

「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!



天頤之臻味

Yi's Signature Experience

餐前小食 Amuse Bouche

鱈場蟹
Snow Crab



魚籽 | 糟滷
Caviar | Fermented Rice Wine

湯
Soup

花膠 | 酸辣
Fish Maw | Hot and Sour

石斑
Grouper

蒸 | 伊比利亞火腿 | 陳村粉
Steamed | Iberico Ham | Chencun Rice Sheets

二十三天乳鴿
23 Days Pigeon

吊燒 | 香茅
Oven-roasted | Lemongrass

和牛
Wagyu

菜脯 | 岩米
Preserved Radish | Rock Rice

燕窩
Bird's Nest

椰皇 | 西米布甸
Coconut | Sago Pudding

天頤美點 Petits Fours

每位澳門幣 \$1,888 Mop
\$1,888 Mop Per Person



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。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.

天頤之十二味~立夏

Yi's Seasonal Menu - The Beginning of Summer

餐前小食 Amuse Bouche

鱈場蟹
Snow Crab



魚籽 | 糟滷
Caviar | Fermented Rice Wine

湯
Soup

燉 | 花膠 | 海椰皇
Double-boiled | Fish Maw | Sea Coconut
或 OR
花膠 | 酸辣
Fish Maw | Hot and Sour

石斑
Grouper

煮 | 普寧豆醬 | 勝瓜
Braised | Pu Ning Bean Paste | Luffa

海螯蝦
Langoustine

蝦湯 | 胡椒 | 小米
Shrimp Broth | Pepper | Millets

南非鮑魚
South African Abalone

紅燒 | 櫻花蝦 | 年糕
Braised | Sakura Shrimp | Rice Cake

二十三天乳鴿
23 Days Pigeon

吊燒 | 香茅
Oven-roasted | Lemongrass

蔬菜
Vegetable

鷄湯浸 | 鮮貝
Poached with Chicken Broth | Clams

和牛
Wagyu

菜脯 | 岩米
Preserved Radish | Rock Rice
或 OR

豚肉
Iberico Pork

煎 | 沖繩涼瓜 | 豉汁 | 米粉
Wok-seared | Okinawa Bitter Gourd | Soybean Sauce | Rice Noodles

燕窩
Bird's Nest

椰皇 | 西米布甸
Coconut | Sago Pudding
或 OR

雪膠
Snow Gum

蘆薈 | 芒果 | 薰衣草
Aloe | Mango | Lavender
或 OR

雪燕
Gum Tragacanth

靜岡蜜瓜 | 茉莉花 | 湯丸
Shizuoka Melon | Jasmine Flower | Dumplings

天頤美點 Petits Fours

每位澳門幣 \$2,188 Mop
\$2,188 Mop Per Person



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