





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.



精美點心

DIM SUM





巧手三式饺拼盘

(松茸带子鲜虾饺、海胆鱼籽榆耳饺、龙虾鲜笋凤眼饺)

Jin Ying Dim Sum Platter
(Steamed Scallop with Shrimp and Matsutake Dumplings,
Steamed Mushrooms and Sea Urchin with Caviar Dumplings,
Steamed Lobster with Bamboo Shoots Dumplings)

巧手精点

SIGNATURE DIM SUM

巧手三式饺拼盘 118

(松茸带子鲜虾饺、海胆鱼籽榆耳饺、
龙虾鲜笋凤眼饺)

Jin Ying Dim Sum Platter
(Steamed Scallop with Shrimp and Matsutake Dumplings,
Steamed Mushrooms and Sea Urchin with Caviar Dumplings,
Steamed Lobster with Bamboo Shoots Dumplings)

胡椒花胶海棠酥 98

Fish Maw and Seafood Puff

桂花蚌水晶饺 98

Steamed Clam and Shrimp Dumplings

潮式牛肝菌素粉果 98

Chaoshan Rice Rolls with Porcini Mushroom

黑椒和牛煎包 88

Pan-fried Black Pepper Wagyu Beef Buns

蓝青口鲜肉烧卖 88

Steamed Traditional Pork Dumplings with Blue Mussel

鱼籽酱燕窝蟹黄饺 88

Steamed Bird's Nest and Crab Roe Dumplings
with Caviar

金鱼虾饺皇 88

Steamed Shrimp Dumplings

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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果木豚肉叉烧包

Steamed Barbecued Iberico Pork Buns



爽滑陈皮牛肉球

Steamed Beef Balls with Mandarin Peel



黑椒蒸牛

Steamed Beef Short Rib with Black Pepper



榄豉蒸排骨

Steamed Pork Ribs with Pumpkin and Fermented Black Bean



黑椒蒸牛小排

Steamed Beef Short Ribs with Black Pepper Sauce

78

爽滑陈皮牛肉球

Steamed Beef Balls with Mandarin Peel

78

榄豉蒸排骨

Steamed Pork Ribs with Pumpkin and Fermented Black Bean

78

冬笋酒香腊肠卷

Steamed Rice Rolls with Bamboo Shoots and Preserved Sausage

68

果木豚肉叉烧包

Steamed Barbecued Iberico Pork Buns

68

黑蒜酱皇蒸凤爪

Steamed Chicken Feet with Edamame and Black Garlic Sauce

68

 剁椒蒸鱼头

Steamed Fish Head with Fermented Chili

68

榄仁千层糕

Steamed Layer Cake with Indian Almond and Eggs

68

榄仁千层糕

Steamed Layer Cake with Indian Almond and Eggs



黑蒜酱皇蒸凤爪

Steamed Chicken Feet with Edamame and Black Garlic Sauce



老广的味道

TRADITIONAL DIM SUM

 辣味
Spicy Dish

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广东煎炸三宝
咸煎饼/牛利酥/油条

Three Cantonese Fried Dim Sum
Pan-fried Salty Cake,
Crispy Beef Puff,
Fried Dough Sticks



金银蚝刺猬酥

Deep-fried Hedgehog Puff
with Dried Oysters



三葱鸡粒雪山包

Baked Snow Buns with
Diced Chicken, Shallots
and Onions



煎炸焗美点

ULTIMATE DIM SUM SPECIALTIES

金银蚝刺猬酥 78

Deep-fried Hedgehog Puff with Dried Oysters

广东煎炸三宝 78
咸煎饼/牛利酥/油条

Three Cantonese Fried Dim Sum
Pan-fried Salty Cake, Crispy Beef Puff, Fried Dough Sticks

现焗燕窝蛋挞 68

Baked Egg Tarts with Bird's Nest

牛油果鲜虾卷 68

Deep-fried Shrimp Roll with Avocado

陈皮红豆煎饼 68

Tangerine Peel and Red Bean Pancake

香酥芋角 68

Deep-fried Taro Dumpling with Duck

 XO酱脆皮萝卜糕 68

Stir-fried Crispy Radish Cake with XO Sauce

三葱鸡粒雪山包 68

Baked Snow Buns with Diced Chicken, Shallots
and Onions

 辣味
Spicy Dish

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千层萝卜丝酥
Baked Turnip Puffs



神湾菠萝酥
Baked Pineapple Puffs



豆沙狮头包
Lion King Red Beans Buns



白兔椰汁糕
Bunny Coconut Milk Pudding

企鹅斑斓包
Steamed Pandan Buns



童乐点点
THE KIDS WORLD

豆沙狮头包(每天限10只)
Lion King Red Beans Buns (10 EA Daily) 48

果味冰豆金鱼糕
Mung Bean Cake with Lemon
Flavored Lotus Seed Paste 38

橙香莲蓉桔仔包
Orange Buns with Lotus Seed Paste 38

企鹅斑斓包
Steamed Pandan Buns 38

白兔椰汁糕
Bunny Coconut Milk Pudding 38

千层萝卜丝酥
Baked Turnip Puffs 38

神湾菠萝酥
Baked Pineapple Puffs 38

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梅菜叉烧肠

Steamed Rice Flour Rolls with Barbecued Pork and Preserved Vegetable



爆竹脆虾肠

Steamed Rice Flour Rolls with Scallop and Shrimp



芦笋和牛肠

Steamed Rice Flour Rolls with Wagyu Beef and Asparagus



米浆布拉肠粉

HANDMADE STEAMED RICE ROLL

爆竹脆虾肠 98

Steamed Rice Flour Rolls with Scallop and Shrimp

芦笋和牛肠 98

Steamed Rice Flour Rolls with Wagyu Beef and Asparagus

XO酱菜脯桂花蚌肠 98

Steamed Rice Flour Rolls with Surfclam, Preserved Vegetables and XO Sauce

梅菜叉烧肠 88

Steamed Rice Flour Rolls with Barbecued Pork and Preserved Vegetable

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粤式荔枝木烧味

CANTONESE BARBEQUE FROM LYCHEE WOOD OVEN

炭烤战斧猪扒 Charcoal Grilled Tomahawk Pork Chop with Black Garlic Sauce	268	蜜汁黑豚叉烧 Honey Glazed Barbecued Iberico Pork	258
荔枝木挂炉烧鸭 Lychee Wood Roasted Duck	238	烧味拼盘 Cantonese Barbeque Platter	188
澳门烧腩仔 Macanese Roasted Pork Belly	158	脆皮红烧乳鸽 Crispy Roasted Pigeon	128

荔枝木挂炉烧鸭
Lychee Wood Roasted Duck

蜜汁黑豚叉烧
Honey Glazed Barbecued
Iberico Pork

蒜油玉米秋葵
Okra with Corn and Garlic Oil

Okra with Corn and Garlic Oil

特色藤椒牛肉
Marinated Beef with
Sichuan Pepper
and Chili Oil

Marinated Beef with
Sichuan Pepper
and Chili Oil

陈醋拌海蜇头

Tossed Jelly Fish Head with
Black Vinegar

经典前菜

APPETIZERS

特色藤椒牛肉 Marinated Beef with Sichuan Pepper and Chili Oil	128	酱香鸭舌 Marinated Duck Tongue with Seafood Sauce and Ginger	98
陈醋拌海蜇头 Tossed Jelly Fish Head with Black Vinegar	98	蒜油玉米秋葵 Okra with Corn and Garlic Oil	88

辣味
Spicy Dish

蔬食
Vegetarian

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怀旧

笼仔蒸

TRADITIONAL STEAMED DISHES



澳门马友肉饼饭

Macau Style Steamed Pork Patty with
Salted Fish and Rice



党参花胶蒸走地鸡

Steamed Free Range Chicken with
Fish Maw and Chinese Herbs



怀旧笼仔蒸

STEAMED BASKET SPECIALTIES

金银蒜蒸花虾 (约300克) 498

Steamed Bamboo Prawn with Garlic and Glass
Vermicelli (Approx. 300g)

树子舞茸菌蒸蚌仔 268

Steamed Geoduck with Maitake Mushrooms and Cordia Sauce

党参花胶蒸走地鸡 188

Steamed Free Range Chicken with Fish Maw
and Chinese Herbs

豉汁排骨蒸陈村粉 128

Steamed Pork Short Ribs with Fermented Black Bean Sauce

澳门马友肉饼饭 128

Macau Style Steamed Pork Patty with
Salted Fish and Rice

金针云耳蒸田鸡 118

Steamed Frog with Enoki Mushrooms and
Wood Ear Mushrooms

🌿 养生五谷丰登 88

Steamed Healthy Mix Grains

古法蒸海鲈卷 88

Traditional Steamed Sea Bass Rolls with
Ham and Pork

🌿 蔬食
Vegetarian

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绵香生滚粥

CONGEE

老菜脯海鲜粥

Seafood and Preserved
Vegetables Congee



澳门水蟹粥

Macau Style Freshwater Crab Congee

238



老菜脯海鲜粥

Seafood and Preserved Vegetables Congee

168



生滚陈皮泥鳅粥

Tangerine Peel and Rabbitfish Congee

128



街坊皮蛋瘦肉粥

Pork and Century Egg Congee

78



健康小米淮山粥

Healthy Millet and Yam Congee

48

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 干锅牛蛙
Wok-fried Bullfrog with Chili



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



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



家常小炒

HOME COOKING SPECIALTIES

- | | |
|--|-----|
|  干锅牛蛙
Wok-fried Bullfrog with Chili | 238 |
|  酸汤肥牛煲
Claypot Stewed Beef with Pickled Mustard Leaves
and Assorted Peppers | 218 |
| 干葱煎焗排骨
Wok-baked Pork Ribs with Chili and Shallot | 188 |
| 椒盐香脆牛肚
Wok-fried Crispy Beef Tripe with Chili and Pepper | 188 |
| 官保腰果鸡丁
Wok-fried Kung Pao Chicken with Cashew Nut
and Peppercorn | 168 |
| 韭黄滑蛋虾仁
Wok-fried Scrambled Egg with Shrimp and Yellow Chive | 168 |
| 无花果咕噜肉
Sweet and Sour Pork with Figs | 138 |
| 红烧自制黑豆腐
Braised Homemade Black Bean Curd with Mushroom and Pork | 138 |
| 三葱黑胡椒鸡
Wok-fried Chicken with Black Pepper Sauce | 128 |

 辣味
Spicy Dish

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盐水菜心浸鱼滑

Poached Choy Sum with Fish Paste in Salt Water

广式鲜虾云吞生面

Cantonese Shrimp Wonton Noodle Soup

精选蔬菜·主食

VEGETABLE, RICE AND NOODLE SPECIALTIES

原只鲍鱼福建烩饭 Fujian Style Seafood Fried Rice with Abalone	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
瑶柱咸鱼鸡粒炒饭 Fried Rice with Chicken, Conpoy and Salty Fish	128
头抽干炒牛肉河粉 Wok-fried Rice Noodles and Beef with Superior Soy Sauce	118
 广式鲜虾云吞生面 Cantonese Shrimp Wonton Noodle Soup	118
盐水菜心浸鱼滑 Poached Choy Sum with Fish Paste in Salt Water	108
 橄榄油白灼生菜 Poached Chinese Lettuce with Olive Oil	88

 含可持续发展海产
Sustainable Seafood Options

 蔬食
Vegetarian

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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 AND SWEETS

杏汁炖官燕 Double-boiled Bird's Nest with Almond Cream	688
时令果盘 Seasonal Fresh Fruits 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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饮料

BEVERAGE

即磨有机豆浆 Homemade Organic Soy Milk		熱 Hot	凍 Cold	鲜榨果汁 From the Juice Bar	
甘筍豆浆 Carrot Soy Milk	50	50		橙汁 Orange	60
即磨有机豆浆 Homemade Organic Soy Milk	40	40		奇异果汁 Kiwi Fruit	60
				西瓜汁 Watermelon	60
咖啡及茶 Fresh Brewed Coffee and Tea				甘筍汁 Carrot	60
即磨咖啡 Coffee	45	50		汽水 Soft Drinks	
特浓咖啡 Espresso	45	50		可口可乐 Coke	45
港式布袋奶茶 Hong Kong Style Milk Tea	45	50		无糖可乐 Coke Zero	45
柠檬红茶 Lemon Tea	45	50		雪碧 Sprite	45
矿泉水 Mineral Water					
依云水 Evian		55			
巴黎水 Perrier		55			

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饮料

BEVERAGE

中国茶 Premium Chinese Tea	每位 Per Person	黑茶类 Dark Tea	每位 Per Person
金桂花寿眉茶 Gold Osmanthus Shoumei	15	30年熟普洱 Pu-erh 30 Years	168
		20年熟普洱 Pu-erh 20 Years	88
乌龙茶类 Oolong Tea		宫廷普洱 Royal Ripe Pu-erh	48
如意大红袍 Ruyi Da Hong Pao	168	绿茶类 Green Tea	
正味铁观音 Original Tie Guan Yin	168	明前狮峰龙井 Ming Qian Shi Feng Long Jing	138
粒粒香铁观音 Li Li Xiang Tie Guan Yin	98	碧螺春 Bi Luo Chun	68
冻顶乌龙茶 Dongding Oolong	88	花茶类 Floral or Scented Tea	
花香铁观音 Hua Xiang Tie Guan Yin	68	茉莉香片 Jasmine Tea	48
红茶类 Black Tea		玫瑰花茶 Rose Tea	48
金骏眉 Jin Jun Mei	168	杭州胎菊 Hangzhou Feverfew	48
正山小种 Lapsang Souchong	68		
荔枝红茶 Lychee Black Tea	48		

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饮料

BEVERAGE

啤酒 Beer from Around the World

青岛
Tsing Tao

澳门
Macau Beer

嘉士伯
Carlsberg

喜力
Heineken

百威
Budweiser

70

70

70

70

70

中国名酒 Chinese Spirits

贵州茅台
Kwei Chow Moutai

五粮液 10 年陈
Wu Liang Ye 10 Years

泸州老窖 (国窖 1573)
Guo Jiao (National Cellar 1573)

洋河经典天之蓝
Yanghe Blue Sky

5,200

4,980

2,880

1,780

香槟及气泡酒 Champagne & Sparkling

NV Belstar, Prosecco, Brut, Veneto, Italy

每杯
Per Glass
(125ml)

每瓶
Per Bottle
(750ml)

65 325

白酒 White Wines

2023 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

135 675

2022 Riesling Kabinett, 'Wehlener Sonnenuhr', Dr. Loosen, Mosel, Germany

80 400

红酒 Red Wines

2016 Château Langlet, Graves, Bordeaux, France

125 625

2021 Bourgogne Pinot Noir, 'La Vignée', Bouchard Père & Fils, Burgundy, France

110 550

酒精饮品的酒精浓度达1.2%以上。

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。

The alcoholic beverage have an alcohol strength higher than 1.2% vol.

Please inform our service staff if you have any food allergies or dietary requirements.

All prices are in MOP and subject to a 10% service charge. Photo is for reference only.





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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