

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饌。

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.

香茅生焗松叶蟹

Baked Matsuba Crab with Lemongrass



☁ 炭烧原只黑边鲍鱼

Charcoal Grilled Australian Black
Abalone in Abalone Sauce

御品珍馐

PREMIUM DELICACIES

香茅生焗松叶蟹 (约1,000克) 1,688
Baked Matsuba Crab with Lemongrass (Approx. 1,000g)

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

二十头南非干鲍扣花菇鹅掌 (位) 888
Braised 20-Head South African Abalone with Goose Web and Shiitake Mushrooms

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

梅菜肉饼烧关东辽参 (位) 488
Braised Sea Cucumber with Pork Patty and Preserved Greens

 鱼子酱海胆蟹肉饭 (位) 488
Crab Meat Fried Rice with Caviar and Sea Urchin

浓鱼汤乌鱼子扒花胶 (位) 428
Grilled Fish Maw with Mullet Roe in Thick Fish Soup

 主厨推介
Chef's Recommendation

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游水海鲜

SEAFOOD DELIGHTS





R



舟山大黄鱼
潮汕老菜脯蒸

Yellow Croaker

Steamed with Chiu Chow Preserved Turnip Sauce



鱼

SEAFOOD SPECIALTIES

游水东星斑 (约600克) 1,388

  鲜花椒蒸 / 酸汤过桥堂做

Coral Grouper (Approx. 600g)

  Steamed with Sichuan Peppercorn
Poached in Sour Broth

舟山大黄鱼 (约850克) 1,388

 潮汕老菜脯蒸 / 金蒜黑醋汁

Yellow Croaker (Approx. 850g)

 Steamed with Chiu Chow Preserved Turnip Sauce
Deep-fried with Garlic and Black Vinegar

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 Pickle Mustard Leaves
 Sichuan Style Poached in Hot and Spicy Oil

游水笋壳鱼 (约600克) 568

  顺德辣炆 / 油泡

Marble Goby (Approx. 600g)

  Shunde Style Braised with Chili Sauce
Deep-fried with Scallion

桂花鱼 (约800克) 468

 碧绿炒球 /  金汤煮

Mandarin Fish (Approx. 800g)

 Wok-fried with Asparagus
 Poached with Chicken Broth and Chili Sauce

 主厨推介
Chef's Recommendation

 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



生猛澳洲大肉蟹
金不换黑椒焗

Australian Mud Crab
Baked with Basil and Black Pepper



虾

SEAFOOD SPECIALTIES

生猛澳洲龙虾 (约1,200克) 2,888

上汤芝士焗 /  避风塘炒

Australian Lobster (Approx. 1,200g)

Braised with Cheese in Superior Broth

 Deep-fried with Chili and Garlic

 生猛澳洲大肉蟹 (约1,300克) 1,488

  金不换黑椒焗 / 姜葱炒

Australian Mud Crab (Approx. 1,300g)

  Baked with Basil and Black Pepper

Stir-fried with Ginger and Scallions

生猛竹节虾 538

开边蒜蓉蒸 / 豉油王煎焗

Kuruma Prawn

Steamed with Garlic Sauce

Wok-baked with Superior Soy Sauce

 生猛波士顿龙虾 (约500克) 528

泡饭 /  顺德辣汁炒

Boston Lobster (Approx. 500g)

Chiu Chow Style Cooked with Rice in Soup

 Shunde Style Wok-fried with Chili Sauce

生猛富贵虾 (约300克) 498

  椒盐 / 盐水浸

Mantis Shrimp (Approx. 300g)

  Deep-fried with Chili and Pepper

Poached in Salt Water



主厨推介
Chef's Recommendation



含可持续发展海产
Sustainable Seafood Options



辣味
Spicy Dish

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蛏子皇
金银蒜粉丝蒸
Bamboo Clam
Steamed with Glass Vermicelli and Garlic



加拿大象拔蚌
堂做鸡油灼
Canada Geoduck
Poached with Turnip and Chicken Fat



蚌

SEAFOOD SPECIALTIES

加拿大象拔蚌 (约500克) 1,488

堂做鸡油灼 /  厚切XO酱爆

Canadian Geoduck (Approx. 500g)

Poached with Turnip and Chicken Fat

 Wok-fried with XO Sauce

大连鲜鲍鱼 (6只) 428

  牛肝菌辣子炒 /  豉汁泰椒蒸

Dalian Abalone (6EA)

  Wok-fried with Porcini Mushrooms and Spicy Pepper

 Steamed with Thai Chili and Fermented Black Bean Sauce

蛭子皇 (3只) 338

菌香油爆 / 金银蒜粉丝蒸

Bamboo Clam (3 EA)

Deep-fried with Mushrooms and Fermented Black Bean Sauce

Steamed with Glass Vermicelli and 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

乳山蚝 (6只) 268

胡椒咸菜煮 / 酥炸

Rushan Oyster (6 EA)

Cooked with Preserved Vegetable and Pepper

Deep-fried

 主厨推介
Chef's Recommendation

 辣味
Spicy Dish

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👩‍🍳 海胆金钱蟹盒

Deep-fried Sea Urchin with
Crab Meat Pork Parcel



经典前菜

APPETIZERS

- | | |
|---|------------|
| <p> 顺德捞富贵三鲜
(黄金贝, 蛏子皇, 鲜鲍鱼)
Shunde Style Tossed Trio Seafood
(Golden Clam, Bamboo Clam, Fresh Abalone)</p> | <p>688</p> |
| <p>鲜味汁鲍鱼
Marinated Abalone with Homemade Sauce and Chili</p> | <p>138</p> |
| <p>酱香鸭舌
Marinated Duck Tongue with Seafood Sauce and Ginger</p> | <p>118</p> |
| <p>陈醋拌海蜇头
Tossed Jelly Fish Head with Black Vinegar</p> | <p>108</p> |
| <p>坚果麻酱茄子
Marinated Eggplant with Nuts and Sesame Sauce</p> | <p>88</p> |
| <p>木姜油拌冰菜
Tossed Ice Lettuce with Mountain Pepper Oil</p> | <p>88</p> |
| <p> 海胆金钱蟹盒 (只)
Deep-fried Sea Urchin with Crab Meat and Pork (EA)</p> | <p>68</p> |

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Chef's Recommendation

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粤式 荔枝木烧味

CANTONESE LYCHEE
WOOD ROAST





R

客家咸香脆皮鸡
Hakka Style Salted Crispy Chicken



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
Charcoal Grilled Beef Short Ribs with Cumin | 498 |
|  | 金牌酱烧琵琶鸭
Roasted "Pipa" Duck | 288 |
|  | 蜜汁黑豚叉烧
Honey Glazed Barbecued Iberico Pork | 268 |
| | 潮式四喜卤水拼盘
Chiu Chow Style Marinated Goose Wings, Pork Belly, Duck Breast,
Cuttlefish and Bean Curd | 238 |
| | 客家咸香脆皮鸡
Hakka Style Salted Crispy Chicken | 198 |
| | 脆皮红烧乳鸽
Crispy Roasted Pigeon | 158 |

 主厨推介
Chef's Recommendation

 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



🍲 冬虫夏草炖鸡

Double-boiled Chicken Soup
with Cordyceps



滋润养生汤

SOUP

- | | | |
|--|---|-----|
| | 冬虫夏草炖鸡
Double-boiled Chicken Soup with Cordyceps | 988 |
| | 松茸炖佛跳墙
“Buddha Jumps Over the Wall” with Matsutake Mushrooms | 668 |
| | 脆花胶虾仁酸辣羹
Hot and Sour Soup with Shrimp and Crispy Fish Maw | 368 |
| | 榄仁菊花拆鱼羹
Traditional Shunde Fish Soup | 168 |
| | 海马椰皇炖鳄鱼肉
Double-boiled Crocodile Meat Soup with Sea Horse and Coconut | 168 |
| | 鲜人参汽锅炖鸡汤
Yunnan Style Double-boiled Chicken Soup with Fish Maw and Fresh Ginseng | 138 |



主厨推介
Chef's Recommendation

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顺德 啫啫煲仔

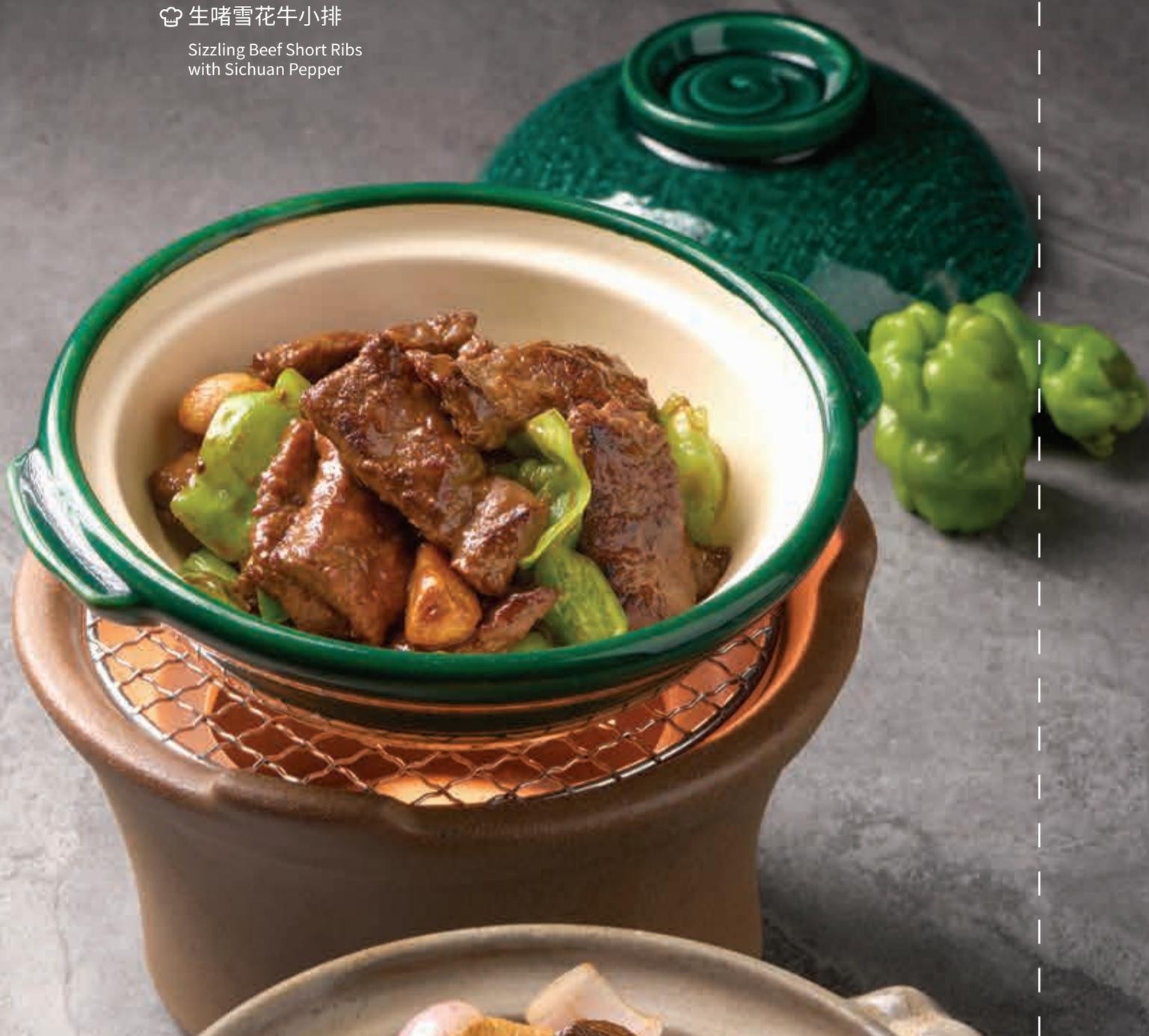
CLAYPOT SERIES



R



👉 生啫雪花牛小排
Sizzling Beef Short Ribs
with Sichuan Pepper



香葱啫鳕鱼煲
Sizzling Codfish with
Scallion in Claypot



顺德系列

SHUNDE SERIES

啫啫海鲜一品煲 598
Sizzling Bean Curd with Abalone and Fish Maw in Claypot

 生啫雪花牛小排 388
Sizzling Beef Short Ribs with Sichuan Pepper

香葱啫鳊鱼煲 318
Sizzling Codfish with Scallion in Claypot

香茅酱生啫乳山蚝 268
Sizzling Rushan Oyster with Lemongrass Sauce

均安头菜蒸吊龙 208
Steamed Beef Tenderloin with Preserved Vegetables

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

顺德煎八爪鱼饼 128
Pan-fried Octopus Cake with Cuttlefish Paste and Celery

 主厨推介
Chef's Recommendation

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XO酱炒双脆

Stir-fried Sea Cucumber Tendons
with XO Sauce



🍽️ 海胆酱焗鲜蟹盖

Baked Crab Shell with Sea Urchin
and Crab Meat Stuffing



澳门味道

MACAU TASTE SPECIALTIES



- | | | |
|---|---|-----|
|  | XO酱炒双脆 | 338 |
| | Stir-fried Sea Cucumber Tendons with XO Sauce | |
| | 葱香盐焗鹅翅 | 338 |
| | Salt-baked Goose Wings with Scallion and Ginger | |
|  | 海胆酱焗鲜蟹盖 (只) | 238 |
| | Baked Crab Shell with Sea Urchin and Crab Meat Stuffing (EA) | |
| | 海味小炒皇 | 188 |
| | Stir-fried Assorted Seafood with Chives | |
| | 韭黄滑蛋虾仁 | 168 |
| | Wok-fried Scrambled Egg with Shrimp and Yellow Chives | |
| | 山楂果椒咕噜肉 | 158 |
| | Sweet and Sour Pork with Hawthorn and Chili | |
| | 火腩红烧黑豆腐 | 138 |
| | Braised Homemade Black Bean Curd with Mushroom and Roasted Pork Belly | |

 主厨推介
Chef's Recommendation

 辣味
Spicy Dish

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👩‍🍳 干锅煮牛蛙

Wok-fried Bullfrog with Chili and Pepper



👩‍🍳 香辣水煮海鲜锅

Poached Assorted Seafood with Chili and Enoki Mushrooms in Spicy Broth





家常菜

HOME COOKING SPECIALTIES

- | | | |
|---|--|-----|
|  | 香辣水煮海鲜锅 | 418 |
| | Poached Assorted Seafood with Chili and Enoki Mushrooms in Spicy Broth | |
|  | 樟树港辣椒爆羊肉 | 238 |
| | Wok-fried Lamb with Scallion and Hunan Chili | |
|  | 酸金汤肥牛片 | 238 |
| | Stewed Beef with Pickled Chili and Enoki Mushrooms | |
|  | 干锅煮牛蛙 | 228 |
| | Wok-fried Bull Frog with Green Pepper | |
|  | 辣豆豉炒五花肉 | 168 |
| | Stir-fried Pork Belly with Spicy Fermented Black Bean Sauce | |
| | 烧大虾茄子煲 | 128 |
| | Braised Prawns and Eggplant in Claypot | |

 主厨推介
Chef's Recommendation

 辣味
Spicy Dish

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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 |
| | 榄菜肉碎法边豆
Stir-fried French Beans with Preserved Olive Leaves and Minced Pork | 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 |

 主厨推介
Chef's Recommendation

 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



虾汤番茄滑鸡米线

Chicken Rice Noodles with
Tomato and Shrimp Broth



特式粉面饭

RICE AND NOODLE DISHES

- | | | |
|---|---|-------------------|
|  | <p>金映极品鲍汁海鲜饭
Jin Ying Fried Seafood Rice with Shallot in Abalone Sauce</p> | <p>198</p> |
| | <p>蟹肉桂花炒米粉
Fried Rice Vermicelli with Crab Meat and Egg</p> | <p>198</p> |
| | <p>头抽干炒和牛河粉
Wok-fried Rice Noodles and Beef with Superior Soy Sauce</p> | <p>158</p> |
| | <p>干巴菌脆米和牛炒饭
Wagyu Beef Fried Rice with Ganba Mushroom and Crispy Rice</p> | <p>148</p> |
| | <p>虾汤番茄滑鸡米线
Chicken Rice Noodles with Tomato and Shrimp Broth</p> | <p>138</p> |
| | <p>韭菜鲜肉水饺
Pork and Chive Dumplings</p> | <p>118</p> |
|  | <p>广式鲜虾云吞生面
Cantonese Egg Noodle Soup with Shrimp Wonton</p> | <p>118</p> |



主厨推介
Chef's Recommendation

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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 |
| 雪莲子桃胶炖雪燕
Double-boiled Snow Tragacanth Gum with Peach Gum and Snow Lotus Seeds | 108 |
| 自制灵芝龟苓膏
Homemade Herbal Jelly with Lingzhi | 98 |
| 远年陈皮蜜梨炖安南子
Double-boiled Pear with Aged Tangerine Peel and Malva Nuts | 88 |
|  杨枝甘露双皮奶
Steamed Milk Custard with Chilled Mango Sago Cream and Pomelo | 88 |

主厨推介
Chef's Recommendation

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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饮料

BEVERAGE

即磨有机豆浆

Homemade Organic Soy Milk

熱 凍
Hot Cold

甘筍豆浆 58 58

Carrot Soy Milk

即磨有机豆浆 48 48

Homemade Organic Soy Milk

咖啡及茶

Fresh Brewed Coffee and Tea

即磨咖啡 48 58

Coffee

特浓咖啡 48

Espresso

港式布袋奶茶 48 58

Hong Kong Style Milk Tea

柠檬红茶 48 58

Lemon Tea

矿泉水 Mineral Water

依云水 58

Evian

巴黎水 58

Perrier

鲜榨果汁 From the Juice Bar

橙汁 58

Orange

奇异果汁 58

Kiwi Fruit

西瓜汁 58

Watermelon

甘筍汁 58

Carrot

汽水 Soft Drinks

可口可乐 48

Coke

无糖可乐 48

Coke Zero

雪碧 48

Sprite

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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	18	30年熟普洱 Pu-erh 30 Years	168
乌龙茶类 Oolong Tea		20年熟普洱 Pu-erh 20 Years	88
如意大红袍 Ruyi Da Hong Pao	168	宫廷普洱 Royal Ripe Pu-erh	48
正味铁观音 Original Tie Guan Yin	168	绿茶类 Green Tea	
粒粒香铁观音 Li Li Xiang Tie Guan Yin	98	明前狮峰龙井 Ming Qian Shi Feng Long Jing	138
冻顶乌龙茶 Dongding Oolong	88	碧螺春 Bi Luo Chun	68
花香铁观音 Hua Xiang Tie Guan Yin	68	花茶类 Floral or Scented Tea	
红茶类 Black Tea		茉莉香片 Jasmine Tea	48
金骏眉 Jin Jun Mei	168	玫瑰花茶 Rose Tea	48
正山小种 Lapsang Souchong	68	杭州胎菊 Hangzhou Feverfew	48
荔枝红茶 Lychee Black Tea	48		

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五粮液
WULIANGYE
PREMIUM GRAIN LIQUOR

1573
GUOJIAO
國窖
1573
1573 is produced in the Guo Jiao Distillery (1573) in Guo Jiao, Sichuan, China. It is a traditional Chinese liquor made from five grains (wheat, rice, sorghum, barley, and corn) and aged for 1573 years.

10
五粮液
WULIANGYE
—20
宜宾五粮液
52% vol

53% vol
KWEICHOW MOUTAI
贵州茅台酒
KWEICHOW MOUTAI CO., LTD
53% vol, 100% GRAIN LIQUOR

湘泉
Xiangquan
湖南湘泉酒业有限公司
HUNAN XIANGQUAN LIQUOR CO., LTD



饮料

BEVERAGE

啤酒 Beer from Around the World

青岛 Tsing Tao	68
澳门 Macau Beer	68
嘉士伯 Carlsberg	68
喜力 Heineken	68
百威 Budweiser	68

中国名酒 Chinese Spirits

贵州茅台 Kwei Chow Moutai	5,200
泸州老窖 (国窖 1573) Guo Jiao (National Cellar1573)	2,888
洋河经典天之蓝 Yanghe Blue Sky	1,788

香槟及气泡酒 Champagne & Sparkling

	每杯 Per Glass (125ml)	每瓶 Per Bottle (750ml)
NV Belstar, Prosecco, Brut, Veneto, Italy	65	325

白酒 White Wines

2024 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	135	678
2023 Riesling Kabinett, 'Wehlener Sonnenuhr', Dr. Loosen, Mosel, Germany	80	398

红酒 Red Wines

2022 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	180	900
2021 Château Langlet, Graves, Bordeaux, France	125	618

酒精饮品的酒精浓度达1.2%以上。

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

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CHATEAU LASCOMBES
MARGAUX
GRAND CRU CLASSE
2018

GRAND VIN
CHATEAU LYNCH BAGES
GRAND CRU CLASSE
PAUILLAC

CHATEAU
CARRUADES de LAFITE
2017
PAUILLAC

CHAMPAGNE
Dom Pérignon
Millésimé
Vintage 2013

CLOUDY BAY
SAUVIGNON BLANC 2023



饮料

BEVERAGE

金映侍酒师推介 Jin Ying Sommelier Recommendation

香槟 Champagne

每瓶
Per Bottle
(750ml)

2015 Dom Pérignon, Brut, Épernay, France	2,700
NV Veuve Clicquot Ponsardin, 'Yellow Label', Brut, Reims, France	1,288

白酒 White Wines

2022 Chardonnay, 'The Sun Also Rises', Summer Dreams, Sonoma Coast, California, USA	2,450
2021 Meursault, 'Les Charrons', Vincent Girardin, Burgundy, France	1,750
2023 Alvarinho, 'Primeiras Vinhas', Soalheiro, Vinho Verde, Portugal	475

红酒 Red Wines

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
2018 Château Lascombes, 2ème Cru Classé, Margaux, Bordeaux, France	1,880
2018 Pintia, Toro, Spain	1,180
2017 Deep Blue, Grace Vineyard, Shanxi, China	750
2021 Reserva, 'Field Blend', Bota Velha, Douro, Portugal	450

酒精饮品的酒精浓度达1.2%以上。

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