

金映閣
JIN YING



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.





御品珍馐

PREMIUM DELICACIES

潮州大响螺三食(高汤灼、鲜芦笋凉拌、竹笙滚汤) 5,288

Chiu Chow Style Sea Whelk Three-way
Poached with Yunnan Ham Broth, Tossed with Asparagus, Boiled with Bamboo Pith

花雕蛋白蒸松叶蟹(约1000克) 1,688

Steamed Snow Crab with Egg White and Huadiao Wine (Approx. 1000g)

上汤云腿红烧官燕(位) 688

Braised Imperial Bird's Nest with Yunnan Ham in Superior Broth

 红烧二十头南非干鲍(位) 588

Stewed South African Abalone

三葱烧关东辽参(位) 488

Braised Sea Cucumber with Scallion and Leek

麒麟龙趸皮脆卷(位) 398

Crispy Giant Grouper Skin Stuffed with Shrimp Paste and Crab Leg

浓鱼汤乌鱼子扒花胶(位) 398

Braised Fish Maw with Mullet Roe in Supreme Fish Broth

鱼子酱海胆蟹肉饭(位) 398

Crab Meat Fried Rice with Caviar And Sea Urchin



辣味
Spicy Dish



含可持续发展海产
Sustainable Seafood Options

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游水海鲜

SEAFOOD DELIGHTS



鱼

SEAFOOD SPECIALTIES

游水东星斑(约600克) 1,388

豉汁甘树子蒸  / 油泡斑球

Coral Grouper (Approx. 600g)
Steamed with Fermented Black Bean and Cordia Sauce 
Stir-fried with Ginger and Chives

舟山大黄鱼(约850克) 1,388

顺德煎焗 / 腿丝古法蒸

Yellow Croaker (Approx. 850g)
Shunde Style Wok-fried
Steamed with Tangerine Peel and Shredded Ham

深海老虎斑(约700克) 988

潮州酸菜  / 沸腾鱼片  / 清蒸

Tiger Grouper (Approx. 700g)
Chiu-Chow Style Braised with Pickle Mustard Leave 
Sichuan Style Poached in Hot and Spicy Oil 
Steamed with Ginger and Scallions

游水笋壳鱼(约600克) 588

油浸 / 家常豆瓣煮 

Marble Goby (Approx. 600g)
Deep-fried with Soy Sauce
Cooked with Chili Bean Paste Sauce 

 辣味
Spicy Dish

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虾

SEAFOOD SPECIALTIES

生猛澳洲龙虾(约1200克) 2,680

上汤芝士焗 / 姜葱炒 / 榄豉粉丝蒸

Australian Lobster (Approx. 1200g)
Braised in Superior Broth and Cheese
Stir-fried with Ginger and Scallions
Steamed with Glass Vermicelli and Fermented Black Bean Olive Sauce

 生猛澳洲大肉蟹(约1300克) 1,488

避风塘炒  / 清蒸 / 黑胡椒粉丝煮 

Australian Mud Crab (Approx. 1300g)
Stir-fried with Chili and Garlic 
Steamed with Soy Sauce
Braised with Black Pepper and Glass Vermicelli 

生猛富贵虾(约300克) 498

椒盐  / 盐水浸

Mantis Shrimp (Approx. 300g)
Deep-fried with Spices and Salt 
Poached in Salt Water

 生猛波士顿龙虾(约500克) 498

金银蒜粉丝蒸 / 顺德辣汁炒 

Boston Lobster (Approx. 500g)
Steamed with Garlic and Glass Vermicelli
Shunde Style Wok-fried with Chili Sauce 

生猛花竹虾 498

开边蒜蓉蒸 / 豉油王煎焗

Flower Bamboo Shrimp
Steamed with Garlic
Wok-baked with Superior Soy Sauce



辣味
Spicy Dish



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蚌

SEAFOOD SPECIALTIES



加拿大象拔蚌(约500克) 1,488

粗切鸡汤浸 / 厚切XO酱爆 

Canadian Geoduck (Approx. 500g)
Poached in Chicken Broth
Wok-fried with XO Sauce 

大连鲜鲍鱼(6只) 428

豉汁泰椒蒸  / 金银蒜粉丝蒸 / 潮州鱼仔酱炒 

Dalian Abalone (6EA)
Steamed with Thai Chili and Fermented Black Bean Sauce 
Steamed with Garlic and Glass Vermicelli
Chiu Chow Style Stir-fried with Chili Sauce 

苏格兰蛭子皇(3只) 338

金银蒜粉丝蒸 / 陈皮姜葱蒸

Scottish Razor Clams (3EA)
Steamed with Garlic and Glass Vermicelli
Steamed with Tangerine Peel, Ginger and Chives

即开珍宝蚝 (2只) 298

辣酱炭烧  / 蒜汁炭烧 / 蜂巢脆炸

Jumbo Rock Oyster (2EA)
Charcoal Grilled with Spicy Sauce 
Charcoal Grilled with Garlic
Deep-fried with Batter

 辣味
Spicy Dish

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经典前菜

APPETIZERS

顺德捞富贵三鲜(澳洲龙虾、大象拔蚌、南非鲜鲍鱼) 4,888

Shunde Style Tossed Australian Lobster and
Geoduck with South Africa Abalone

 特色藤椒牛肉 128

Marinated Beef with Sichuan Pepper and Chili Oil

鲜沙姜去骨猪手 98

Boneless Pork Knuckles with Sand Ginger

陈醋伴海蜇头 98

Tossed Jelly Fish Head with Black Vinegar

凉拌蒜油玉米秋葵 88

Chilled Okra with Young Corn in Garlic Oil

海胆金钱蟹盒 48

Deep-fried Sea Urchin with Crab Meat Pork Parcel

 辣味
Spicy Dish

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粵式 荔枝木燒味

CANTONESE LYCHEE
WOOD ROAST



粵式荔枝木燒味
CANTONESE BARBEQUE FROM LYCHEE WOOD OVEN

霸王炭燒牛肋骨 Charcoal Grilled Beef Short Ribs with Cumin	318
脆皮無骨南乳雞(1只) Boneless Chicken in Preserved Red Bean Curd (EA)	298
蜜汁黑豚叉燒 Honey Glazed Barbecued Iberico Pork	258
荔枝木挂爐燒鴨 Lychee Wood Roasted Duck	218
燒灘羊腩排 Grilled Mongolian Lamb Rack	198
脆皮紅燒乳鴿 Crispy Roasted Pigeon	128

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滋润养生汤

SOUP

松茸炖佛跳墙	618
“Buddha Jumps Over the Wall” with Matsutake	
生拆蟹黄燕窝羹	488
Braised Bird's Nest Soup with Fresh Crab Roe	
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	

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私房 啫啫煲仔

CLAYPOT SERIES





私房啫啫煲仔

CLAYPOT SERIES

啫啫鲍鱼花胶豆腐煲 598
Sizzling Bean Curd with Abalone and Fish Maw in Claypot

煲仔盐焗海螺 398
Baked Conch with Sea Salt

 胡椒生啫海中虾 288
Claypot Baked Shrimp with Spicy Peppers

生啫雪花牛小排 268
Sizzling Beef Short Ribs with Sichuan Pepper

啫啫走地鸡煲 188
Claypot Glazed Free Range Chicken with Soy Sauce

虾酱啫兰度 88
Sizzling Kale with Shrimp Paste in Claypot

 辣味
Spicy Dish

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澳门味道

MACAU TASTE SPECIALTIES

羊肚菌鹅肝爆和牛粒		568
Wok-fried Wagyu Beef with Foie Gras and Morel Mushroom		
双蒜琥珀爆虾球		328
Wok-fried Prawn with Garlics and Glazed Walnut		
	怀旧豉椒炒鹅肠	268
	Stir-fried Goose Intestines with Capsicum	
葡式焗蟹盖(只)		188
Macanese Baked Stuffed Crab Shell (EA)		
	椒盐香脆牛肚	188
	Wok-fried Crispy Beef Tripe with Chili and Pepper	
韭黄滑蛋虾仁		168
Wok-fried Scrambled Egg with Shrimp and Yellow Chive		
无花果咕噜肉		138
Sweet and Sour Pork with Figs		
	三葱黑胡椒鸡	128
	Wok-fried Chicken with Black Pepper Sauce	



辣味
Spicy Dish

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顺德特色菜

SHUNDE SPECIALTIES

膏蟹蒸手剁肉饼	688
Steamed Green Crab with Pork Patty	
煎焗水乡大鱼嘴	188
Wok-baked Fish Head with Homemade Sauce	
煎封马友一夜情	188
Pan-fried Marinated Threadfin	
豆豉鲮鱼炒五花腩	138
Stir-fried Pork Belly with Fried Dace in Fermented Black Bean	
顺德煎莲藕鲮鱼饼	98
“Shunde” Style Pan-fried Lotus Root Pancake	

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家常菜

HOME COOKING SPECIALTIES



藤椒鸡

238

Sichuan Style Chicken with Chili and Pepper Oil



干锅煮牛蛙

218

Wok-fried Bull Frog with Green Pepper



酸金汤肥牛片

198

Stewed Beef with Pickled Chili and Enoki Mushroom

盐菜红烧肉

188

Braised Pork Belly with Preserved Vegetables



麻婆鸳鸯豆腐煲

168

Braised Spicy Black and White Bean Curd



酸辣土豆丝

98

Stir-fried Shredded Potato with Chili and Vinegar



辣味
Spicy Dish

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健康田园时菜

HEALTHY VEGETABLES



健康田园时菜

HEALTHY VEGETABLES

✔ 鼎湖罗汉上素斋	128
Braised Assorted Vegetables	
豆浆鳝肚浸菠菜苗	128
Poached Baby Spinach with Eel Maw in Soybean Broth	
油渣蒜子炒秋葵	98
Stir-fried Okra with Pork Lard and Garlic	
✔ 豆酱紫苏炒兰花台	88
Stir-fried Broccolini with Basil and Soybean Paste	
鸡油生炒菜心	88
Stir-fried Choi Sum with Chicken Fat	
✔ 橄榄油白灼生菜	88
Poached Chinese Lettuce with Oliver Oil	

蔬食
Vegetarian

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特式粉面饭

RICE AND NOODLE DISHES



波士顿龙虾焖稻庭乌冬 498

Braised Boston Lobster with Udon

原只鲍鱼福建烩饭 198

Fujian Style Seafood Fried Rice with Abalone

红米海鲜炒饭 148

Fried Brown Rice with Assorted Seafood

头抽干炒牛肉河粉 118

Wok-fried Rice Noodles and Beef with Superior Soy Sauce

豉油皇炒面 118

Fried Egg Noodles with Superior Soy Sauce



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甜品/糕点
DESSERT

杏汁炖官燕 Double-boiled Bird's Nest with Almond Cream	688
鲜牛油果燕窝 Chilled Bird's Nest with Avocado	438
时令果盘 Seasonal Fresh Fruit Platter	108
猫山王雪媚娘 Musang King Durian Snowball Mochi	88
自制灵芝龟苓膏 Homemade Herbal Jelly with Lingzhi	88

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饮料

BEVERAGE

即磨有机豆浆 Homemade Organic Soy Milk		熱 Hot	凍 Cold	鲜榨果汁 From the Juice Bar	
甘筍豆浆 Carrot Soy Milk		50	50	橙 汁 Orange	60
即磨有机豆浆 Homemade Organic Soy Milk		40	40	奇异果汁 Kiwi Fruit	60
咖啡及茶 Fresh Brewed Coffee and Tea				西瓜汁 Watermelon	60
				甘筍汁 Carrot	60
即磨咖啡 Coffee		45	50	汽水 Soft Drinks	
特浓咖啡 Espresso		45	50	可口可乐 Coke	45
港式布袋奶茶 Hong Kong Style Milk Tea		45	50	无糖可乐 Coke Zero	45
柠檬红茶 Lemon Tea		45	50	雪 碧 Sprite	45
矿泉水 Mineral Water					
依云水 Evian				55	
巴黎水 Perrier				55	

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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		15	3 0 年熟普洱 Pu-erh 30 Years		168
乌龙茶类 Oolong Tea			2 0 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 Origial 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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饮料

BEVERAGE

啤 酒 Beer from Around the World

青岛 Tsing Tao	70
澳门 Macau Beer	70
嘉士伯 Carlsberg	70
喜力 Heineken	70
百威 Budweiser	70

中国名酒 Chinese Spirits

贵州茅台 Kwei Chow Moutai	5,200
五粮液 10 年陈 Wu Liang Ye 10 Years	4,980
泸州老窖（国窖 1573） Guo Jiao (National Cellar1573)	2,880
洋河经典天之蓝 Yanghe Blue Sky	1,780

香槟及气泡酒 Champagne & Sparkling

	每杯 Per Glass	每瓶 Per Bottle
N.V. Belstar, Prosecco, Brut, Veneto, Italy	65	325

白 酒 White Wines

2022 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	135	675
2020 Chablis, Domaine Vincent Dampt, Burgundy, France	100	500

红酒 Red Wines

2018 Château Haut-Maurac, Cru Bourgeois, Bordeaux, France	125	625
2020 Bourgogne Pinot Noir, ‘La Vignée’, Bouchard Père & Fils, Burgundy, France	110	550

酒精饮品的酒精浓度达1.2%以上。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收10%服务费。

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



饮料

BEVERAGE

金映侍酒师推介 Jin Ying Sommelier Recommendation

香槟 Champagne	每瓶 Per Bottle
N.V. Gosset, Extra-Brut, Aÿ, France	788

白 酒 White Wines

2020 Pouilly-Fuissé, Bouchard Père & Fils, Burgundy, France	750
2021 Alvarinho, ‘Primeiras Vinhas’, Soalheiro, Vinho Verde, Portuga	475

红酒 Red Wines

2018 Château Lascombes, 2ème Cru Classé, Bordeaux, France	2,280
2017 Pintia, Toro, Spain	1,450
2019 Reserva, ‘Field Blend’, Bota Velha, Douro, Portugal	450

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