the pursuit of the true essence of ingredients in Japanese cuisine.

糕點廚房

以招牌黑朱古力熔岩流心蛋糕，椰皇布甸和梳乎厘為領銜，搭配多款精緻甜點：輕盈柔滑的慕斯杯、酥脆蓬鬆的泡芙，以及沁涼清甜的雪糕，為賓客帶來層次豐富的味覺享受

Pastry Kitchen

Led by the signature dark chocolate lava cake, coconut crème brûlée, and freshly baked soufflé, paired with various exquisite desserts: light and smooth mousse cups, crispy and fluffy cream puffs, and refreshing and sweet ice cream. Each dessert bringing guests a rich and layered taste experience.



酒吧

在酒吧專區，每位賓客可憑兩張飲品券，自由挑選心儀的特調——無論是帶有成熟風韻的酒精飲品，或是清新怡人的無酒精特調，都能為您的用餐體驗增添獨特風味。

Bar

In the bar section, each guest will have two drink passes to freely choose their favorite special drink—whether it's a mature alcoholic beverage or a refreshing non-alcoholic beverage, it will add a unique flavor to your dining experience.

季節特色菜

當您聽到鑼聲響起，代表特別料理即將登場！

特別料理供應時間：

- 晚上6:30
- 晚上7:00
- 晚上7:30

獨家料理將根據季節變化與食材供應狀況定期輪替，為您帶來新鮮又驚喜的美味體驗。

請留意鑼聲，精彩即將上桌！

Seasonal Signature

When you hear the gong sound,
it means something special is coming your way!

Special Gong Dishes Will Be Served At:

6:30 PM

7:00 PM

7:30 PM

These exclusive dishes are rotated regularly based on seasonal ingredients and availability, ensuring a fresh and exciting culinary experience each time.

Stay tuned and listen for the gong!

