

「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!



天頤之十二味~小暑

Yi's Seasonal Menu - Slight Heat

餐前小食 Amuse-Bouche

	魚籽 Caviar		花咲蟹 糟滷 Hanasaki Crab Fermented Rice Wine
	湯 Soup		燉 花膠 螺頭 紅菌 Double-boiled Fish Maw Sea Conch Red Mushroom 或 OR 花膠 酸辣 Fish Maw Hot and Sour
	石斑 Grouper		蒸 潮式梅汁 香芹 Steamed Chiu Chow Plum Sauce Celery
	海螯蝦 Langoustine		蝦湯 紫蘇葉 青瓜花 Shrimp Broth Shiso Leaf Zucchini Blossom
	和牛 Wagyu		炒 沙茶醬 皺皮椒 Wok-fried Sha Cha Sauce Wrinkled Pepper
	二十三天乳鴿 23-Days Pigeon		吊燒 香茅 Oven-roasted Lemongrass
	鍋巴 Crispy Rice		海膽 鷄油菌 鵪鶉蛋 時蔬 Sea Urchin Chanterelle Quail Egg Seasonal Vegetables 或 OR
	手工麵 Homemade Noodles		刺參 蠔 冬菇 時蔬 Sea Cucumber Oyster Shiitake Seasonal Vegetables
	燕窩 Bird's Nest		椰皇 西米布甸 Coconut Sago Pudding 或 OR
	雪膠 Snow Gum		馬蹄 荔枝 Water Chestnut Lychee

天頤美點 Petits Fours

六道式體驗 (菜品四選二), 每位澳門幣 1,688
To choose 2 out of 4 dishes, 6-course Menu Mop 1,688 Per Person

八道式體驗, 每位澳門幣 1,988
8-course Menu Mop 1,988 Per Person



可持續海鮮 Sustainably-sourced Seafood



主廚首榜名菜 Chef's Signature Dish

價格以澳門幣計算並加收 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.