



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（即素食成分）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.

👩‍🍳 巴西红胡椒煮松叶蟹

Matsuba Crab Cooked in
Red Pepper Broth



👩‍🍳 乌鱼子鱼汁脆花胶

Deep-fried Fish Maw with
Karasumi and Fish Broth

御品珍饈

PREMIUM DELICACIES

	巴西红胡椒煮松叶蟹 (约1,000克) Matsuba Crab Cooked in Red Pepper Broth (Approx. 1,000g)	1,688
	炭烧原只黑边鲍鱼 Charcoal Grilled Australian Black Abalone in Abalone Sauce	1,288
	二十头南非干鲍扣花菇鹅掌 (位) Braised 20-Head South African Abalone with Goose Web and Shiitake Mushrooms	888
	上汤云腿红烧官燕 (位) Braised Imperial Bird's Nest with Yunnan Ham in Superior Broth	688
	黑松露关东辽参 (位) Braised Sea Cucumber with Black Truffle	488
	鱼子酱海胆蟹肉饭 (位) Crab Meat Fried Rice with Caviar and Sea Urchin	488
	乌鱼子鱼汁脆花胶 (位) Deep-fried Fish Maw with Karasumi and Fish Broth	488

 主厨推介
Chef's Recommendation

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游水海鲜

SEAFOOD DELIGHTS





闽东大黄鱼
潮汕老菜脯蒸

Yellow Croaker
Steamed with Chiu Chow Preserved Turnip



鱼

SEAFOOD SPECIALTIES

游水东星斑 (约600克) 1,388

  鲜花椒蒸 / 野山桔花腩肉蒸

Coral Grouper (Approx. 600g)
  Steamed with Sichuan Peppercorn
Steamed with Pork Belly and Wild Citrus Flower

闽东大黄鱼 (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
Deep-fried with Garlic and Black Vinegar

深海老虎斑 (约700克) 888

 葱香陈皮蒸 /  沸腾鱼片

Tiger Grouper (Approx. 700g)
 Steamed with Aged Tangerine Peel and Scallion
 "Sichuan Style" Poached with Bean Sprout in Hot and Spicy Oil

剥皮鱼 (约700克) 598

煎焗 / 潮式豆酱煮

Filefish (Approx. 700g)
Wok-baked with Scallion and Garlic
Poached with Bean Paste and Celery

花金鼓 (约600克) 598

 榄角豆豉酱蒸 / 咸柠豆酱煮

Spotted Scat (Approx. 600g)
 Steamed with Black Olive and Fermented Black Bean Sauce
Cooked with Salted Lemon and Bean Paste

 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
Baked 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)

 Baked 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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乳山蚝
海苔酥炸

Rushan Oyster
Deep-fried with Seaweed



蛏子皇
菌香油爆

Bamboo Clam
Wok-fried with Mushrooms
and Fermented Black Bean Sauce



蚌

SEAFOOD SPECIALTIES



加拿大象拔蚌 (约500克) 1,488

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 / 榄角酱蒸

Dalian Abalone (6EA)
Wok-fried with Porcini Mushrooms and Spicy Pepper
Steamed with Black Olive Sauce

蛏子皇 (3只) 338

菌香油爆 / 金银蒜粉丝蒸

Bamboo Clam (3 EA)
Wok-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 / 海苔酥炸

Rushan Oyster (6 EA)
Cooked with Preserved Vegetable and Pepper
Deep-fried with Seaweed

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 and Pork



经典前菜

APPETIZERS



顺德捞富贵三鲜
(黄金贝, 蛭子皇, 鲜鲍鱼)

688

"Shunde Style" Tossed Trio of Seafood
(Golden Clam, Bamboo Clam, Fresh Abalone)

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

葱油水柠拌黄金螺片

108

Tossed Sea Conch with Scallion Oil and Lemon

木姜油樱桃茄

88

Marinated Cherry Tomato with Mountain Pepper Oil



海胆金钱蟹盒 (只)

68

Deep-fried Sea Urchin with Crab Meat and Pork (EA)



主厨推介
Chef's Recommendation

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粵式 荔枝木燒味

CANTONESE LYCHEE
WOOD ROAST





R

👨‍🍳 客家咸香鸡

"Hakka Style" Salt-baked Chicken



👨‍🍳 霸王炭烧牛肋骨

Charcoal Grilled Beef Short Ribs
with Cumin



粵式荔枝木烧味

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 Roasted 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
	客家咸香鸡 "Hakka Style" Salt-baked 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

988

Double-boiled Chicken Soup with Cordyceps

松茸炖佛跳墙

668

"Buddha Jumps Over the Wall" with Matsutake Mushrooms



脆花胶虾仁酸辣羹

368

Hot and Sour Soup with Shrimp and Crispy Fish Maw

榄仁菊花拆鱼羹

168

Traditional Shunde Fish Soup

石斛鲜鲍炖老鸽

168

Double-boiled Pigeon Soup with Dendrobium and Abalone

鲜人参汽锅炖鸡汤

138

"Yunnan Style" Double-boiled Chicken Soup with Fish Maw and Fresh Ginseng



主厨推介

Chef's Recommendation

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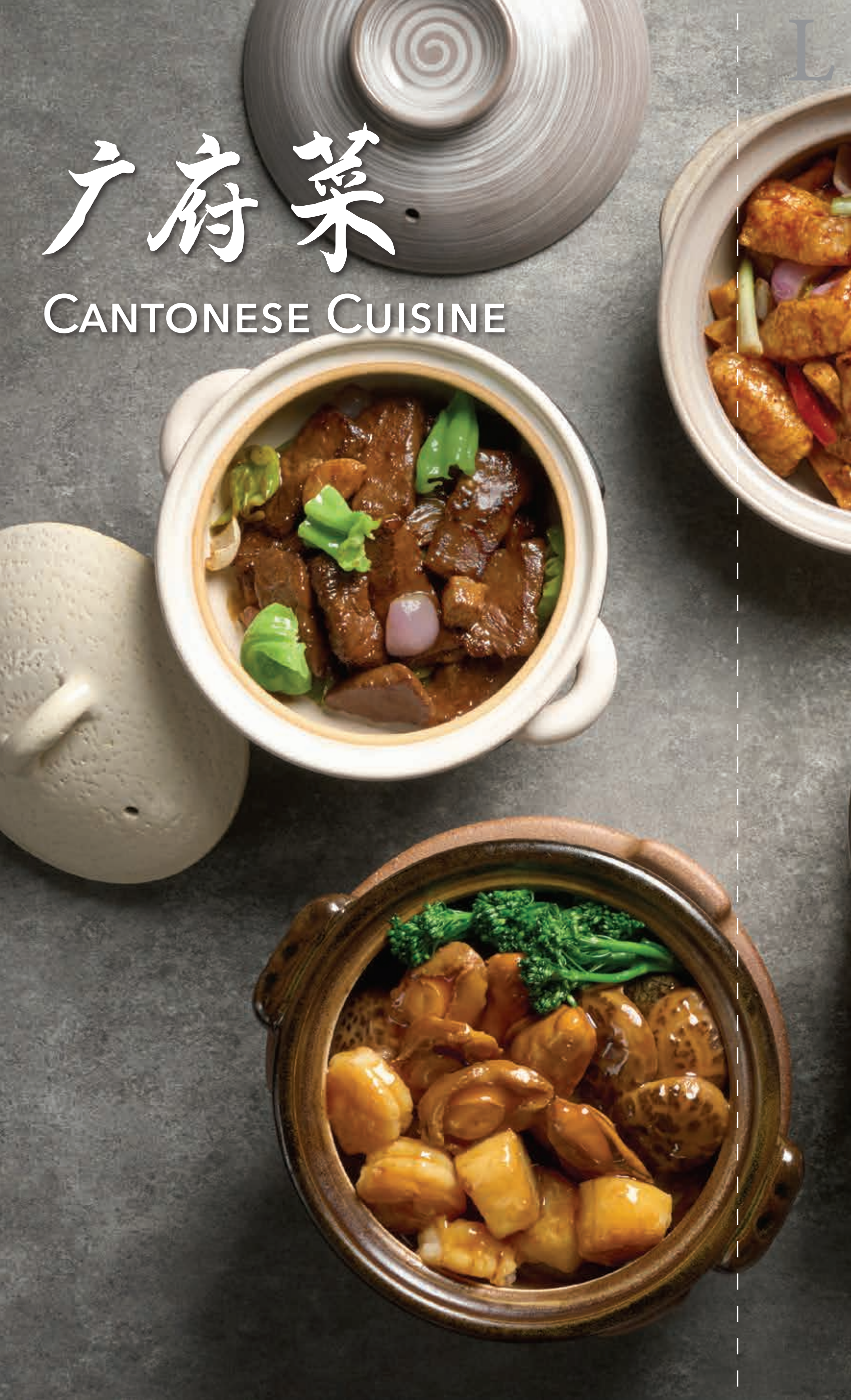
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广府菜

CANTONESE CUISINE

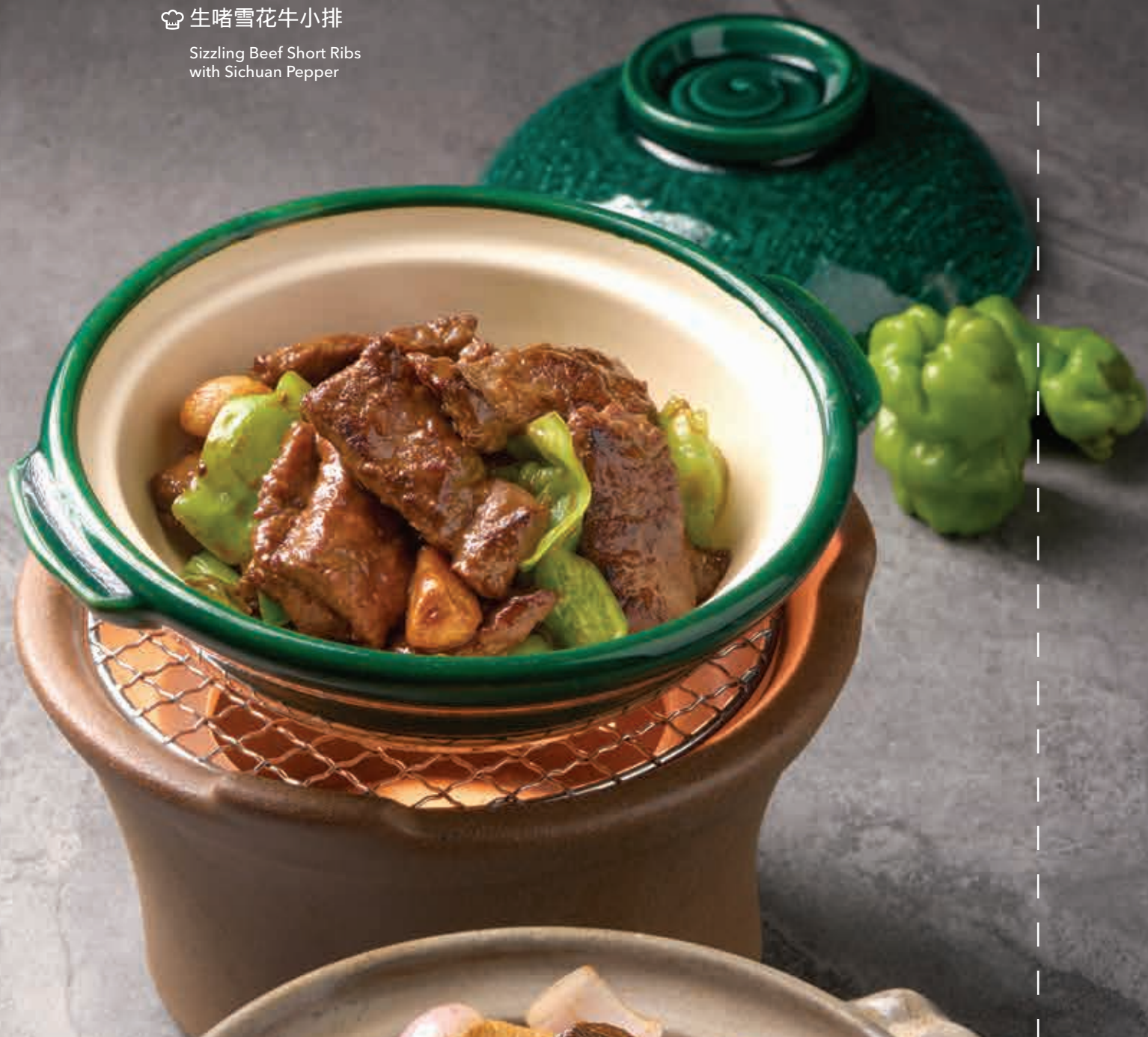


R



 生啫雪花牛小排

Sizzling Beef Short Ribs
with Sichuan Pepper

 香葱啫鳊鱼煲

Sizzling Codfish with
Scallion in Claypot



广府菜

CANTONESE CUISINE

鲍鱼海皇豆腐煲 488

Braised Bean Curd with Seafood and Oyster Sauce in Claypot

生啫雪花牛小排 388

Sizzling Beef Short Ribs with Sichuan Pepper

香葱啫鲮鱼煲 318

Sizzling Codfish with Scallion in Claypot

黑虎掌煎焗鲍鱼鸡 288

Wok-baked Chicken with Abalone and Black Tiger Mushroom

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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👩 黄牛肝菌芦笋炒带子

Wok-fried King Scallop with
Yellow Porcini Mushroom and
Asparagus



👩 海胆酱焗鲜蟹盖

Baked Crab Shell with Sea Urchin
and Crab Meat Stuffing



澳门家常菜

MACANESE FAMILY CUISINE

	葱香盐焗鹅翅	338
	Salt-baked Goose Wings with Scallion and Ginger	
	黄牛肝菌芦笋炒带子	268
	Wok-fried King Scallop with Yellow Porcini Mushroom and Asparagus	
	海胆酱焗鲜蟹盖 (只)	238
	Baked Crab Shell with Sea Urchin and Crab Meat Stuffing (EA)	
	双葱爆牛胸肉	188
	Wok-fried Beef Brisket with Onion and Scallion	
	韭黄滑蛋虾仁	168
	Wok-fried Scrambled Egg with Shrimp and Yellow Chives	
	脆子姜生炒骨	148
	Sweet and Sour Pork Ribs with Pickled Ginger	
	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

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健康田园时菜

HEALTHY VEGETABLES



 脆鱼鱼汤浸秋葵

Poached Okra with
Crispy Fish Fillet 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

128

Braised Assorted Vegetables and Mushrooms



脆鱼鱼汤浸秋葵

118

Poached Okra with Crispy Fish Fillet in Fish Broth



九层塔茄子

108

Hot and Sour Eggplant with Basil and Chili

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



蔬食

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





特色粉面饭

RICE AND NOODLE DISHES



金映极品鲍汁海鲜饭

198

Jin Ying Fried Seafood Rice with Shallot in Abalone Sauce

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

头水紫菜鲜虾水饺

88

Shrimp and Seaweed Dumplings



主厨推介

Chef's Recommendation

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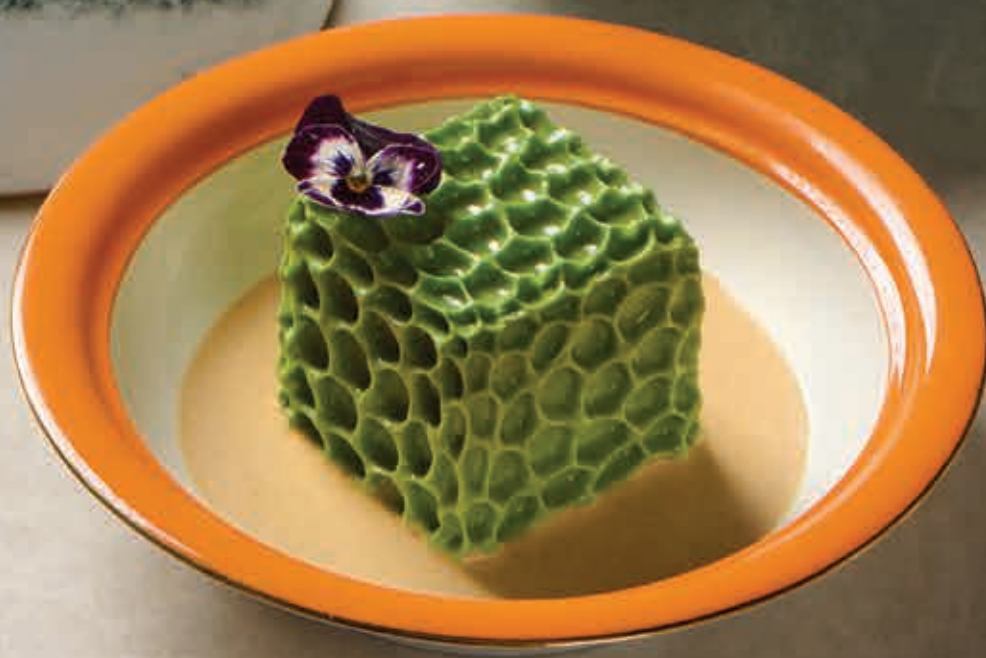
 杏汁炖官燕

Double-boiled Bird's Nest with
Almond Cream



远年陈皮津梨炖桃胶

Double-boiled Peach Resin
with Tangerine Peel and Pear

 蜂巢开心果核桃露

Chilled Walnut Milk with Pistachio and
Snow Tragacanth Gum



甜品/糕点

DESSERT



杏汁炖官燕

688

Double-boiled Bird's Nest with Almond Cream



蜂巢开心果核桃露

108

Chilled Walnut Milk with Pistachio and Snow Tragacanth Gum

时令果盘

108

Seasonal Fresh Fruit Platter

自制灵芝龟苓膏

98

Homemade Herbal Jelly with Lingzhi

远年陈皮津梨炖桃胶

88

Double-boiled Peach Resin with Tangerine Peel and Pear

杨枝甘露双皮奶

88

Steamed Milk Custard with Chilled Mango Sago Cream and Pomelo



主厨推介

Chef's Recommendation

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饮料

BEVERAGE

即磨有机豆浆
Soy Milk

热 冷
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
Coffee and Tea

即磨咖啡 48 58
Coffee

特浓咖啡 48
Espresso

港式奶茶 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
Juice

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

汤力水 48
Tonic Water

干姜水 48
Ginger Ale

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中国茶

PREMIUM CHINESE TEA

	每位 Per Person	黑茶类 Dark Tea	每位 Per Person
金桂花寿眉 Gold Osmanthus Shoumei	18	30 年熟普洱 Pu-erh 30 Years	168
乌龙茶 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 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 Dongding Oolong	88	碧螺春 Bi Luo Chun	68
花香铁观音 Hua Xiang Tie Guan Yin	68	花茶 Floral Tea	
红茶 Black Tea		茉莉香片 Jasmine	48
金骏眉 Jin Jun Mei	168	玫瑰 Rose	48
正山小种 Lapsang Souchong	68	杭州胎菊 Hangzhou Feverfew	48
荔枝红 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.
All prices are in MOP and subject to a 10% service charge. Photo is for reference only.





饮料

BEVERAGE

啤酒 Beers

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

气泡酒 Sparkling Wine

	每杯 Per Glass	每瓶 Per Bottle
NV Belstar, Prosecco, Brut, Veneto, Italy	65	325

白酒 White Wines

2024 Riesling Kabinett, 'Wehlener Sonnenuhr', Dr. Loosen, Mosel, Germany	80	398
2025 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	135	678

红酒 Red Wines

2021 Château Langlet, Graves, Bordeaux, France	125	618
2023 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	180	900

烈酒 Spirits

轩尼诗 V.S.O.P 干邑白兰地	Hennessy V.S.O.P Cognac	88	1,288
尊尼获加黑牌苏格兰威士忌	Johnnie Walker Black Label Scotch Whisky	58	838
添加利金酒	Tanqueray Gin	38	588
斯米诺伏特加	Smirnoff Vodka	38	588
百加得白朗姆酒	Bacardi White Rum	38	588
奥美加银龙舌兰酒	Olmecca Silver Tequila	38	588

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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金映侍酒师推荐

JIN YING SOMMELIER RECOMMENDATION



香 檳 Champagne

每瓶
Per Bottle

NV	Veuve Clicquot, 'Yellow Label', Brut, Reims, France	950
2017	Dom Pérignon, Brut, Épernay, France	2,950

白 酒 White Wines

2021	Meursault, 'Les Charrons', Vincent Girardin, Burgundy, France	1,750
2024	Alvarinho, 'Primeiras Vinhas', Soalheiro, Vinho Verde, Portugal	475
2022	Chardonnay, 'The Sun Also Rises', Summer Dreams, Sonoma Coast, California, USA	2,450

红 酒 Red Wines

2000	Château Grand-Puy-Lacoste, 5ème Cru Classé, Pauillac, Bordeaux, France	4,880
2018	Château Lascombes, 2ème Cru Classé, Margaux, Bordeaux, France	1,880
2009	Château Lynch-Bages, 5ème Cru Classé, Pauillac, Bordeaux, France	5,420
2022	Bota Velha, 'Field Blend Reserva', Douro, Portugal	450
2021	Cabernet Sauvignon & Merlot, 'Kalavinka', Legacy Peak, Helan Mountain, Ningxia, China	1,350

酒精饮品的酒精浓度达1.2%以上。
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