三十年陳皮蛋白蒸星斑 (每位)
Steamed egg white with grouper fillet, 30 years aged tangerine peel and vintage Hua Diao wine (per person)

MOP 380

水煮櫻花蝦加拿大象拔蚌
Poached sliced Canadian geoduck with Sakura shrimp in chili oil

MOP 1,080

濃湯鮮茄魚腩腐皮煲
Braised fish fillet, layered bean curd skin and tomato in fish stock

MOP 360

煒汁爌和牛尾
Stewed wagyu oxtail

MOP 280

京典茶皇雞 (半隻)
Tea smoked crispy chicken (half)

MOP 230

海皇螺片湯米線
Braised rice noodles with sliced sea whelk, mushroom and conpoy in fish stock

MOP 380
永利軒 獻瑞
WING LEI TASTING MENU

家鄉滷鵝片、果香脆皮乳豬、辣白菜手撕牛肉
Marinated sliced goose with homemade sauce
Barbecued suckling pig with fruit and pancake
Tossed sliced beef and spicy baby cabbage with black vinegar and garlic

濃鰭湯碗仔翅
Shark’s fin broth with shredded fish maw and chicken

永利軒小炒皇
Wok-fried sliced fresh abalone with olive, ginger and spring onion

本菇菜膽生扣鵝掌
Braised goose web with Kyoto black mushroom and baby cabbage

黑椒龍蝦薑蔥拉麵
Wok-fried ramen with sliced lobster, ginger and spring onion

柚子桂花奶凍伴日式豆蓉餃餅
Chilled milk pudding with osmanthus and pomelo
Pan-fried dumpling filled with green bean paste and egg yolk custard

MOP1,380 每位 per person
兩位起 minimum order for 2 persons or above

*以上套餐只限於晚膳供應
*Wing Lei tasting menu is only available for dinner.
前菜

APPETIZERS

椒鹽鰭鱈魚骨腩
Crispy diced cod fish with garlic chili salt

180

青蒜白筍幹花蝦
Wok-fried maitake mushroom and Sakura shrimp with garlic shoots

160

避風塘半乾吊片
Crispy sliced dried squid with garlic flakes and spring onion

160

頭抽嬝京都本菇
Wok-fried Kyoto black mushroom with supreme soy sauce

160

柚子拌青瓜紅蜇頭
Marinated superior jellyfish with pomelo and cucumber

160

麻椒豬爽蹄
Pork knuckles with Sichuan pepper sauce

120

江南糟卷
Smoked bean curd skin rolls with shredded vegetables and carrot

90

酸辣手撕茄子
Chilled shredded eggplant with black vinegar and garlic in spicy sauce

90

魚汁爆虎皮椒
Marinated green peppers with fish soy sauce

80

脆皮金磚豆腐
Crispy bean curd in spicy salt and garlic

60
明 煙 燒 烤
BARBECUED SPECIALTIES

即烤黑椒小乳豬
Barbecued suckling pig with black pepper

京烤片皮鴨 (兩吃)
Barbecued Beijing duck (served 2 ways)

第二食可選以下烹調方法
Please choose a cooking method for the second course:

X.O.烹鴨件
Wok-fried sliced duck with X.O. sauce

葉片鴨隻
Stir-fried minced duck wrapped in lettuce

燒味雙拼盤
Barbecue combination

可選以下任何兩款
Please choose your two selections as below:

脆皮乳豬件、玫瑰豉油鵝、荔枝木燒鵝、澳門脆燒豬腩或 豬油華記雞
Suckling pig, soy sauce chicken, lychee wood roasted goose, roasted pork belly, or marinated chicken with conpoy

楓糖西班牙黑毛豬叉燒
Barbecued Iberico pork with maple syrup

荔枝木燒鵝
Lychee wood roasted goose

澳門脆燒豬腩
Roasted pork belly

MOP

820

680

320

280

200

160
燕窩

**BIRD'S NEST**

- **濃雞湯官燕**
  Braised superior bird’s nest in chicken bouillon
  MOP 980

- **高湯燉官燕**
  Double-boiled superior bird’s nest in supreme broth
  MOP 780

- **雲腿蟹肉燴花膠官燕**
  Braised superior bird’s nest broth and fish maw with crab meat, Jinhua ham and spinach purée
  MOP 580

- **芙蓉玉帶燕窩羹**
  Braised bird’s nest broth with scallop, crab meat and egg white
  MOP 380

*所有燕窩款式，價目均以每位計算

*All bird’s nest dishes are priced per person
山珍海味
DRIED SEAFOOD

金箔六頭極品乾鮑
Braised 6 heads whole dried abalone
10,880

原汁扣十頭極品乾鮑
Braised 10 heads whole dried abalone
5,380

原汁扣十五頭乾鮑魚
Braised 15 heads whole dried abalone
4,680

原汁扣二十頭乾鮑魚
Braised 20 heads whole dried abalone
3,180

紅燒珍寶大鮮鮑魚
Braised whole jumbo abalone in supreme oyster sauce
1,080

紅燒鮑汁扣厚花膠
Braised fish maw in supreme abalone sauce
1,980

蔥燒扣遼參鵝掌
Braised sea cucumber with goose web and spring onion
680

*所有鮑魚、花膠、遼參款式，價目均以每位計算
*All abalone, fish maw and sea cucumber’s dishes are priced per person or per piece
SOUPS

冬蟲草燉厚花膠湯  
Double-boiled cordyceps soup with fish maw

MOP 4,980

冬蟲草燉參鬚羊肚菌  
Double-boiled cordyceps soup with superior sea cucumber and yellow morel mushroom

MOP 1,680

粉葛竹笙雪蓮燉螺鷄湯  
Double-boiled chicken soup with sea whelk, arrow root, sugar cane and gleditsia rice

MOP 380

川貝枇杷木瓜燉豬腱  
Double-boiled pork shank soup with papaya, fritillary bulb and loquat leaf

MOP 360

松茸竹笙燉花膠湯  
Double-boiled fish maw soup with bamboo pith and matsutake mushroom

MOP 290

生滾皮蛋芫荽斑片湯  
Sliced grouper soup with century egg and coriander

MOP 180

蟹肉淮山粟米羹  
Sweet corn soup with crab meat and Chinese yam

MOP 160

海鮮酸辣羹  
Hot and sour seafood soup

MOP 160

精華老火湯  
Soup of the day

MOP 80

*所有湯、羹款式，價目均以每位計算  
*All soups are priced per person

Vegetarian and Vegan menus are available upon request  
All prices are subject to 10% service charge
**LIVE SEAFOOD**

**Fish**

老鼠斑、海東星、紅瓜子斑、增殖斑、本港龍膽
Pacific grouper, Star-spotted grouper, Red flag grouper, Slender grouper, Macau sole

Chef’s recommendation:

Steamed with spring onion and supreme soy sauce
Pan-fried with supreme soy sauce
Deep-fried with supreme soy sauce
Steamed with diced salty fish and ginger

**Shellfish**

龍蝦、花竹蝦、肉蟹、大紅蟳
Lobster, Kuruma prawn, King crab, Red-spotted crab
South African abalone, Canadian geoduck clam, Sea conch, Razor clam

Chef’s recommendation:

Poached with spring onion and supreme soy sauce
Steamed with minced garlic and vermicelli
Stir-fried with garlic flakes
Wok-fried with X.O. sauce

Vegetarian and Vegan menus are available upon request. All prices are subject to 10% service charge.
海 鮮

SEAFOOD

Braised grouper and roasted pork belly with ginger and spring onion 360 MOP

Braised superior sea cucumber with crab roe and spring onion 320 MOP

Wok-fried fresh abalone with olive, ginger, dried flounder and spring onion 300 MOP

Wok-fried Japanese jumbo scallop with bamboo shoot, ginger and spring onion 280 MOP

Wok-fried sea limpet and asparagus in X.O. sauce 280 MOP

Crispy prawn with orange sauce 260 MOP

Wok-fried prawn with spring onion 260 MOP

Scrambled egg with fresh kuruma prawns 260 MOP

Vegetarian and Vegan menus are available upon request

All prices are subject to 10% service charge
肉類

M E A T

Poached Yaeyama wagyu beef with spring onion and supreme soy sauce

MOP 1,800

Wok-fried dry-aged wagyu beef with garlic and green pepper

山椒蒜香風乾和牛肉

MOP 280

Braised eggplant with minced pork, bean curd, chestnut and salty fish

風味魚香茄子煲

MOP 230

Steamed minced pork with dried squid and aged tangerine peel

遠年陳皮吊片蒸肉餅

MOP 210

Wok-fried minced lamb with chives and shallot

紅蔥韭菜辣炒羊肉碎

MOP 210

Spicy sliced pork belly with shallot and fermented soy bean

香辣豬肉
家禽類

Poultry

滑雞鮑魚海參煲
Stewed chicken with abalone and sea cucumber

脆皮炸子雞 (半隻)
Deep-fried crispy chicken (half)

原味鮑汁麒麟蒸滑雞
Steamed chicken with Jinhua ham and mushroom in abalone sauce

豉椒朥鵝肝
Wok-fried goose liver with black bean and pepper

西柠雞
Crispy chicken fillet with lemon sauce

鹽香核桃子薑夏果炒雞片
Wok-fried sliced chicken with preserved ginger, walnut and macadamia nut

香茅燻乳鴿 (隻)
Smoked crispy baby pigeon with lemongrass (whole piece)
健康素食

VEGETABLES

果仁雞枞菌炒鮮蘆筍
Wok-fried assorted nuts, termite mushroom and asparagus

200

欖角豆豉炒沖繩涼瓜
Wok-fried Okinawa bitter melon with preserved olive and black bean

200

松茸竹笙娃娃菜
Chinese cabbage with bamboo pith and matsutake mushroom in superior soup

160

素煽藕片百合腐皮
Stir-fried sliced lotus root, lily bulb and bean curd skin

160

鼓菇南瓜蒸芋頭
Steamed sliced Japanese pumpkin and taro in black bean and garlic

160

欖菜乾燒玉豆
Wok-fried French beans with preserved dried olive

140

Vegetarian and Vegan menus are available upon request
All prices are subject to 10% service charge
馬介休帶子脆米鴛鴦炒飯  
Fried organic wild rice and crispy rice with scallop and salted codfish  
MOP 230

生拆蟹肉瑤柱蔥花炒飯  
Fried rice with fresh crab meat, conpoy and spring onion  
MOP 220

櫻花蝦揚州炒飯  
Yangzhou style fried rice with Sakura shrimp  
MOP 190

X.O.臘腸味炒飯  
Fried rice with preserved meat in X.O. sauce  
MOP 190

薑蔥厚切豬潤撈粗麴  
Tossed flat noodles with sliced pork liver, spring onion and ginger  
MOP 190

乾炒牛河  
Wok-fried flat rice noodles with sliced beef  
MOP 190

蝦膏豉油皇吊片炒麴  
Wok-fried noodles with sliced dried squid and preserved shrimp paste in superior soy sauce  
MOP 180

蝦子蟹肉燒伊麴  
Braised e-fu noodles with dried shrimp roe and fresh crab meat  
MOP 180
**DESSERTS**

**冰花燉血燕 (每位)**
Double-boiled ruby bird’s nest (per person)
Your choice of crystal sugar, dried ginseng juice, almond cream or coconut cream 880 MOP

**百搭汁燉官燕 (每位)**
Double-boiled superior bird’s nest (per person)
Your choice of crystal sugar, dried ginseng juice, almond cream or coconut cream 780 MOP

**燕窩椰皇蛋白燉鮮奶 (每位) (製作需時約二十分鐘)**
Double-boiled fresh milk with egg white and bird’s nest in whole coconut (per person) (Please allow 20 minutes for preparation time) 130 MOP

**精美時令果盤 (每位)**
Seasonal fresh fruit platter (per person) 120 MOP

**川貝龍眼燉日本雪梨 (每位) (製作需時約二十分鐘)**
Double-boiled sweetened Japanese pear soup with apricot kernels and fritillary bulb (per person) (Please allow 20 minutes for preparation time) 70 MOP

**日本紅豆沙湯丸 (每位)**
Sweetened Japanese red bean soup with dumplings (per person) 60 MOP

**楊枝甘露 (每位)**
Chilled mango and sago cream with pomelo (per person) 50 MOP

**蘋果千絲酥**
Baked puffs with apple paste 60 MOP

**柚子桂花奶凍**
Chilled milk pudding with osmanthus and pomelo 50 MOP

**有機酥皮雞蛋撻 (製作需時約二十分鐘)**
Baked crispy egg tarts (Please allow 20 minutes for preparation time) 50 MOP

**經典千層糕**
Steamed layered cakes with sweetened winter melon paste, egg yolk custard and olives 50 MOP

**茶果子日本栗子紅薯球**
Crispy sweet potato dumplings with Japanese chestnut 50 MOP

**招牌流沙煎堆仔**
Crispy sesame glutinous dumplings with egg yolk custard 50 MOP

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Vegetarian and Vegan menus are available upon request. All prices are subject to 10% service charge.
## Wing Lei Signature Sauce

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<tr>
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<th>MOP per plate</th>
<th>MOP per bottle</th>
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<tbody>
<tr>
<td>Wing Lei X.O. sauce</td>
<td>40</td>
<td>220</td>
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<td>Wing Lei mint chili sauce</td>
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<tr>
<td>Wing Lei sweet and sour chili sauce</td>
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<tr>
<td>Chopped Thai chili</td>
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<tr>
<td>Chopped Thai chili with soy sauce</td>
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