

「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.

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.

We serve premium water with the additional benefit of reducing plastic. Water is purified on-site to eliminate transport and logistics, resulting in reduced emissions and waste.

Thank you for dining with us, where every meal is a step towards a more sustainable future!

新濠博亞可持續發展承諾

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。

我們提供優質飲用水，並且有助於減少塑膠。水在酒店內進行淨化，消除了運輸和物流，從而減少了排放和浪費。

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！

新素肉代替

以新素肉代替肉品，減少對畜牧業的依賴並降低我們的碳足跡。這些菜式不僅依然美味可口，更是可持續發展的友善選擇。



Plant-based Meat Alternative

Our menu features plant-based alternatives, reducing reliance on animal agriculture and lowering our carbon footprint. These dishes provide delicious and sustainable options without compromising on taste.

自由放牧雞蛋

我們的菜式中大多選用自由放牧雞蛋，貫徹我們支持人道農場和減少對環境影響的承諾。



Cage-free Eggs

The majority of eggs used in our recipes are cage-free reflecting our commitment to humane farming practices and reducing our environmental impact.

可持續發展海鮮

為了保護海洋生態系統，我們優先考慮選購由MSC海洋管理委員會，ASC水產養殖管理委員會，GAA全球水產養殖聯盟-BAP最佳水產養殖規範，GLOBAL G.A.P水產養殖認證的海鮮，並持續增加可持續採購的海鮮數量。



Sustainably-sourced Seafood

To help preserve marine ecosystems, we prioritize seafood certified by the Marine Stewardship Council (MSC), Aquaculture Stewardship Council (ASC), Global Aquaculture Alliance – Best Aquaculture Practices (BAP), the GLOBAL G.A.P Aquaculture Certification. We are continually striving to increase the amount of seafood we source sustainably.

素食

不含肉類或海鮮



Vegetarian

Contains no meat or seafood



天頤之十二味~黑珍珠

Yi's Seasonal Menu - Black Pearl

餐前小食

Amuse Bouche

鱈場蟹
Snow Crab



魚籽 | 紅莓啫喱
Caviar | Raspberry Jelly
Sparkling Tea Dragon Duet

湯
Soup

花膠 | 酸辣
Fish Maw | Hot and Sour

石斑
Grouper

蒸 | 蛋白珠 | 廿年花雕
Steamed | Egg Whites Pearl | 20-year Chinese Yellow Wine
Huadiao Mansong Classic

刺參
Sea Cucumber

蝦湯 | 苔條 | 蘆筍
Shrimp Broth | Moss | Asparagus

青邊鮑
Green Lip Abalone



焗 | 自家製澳門咖喱
Baked | Macanese Curry Sauce
Silver Heights Reserve Chardonnay 2021
Helan Mountain, Ningxia, China

二十三天乳鴿
23 Days Pigeon

吊燒 | 香茅 | 花椒
Oven-roasted | Lemon Grass | Sichuan Pepper

和牛
Wagyu

菜脯 | 岩米
Preserved Radish | Rock Rice
Domaine Franco Chinois Marselan 2012
Huailai, Hebei, China

燕窩
Bird's Nest

靜岡蜜瓜 | 珍珠湯丸
Shizuoka Melon | Pearl Dumplings
Longting Vineyard 'Jade' Petit Manseng Late Harvest 2020
Penglai, Shandong, China

天頤美點

Petits Fours

每位澳門幣 \$2,188

MOP \$2,188 Per Person

佳釀體驗每位澳門幣 \$688 Mop

\$688 Per Person for Premium Pairing Experience



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。

酒精飲品的酒精濃度達 1.2% 以上，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.

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

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