



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





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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.



精美点心

DIM SUM

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👨‍🍳 巧手三式饺拼盘

(黑松露鲜虾饺, 海胆蟹肉饺, 鱼籽黄金贝水晶饺)

Jin Ying Dim Sum Platter
(Shrimp and Black Truffle Dumpling,
Sea Urchin and Crab Meat Dumpling,
Caviar and Golden Clam Dumpling)





巧手精点

SIGNATURE DIM SUM

- | | |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <p>巧手三式饺拼盘 128</p> <p>(黑松露鲜虾饺, 海胆蟹肉饺, 鱼籽黄金贝水晶饺)</p> <p>Jin Ying Dim Sum Platter
(Shrimp and Black Truffle Dumpling,
Sea Urchin and Crab Meat Dumpling,
Caviar and Golden Clam Dumpling)</p> |
| | <p>香柠龙虾饺 98</p> <p>Lobster Meat and Lemon Dumplings</p> |
| | <p>桂花蚌水晶饺 98</p> <p>Steamed Clam and Shrimp Dumplings</p> |
|  | <p>清香田园素粉果 98</p> <p>Steamed Assorted Vegetable Dumplings</p> |
|  | <p>黑椒和牛煎包 88</p> <p>Pan-fried Black Pepper Wagyu Beef Buns</p> |
|  | <p>蓝青口鲜肉烧卖 88</p> <p>Steamed Traditional Pork Dumplings with Blue Mussel</p> |
| | <p>金鱼虾饺皇 88</p> <p>Steamed Shrimp Dumplings</p> |

 主厨推介
Chef's Recommendation

 素食
Vegetarian

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

剁椒蒸鱼头

Steamed Fish Head with Fermented Chili

黑椒蒸牛小排

Steamed Beef Short Ribs with Black Pepper Sauce

👩‍🍳 酱皇蒸凤爪

Steamed Chicken Feet with Edamame and Soy Sauce

👩‍🍳 传统荷香棉花鸡

Traditional Steamed Chicken and Fish Maw with Lotus Leaf

榄豉蒸排骨

Steamed Pork Ribs with Pumpkin and Fermented Black Bean





老广的味道

TRADITIONAL DIM SUM

- | | | |
|-------------------------------------------------------------------------------------|----------------------------------------------------------|----|
| | 榄豉蒸排骨 | 88 |
| | Steamed Pork Ribs with Pumpkin and Fermented Black Bean | |
|  | 传统荷香棉花鸡 | 88 |
| | Traditional Steamed Chicken and Fish Maw with Lotus Leaf | |
| | 黑椒蒸牛小排 | 88 |
| | Steamed Beef Short Ribs with Black Pepper Sauce | |
|  | 剁椒蒸鱼头 | 88 |
| | Steamed Fish Head with Fermented Chili | |
|  | 果木豚肉叉烧包 | 78 |
| | Steamed Barbecued Iberico Pork Buns | |
| | 爽滑陈皮牛肉球 | 78 |
| | Steamed Beef Balls with Mandarin Peel | |
|  | 酱皇蒸凤爪 | 78 |
| | Steamed Chicken Feet with Edamame and Soy Sauce | |

 主厨推介
Chef's Recommendation

 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

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|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|-----|
| | 现焗燕窝蛋挞
Baked Egg Tarts with Bird's Nest | 108 |
| | 粤式蟹肉脆春卷
Deep-fried Spring Rolls with Crab Meat | 88 |
|  | 金银蚝刺猬酥
Deep-fried Hedgehog Puff with Dried Oysters | 78 |
| | 香葱蟹黄烧饼
Crab Roe and Scallion Pancake | 78 |
|  | 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 | 68 |
| | 胡椒花胶珍珠果
Deep-fried Fish Maw Dumpling with Pepper | 68 |
|  | XO酱脆皮萝卜糕
Stir-fried Crispy Radish Cake with XO Sauce | 68 |
| | 三葱鸡粒雪山包
Baked Snow Buns with Diced Chicken, Shallots and Onions | 68 |

 主厨推介
Chef's Recommendation

 辣味
Spicy Dish

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企鹅斑斓包

Steamed Pandan Buns

橙香莲蓉桔仔包

Orange Buns with Lotus Seed Paste Stuffing

香脆芝士粟苳糕

Crispy Chestnut Cheese Cake

豆沙狮头包

Lion King Red Bean Bun

神湾菠萝酥

Baked Pineapple Puffs



童乐点点

THE KIDS WORLD

 豆沙狮头包(每天限10只) Lion King Red Bean Bun (10 EA Daily)	58
香脆芝士栗茸糕 Crispy Chestnut Cheese Cake	38
橙香莲蓉桔仔包 Orange Buns with Lotus Seed Paste Stuffing	38
企鹅斑斓包 Steamed Pandan Buns	38
香芒小黄鸭 Yellow Duck Mango Pudding	38
神湾菠萝酥 Baked Pineapple Puffs	38



主厨推介

Chef's Recommendation

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梅菜叉烧肠

Steamed Rice Flour Rolls with
Barbecued Pork and
Preserved Vegetables



🍲 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

芦笋和牛肠	108
Steamed Rice Flour Rolls with Wagyu Beef and Asparagus	

 爆竹脆虾肠	98
Steamed Rice Flour Rolls with Scallop and Shrimp	

梅菜叉烧肠	98
Steamed Rice Flour Rolls with Barbecued Pork and Preserved Vegetables	

罗汉斋肠	88
Steamed Rice Flour Rolls with Mushrooms and Vegetables	

 主厨推介
Chef's Recommendation

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粤式荔枝木烧味

CANTONESE BARBEQUE FROM LYCHEE WOOD OVEN

金牌酱烧琵琶鸭

288

Roasted "Pipa" Duck

蜜汁黑豚叉烧

268

Honey Glazed Barbecued Iberico Pork

烧味拼盘

188

Cantonese Barbeque Platter

脆皮红烧乳鸽

158

Crispy Roasted Pigeon

澳门烧腩仔

158

Macanese Roasted Pork Belly

蜜汁黑豚叉烧

Honey Glazed Barbecued Iberico Pork

金牌酱烧琵琶鸭

Roasted "Pipa" Duck



R

鲜味汁鲍鱼

Marinated Fish Rolls with Hawthorn



陈醋拌海蜇头

Tossed Jelly Fish Head with Black Vinegar



酱香鸭舌

Marinated Duck Tongue with Seafood Sauce and Ginger



经典前菜

APPETIZERS

鲜味汁鲍鱼

138

Marinated Abalone with Homemade Sauce and Chili

酱香鸭舌

118

Marinated Duck Tongue with Seafood Sauce and Ginger

陈醋拌海蜇头

108

Tossed Jelly Fish Head with Black Vinegar

木姜油拌冰菜

88

Tossed Ice Lettuce with Mountain Pepper Oil

主厨推介

Chef's Recommendation

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怀旧

笼仔蒸

TRADITIONAL STEAMED DISHES





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☞ 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

- | | |
|---------------------------------------------------------------------------------------------|-----|
| 金银蒜蒸竹节虾 (约300克) | 538 |
| Steamed Kuruma Prawn with Garlic and Glass Vermicelli (Approx. 300g) | |
| 陈皮豉汁蒸龙趸 | 298 |
| Steamed Giant Grouper with Tangerine Peel and Fermented Black Bean Sauce | |
| 老姜沙茶蒸吊龙 | 208 |
| Steamed Beef Tenderloin with Ginger and Shacha Sauce | |
| 党参花胶蒸走地鸡 | 208 |
| Steamed Free Range Chicken with Fish Maw and Chinese Herbs | |
|  澳门马友肉饼饭 | 128 |
| Macau Style Steamed Pork Patty with Salted Fish and Rice | |
|  养生五谷丰登 | 88 |
| Steamed Healthy Mix Grains | |

 主厨推介
Chef's Recommendation

 素食
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 Vegetable Congee

188



松茸牛肉生滚粥

Beef Congee with Matsutake Mushrooms

138

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 街坊皮蛋瘦肉粥
Pork and Century Egg Congee

88



紫米南瓜粥
Pumpkin and Purple Rice Congee

48

 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



家常小炒

HOME COOKING SPECIALTIES

- | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----|
|  | XO酱炒双脆
Stir-fried Sea Cucumber Tendons with XO Sauce | 338 |
|  | 海胆酱焗鲜蟹盖 (只)
Baked Crab Shell with Sea Urchin and Crab Meat Stuffing (EA) | 238 |
|   | 酸金汤肥牛片
Stewed Beef with Pickled Mustard Leaves and Assorted Peppers | 238 |
|  | 樟树港辣椒爆羊肉
Wok-fried Lamb with Scallion and Hunan Chili | 238 |
| | 韭黄滑蛋虾仁
Wok-fried Scrambled Egg with Shrimp and Yellow Chive | 168 |
|  | 山楂果椒咕嚕肉
Sweet and Sour Pork with Hawthorn and Chili | 158 |
| | 火腩红烧黑豆腐
Braised Homemade Black Bean Curd with Mushrooms and Roasted Pork Belly | 138 |

 主厨推介
Chef's Recommendation

 辣味
Spicy Dish

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🍴 干巴菌脆米和牛炒饭

Wagyu Beef Fried Rice with Ganba Mushroom and Crispy Rice



盐水菜心浸鱼滑

Poached Choy Sum with Fish Paste in Salt Water



蟹肉桂花炒米粉

Fried Rice Vermicelli with Crab Meat and Egg





精选蔬菜·主食

VEGETABLE, RICE AND NOODLE SPECIALTIES

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|-------------------------------------------------------------------------------------|-----------------------------------------------------------|-----|
| | 蟹肉桂花炒米粉 | 198 |
| | Fried Rice Vermicelli with Crab Meat and Egg | |
| | 头抽干炒和牛河粉 | 158 |
| | Wok-fried Rice Noodles and Beef with Superior Soy Sauce | |
|  | 干巴菌脆米和牛炒饭 | 148 |
| | Wagyu Beef Fried Rice with Ganba Mushroom and Crispy Rice | |
| | 虾汤番茄滑鸡米线 | 138 |
| | Chicken Rice Noodles with Tomato and Shrimp Broth | |
|  | 广式鲜虾云吞生面 | 118 |
| | Cantonese Egg Noodle Soup with Shrimp Wontons | |
| | 盐水菜心浸鱼滑 | 108 |
| | Poached Choy Sum with Fish Paste in Salt Water | |
|  | 橄榄油白灼生菜 | 88 |
| | Poached Chinese Lettuce with Olive Oil | |

 主厨推介
Chef's Recommendation

 含可持续发展海产
Sustainable Seafood Options

 素食
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 | 688 |
| Double-boiled Bird's Nest with Almond Cream | |
| 时令果盘 | 108 |
| Seasonal Fresh Fruits Platter | |
| 雪莲子桃胶炖雪燕 | 108 |
| Double-boiled Snow Tragacanth Gum with Peach Gum and Snow Lotus Seeds | |
| 自制灵芝龟苓膏 | 98 |
| Homemade Herbal Jelly with Lingzhi | |
| 远年陈皮蜜梨炖安南子 | 88 |
| Double-boiled Pear with Aged Tangerine Peel and Malva Nuts | |
|  杨枝甘露双皮奶 | 88 |
| Steamed Milk Custard with Chilled Mango Sago Cream and Pomelo | |



主厨推介

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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

Carrot Soy Milk

58 58

即磨有机豆浆

Homemade Organic Soy Milk

48 48

咖啡及茶

Fresh Brewed Coffee and Tea

即磨咖啡

Coffee

48 58

特浓咖啡

Espresso

48

港式布袋奶茶

Hong Kong Style Milk Tea

48 58

柠檬红茶

Lemon Tea

48 58

矿泉水 Mineral Water

依云水

Evian

58

巴黎水

Perrier

58

鲜榨果汁 From the Juice Bar

橙汁

Orange

58

奇异果汁

Kiwi Fruit

58

西瓜汁

Watermelon

58

甘筍汁

Carrot

58

汽水 Soft Drinks

可口可乐

Coke

48

无糖可乐

Coke Zero

48

雪碧

Sprite

48

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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
		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		
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		

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。

Please inform our service staff if you have any food allergies or dietary requirements.
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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
2018

GRAND VIN
CHATEAU LYNCH BAGES
GRAND CRU CLASSE
PAUILLAC

CARRUADES de LAFFITE
2017
PAUILLAC

CHATEAU D'Y
Dom Pérignon
Vintage 2013

CLOUDY BAY
SAUVIGNON BLANC 2021



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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