

「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。

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，亦或是盡情品嚐侍酒師的佳釀配搭。

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 Pairings 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。

可持續採購是我們的餐饗服務核心，包括大廚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!



天頤之十二味~立夏

Yi's Seasonal Menu - The Beginning of Summer

餐前小食 Amuse-Bouche

鱈場蟹 Snow Crab	 魚籽 糟滷 Caviar Fermented Rice Wine
湯 Soup	燉 花膠 海底椰 川貝 Double-boiled Fish Maw Sea Coconut Fritillaria Bulbs 或 OR 花膠 酸辣 Fish Maw Hot and Sour
石斑 Grouper	煎煮 普寧豆醬 勝瓜 Wok-seared and Braised Pu Ning Bean Paste Luffa
海螯蝦 Langoustine	蝦湯 欖菜 露筍 Shrimp Broth Preserved Olives Asparagus
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	鷄湯浸 鮮貝 百合 Poached with Chicken Broth Clams Lily Bulbs
和牛 Wagyu	菜脯 岩米 Preserved Radish Rock Rice 或 OR 煎 金不換 米粉 Wok-seared Basil Rice Noodles
燕窩 Bird's Nest	椰皇 西米布甸 Coconut Sago Pudding 或 OR
雪膠 Snow Gum	洋甘菊 鮮奶 薰衣草雪糕 Chamomile Milk Lavender Ice Cream 或 OR
雪燕 Gum Tragacanth	靜岡蜜瓜 茉莉花 湯丸 Shizuoka Melon Jasmine Flower Dumplings

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.