





餐厅介绍

RESTAURANT INTRODUCTION

「金映阁」糅合时尚装潢特色及传统手绘技艺,并由大厨亲自呈献融和古今精髓的中式餐膳体验,严选最上乘的时令食材,烹调正宗、健康、美味的佳肴。琳琅满目的选择包括经典名菜、风味凉菜、明炉烧味、游水海鲜、精美点心、特色饭面,当然还有令您垂涎三尺的巧手甜品。

Jin Ying offers an exquisite and authentic Chinese dining experience that blends the essence of tradition and modernity, echoed in sumptuous modern decor enriched with classic hand-painted accents. Using only the freshest seasonal ingredients, the chef and his team prepare healthy and delicious dishes that diners know and love, including timeless Chinese favourites and famous regional appetizers, delicious barbecue and seafood, dim sum, superb noodle and rice dishes, and mouth-watering desserts.

我们致力于餐厅提供的用膳体验中作出对环境和社会负责任的决策:在餐厅菜式上以可持续的食材替代产品入馔。

We are pleased to provide sustainable alternatives on our menu and committed to making environmentally- and socially-responsible decisions in the dining experience we offer.



蔬食
Vegetarian

不含肉或海鲜
Contains no meat or seafood



新素肉
Plant-based meat
alternative

新素肉是指由植物材料(即素食成份)制成的产品
Does not contain meat



可持续发展海产
Sustainable Seafood
Options

以可持续方式捕捞或养殖的海鲜,维护海产物种多样性和生态系统,保护海洋福祉
Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans



厨师介绍

CHEF INTRODUCTION



掌勺十多年的餐厅总厨邓俊贤师傅，擅长烹调粤菜，尤其善于搭配地道蘸酱，其独门甘醇酱油赋予味道灵魂，为每道菜肴画龙点睛，金映招牌菜「顺德捞富贵三鲜」正是以蘸酱带出尊贵海鲜别具一格的鲜美珍味。

不论是烹制御品珍馐抑或家常菜、地道澳门菜，邓师傅均万分用心，尊重传统，再创新猷，呈现菜式上乘色香味。一如餐厅选用之优质海鲜及肉类，鲜活丰美，配合火候得宜，滋味激发。

师傅及团队更曾获得多个厨艺大赛奖项，实力非凡却不自满，精益求精，每日研磨技艺，在金映阁炮制各式佳肴。

Master Chef Tang Chun Yin is an expert in Cantonese cuisine, with over a decade of experience in the kitchen and a gift for sauces that give each dish its own unique 'soul' and character. His special rich soy sauce is the secret to Jin Ying's signature dish, Shunde Style Tossed Australian Lobster and Geoduck with South Africa Abalone, highlighting the uniquely delicate flavours of the seafood ingredients.

Whether he's preparing regal delicacies, home-cooked comfort food or authentic Macanese cuisine, Chef Tang balances a respect for tradition and attention to detail with a willingness to innovate, ensuring that each dish is infused with flavor, color and fragrance - a delight for all the senses. In his hands, Jin Ying's high-quality seafood and meat are cooked to perfection, full of flavor and served with flair.

Jin Ying's chef and his team have won numerous accolades, but never rest on their laurels. Every day, they strive for perfection and put their passion on display in every plate the restaurant serves.

炭烧原只黑边鲍鱼

Charcoal Grilled Australian Black Abalone
in Abalone Sauce



潮州高汤灼响螺

Chiu Chow Style Poached Sea Whelk with
Bean Sprouts and Luffa Melon in Chicken
Broth



御品珍馐

PREMIUM DELICACIES

潮州高汤灼响螺 1,688
Chiu Chow Style Poached Sea Whelk with Bean Sprouts and Luffa Melon in Chicken Broth

花雕蛋白蒸松叶蟹(约1,000克) 1,688
Steamed Snow Crab with Egg White and Huadiao Wine (Approx. 1,000g)

炭烧原只黑边鲍鱼 1,288
Charcoal Grilled Australian Black Abalone in Abalone Sauce

上汤云腿红烧官燕(位) 688
Braised Imperial Bird's Nest with Yunnan Ham in Superior Broth

🐟 百花鳝肚二十头南非干鲍(位) 588
Braised South African Abalone with Shrimp Stuffed Eel Maw

三葱烧关东辽参(位) 488
Braised Sea Cucumber with Scallion and Leek

浓鱼汤乌鱼子扒花胶(位) 398
Doubled-boiled Fish Maw with Mullet Roe in Fish Broth

鱼子酱海胆蟹肉饭(位) 398
Crab Meat Fried Rice with Caviar and Sea Urchin

🌿 含可持续发展海产
Sustainable Seafood Options

请告知您的服务员关于任何食物过敏或餐饮限制。所有价格为澳门币并需加10%服务费。图片仅作参考之用。
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游水海鲜

SEAFOOD DELIGHTS





游水东星斑
鲜花椒蒸

Coral Grouper
Steamed with Sichuan Peppercorn



鱼

SEAFOOD SPECIALTIES

游水东星斑(约600克) 1,388

鲜花椒蒸 / 麒麟蒸

Coral Grouper (Approx. 600g)
Steamed with Sichuan Peppercorn
Steamed with Ham and Mushroom

舟山大黄鱼(约850克) 1,388

顺德煎焗 / 腿丝古法蒸 / 姜蒜蒸

Yellow Croaker (Approx. 850g)
Wok-fried in Shunde Style
Steamed with Tangerine Peel and Shredded Ham
Steamed with Ginger and Scallion

深海老虎斑(约700克) 888

潮州酸菜 / 沸腾鱼片

Tiger Grouper (Approx. 700g)
Chiu Chow Style Braised with Pickled Mustard Leaves
Sichuan Style Poached in Hot and Spicy Oil

游水笋壳鱼(约600克) 568

顺德辣炆 / 家常豆瓣煮

Marble Goby (Approx. 600g)
Braised with Chili Sauce in Shunde Style
Cooked with Chili and Bean Paste Sauce

马面剥皮鱼(约500克) 528

醋辣豆酱煮 / 潮式煎

Umazurahagi (Approx. 500g)
Braised with Bean Paste and Tomato in Chicken Broth
Chiu Chow Style Pan-fried with Chili and Soy Sauce

辣味
Spicy Dish

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生猛澳洲龙虾
上汤芝士焗
Australian Lobster
Braised with Cheese in Superior Broth



生猛富贵虾
避风塘炒
Mantis Shrimp
Stir-fried with Chili and Garlic



虾

SEAFOOD SPECIALTIES

生猛澳洲龙虾(约1,200克) 2,680

上汤芝士焗 / 菌皇酱炒

Australian Lobster (Approx. 1,200g)
Braised with Cheese in Superior Broth
Wok-fried with Mushroom Paste

生猛澳洲大肉蟹(约1,300克) 1,488

避风塘炒 / 姜葱炒

Australian Mud Crab (Approx. 1,300g)
Stir-fried with Chili and Garlic
Stir-fried with Ginger and Scallions

生猛富贵虾(约300克) 498

避风塘炒 / 盐水浸

Mantis Shrimp (Approx. 300g)
Stir-fried with Chili and Garlic
Poached in Salt Water

生猛波士顿龙虾(约500克) 498

泡饭 / 顺德辣汁炒

Boston Lobster (Approx. 500g)
Steamed with Rice and Luffa Melon in Lobster Soup
Shunde Style Wok-fried with Chili Sauce

生猛花虾 498

开边蒜蓉蒸 / 豉油王煎焗

Bamboo Shrimp
Steamed with Garlic
Wok-baked with Superior Soy Sauce



辣味
Spicy Dish



含可持续发展海产
Sustainable Seafood Options

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加拿大象拔蚌
厚切XO酱爆 
Canadian Geoduck
Wok-fried with XO Sauce 



即开珍宝蚝
 辣酱炭烧
Jumbo Rock Oyster
Charcoal Grilled with Spicy Sauce 



大连鲜鲍鱼
豉汁泰椒蒸 
Dalian Abalone
Steamed with Thai Chili and
Fermented Black Bean Sauce 




蚌

SEAFOOD SPECIALTIES



加拿大象拔蚌(约500克) 1,488

粗切鸡汤浸 / 厚切XO酱爆 

Canadian Geoduck (Approx. 500g)
Poached in Chicken Broth
Wok-fried with XO Sauce 

大连鲜鲍鱼(6只) 428

潮式九层塔酱炒  / 豉汁泰椒蒸 

Dalian Abalone (6EA)
Chiu Chow Style Wok-fried with Basil and Chili 
Steamed with Thai Chili and Fermented Black Bean Sauce 

即开珍宝蚝 (2只) 298

辣酱炭烧  / 蒜汁炭烧

Jumbo Rock Oyster (2EA)
Charcoal Grilled with Spicy Sauce 
Charcoal Grilled with Garlic

黄金贝 268

豉椒炒  / 辣椒膏炒 

Golden Clam
Wok-fried with Chili and Fermented Black Bean Sauce 
Wok-fried with Thai Chili Sauce and Shallot 

 辣味
Spicy Dish

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海胆金钱蟹盒

Deep-fried Sea Urchin with
Crab Meat in Pork Parcel



酒香糟卤四拼

Marinated Seafood Platter in Chinese Wine
(Abalone, Shrimp, Cuttlefish and Celtuce)



经典前菜

APPETIZERS

顺德捞富贵三鲜(象拔蚌, 黑鱼子酱, 鲜鲍鱼)	2,888
Shunde Style Tossed Geoduck, Black Caviar and Fresh Abalone	
酒香糟卤四拼	148
Marinated Seafood Platter in Chinese Wine (Abalone, Shrimp, Cuttlefish and Celtuce)	
 特色藤椒牛肉	128
Marinated Beef with Sichuan Pepper and Chili Oil	
酱香鸭舌	98
Marinated Duck Tongue with Seafood Sauce and Ginger	
陈醋拌海蜇头	98
Tossed Jelly Fish Head with Black Vinegar	
脆爽泡菜	88
Crunchy Pickled Vegetables with Chili and Osmanthus Honey	
 凉拌蒜油玉米秋葵	88
Chilled Okra with Young Corn in Garlic Oil	
海胆金钱蟹盒 (只)	48
Deep-fried Sea Urchin with Crab Meat in Pork Parcel (EA)	

 辣味
Spicy Dish

 蔬食
Vegetarian

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粵式 荔枝木燒味

CANTONESE LYCHEE
WOOD ROAST





脆皮无骨南乳鸡
Boneless Chicken in Preserved
Red Bean Curd

霸王炭烧牛肋骨
Charcoal Grilled Beef Short Ribs
with Cumin

粤式荔枝木烧味

CANTONESE BARBEQUE FROM LYCHEE WOOD OVEN

- | | |
|---|-----|
|  霸王炭烧牛肋骨 | 318 |
| Charcoal Grilled Beef Short Ribs with Cumin | |
| 脆皮无骨南乳鸡(1只) | 298 |
| Boneless Chicken in Preserved Red Bean Curd (EA) | |
| 炭烤战斧猪扒 | 268 |
| Charcoal Grilled Tomahawk Pork Chop with Black Garlic Sauce | |
| 蜜汁黑豚叉烧 | 258 |
| Honey Glazed Barbecued Iberico Pork | |
| 荔枝木挂炉烧鸭 | 238 |
| Lychee Wood Roasted Duck | |
| 潮式四喜卤水拼盘 | 238 |
| Chiu Chow Style Marinated Goose Wings, Pork Belly, Duck Breast, Cuttlefish and Tofu | |
| 脆皮红烧乳鸽 | 128 |
| Crispy Roasted Pigeon | |

 辣味
Spicy Dish

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脆花胶虾仁酸辣羹
Hot and Sour Soup with
Shrimp and Crispy Fish Maw



石斛鲜鲍炖老鸽
Double-boiled Pigeon Soup with
Dendrobium and Abalone



滋润养生汤

SOUP

- | | |
|---|-----|
| 松茸炖佛跳墙
"Buddha Jumps Over the Wall" with Matsutake | 618 |
| 脆花胶虾仁酸辣羹
Hot and Sour Soup with Shrimp and Crispy Fish Maw | 388 |
| 榄仁菊花拆鱼羹
Traditional Shunde Fish Soup | 168 |
| 石斛鲜鲍炖老鸽
Double-boiled Pigeon Soup with Dendrobium and Abalone | 168 |
| 鲜人参汽锅炖鸡汤
Yunnan Style Double-boiled Chicken Soup with Fish Maw and Fresh Ginseng | 138 |

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私房 啫啫煲仔

CLAYPOT SERIES



啫啫花胶走地鸡煲

Claypot Glazed Free Range Chicken with Fish Maw and Soy Sauce



啫啫鲍鱼海皇煲

Sizzling Bean Curd with Abalone and Fish Maw in Claypot



私房啫啫煲仔

CLAYPOT SERIES

啫啫鲍鱼海皇煲	598
Sizzling Bean Curd with Abalone and Fish Maw in Claypot	
生啫红葱煎焗鳗鱼	288
Sizzling Eel with Shallots in Claypot	
生啫九层塔火箭鱿鱼	268
Sizzling Squid Rings with Basil and Mushroom	
生啫雪花牛小排	268
Sizzling Beef Short Ribs with Sichuan Pepper	
啫啫花胶走地鸡煲	188
Claypot Glazed Free Range Chicken with Fish Maw and Soy Sauce	
生啫水东芥	98
Sizzling Mustard Green with Garlic and Belachan Sauce	

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椒盐香脆牛肚

Wok-fried Crispy Beef Tripe with Chili and Pepper



海味小炒皇

Stir-fried Assorted Seafood with Chinese Chive



澳门味道

MACAU TASTE SPECIALTIES

鲍鱼鹅翅煲 298
Stewed Goose Wing with Abalone

怀旧豉椒炒鹅肠 268
Stir-fried Goose Intestines with Capsicum

海胆酱焗鲜蟹盖(只) 198
Baked Crab Shell with Sea Urchin and Crab Meat Stuffing (EA)

海味小炒皇 188
Stir-fried Assorted Seafood with Chinese Chive

椒盐香脆牛肚 188
Wok-fried Crispy Beef Tripe with Chili and Pepper

韭黄滑蛋虾仁 168
Wok-fried Scrambled Egg with Shrimp and Yellow Chive

无花果咕噜肉 138
Sweet and Sour Pork with Figs

红烧自制黑豆腐 138
Braised Homemade Black Bean Curd with Mushrooms and Pork

三葱黑胡椒鸡 128
Wok-fried Chicken with Black Pepper Sauce

辣味
Spicy Dish

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煎焗水乡大鱼嘴

Wok-baked Fish Head with
Homemade Sauce



顺德煎八爪鱼饼

Pan-fried Octopus with
Cuttle Fish Paste and Celery



顺德特色菜

SHUNDE SPECIALTIES

黑毛节瓜膏蟹焖象拔蚌 728
Braised Geoduck with Crab and Hairy Gourd

酿辣椒金不换炒和牛 268
Stir-fried Wagyu Beef with Stuffed Pepper and Basil

煎焗水乡大鱼嘴 188
Wok-baked Fish Head with Homemade Sauce

煎封马友一夜情 188
Pan-fried Marinated Threadfin

党参花胶蒸走地鸡 188
Steamed Free Range Chicken with Fish Maw and Chinese Herbs

顺德煎八爪鱼饼 98
Pan-fried Octopus with Cuttle Fish Paste and Celery

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盐菜红烧肉
Braised Pork Belly with
Preserved Vegetables



酸金汤肥牛片
Stewed Beef with Pickled Chili and
Enoki Mushroom



家常菜

HOME COOKING SPECIALTIES

- | | |
|---|-----|
|  香辣冬笋炆黑豚肉 | 218 |
| Braised Iberico Pork with Bamboo Shoots and Chili | |
|  干锅煮牛蛙 | 218 |
| Wok-fried Bull Frog with Green Pepper | |
|  酸金汤肥牛片 | 198 |
| Stewed Beef with Pickled Chili and Enoki Mushroom | |
| 盐菜红烧肉 | 188 |
| Braised Pork Belly with Preserved Vegetables | |
| 蟹黄豆腐煲 | 188 |
| Braised Bean Curd with Scallop and Crab Roe Sauce in Claypot | |
|   酸辣土豆丝 | 98 |
| Stir-fried Shredded Potato with Chili and Vinegar | |
|  广茄煸法边豆 | 98 |
| Wok-fried Haricot Bean with Eggplant and Pork Belly | |

 辣味
Spicy Dish

 蔬食
Vegetarian

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健康田园时菜

HEALTHY VEGETABLES



番茄老豆腐浸娃娃菜
Poached Napa Cabbage with
Tomato and Bean Curd in
Fish Broth



鼎湖罗汉上素斋
Braised Assorted Vegetables
and Mushrooms



健康田园时菜

HEALTHY VEGETABLES

- | | |
|---|-----|
| 鼎湖罗汉上素斋
Braised Assorted Vegetables and Mushrooms | 128 |
| 番茄老豆腐浸娃娃菜
Poached Napa Cabbage with Tomato and Bean Curd in Fish Broth | 118 |
| 盐水菜心浸鱼滑
Poached Choy Sum with Fish Paste in Salt Water | 108 |
| 油渣蒜子炒秋葵
Stir-fried Okra with Pork Lard and Garlic | 98 |
| 豆酱紫苏炒兰花台
Stir-fried Broccolini with Basil and Soybean Paste | 88 |
| 橄榄油白灼生菜
Poached Chinese Lettuce with Olive Oil | 88 |

素食
Vegetarian

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金映极品鲍汁海鲜饭
Jin Ying Fried Seafood Rice with
Shallot in Abalone Sauce



加拿大牛仔骨汤米线
Canadian Beef Short Rib Noodle Soup

特式粉面饭

RICE AND NOODLE DISHES

- | | |
|---|-----|
| 原只鲍鱼福建烩饭
Fujian Style Seafood Fried Rice with Abalone | 198 |
| 金映极品鲍汁海鲜饭
Jin Ying Fried Seafood Rice with Shallot in Abalone Sauce | 198 |
| 红米海鲜炒饭
Fried Brown Rice with Assorted Seafood | 148 |
| 鲍鱼捞面
Tossed Egg Noodles with Abalone and Lettuce | 148 |
| 加拿大牛仔骨汤米线
Canadian Beef Short Rib Noodle Soup | 128 |
| 鲜肉白菜水饺
Bok Choy and Pork Dumplings in Soup | 128 |
| 油渣酱油菜面
Poached Egg Noodles with Vegetable, Lard and Superior Soy Sauce | 118 |
| 广式鲜虾云吞生面
Cantonese Shrimp Wonton Noodle Soup | 118 |
| 头抽干炒和牛河粉
Wok-fried Rice Noodles and Beef with Superior Soy Sauce | 118 |

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杨枝甘露双皮奶
Steamed Milk Custard with Chilled
Mango Sago Cream and Pomelo



杏汁炖官燕
Double-boiled Bird's Nest with
Almond Cream



远年陈皮蜜梨炖安南子
Double-boiled Pear
with Aged Tangerine Peel and
Malva Nuts



甜品/糕点 DESSERT

杏汁炖官燕 Double-boiled Bird's Nest with Almond Cream	688
时令果盘 Seasonal Fresh Fruit Platter	108
远年陈皮蜜梨炖安南子 Double-boiled Pear with Aged Tangerine Peel and Malva Nuts	88
猫山王雪媚娘 Musang King Durian Snowball Mochi	88
自制灵芝龟苓膏 Homemade Herbal Jelly with Lingzhi	88
杨枝甘露双皮奶 Steamed Milk Custard with Chilled Mango Sago Cream and Pomelo	88

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飲料

BEVERAGE

即磨有机豆浆 Homemade Organic Soy Milk

	熱 Hot	凍 Cold	
甘筍豆浆 Carrot Soy Milk	50	50	

即磨有机豆浆 Homemade Organic Soy Milk	40	40	
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咖啡及茶 Fresh Brewed Coffee and Tea

即磨咖啡 Coffee	45	50	
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特浓咖啡 Espresso	45	50	
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港式布袋奶茶 Hong Kong Style Milk Tea	45	50	
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柠檬红茶 Lemon Tea	45	50	
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矿泉水 Mineral Water

依云水 Evian	55		
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巴黎水 Perrier	55		
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鲜榨果汁 From the Juice Bar

橙汁 Orange	60
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奇异果汁 Kiwi Fruit	60
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西瓜汁 Watermelon	60
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甘筍汁 Carrot	60
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汽水 Soft Drinks

可口可乐 Coke	45
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无糖可乐 Coke Zero	45
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雪碧 Sprite	45
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飲料

BEVERAGE

中国茶 Premium Chinese Tea 每位 Per Person

金桂花寿眉茶 Gold Osmanthus Shoumei	15
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乌龙茶类 Oolong Tea

如意大红袍 Ruyi Da Hong Pao	168
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正味铁观音 Original Tie Guan Yin	168
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粒粒香铁观音 Li Li Xiang Tie Guan Yin	98
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冻顶乌龙茶 Dongding Oolong	88
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花香铁观音 Hua Xiang Tie Guan Yin	68
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红茶类 Black Tea

金骏眉 Jin Jun Mei	168
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正山小种 Lapsang Souchong	68
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荔枝红茶 Lychee Black Tea	48
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黑茶类 Dark Tea 每位 Per Person

30年熟普洱 Pu-erh 30 Years	168
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20年熟普洱 Pu-erh 20 Years	88
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宫廷普洱 Royal Ripe Pu-erh	48
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绿茶类 Green Tea

明前狮峰龙井 Ming Qian Shi Feng Long Jing	138
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碧螺春 Bi Luo Chun	68
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花茶类 Floral or Scented Tea

茉莉香片 Jasmine Tea	48
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玫瑰花茶 Rose Tea	48
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杭州胎菊 Hangzhou Feverfew	48
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饮料

BEVERAGE

啤酒 Beer from Around the World

青岛 Tsing Tao	70
澳门 Macau Beer	70
嘉士伯 Carlsberg	70
喜力 Heineken	70
百威 Budweiser	70

中国名酒 Chinese Spirits

贵州茅台 Kwei Chow Moutai	5,200
五粮液 10 年陈 Wu Liang Ye 10 Years	4,980
泸州老窖 (国窖 1573) Guo Jiao (National Cellar1573)	2,880
洋河经典天之蓝 Yanghe Blue Sky	1,780

香槟及气泡酒 Champagne & Sparkling

NV Belstar, Prosecco, Brut, Veneto, Italy	65	3
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白酒 White Wines

2023 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	135	6
2022 Riesling Kabinett, 'Wehlener Sonnenuhr', Dr. Loosen, Mosel, Germany	80	4

红酒 Red Wines

2016 Château Langlet, Graves, Bordeaux, France	125	6
2021 Bourgogne Pinot Noir, 'La Vignée', Bouchard Père & Fils, Burgundy, France	110	5

酒精饮品的酒精浓度达1.2%以上。

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饮料

BEVERAGE

金映侍酒师推介 Jin Ying Sommelier Recommendation

香槟 Champagne

每瓶
Per Bottle
(750ml)

2013 Dom Pérignon, Brut, Épernay, France	3,450
NV Gosset, Extra-Brut, Aÿ, France	788

白酒 White Wines

2022 Chardonnay, 'The Sun Also Rises', Summer Dreams, Sonoma Coast, California, USA	2,450
2020 Meursault, 'Les Grands Charrons', Vincent Girardin, Burgundy, France	1,650
2022 Alvarinho, 'Primeiras Vinhas', Soalheiro, Vinho Verde, Portugal	475

红酒 Red Wines

2020 Domaine de Long Dai, Domaines Barons de Rothschild (Lafite), Shandong, China	9,380
2017 Carruades de Lafite, Pauillac, Bordeaux, France	8,800
2019 Ao Yun, Yunnan, China	7,880
2010 Les Forts de Latour, Pauillac, Bordeaux, France	6,280
2009 Château Lynch-Bages, 5ème Cru Classé, Pauillac, Bordeaux, France	5,420
2000 Château Grand-Puy-Lacoste, 5ème Cru Classé, Pauillac, Bordeaux, France	4,880
2020 Hu Yue, Domaine de Long Dai, Domaines Barons de Rothschild (Lafite), Shandong, China	3,250
2018 Château Lascombes, 2ème Cru Classé, Margaux, Bordeaux, France	2,280
2017 Pintia, Toro, Spain	1,450
2017 Deep Blue, Grace Vineyard, Shanxi, China	1,180
2020 Reserva, 'Field Blend', Bota Velha, Douro, Portugal	450

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