「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。天頤以此理念爲本，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。
賓客每一季皆能享受到一系列氣泡茶，中國茶，特配茶等不同茶元素所帶來的多重體驗，亦或是盡情品嘗侍酒師的佳釀配搭。

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.
Emphasized on the seasons and fine ingredients, it is our privilege to stimulate the Yí experience by offering a variable of Sparkling Teas, Premier Chinese Tea, Scented Tea or our sommelier's Premium Wine Parings to each guest.

新濠可持續發展承諾

新濠博亞不僅致力提供獨一無二的尊尚體餐饗體驗，更肩負社會責任，積極推動環境可持續發展，我們透過實施碳中和，零廢棄物，以及可持續採購，為我們的地球締造更美好的未來。
可持續采購是我們的餐饗服務核心，包括大厨嚴選最優質及時令食材精心製作，並盡可能以負責任方式採購。
感謝您選擇我們的餐廳，每一餐都是邁向更可持續未來的一步！

Melco's Sustainability Commitment

At Melco, we are dedicated to provide not only a unique dining experience but also one that is environmentally responsible. Our sustainability initiatives encompass carbon neutrality, zero waste practices and of course, sustainable sourcing, all aimed at creating a better future for our planet.
Sustainable sourcing is at the heart of our dining experiences. Your meal today is crafted with the highest quality and seasonal ingredients, sourced responsibly wherever possible.
Thank you for dining with us, where every meal is a step towards a more sustainable future!

天頤
Yí

天頤之十二味~驚蟄

Yi's Seasonal Menu - The Waking of Insects

餐前小食
Amuse Bouche

鱈場蟹 **Snow Crab**	魚籽 | 糟滷 Caviar | Fermented Rice Wine
湯 **Soup**	燉 | 花膠 | 姬松茸 | 螺頭 Double-boiled | Fish Maw | Himematsutake Mushroom | Sea Conch **或 OR** 花膠 | 酸辣 Fish Maw | Hot and Sour
石斑 **Grouper**	蒸 | 黑蒜 | 蟲草花 | 葛絲 Steamed | Fermented Black Garlic | Cordyceps Flower | Japanese Yam
海螯蝦 **Langoustine**	蝦湯 | 胡椒 | 茄子 Shrimp Broth | Pepper | Eggplant
南非鮑魚 **South African Abalone**	紅燒 | 干邑 | 自製蠔油 Braised | Cognac | Home-made Oyster Sauce
二十三天乳鴿 **23 Days Pigeon**	吊燒 | 香茅 Oven-roasted | Lemongrass
蔬菜 **Vegetable**	魚湯浸 | 蕃茄 | 舞茸菌 Poached with Fish Broth | Tomatoes | Maitake Mushroom
和牛 **Wagyu**	菜脯 | 岩米 Preserved Radish | Rock Rice **或 OR**
鮮貝 **Clams**	煎 | 米粉 Wok-seared | Rice Noodles
燕窩 **Bird's Nest**	椰皇 | 西米布甸 Coconut | Sago Pudding **或 OR**
雪膠 **Snow Gum**	合桃 | 番薯 | 葛仙米 Walnuts | Sweet Potatoes | Nostoc **或 OR**
雪燕 **Gum Tragacanth**	牛奶 | 陳皮 | 紅豆雪糕 Milk | Tangerine Peel | Red Bean Ice Cream

天頤美點
Petits Fours

每位澳門幣 $2,188 Mop
$2,188 Mop Per Person

可持續發展海產 Sustainable Seafood

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.