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嬋作为酒店的特色餐厅，位于澳门新濠影汇W酒店顶层40楼，坐拥路氹的壮丽景观，致力打造引人入胜的现代粤菜餐饮体验。

餐厅设计灵感源自大银幕上女演员闪耀迷人的风采，以及充满魅力的舞台形象，这些元素与大胆鲜明的「艺术装饰」(ART DECO) 室内设计相互融和，在内部装潢上完美呈现感性及自信美。

DIVA, the specialty restaurant nestled on the 40F of W Macau – Studio City, offers guests a stunning view of Cotai as they indulge in a truly immersive contemporary Cantonese culinary experience. Its design draws inspiration from the alluring silver screen divas whose looks and stage presence commanded attention and exuded the power to seduce. The bold yet 'ART DECO' interior design theme speaks to these traits and reflects their sensual and daring charm.

Scan to discover our signature creations

扫描二维码探索招牌臻品



巧手蒸点

★ 四色烧卖	138
🦪 鲍鱼烧卖、🦪 带子烧卖、🥛 芝心和牛烧卖皇、🦪 红鱼籽烧卖	
🦪 红米脆皮鲜虾肠粉	138
经典和牛马蹄肠粉	128
🦪 ★ 网红海参饺	128
🦪 海味灌汤饺（每位）	108
🦪 ✨ ★ 蟹籽芹香花胶玉带饺	108
🦪 ✨ 蒜香明珠星斑饺	108
🦪 ★ 金箔胭脂虾饺皇	108
🦪 鸿运金猪叉烧肠粉	98
🦪 山苏叶鲜虾水晶饺	98
🦪 ✨ ★ 鱼籽酱彩蝶饺	98
🥥 潮式水晶白玉兔	88
🌿 黑松露羊肚菌素粉粿	78
🌿 黑椒风翅蒸金钱肚	78
🌿 百合 XO 酱蒸凤爪	78
🥛 流心奶黄刺猬包	68



甲壳类



乳制品



坚果类



无麸质



大豆类



蛋类



芝麻



花生



小麦



素食主义者



持续性



本地食材



招牌菜式



含有猪肉



辛辣食物

如阁下对任何食物有敏感或要求，请于点单时告知我们的英才。
所有价格均为澳门元，另加收 10% 服务费。

煎焗点心

香煎和牛生煎包	108
🦪 鲜虾蟹黄空气炸春卷	98
🦪 🌿 ★ 蓝天使虾三色酥皮手提包	98
🦪 🌿 🐷 鲍鱼黑豚肉咸水角	98
🍷 黑松露萝卜酥	78
🥚 🌿 🐷 🌶️ 脆皮黑椒叉烧包	78

🦪 甲壳类

🥛 乳制品

🌰 坚果类

🌾 无麸质

🥬 大豆类

🥚 蛋类

🌿 芝麻

🌰 花生

🌾 小麦

🍷 素食主义者

🌍 持续性

📍 本地食材

★ 招牌菜式

🐷 含有猪肉

🌶️ 辛辣食物

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燁映高空 双人点心套餐

精美凉菜拼盘

🍷 樱桃鹅肝配青苹果冻

🦪 🍷 ★ 牛油果醉蟹沙拉

🍷 🌿 🍷 烟熏三色素鹅卷

🦪 🍷 🌿 ★ 🌶️ 川式花螺牛舌

🌿 三文鱼海胆戈渣

🐷 怀旧猪手冻

巧手蒸点

🍷 🐷 潮式水晶白玉兔

🦪 ★ 鱼籽酱彩蝶饺

煎焗点心

🦪 🌿 ★ 蓝天使虾三色酥皮手提包

🦪 🌿 🐷 鲍鱼黑豚肉咸水角

🍷 🌿 🍷 ★ 🐷 DIVA极品黑豚叉烧皇

🍷 🌿 酥皮菠萝红豆包

甜品

🍷 🍷 ★ 金箔官燕曲奇蛋挞

配精选中式茗茶一款

398+/ 两位

另加88可享白桃伯爵气泡茶一瓶

🦪 甲壳类

🍷 乳制品

🍷 坚果类

🌿 无麸质

🍷 大豆类

🍷 蛋类

🌿 芝麻

🍷 花生

🌿 小麦

🍷 素食主义者

🌍 持续性

📍 本地食材

★ 招牌菜式

🐷 含有猪肉

🌶️ 辛辣食物

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燦午市双人套餐

精美冷菜拼盘

  ★  云雾芥末汁浸花螺
   ★  DIVA 极品黑豚叉烧皇

粤式点心

  ★ 蟹籽芹香花胶玉带饺
   鲍鱼黑豚肉咸水角
 黑松露羊肚菌素粉粿

滋补炖汤 (每位)

  虫草花黄耳炖响螺

主菜

★   滋味青柠焗猪肋排

主食(每位)

  XO 酱蟹肉烧鹅炒香苗

甜品 (每位)

雪梨无花果炖银耳桃胶

518+/ 两位

 甲壳类

 乳制品

 坚果类

 无麸质

 大豆类

 蛋类

 芝麻

 花生

 小麦

 素食主义者

 持续性

 本地食材

★ 招牌菜式

 含有猪肉

 辛辣食物

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燐午市四人套餐

精美头盘(四选二款)

- ✦ 金箔鲜海胆戈渣
- ✦ 川味香芹拌牛舌
- ✦ 冰烧三层肉
- ✦ 烟熏三色素鹅卷

粤式点心(四选二款)

- ✦ 鱼籽酱彩蝶饺
- ✦ 山苏叶鲜虾水晶饺
- ✦ 蒜香明珠星斑饺
- ✦ 潮式水晶白玉兔

滋补炖汤(每位)

- ✦ 海底椰玉竹云腿炖海螺

主菜 (五选三款)

- ✦ XO 酱爆百合翡翠明虾球
- ✦ 拔丝果香黑豚肉
- ✦ 金不换鲜元贝焗牛小排
- ✦ 鲜花椒葱油脆皮皇子鸡
- ✦ 黑松露芹香炒鲜淮山

主食(二选一款)

- ✦ 蒜香瑶柱叉烧皇炒香苗
- ✦ 虾头油蟹肉焖鸳鸯米

甜品

- ✦ 生磨杏仁茶福果芋泥

1,088+/ 四位

✦ 甲壳类

✦ 乳制品

✦ 坚果类

✦ 无麸质

✦ 大豆类

✦ 蛋类

✦ 芝麻

✦ 花生

✦ 小麦

✦ 素食主义者

✦ 持续性

✦ 本地食材

✦ 招牌菜式

✦ 含有猪肉

✦ 辛辣食物

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婵乐享四人套餐

精美冷菜拼头盘

-     ★ DIVA极品黑豚叉烧
🍤 卤汁陈醋冻鲍鱼、香煎蟹肉鹅肝虾千层
🍤 金沙芦笋脆带子

滋补炖汤(每位)

-   🍤 松茸竹笙响螺炖花胶

主菜

- 🍤 黑松露酱翡翠青龙虾
黄椒黑豚葱油东星斑
🍴 鲜百合小椒爆A5和牛粒
🍤 蛭子皇瑶柱金耳莴笋苗

主食

- 🍴 当红有米脆皮鸡

甜品 (每位)

- 🍰 椰香桃胶官燕盏拼时令果盘

2,688+ / 四位

 甲壳类

 乳制品

 坚果类

 无麸质

 大豆类

 蛋类

 芝麻

 花生

 小麦

 素食主义者

 持续性

 本地食材

★ 招牌菜式

 含有猪肉

 辛辣食物

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「燁之雅约」 双人晚市套餐

精美冷菜拼盘

- 芝麻 ●★ 猪 DIVA 极品叉烧皇
A 卤香鸽甫三色卷
※ 鲑鱼脆皮鲜带子
● 鱼籽酱醉香象拔蚌

滋补炖汤

羊肚菌舞茸水鸭炖花胶

主菜

- 蒜香百合焗小青龙
波特酒焗安格斯牛脊肉
● 鸳鸯剁椒蒸老虎斑球
●● 珊瑚凤柳烩水晶丝

主食

- 蚝皇鲍鱼烧鹅焖香苗

甜品

丰梨圆肉炖官燕盏拼时令水果

任选两款 Blind Tiger 经典新绎鸡尾酒

1,388+/ 两位

● 甲壳类

● 乳制品

● 坚果类

● 无麸质

● 大豆类

●● 蛋类

● 芝麻

● 花生

● 小麦

● 素食主义者

● 持续性

● 本地食材

★ 招牌菜式

● 含有猪肉

● 辛辣食物

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头盘及凉菜

	樱桃鹅肝配青苹果冻	298
	烧椒酱蜜汁油卤六头鲜鲍鱼	268
	云雾芥末汁浸花螺	238
	牛油果醉蟹沙拉	218
	川味香芹拌牛舌	208
	潮式卤香鹅片烤麸	198
	金箔鲜海胆戈渣	198
	怀旧沙姜猪手冻	188
	柚子绣球凤柳粿	188
	烟熏三色素鹅卷	
	8 件	168
	4 件	98

 甲壳类

 乳制品

 坚果类

 无麸质

 大豆类

 蛋类

 芝麻

 花生

 小麦

 素食主义者

 持续性

 本地食材

 招牌菜式

 含有猪肉

 辛辣食物

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滋补炖汤

🐚★🥬	迷你海味佛跳墙	588
	(海参，花胶，元贝，鲍鱼，花菇，官燕，云腿，响螺)	
🐚🥬	姬松茸瑶柱炖花胶	298
🐚★🥬	石斛虫草花炖鲜鲍鱼	268
🥬🥬	顺德花胶拆鱼羹	198
🐚🥬	鲜蟹肉辽参酸辣羹	168
🥬	羊肚菌黄耳炖菜胆	138

🐚 甲壳类

🥛 乳制品

🥜 坚果类

🌾 无麸质

🥬 大豆类

🥚 蛋类

🌿 芝麻

🥜 花生

🌾 小麦

🥬 素食主义者

🌍 持续性

📍 本地食材

★ 招牌菜式

🐷 含有猪肉

🌶️ 辛辣食物

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明 炉 烧 味

  鸿运当头脆皮乳猪	
整只	1,088
半只	588
例牌	398
 驰名烧味拼盘（任选三款）	428
    DIVA 极品黑豚叉烧皇，  冰烧三层肉，明炉吊烧陈皮黑棕鹅，   脆皮乳猪件	
    DIVA 极品黑豚叉烧皇	338
明炉吊烧陈皮黑棕鹅	338
  鱼子酱脆皮乳猪件（四件）	268
 葱油瑶柱贵妃鸡（半只）	238
 冰烧三层肉	218

 甲壳类

 乳制品

 坚果类

 无麸质

 大豆类

 蛋类

 芝麻

 花生

 小麦

 素食主义者

 持续性

 本地食材

 招牌菜式

 含有猪肉

 辛辣食物

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山珍海味

🐚🐚 包罗万象	1,388
花胶，鲍鱼，鹅掌，刺参，花菇	
🐚🐚 原只 20 头南非吉品鲍鱼 (每位)	498
🐚🐚 极品鲍汁烩厚花胶 (每位)	398
🐚★🐚 脆皮带子酿花胶 (每位)	368
🐚★🐚 葱烧百花酿海参 (每位)	328
鸕鶿官燕粥 (每位)	328
🐚★🐚 蚝皇鲍鱼扣玉掌 (每位)	238

🐚 甲壳类	🥛 乳制品	🌰 坚果类	🌾 无麸质	🥬 大豆类
🥚 蛋类	🌱 芝麻	🥜 花生	🌾 小麦	🥗 素食主义者
🌍 持续性	📍 本地食材	★ 招牌菜式	🐷 含有猪肉	🌶️ 辛辣食物

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海上鲜

-  阿拉斯加蟹 (2.5kg ~ 2.8kg) 4,888
 自选烹调方法 ( 陈年花雕蒸 /  避风塘蒜香炒 / 油盐焗)
-  澳大利亚龙虾 (1.0KG-1.2KG) 2,688
 刺身两吃
 1)  刺身配青芥末酱油
 2)  七味椒盐龙虾头爪 或 上汤龙虾头爪泡饭
 其他烹调方法 (上汤焗 / 姜葱炒 /   芝士牛油天使面焗 /  避风塘蒜香炒)
-  象拔蚌 (1.0KG-1.2KG) 2,288
 自选烹调方法
 ( 刺身配青芥末酱油 /   XO 酱炒 /  豉汁芦笋炒)
-  菲律宾大肉蟹 (1.0KG-1.2KG) 1,288
 自选烹调方法 ( 上汤焗 / 姜葱炒 /  避风塘蒜香炒)
- 东星斑 (0.6KG-0.75KG) 1,288
 自选烹调方法 (清蒸 / 油泡 /  鸳鸯胡椒生焗 /  剁椒蒸 /   四川水煮)
- 海老虎斑 (0.6KG-0.75KG) 1,188
 自选烹调方法 (清蒸 /  陈皮豆豉蒸 /  鸳鸯胡椒生焗 /  剁椒蒸 /   四川水煮)
- 金边龙利 (0.6KG-0.7KG) 688
 自选烹调方法 (清蒸 /  陈皮豆豉蒸 /  剁椒蒸)
-  小青龙 (0.4KG-0.55KG) 688
 自选烹调方法 (上汤焗 / 姜葱炒 /  双葱黑椒焗)

 甲壳类

 乳制品

 坚果类

 无麸质

 大豆类

 蛋类

 芝麻

 花生

 小麦

 素食主义者

 持续性

 本地食材

 招牌菜式

 含有猪肉

 辛辣食物

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海鲜

🦪🥛★🌶️	星洲酱炒波士顿龙虾配葱油饼	788
🦪★	芹香油泡西澳龙虾	788
	三葱干烧龙利球	688
🦪🐷🌶️	自制 XO 酱如意珍菌炒鲜带子	388
🦪🐟🌶️	浓鱼汤酸菜烩生蚝	388
🦪★	黑松露酱爆鲜鲍柳	388
🐟★	头抽煎焗星斑球	368
🦪🌶️	咸菜炒圣子皇	338
★🌶️	啫啫鸳鸯胡椒焗黄花鱼	328
🦪🥚🐷	花雕蛋白蒸龙虾球 (每位)	238
🦪🥛🥚	炸酿鲜蟹盖 (每位)	138

🦪 甲壳类

🥛 乳制品

🌰 坚果类

🌾 无麸质

🧂 大豆类

🥚 蛋类

🌿 芝麻

🌰 花生

🌾 小麦

🍆 素食主义者

🌍 持续性

📍 本地食材

★ 招牌菜式

🐷 含有猪肉

🌶️ 辛辣食物

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肉类

★ 葱烧羊肚菌鲜淮山 A5 和牛粒	468
★ 碧绿秘酱焗牛舌	438
风干辣椒黑豚肉炒海参	398
★ 滋味青柠焗猪肋排	
6 件	368
3 件	188
鲜核桃紫蘇醬炒牛小排	338
椒麻牛三宝 (牛腱, 牛肚, 牛舌)	298
冰镇鲜果黑豚肉	268
碳烤孜然羊鞍架 (3 件)	268
鲜胡椒焗安格斯牛脊肉 (每位)	168

家禽

生啫豉蒜鲍鱼鸡柳	398
一品鲍汁扣花菇鹅掌	328
★ 柚子脆皮手撕鸡	238
辣子鸡	238
★ 脆皮玻璃妙龄乳鸽	158

甲壳类

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含有猪肉

辛辣食物

如阁下对任何食物有敏感或要求, 请于点单时告知我们的英才。
所有价格均为澳门元, 另加收 10% 服务费。

蔬菜

  羊肚菌红烧自制豆腐	238
 芙蓉蟹肉扒西兰花	238
★ 浓鱼汤姬松茸浸菜苗	168
  老干妈肉松干煸四季豆	138
  彩椒夏果五色蔬	138
 时令蔬菜	128
自选烹调方法 (清炒 / 蒜茸炒 / 姜汁炒 / 上汤 /   椒丝腐乳炒)	

素食菜蔬

  菌皇饺烩菠菜文思豆腐	168
  麻婆豆腐	148
  菠菜汁素肉炒鸳鸯香苗	138
 黑松露酱芹香炒鲜淮山	138
 橄榄菜干煸四季豆	128
 柚子汁风尾紫菊	108

 甲壳类

 乳制品

 坚果类

 无麸质

 大豆类

 蛋类

 芝麻

 花生

 小麦

 素食主义者

 持续性

 本地食材

★ 招牌菜式

 含有猪肉

 辛辣食物

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饭 面

★ 🐷 葱油叉烧皇炒稻庭面	238
●● 黑松露酱和牛炒香苗	228
●● XO 酱火鸭炒金丝米	208
🍻 ●● ★ DIVA 招牌炒饭	198
🍷 干炒安格斯牛肉片河粉	188
🍻 🐷 🌶️ 红油鲜虾云吞	168
🍻 浓虾汤海鲜鸳鸯米泡饭（每位）	148
🍻 ★ 🌶️ 山椒汁虾球烩水晶粉（每位）	148

🍻 甲壳类

🥛 乳制品

🌰 坚果类

🌾 无麸质

🥬 大豆类

●● 蛋类

🍷 芝麻

🌰 花生

🌾 小麦

🍷 素食主义者

🌍 持续性

📍 本地食材

★ 招牌菜式

🐷 含有猪肉

🌶️ 辛辣食物

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甜点
(每位)

百搭汁炖官燕 自选配 (红枣冰花 / ●生磨杏仁汁 / 椰汁)	488
万寿果黑糖炖雪莲子桃胶	98
桂花圆肉百合炖花胶	98
🍰●★金箔官燕曲奇蛋挞	98
●生磨杏仁茶福果芋泥	88
🍰★花开富贵杨枝甘露	88
🍰珍珠柠檬香茅冻	88

🦪 甲壳类

🥛 乳制品

🌰 坚果类

🌾 无麸质

🥬 大豆类

🥚 蛋类

🌿 芝麻

🥜 花生

🌾 小麦

🥗 素食主义者

🌍 持续性

📍 本地食材

★ 招牌菜式

🐷 含有猪肉

🌶️ 辛辣食物

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所有价格均为澳门元，另加收 10% 服务费。

DIM SUM - STEAMED

★ Four Types of Pork Dumplings	138
🦞 Abalone, 🦞 Scallop, 🧀 Cheese & Wagyu, 🐟 Fish Roe	
🍚 Red Rice Sheet Rolls, Crispy Shrimps	138
Rice Sheet Rolls, Wagyu Beef, Water Chestnuts	128
🥒 ★ Sea Cucumber, Assorted Seafood Dumplings	128
🦞 Assorted Dried Seafood Dumpling in Superior Broth (Per person)	108
🦞 ★ Scallop Dumplings, Fish Maw, Crab Roe, Celery	108
🦞 ★ Star Grouper Dumplings, Shrimps, Garlic	108
🦞 ★ Shrimp Dumplings, Gold Leaf	108
🍚 Rice Sheet Rolls, Barbecued Pork	98
🦞 Crystal Shrimp Dumplings, Asplenium Nidus	98
🦞 ★ Shrimp Dumplings, Caviar	98
🥥 Crystal Pork Dumplings, Shiitake Mushroom, Macadamia Nuts	88
🍄 Assorted Mushroom Dumplings, Black Truffle, Morel Mushroom	78
🍖 Beef Tripe, Black Pepper Sauce	78
🍗 Chicken Feet, Lily Bulb, XO Sauce	78
🥛 Custard Lava Buns	68

🦞 Shellfish

🧀 Dairy

🥥 Nuts & Seeds

🌾 Gluten Free

🥩 Soya

🥚 Eggs

🌿 Sesame

🥜 Peanuts

🌾 Wheat

🌱 Vegan

♻️ Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

If you have any dietary restriction or food allergies, please let our talent know.

Prices are in MOP and subject to 10% service charge.

DIM SUM

Baked Wagyu Beef Buns, Onion, Black Pepper	108
🦪 Deep-fried Spring Rolls, Shrimps, Crab Meat Roe	98
🦪 🌿 ★ Deep-fried Handbag Puffs, Blue Shrimps	98
🦪 🌿 🐷 Pork Glutinous Rice Dumplings, Abalone, Shiitake Mushroom	98
🍄 Deep-fried Puffs, Turnip, Black Truffle	78
🥚 🌿 🐷 🌶️ Crispy Buns, Black Pepper Barbecued Pork	78



Shellfish



Dairy



Nuts & Seeds



Gluten Free



Soya



Eggs



Sesame



Peanuts



Wheat



Vegan



Sustainably



Locally Sourced



Signature Dish



Contains Pork



Spicy Food

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Prices are in MOP and subject to 10% service charge.

DIM SUM GLAMOUR FOR 2 PERSONS

ASSORTED APPETIZER PLATTER

-  Cherry Foie Gras, Green Apple Jelly
-   ★ Drunken Crab, Avocado
-    Smoked Soy Beancurd Vegetable Rolls
-    ★  Tossed Babylon Shell, Beef Tongue, Sichuan Flavor
-  Salmon, Sea Urchin Crystal Jelly
-  Gelatinoid Pork Shank

STEAMED DIM SUM

-   Crystal Pork Dumplings, Shiitake Mushroom, Macadamia Nuts
-  ★ Shrimp Dumplings, Caviar

ASSORTED DIM SUM

-   ★ Deep-fried Handbag Puffs, Blue Shrimps
-    Pork Glutinous Rice Dumplings, Abalone, Shiitake Mushroom
-    ★  DIVA Barbecued Ibérico Pork
-   Red Bean Pineapple Bun

DESSERT

-   ★ Golden Foil Bird's Nest Cookies Egg Tarts

Choice of one selected Chinese tea

398+/ 2 persons

Upgrade for 88 to enjoy 1 bottle of
Sparkling White Peach Earl Grey Tea

 Shellfish

 Dairy

 Nuts & Seeds

 Gluten Free

 Soya

 Eggs

 Sesame

 Peanuts

 Wheat

 Vegan

 Sustainably

 Locally Sourced

★ Signature Dish

 Contains Pork

 Spicy Food

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Prices are in MOP and subject to 10% service charge.

DIVA SET LUNCH MENU FOR 2 PERSONS

ASSORTED APPETIZER PLATTER

- 🦪 🥥 ★ 🌶️ Marinated Babylon Shells, Wasabi Sauce
- 🥥 🌿 🥥 ★ 🌶️ DIVA Barbecued Ibérico Pork

ASSORTED DIM SUM

- 🦪 🌿 ★ Scallop Dumplings, Fish Maw, Crab Roe, Celery
- 🦪 🌿 🌶️ Pork Glutinous Rice Dumplings, Abalone, Shiitake Mushroom
- 🌿 Assorted Mushroom Dumplings, Black Truffle, Morel Mushroom

SOUP (Per person)

- 🦪 🌶️ Double-boiled Conch Soup, Cordyceps Flowers, Yellow Fungus

MAIN

- ★ 🌶️ 🌶️ Deep-fried Ibérico Pork Spareribs, Brown Sauce

STAPLE (Per person)

- 🦪 🥥 Wok-fried Rice, Roasted Goose, Crabmeat, XO Sauce

DESSERT (Per person)

- Double-boiled Pear, Peach Gum, White Fungus, Dried Fig

518+/- persons

🦪 Shellfish

🥛 Dairy

🥥 Nuts & Seeds

🌾 Gluten Free

🥫 Soya

🥥 Eggs

🌿 Sesame

🥥 Peanuts

🌾 Wheat

🥫 Vegan

🌍 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

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Prices are in MOP and subject to 10% service charge.

DIVA SET LUNCH MENU FOR 4 PERSONS

APPETIZERS (Choice of 2)

- 🍄 Golden Foil Sea Urchin Crystal Jelly
- 🥬🍖 Tossed Beef Tongue, Sichuan Flavor
- 🐷 Roasted Pork Belly
- 🍲🥬🍄 Smoked Soy Beancurd Vegetable Rolls

DIM SUM (Choice of 2)

- 🍤🥬★ Shrimp Dumplings, Caviar
- 🍤 Crystal Dumplings, Asplenium Nidus
- 🍤🥬 Star Grouper Dumplings, Shrimps, Garlic
- 🍤🐷 Crystal Pork Dumplings, Shiitake Mushroom, Macadamia Nuts

SOUP (Per person)

- 🍲 Double-boiled Conch Soup, Coconut, Polygonatum Odoratum, Ham

MAIN (Choice of 3)

- 🍤 Stir-fried Prawn Balls, Lily Bulbs, XO Sauce
- 🐷 Sugar-coated Ibérico Pork
- 🍤 Baked Beef Short Ribs, Scallops, Basil
- 🍖 Crispy Chicken, Sichuan Peppercorn, Scallion Oil
- 🍄 Wok-fried Fresh Yam, Black Truffle

STAPLE (Choice of 1)

- 🍚 Fried Rice, Garlic, Scallop, Barbecued Pork
- 🍚 Braised Rice, Crab Meat, Shrimp Head Oil

DESSERT (Per person)

- 🍌 Double-boiled Almond Cream Ginkgo Mashed Taro

1,088+/4 persons

🍤 Shellfish

🥛 Dairy

🌰 Nuts & Seeds

🌾 Gluten Free

🍲 Soya

🥚 Eggs

🌿 Sesame

🥜 Peanuts

🌾 Wheat

🍌 Vegan

🌱 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

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Prices are in MOP and subject to 10% service charge.

DIVA TOGETHER SET MENU FOR 4 PERSONS

ASSORTED APPETIZER PLATTER

- 🐷 🌿 🥚 🥜 ★ DIVA Barbecued Ibérico Pork
- 🦪 Chilled Abalone, aged vinegar Pan-fried
Crab Meat, Foie Gras, Shrimp Crepe
- 🦪 Crispy Scallops, Asparagus, Salted Egg Yolk

SOUP (Per person)

- 🌿 🌱 🐷 🦪 Double-boiled Fish Maw Soup, Matsutake Mushrooms,
Bamboo Fungus, Conch

MAIN

- 🦪 Wok-fired Baby Lobster, Winter Melon Ball, Black Truffle Sauce
Steamed Star Grouper, Yellow Pepper, Ibérico Pork, Scallion Oil
- 🥬 Stir-fried A5 Wagyu Beef, Fresh Lily, Pepper
- 🦪 Poached Razor Clams, Scallops, Gold Fungus, Lettuce

STAPLE

- 🍚 Crispy Chicken Stuffed with Glutinous Rice

DESSERT (Per person)

- 🍵 Stewed Bird's Nest, Coconut, Peach Gum
Seasonal Fruits

2,688+/4 persons

🦪 Shellfish

🥛 Dairy

🥜 Nuts & Seeds

🌾 Gluten Free

🍲 Soya

🥚 Eggs

🌿 Sesame

🥜 Peanuts

🌾 Wheat

🍲 Vegan

🌍 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

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Prices are in MOP and subject to 10% service charge.

A TASTEFUL ENCOUNTER AT DIVA DINNER SET FOR 2 PERSONS

ASSORTED APPETIZER PLATTER

🥥🌿🌱★🍷 DIVA Barbecued Ibérico Pork
🍷 Marinated Pigeon, Soy Beancurd Vegetable Rolls
🌿 Crispy Salmon, Scallops
🦪 Marinated Geoduck, Caviar, Rice Wine

SOUP (Per person)

Double-boiled Fish Maw Soup, Teal, Maitake Mushrooms,
Morel Mushrooms

MAIN

🦪 Wok-fried Baby Lobster Medallions, Garlic, Lily Bulbs
Baked Angus Beef Tenderloin, Port Wine
🌿 Steamed Tiger Grouper Fillet, Chopped Chili
🦪🥚 Poached Crystal Noodles, Pumpkin Broth, Chicken, Scallops,
Egg White

STAPLE

🦪 Braised Abalone Rice in Oyster Sauce, Roasted Goose

DESSERT (Per person)

Stewed Bird's Nest, Pear, Dried Longan, Seasonal Fruits

Choice of 2 New Spin cocktails from Blind Tiger

1,388+/2 persons

🦪 Shellfish

🥛 Dairy

🌰 Nuts & Seeds

🌾 Gluten Free

🍷 Soya

🥚 Eggs

🌿 Sesame

🌰 Peanuts

🌾 Wheat

🍷 Vegan

🌍 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌿 Spicy Food

If you have any dietary restriction or food allergies, please let our talent know.

Prices are in MOP and subject to 10% service charge.

APPETIZERS AND COLD DISHES

 Cherry Foie Gras, Green Apple Jelly	298
  Braised 6-head Fresh Abalone in Chili Brine, Roasted Pepper	268
  ★  Marinated Babylon Shell, Wasabi Sauce	238
  ★ Drunken Crab, Avocado	218
  Tossed Beef Tongue, Sichuan Flavor	208
  ★ Marinated Goose Bran Dough, Parma Ham	198
 Golden Foil Sea Urchin Crystal Jelly	198
 Gelatinoid Pork Shank, Sand Ginger Sauce	188
Chicken Dumplings, Pomelo, Garlic	188
   Smoked Soy Beancurd Vegetable Rolls	
8 Pieces	168
4 Pieces	98

 Shellfish

 Dairy

 Nuts & Seeds

 Gluten Free

 Soya

 Eggs

 Sesame

 Peanuts

 Wheat

 Vegan

 Sustainably

 Locally Sourced

★ Signature Dish

 Contains Pork

 Spicy Food

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Prices are in MOP and subject to 10% service charge.

SOUP

🐚★🐷 “Buddha Jumps Over the Wall” Sea Cucumber, Fish Maw, Dried Scallops, Abalone, Shiitake Mushroom, Bird's Nest, Ham, Conch	588
🐚🐷 Double-boiled Fish Maw Soup, Argaricus Blazei, Scallops	298
🐚★🐷 Double-boiled Abalone Soup, Denrobium, Cordyceps Flowers	268
🐚🐷 Yellow Croaker Fish Soup, Fish Maw, Shiitake Mushroom, Vermicelli	198
🐚🌶️ Hot and Sour Soup, Crab Meat, Sea Cucumber, Scallops, Fungus, Tofu	168
🍲 Double-boiled Baby Cabbage Soup, Morels, Yellow Fungus	138

🐚 Shellfish

🥛 Dairy

🌰 Nuts & Seeds

🌾 Gluten Free

🥣 Soya

🥚 Eggs

🌿 Sesame

🥜 Peanuts

🌾 Wheat

🌱 Vegan

🌍 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

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Prices are in MOP and subject to 10% service charge.

BARBECUED

   Roasted Suckling Pig	
Whole	1,088
Half	588
Portion	398
 Assorted Barbecue Platter (Choice of 3)	428
   ★  DIVA Barbecued Ibérico Pork,  Roasted Pork Belly, Dried Tangerine Roasted Goose,    Crispy Suckling Pig	
   ★  DIVA Barbecued Ibérico Pork	338
Dried Tangerine Roasted Goose	338
   Crispy Suckling Pig, Caviar (4 Pieces)	268
 Poached Free-range Chicken, Scallops, Ginger Sauce (Half)	238
 Roasted Pork Belly	218

 Shellfish

 Dairy

 Nuts & Seeds

 Gluten Free

 Soya

 Eggs

 Sesame

 Peanuts

 Wheat

 Vegan

 Sustainably

 Locally Sourced

★ Signature Dish

 Contains Pork

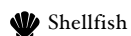
 Spicy Food

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Prices are in MOP and subject to 10% service charge.

DRIED SEAFOOD GOURMETS

🦞🐷 Braised Assorted Dried Seafood, Abalone Sauce Fish Maw, Abalone, Goose Web, Sea Cucumber, Shiitake Mushroom	1,388
🦞🐷 Braised Whole 20-head South African Abalone, Superior Sauce (Per person)	498
🦞🐷 Braised Fish Maw, Bok Choy, Abalone Sauce (Per person)	398
🦞★🐷 Crispy Scallops Stuffed with Fish Maw, Asparagus, Egg White Soup (Per person)	368
🦞★🐷 Deep-fried Sea Cucumber, Shrimp Paste (Per person)	328
Bird's Nest Congee, Partridge (Per person)	328
🦞🐷 Braised Abalone, Goose Web, Bok Choy, Oyster Sauce (Per person)	238



Shellfish



Dairy



Nuts & Seeds



Gluten Free



Soya



Eggs



Sesame



Peanuts



Wheat



Vegan



Sustainably



Locally Sourced



Signature Dish



Contains Pork



Spicy Food

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Prices are in MOP and subject to 10% service charge.

LIVE SEAFOOD

-  Alaskan Crab (2.5kg ~ 2.8kg) 4,888
 Your Choice of Cooking Methods:
 Steamed with Huadiao Rice Wine, Egg /
 Garlic and Red Chili in Bi Feng Tang Style / Salt-baked
-  Australian Lobster (1.0KG-1.2KG) 2,688
 Served in 2 Ways
 1)  Sashimi with Wasabi, Soy Sauce
 2)  Wok-fried Head and Claw with Spicy and Fragrant Garlic/
 Cooked in Superior Broth with Rice
 Other Cooking Methods:
 Baked in Superior Broth / Stir-fried with Ginger and
 Spring Onion /  Braised with Cheese, Butter and Angel Hair /
 Garlic and Red Chili in Bi Feng Tang Style
-  Geoduck (1.0KG-1.2KG) 2,288
 Your Choice of Cooking Methods:
 Sashimi with Wasabi, Soy Sauce /  Stir-fried with XO Sauce /
 Stir-fried with Asparagus and Black Bean Sauce
-  Philippine Giant Mud Crab (1.0KG-1.2KG) 1,288
 Your Choice of Cooking Methods:
 Baked in Superior Broth / Stir-fried with Ginger
 and Spring Onion /  Garlic and Red Chili
 in Bi Feng Tang Style
- Star Grouper (0.6KG-0.75KG) 1,288
 Your Choice of Cooking Methods:
 Steamed with Soy Sauce and Spring Onion / Oil-poached /
 Baked with Duo Pepper in Clay Pot /
 Steamed with Chopped Chili /
 Poached Fish Fillet in Sichuan Spicy Chili Oil with Vegetable



Shellfish



Dairy



Nuts & Seeds



Gluten Free



Soya



Eggs



Sesame



Peanuts



Wheat



Vegan



Sustainably



Locally Sourced



Signature Dish



Contains Pork



Spicy Food

If you have any dietary restriction or food allergies, please let our talent know.

Prices are in MOP and subject to 10% service charge.

LIVE SEAFOOD

Tiger Grouper (0.6KG-0.75KG) 1,188

Your Choice of Cooking Methods:

Steamed with Soy Sauce and Spring Onion /

 Steamed with Black Bean and Dried Tangerine /

 Baked with Duo Pepper in Clay Pot /

 Steamed with Chopped Chili /   Poached Fish Fillet
in Sichuan Spicy Chili Oil with Vegetable

Sole (0.6KG-0.7KG) 688

Your Choice of Cooking Methods:

Steamed with Soy Sauce and Spring Onion /

 Steamed with Black Bean and Dried Tangerine /

 Steamed with Chopped Chili

 Baby Lobster (0.4KG-0.55KG) 688

Your Choice of Cooking Methods:

Baked in Superior Broth / Stir-fried with

Ginger and Spring Onion /  Stir-fried with Onion,

Spring Onion and Black Pepper Sauce

 Shellfish

 Dairy

 Nuts & Seeds

 Gluten Free

 Soya

 Eggs

 Sesame

 Peanuts

 Wheat

 Vegan

 Sustainably

 Locally Sourced

 Signature Dish

 Contains Pork

 Spicy Food

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SEAFOOD

🦞🥩★🌶️	Stir-fried Boston Lobster, Spicy Chili, Scallion Pancakes	788
🦞★	Wok-scalded Western Rock Lobster, Celery, Garlic	788
	Stir-fried Sole Fillets, Shallots, Garlic	688
🦞🐷🌶️	Sautéed Scallop, Asparagus, Mushrooms, XO Sauce	388
🦞🥩🌶️	Poached Oyster, Preserved Vegetables, Fish Broth	388
🦞★	Stir-fried Sliced Abalone, Black Truffle Sauce	388
🥩★	Pan-fried Star Grouper Fillet, Soy Sauce	368
🦞🌶️	Sautéed Razor Clams, Preserved Vegetables	338
★🌶️	Baked Yellow Croaker Fish, Duo Pepper Sauce Served in Clay Pot	328
🦞🥚🐷	Steamed Lobster Balls, Huadiao Rice Wine, Egg White (Per person)	238
🦞🥩🥚	Deep-fried Crab Shell Stuffed with Crab Meat and Onion (Per person)	138

🦞 Shellfish

🥛 Dairy

🌰 Nuts & Seeds

🌾 Gluten Free

🥩 Soya

🥚 Eggs

🌿 Sesame

🥜 Peanuts

🌾 Wheat

🥬 Vegan

🌍 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

If you have any dietary restriction or food allergies, please let our talent know.

Prices are in MOP and subject to 10% service charge.

MEAT

★ Wok-fried A5 Wagyu Beef, Morel Mushrooms, Chinese Yam	468
★ 🌶️ Baked Beef Tongue with Special Sauce	438
🐷 🌶️ Wok-fried Ibérico Pork, Sea Cucumber, Shishito Pepper	398
★ 🐷 🌶️ Deep-fried Ibérico Pork Spareribs, Brown Sauce	
6 Pieces	368
3 Pieces	188
🥥 Stir-fried Beef Short Ribs, Fresh Walnut, Basil Sauce	338
🌿 🌶️ Beef Shank, OX Tripe, OX Tongue in Spicy Sichuan Pepper Broth	298
🐷 Sweet & Sour Ibérico Pork, Seasonal Fruits	268
🍖 🌶️ Grilled Lamb Chops, Spicy Cumin (3 pieces)	268
Braised Angus Beef Tenderloin, Fresh Pepper (Per person)	168



Shellfish



Dairy



Nuts & Seeds



Gluten Free



Soya



Eggs



Sesame



Peanuts



Wheat



Vegan



Sustainably



Locally Sourced



Signature Dish



Contains Pork



Spicy Food

If you have any dietary restriction or food allergies, please let our talent know.

Prices are in MOP and subject to 10% service charge.

POULTRY

🦀 🍲 Stewed Free-range Chicken, Abalone, Black Beans, Garlic Sauce	398
🦢 Braised Goose Feet, Shiitake Mushroom, Abalone Sauce	328
🥚 ★ Shredded Chicken, Pomelo Dressing	238
🌶️ Wok-fried Chicken, Pepper, Dried Chili	238
🥚 ★ Crispy Pigeon	158

🦀 Shellfish

🥛 Dairy

🌰 Nuts & Seeds

🌾 Gluten Free

🍲 Soya

🥚 Eggs

🌿 Sesame

🥜 Peanuts

🌾 Wheat

🍲 Vegan

🌍 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

If you have any dietary restriction or food allergies, please let our talent know.

Prices are in MOP and subject to 10% service charge.

VEGETABLES

   Braised Homemade Tofu, Morel Mushrooms	238
  Braised Broccoli, Crab Meat, Egg White	238
★ Poached Seasonal Vegetable, Agaricus Blazei, Fish Broth	168
   Sautéed Green Beans Minced Pork, Spicy Preserved Black Bean Sauce	138
  Stir-fried Assorted Vegetables, Asparagus, Yellow Fungus, Lily Bulb	138
 Seasonal Vegetables	128
Your Choice of Cooking Methods: Stir-fried / Stir-fried with Garlic / Stir-fried with Ginger / Baked in Superior Broth /   Wok-fried with Chili and Fermented Bean Curd	

 Shellfish	 Dairy	 Nuts & Seeds	 Gluten Free	 Soya
 Eggs	 Sesame	 Peanuts	 Wheat	 Vegan
 Sustainably	 Locally Sourced	★ Signature Dish	 Contains Pork	 Spicy Food

If you have any dietary restriction or food allergies, please let our talent know.
Prices are in MOP and subject to 10% service charge.

VEGAN

  Steamed Assorted Mushroom Dumplings, Spinach, Wensi Tofu	168
   Braised Tofu, Beyond Meat, Mushrooms, Spicy Sauce	148
  Spinach Fired Duo Rice, Vegetarian Meat, Vegetables	138
 Stir-fried Chinese Yam, Celery, Black Truffle Sauce	138
 Sautéed Green Beans, Chinese Preserved Olive	128
 Tossed Purple Cabbage, Pomelo Dressing	108

 Shellfish

 Dairy

 Nuts & Seeds

 Gluten Free

 Soya

 Eggs

 Sesame

 Peanuts

 Wheat

 Vegan

 Sustainably

 Locally Sourced

 Signature Dish

 Contains Pork

 Spicy Food

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RICE AND NOODLE

★ 🐷 Barbecued Pork Inaniwa Udon, Bean Sprouts, Yellow Chive, Garlic	238
🥚 Fried Rice with Minced Wagyu Beef, Mushrooms, Black Truffle Sauce	228
🥚 Wok-fried Rice Vermicelli, Roasted Duck, XO Sauce	208
🦪 🥚 ★ DIVA Signature Fried Rice, Shrimps, Scallops, Sakura Shrimps	198
🍄 Wok-fried Flat Rice Noodles, Angus Beef	188
🦪 🐷 🌶️ Prawn Wontons, Black Fungus, Red Chili Oil	168
🦪 Braised Duo Rice, Assorted Seafood, Shrimp Broth (Per person)	148
🦪 ★ 🌶️ Braised Crystal Noodles, Prawn, Spicy & Sour Broth (Per person)	148

🦪 Shellfish

🥛 Dairy

🌰 Nuts & Seeds

🌾 Gluten Free

🥣 Soya

🥚 Eggs

🍄 Sesame

🥜 Peanuts

🌾 Wheat

🌱 Vegan

🌍 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

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DESSERTS (Per Person)

Double-boiled Bird's Nest Your Choice of: Rock Sugar with Red Date / ☛ Almond Cream / Coconut Milk	488
Double-boiled Papaya, Lotus Seed, Peach Gum, Black Sugar	98
Stewed Fish Maw, Sweet Osmanthus, Dried Longan, Lily Bulb	98
☛ ☛ ★ Golden Foil Bird's Nest Cookies Egg Tarts	98
☛ Double-boiled Almond Cream, Gingko, Mashed Taro	88
☛ ★ Chilled Mango Cream, Sago, Pomelo	88
☛ Chilled Lemongrass, Lemon Jelly, Water Chestnuts	88

🦀 Shellfish

🥛 Dairy

🌰 Nuts & Seeds

🌾 Gluten Free

🍲 Soya

🥚 Eggs

🌿 Sesame

🥜 Peanuts

🌾 Wheat

🍌 Vegan

🌍 Sustainably

📍 Locally Sourced

★ Signature Dish

🐷 Contains Pork

🌶️ Spicy Food

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茶 (每位)	龙井	58
	碧螺春	188
	凤凰单丛	88
	金骏眉	88
	冻顶乌龙	68
	铁观音	48
	大红袍	58
	正山小种	48
	普洱	38
	菊花	38
	茉莉	48
	菊普	58

如阁下对任何食物有敏感或要求，请于点单时告知我们的英才。
所有价格均为澳门元，另加收 10% 服务费。

气泡茶	Mindful Sparks 茉莉龙珠气泡茶 375 毫升	158
	Mindful Sparks 茉莉龙珠气泡茶 750 毫升	288
	Mindful Sparks 蔓越莓玫瑰气泡茶 750 毫升	268
	Mindful Sparks 白桃伯爵气泡茶 750 毫升	158

茶香鸡尾酒	烟熏小种风味酒 / 草本 8% 酒精含量	128
	碧螺春风味酒 / 水蜜桃 8% 酒精含量	128
	凤凰单丛风味酒 / 无花果 8% 酒精含量	128

气泡酒	Torresella Prosecco Extra Dry DOC	108/368
	Veuve Clicquot Ponsardin Yellow Label, Brut Champagne	198/880

如阁下对任何食物有敏感或要求，请于点单时告知我们的英才。
酒精饮品的酒精浓度达 1.2% 以上。
所有价格均为澳门元，另加收 10% 服务费。

白
葡
萄
酒

Villa Maria, Cellar Selection, Sauvignon Blanc, New Zealand	108/368
Vaglio Torrontés, Mendoza, Argentina	108/368
Dr. Loosen Ürziger Würzgarten Spatlese, Riesling, Mosel, Germany	138/438
Domaine Mittnacht Frères, Gewürztraminer, Alsace, France	108/368
Domaine Naturaliste Floris Chardonnay, Margaret River, Australia	138/438

如阁下对任何食物有敏感或要求，请于点单时告知我们的英才。
酒精饮品的酒精浓度达 1.2% 以上。
所有价格均为澳门元，另加收 10% 服务费。

红 葡 萄 酒	Rall	168/468
	Red Blend, Swartland, South Africa	
	Vietti 'Tre Vigne'	138/438
	Barbera d'Asti DOCG, Italy	
	Legacy Peak	168/468
	Cabernet Sauvignon, Ningxia, China	
	Château Latour-Martillac	188/688
	'Lagrange-Martillac' Blend, Pessac-Léognan, France	
	Sons of Eden Romulus	188/628
	Shiraz, Barossa Valley, Australia	

清 酒 之 乐	真澄 白妙 纯米吟酿	588
	陆奥八仙 黑标 纯米吟酿	588
	作 原始银河 纯米大吟酿	688
	酿人九平次 纯米大吟酿 彼之地	788
	仙禽一声 纯米大吟酿	788
	黑龙 九头龙 大吟酿	688

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所有价格均为澳门元，另加收 10% 服务费。

中国白酒	贵州茅台王子酒 金王子	788
	国窖 1573	2,288
	五粮液	2,288
	贵州飞天茅台	3,988
	贵州茅台十五年	14,888
	贵州茅台三十年	43,888
	古越龙山十五年	788
	古越龙山二十年	888
	古越龙山三十年	1,888
啤酒	札幌 / 日本	68
	青岛 / 中国	68
	科罗娜 / 墨西哥	68
	健力士 / 爱尔兰	68
	佩罗尼无醇 / 意大利 0.0% ABV	68
手工啤酒	忒斯特酿造龙井风味 / 中国	78

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酒精饮品的酒精浓度达 1.2% 以上。
所有价格均为澳门元，另加收 10% 服务费。

冰冻果汁

西瓜	58
苹果	58
西柚	58
橙子	58
奇异果	58
蔓越莓汁	58

CO2

泰象苏打水	58
芬味树姜味汽水	78
芬味树汤力水	78
百事无糖可乐	58
百事可乐	58
七喜	58
红牛	58

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H2O	安蒂波迪斯无气 / 有气矿泉水 1000 毫升	70
	圣培露天然有气矿泉水 750 毫升	60
	普娜天然无气矿泉水 750 毫升	60
	依云天然无气 / 有气矿泉水 750 毫升	60
	依云天然无气 / 有气矿泉水 330 毫升	30
咖啡	意式浓缩（单份 / 双份）	68
	拿铁（冰 / 热）	68
	卡布奇诺（冰 / 热）	68
	摩卡（冰 / 热）	68
	美式黑咖啡（冰 / 热）	68
	热巧克力	68

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TEA (Per Person)

Long Jing	58
Bi Luo Chun	188
Phoenix Dan Cong	88
Jin Jun Mei	88
Tong Ding Oolong	68
Tie Guan Yin	48
Da Hong Pao	58
Lapsang Souchong	48
Pu'er	38
Chrysanthemum	38
Jasmine	48
Chrysanthemum & Pu'er	58

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SPARKLING TEA

Mindful Sparks, Sparkling Dragon Pearl Jasmine Tea 375ml	158
Mindful Sparks, Sparkling Dragon Pearl Jasmine Tea 750ml	288
Mindful Sparks, Sparkling Noble Truth Cranberry Rose Tea 750ml	268
Mindful Sparks, Sparkling White Peach Earl Grey Tea 750ml	158

TE JIU COCKTAIL

Souchong Flavored Spirits, Herbal 8% ABV	128
Bi Luo Chun Tea Flavored Spirits, Peach 8% ABV	128
Phoenix Dan Chong Flavored Spirits, Fig 8% ABV	128

BUBBLES

Torresella Prosecco Extra Dry DOC	108/368
Veuve Clicquot, Ponsardin Yellow Label, Brut	198/880

If you have any dietary restriction or food allergies, please let our talent know.
The alcoholic beverages have an alcohol strength higher than 1.2% vol.
Prices are in MOP and subject to 10% service charge.

WHITE

Villa Maria, Cellar Selection, Sauvignon Blanc, New Zealand	108/368
Vaglio Torrontés, Mendoza, Argentina	108/368
Dr. Loosen Ürziger Würzgarten Spatlese, Riesling, Mosel, Germany	138/438
Domaine Mittnacht Frères, Gewürztraminer, Alsace, France	108/368
Domaine Naturaliste Floris Chardonnay, Margaret River, Australia	138/438

RED

Rall Red Blend, Swartland, South Africa	168/468
Vietti 'Tre Vigne' Barbera d'Asti DOCG, Italy	138/438
Legacy Peak Cabernet Sauvignon, Ningxia, China	168/468
Château Latour-Martillac 'Lagrange-Martillac' Blend, Pessac-Léognan, France	188/688
Sons of Eden Romulus Shiraz, Barossa Valley, Australia	188/628

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

Miyasaka Jozo Masumi Shiro Junmai Ginjo	588
Mutsu-Hassen Black Label Junmai Ginjo	588
Primordial Galaxy Junmai Daiginjo	688
Kamoshibito Kuheiji Junmai Daiginjo	788
Senkin Issei Junmai Daiginjo	788
Kokuryu Kuzuryu Daiginjo	688

CHINESE RICE WINE

Kweichow Moutai Prince Gold	788
Guo Jiao 1573 Classic	2,288
Wu Liang Ye	2,288
Kweichow Moutai Flying Fairy	3,988
Kweichow Moutai 15 Years Old	14,888
Kweichow Moutai 30 Years Old	43,888
Gu Yue Long Shan 15 Years Old	788
Gu Yue Long Shan 20 Years Old	888
Gu Yue Long Shan 30 Years Old	1,888

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BEER

Sapporo, Japan	68
Tsingtao, China	68
Corona, Mexico	68
Guinness, Ireland	68
Peroni, Italy 0.0% ABV	68

CRAFT

Tasting Room Long Jing China	78
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The alcoholic beverages have an alcohol strength higher than 1.2% vol.

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CHILLED JUICE

Watermelon	58
Apple	58
Grapefruit	58
Orange	58
Kiwi	58
Cranberry	58

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Prices are in MOP and subject to 10% service charge.

CO2

Chang Soda	58
Fever-Tree Ginger Ale	78
Fever-Tree Indian Tonic Water	78
Pepsi Max	58
Pepsi	58
7-Up	58
Red Bull	58

H2O

Antipodes Natural Mineral Still/Sparkling Water 1000ml	70
San Pellegrino Natural Mineral Sparkling Water 750ml	60
Acqua Panna Natural Mineral Still Water 750ml	60
Evian Natural Mineral Still/Sparkling Water 750ml	60
Evian Natural Mineral Still/Sparkling Water 330ml	30

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CAFFEINE

Espresso (S / D)	68
Café Latte (C / H)	68
Cappuccino (C / H)	68
Café Mocha (C / H)	68
Americano (C / H)	68
Hot Chocolate	68

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