

「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, Yi is a divination encompassing the belief that nourishment leads to wellness and good fortune. All of the dishes served at Yi are a visionary extension of this belief. The culinary team at Yi 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 Yi experience by offering a variable of Sparkling Teas, Premier Chinese Tea, Scented Tea OR our sommelier's Premium Wine Parings to each guest.

我們的可持續海產選購優先考慮經過國際機構認證的海鮮，包括MSC 海洋管理委員會、ASC 水產養殖管理委員會、GAA全球水產養殖聯盟—BAP最佳水產養殖規範、GLOBAL G.A.P.水產養殖驗證及其他標準。

我們積極減少食物浪費，以一次性塑膠替代品為外帶包裝，以降低碳足跡。

並致力於在 2025 年100% 全面使用自由放牧雞蛋。

Our sustainable sourcing guidelines for seafood prioritize seafood certified by international bodies such as MSC, ASC, Global Aquaculture Alliance (BAP), the GLOBAL G.A.P Aquaculture Certification and other standards.

We actively work to reduce our food waste and offer alternatives to single-use plastic for takeaway packaging.

Additionally, we are committed to sourcing 100% cage-free eggs by 2025.

不含肉類或海鮮



Vegetarian

Contains no meat or seafood

新素肉

新素肉是指由植物原料（100% 素食）製成的產品，旨在模仿肉類的味道和質地，但對環境的影響比肉類更低



Plant-based meat alternative

Plant-based meat refers to products made from plants (100% vegetarian) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options

可持續發展海鮮

選取可持續方式捕撈或養殖的海鮮，維護海洋生物多樣性及生態系統，守護海洋福祉，以及依賴漁業的社區生計



Sustainably-sourced seafood

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, as well as the livelihoods of fisheries-dependent communities



天頤之臻味
Yi's Signature Experience

餐前小食
Amuse Bouche

松葉蟹
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 | Rice Noodles

二十三天乳鴿
23 Days Pigeon

吊燒 | 香茅
Oven-roasted | Lemon Grass

和牛
Wagyu

菜脯 | 岩米
Dried Radish | Rock Rice

燕窩
Bird's Nest

椰皇 | 西米布甸
Coconut | Sago Pudding

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~立秋

Yi's Seasonal Menu ~ Beginning of Autumn

餐前小食 Amuse Bouche

松葉蟹
Snow Crab

魚籽 | 糟滷 
Caviar | Fermented Rice Wine

湯
Soup

燉 | 花膠 | 松茸 | 竹筴
Double-boiled | Fish Maw | Matsutake | Bamboo Fungus
或 OR
花膠 | 酸辣
Fish Maw | Hot and Sour


石斑
Grouper

蒸 | 潮式梅汁
Steamed | Chiu Chow Plum Sauce

海螯蝦
Langoustine

蝦湯 | 胡椒 | 小米
Shrimp Broth | Pepper | Millets

青邊鮑
Green Lip Abalone

焗 | 自家製澳門咖喱 
Baked | Macanese Curry Sauce

二十三天乳鴿
23 Days Pigeon

吊燒 | 香茅
Oven-roasted | Lemon Grass

蔬菜
Vegetable

番茄 | 粟米 | 藜麥 | 甜菜汁
Tomato | Corns | Quinoa | Beetroot Sauce

和牛
Wagyu

菜脯 | 岩米
Dried Radish | Rock Rice
或 OR
黑松露 | 麵
Black Truffle | Noodles

燕窩
Bird's Nest

椰皇 | 西米布甸
Coconut | Sago Pudding

雪燕
Gum Tragacanth

蜜桃 | 烏龍茶
Peach | Oolong Tea

雪膠
Snow Gum

秋梨 | 夕張蜜瓜
Pear | Yubari Melon

天頤美點 Petit Fours

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



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