

「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 providing 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~金秋

Yi's Seasonal Menu - Golden Autumn

餐前小食 Amuse-Bouche



魚籽
Caviar



鱈場蟹 | 糟滷
Snow Crab | Fermented Rice Wine

或 OR

海膽
Sea Urchin

鮮貝 | 頭水紫菜 | 雞蛋
Clam | Seaweed | Egg

湯
Soup



燉 | 南非鮑魚 | 鹿茸菌
Double-boiled | South African Abalone | Velvet Mushroom
或 OR

花膠 | 酸辣
Fish Maw | Hot and Sour

或 OR

黃燜 | 松茸 | 海味
Palace-braised | Matsutake | Premium Seafood + MOP 488

石斑
Grouper

蒸 | 無花果葉 | 黃耳 | 雞油菌
Steamed | Fig Leaf | Yellow Fungus | Chanterelle

海螯蝦
Langoustine



蝦湯 | 胡椒 | 茄子
Shrimp Broth | Pepper | Eggplant

南非吉品鮑
South African Dried Abalone

紅燒 | 老菜脯
Braised | Preserved Age Radish + MOP 888

和牛
Wagyu Beef

炒 | 豆豉 | 紫蘇葉 | 百合
Wok-fried | Fermented Black Beans | Shiso Leaf | Lily Bulbs

二十三天乳鴿
23-Day Pigeon



吊燒 | 香茅
Crispy-roasted | Lemongrass

岩米
Rock Rice

伊比利亞豚肉 | 黑松露 | 時蔬
Ibérico Pork | Black Truffle | Seasonal Vegetables

或 OR

手工麵
Homemade Noodles

帶子 | 珍菌 | 時蔬
Scallop | Premium Mushroom | Seasonal Vegetables

燕窩
Bird's Nest



椰皇 | 西米布甸
Coconut | Sago Pudding

或 OR

雪膠
Snow Gum

番石榴 | 柚子
Guava | Pomelo

天頤美點 Petits Fours

六道佳餚體驗 (海鮮及肉類主菜五選二) | 每位澳門幣 1,688

6-Course Tasting Experience (Choice of 2 Dishes from 5 Seafood & Meat Options) | MOP 1,688 per person

八道佳餚體驗 | 每位澳門幣 1,988

8-Course Tasting Experience | MOP 1,988 per person



可持續海鮮 Sustainably-sourced Seafood



主廚招牌名菜 Chef's Signature Dish

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.