「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。

可持續採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 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 Yí

天頤之十二味~立冬

Yi's Seasonal Menu - Beginning of Winter

餐前小食
Amuse-bouche

魚籽 Caviar
松葉蟹 | 糟滷
Snow Crab | Fermented Rice Wine

或 OR

海膽 Sea Urchin
鮮貝 | 頭水紫菜 | 鷄蛋
Clam | Seaweed | Egg

湯 Soup
燉 | 鱘龍魚筋 | 花旗參 | 麥冬
Double-boiled | Sturgeon Tendon | American Ginseng | Dwarf Lilyturf

或 OR

花膠 | 酸辣
Fish Maw | Hot and Sour

石斑 Grouper
蒸 | 梅菜 | 腐皮
Steamed | Hakka Preserved Mustard Greens | Bean Curd Sheet

海螯蝦 Langoustine
蝦湯 | 胡椒 | 茄子
Shrimp Broth | Pepper | Eggplant

和牛 Wagyu
炒 | 柱候醬 | 陳皮 | 雲南小瓜
Wok-fried | Chu Hou Sauce | Tangerine Peel | Yunnan Courgette

二十三天乳鴿 23-Day Pigeon
吊燒 | 香茅
Crispy-roasted | Lemongrass

岩米 Rock Rice
南非鮑魚 | 菜脯 | 時蔬
South African Abalone | Preserved Radish | Seasonal Vegetables

或 OR

米粉 Rice Noodles
豚肉 | 黑松露 | 時蔬
Ibérico Pork | Black Truffle | Seasonal Vegetables

燕窩 Bird's Nest
椰皇 | 西米布甸
Coconut | Sago Pudding

或 OR

雪膠 Snow Gum
南瓜 | 鹹蛋黃雪糕
Pumpkin | Salted Egg Yolk Ice Cream

天頤美點
Petits Fours

六道佳餚體驗 (海鮮及肉類主菜四選二) | 每位澳門幣 1,688
6-course Tasting Experience (Choice of 2 Dishes from 4 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.