



Zi Yat Heen, the Michelin star awarded Chinese restaurant at Four Seasons Hotel Macao, serves authentic Cantonese cuisine and a creative dim sum menu in a relaxed yet elegant atmosphere. The talented culinary team presents a selection of savory dishes with an emphasis on exquisite ingredients and fresh seafood, accompanied by a selection of the finest Chinese specialty teas and a premium wine list honored by Wine Spectator Magazine since 2013.

由 2009 年起米芝蓮中餐廳 - 紫逸軒屢獲殊榮，主理高級粵菜和精巧中式點心。
星級粵菜團隊每日嚴謹挑選優質食材和新鮮海產入饌，以一絲不苟的廚藝，於舒適雅致的環境，
向食客展示傳統粵菜精髓。紫逸軒集佳餚，茗茶及美酒於一身，確保每次非凡的餐飲享受。
紫逸軒之精選酒單更於 2013 年起屢獲葡萄酒鑒賞家(雜誌)卓越大獎。

米芝蓮品嚐套餐 Michelin Tasting Menu

紫逸軒金裝拼盤 Zi Yat Heen Deluxe Appetizers

酥炸日本生蠔，金箔魚子醬叉燒皇，四川口水花竹蝦

Crispy Japanese Oyster

Barbecued Pork with Oscietra Caviar, Gold Leaf

Sichuan Style Marinated Fresh Shrimp with Spicy Sauce

Château Béla, Riesling, Štúrovo, Slovakia – 75ml

花旗參竹筍菜膽燉關東遼參

Double-boiled Nippon Sea Cucumber with American Ginseng, Bamboo Piths, Brassica

酒釀陳年花雕芙蓉蒸東星斑球

Steamed Garoupa Fillet, Egg White in Aged Hua Diao Wine

Nu Er Hong, 18 Years, Shaoxing, China – 50ml

燒汁日本南瓜獨蒜炒A5鹿兒島和牛粒

Pan-fried Kagoshima Wagyu A5 Beef Cubes, Japanese Pumpkin in Gravy Sauce

Sakura Masamune, Bonds Well with Beef, Junmai Ginjo, Hyogo, Japan – 75ml

蠔皇原隻5頭南非鮮鮑魚伴日本稻庭麵

Whole 5 Heads South African Abalone, Supreme Oyster Sauce, Inaniwa Noodles

經典芋蓉燉鮮奶

Taro, Egg White, Milk Custard

燕窩酥皮蛋撻 拼 燕窩椰香奶凍

Baked Egg Tartlet with Bird's Nest, Chilled Coconut Jelly with Bird's Nest

Kracher, Cuvee Auslese, Chardonnay Blend – 45ml

每位 2,280.00

搭配精選餐酒需另加每位498

2,280.00 per person

Beverage Pairing plus 498 per person

*同桌客人需同時點用此套餐

*Set menu is to be served to every guest at the same table

所有價目以澳門幣計算, 需另加壹服務費.

All prices are in MOP and subject to 10% service charge.

黑珍珠套餐 Black Pearl Set Menu

紫逸軒金裝拼盤

Zi Yat Heen Deluxe Appetizers

口水大連鮮鮑魚, 金箔魚子醬乳豬件, 蜜汁叉燒皇
Sichuan Style Marinated Dalian Abalone with Spicy Sauce
Roasted Suckling Pig with Kristal Caviar, Gold Leaf
Barbecued Pork, Honey Glaze

Champagne Henriot, Brut Souverain – 75ml.

法國野生羊肚菌瑤柱響螺燉水鴨
Double-Boiled Mallard Duck, Conpoy, Sea Whelk, French Morel Mushroom

薑米酒蒸開邊印尼龍蝦

Steamed Half Indonesian Lobster, Minced Ginger, Rice Wine

Nu Er Hong, 18 Years – 75ml

X.O. 醬黑虎掌菌日本椒炒東星斑球
Sautéed Star Garoupa Fillet with Shishito Peppers,
Dried Sarcodon Aspratus, X.O. Chili Sauce

紅燒東坡和牛臉肉

Braised Wagyu Beef Cheek in Dark Soy Sauce

Macallan Double Cask, 18 Years – 45ml

鮮海湯海皇霹靂泡飯

Crispy Rice, Seafood, Fish Broth

忌廉開心果奶露, 開心果綠茶糯米糍
Sweetened Iran Pistachio Cream, Sweetened Iran Pistachio Mochi

紫薯北海道脆奶, 柚子鴛鴦凍

Crispy Hokkaido Milk Custard with Purple Sweet Potato,
Chilled Pomelo, Coconut Milk Jelly

Kracher, Cuvee Auslese, Chardonnay Blend – 45ml

每位 1,880.00

搭配精選餐酒需另加每位598

1,880.00 per person

Beverage Pairing plus 598 per person

所有價目以澳門幣計算, 需另加壹服務費.

All prices are in MOP and subject to 10% service charge.

時令菜譜 Winter Specialties

紫逸軒

五指毛桃椰子燉鴿子 (每位) 268
Double-Boiled Pigeon, Hairy Fig, Coconut Soup (per person)

紅黃泡椒老虎斑煲 時價 Market Price
Braised Tiger Gauropa with Twins Pickle Chili in Clay Pot

紫逸軒

煙燻北方帶魚伴脆金菇 438
Glazed Smoky Hairtail Fillet , Crispy Enoki Mushrooms

欖菜椒醬膏蟹煲 時價 Market Price
Braised Mangrove Crab, Pickle Vegetable, Roasted Chili Paste in Clay Pot

翡翠黃耳炒日本和牛伴夏威夷果仁 788
Sautéed Japanese A5 Wagyu Cubes with Jade Ginkgo,
Yellow Fungus, Macadamia Nuts

紫逸軒

陳皮血橙牛仔骨 688
Braised Beef Short Rib with Blood Orange, Aged Tangerine Peel

張志才師傅推介 Chef Charles' Specialities

油泡原條野生東星斑配西班牙火腿茸, 青蔥油 時價 Market Price
Poached Fresh Wild Star Garoupa Fillet in Shallot Oil, Crushed Pata Negra,

松茸磨豉醬煮原隻龍蝦, 雞球 時價 Market Price
Braised Whole Lobster, Chicken Fillet, Matsutake Mushroom in Ground Bean Sauce

香煎日本A5和牛配脆栗子陳皮醬 (每位) 368
Stir-Fried Kagoshima A5 Wagyu Beef Cubes with Crispy Chestnut, Aged Tangerine Sauce (per person)

鮑汁脆炸百花蟹肉釀花膠 (每位) 258
Crispy Fish Maw stuffed with Crab Meat, Shrimp Mousse in Abalone Sauce(per person)

紫逸軒


推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

紫逸軒 Zi Yat Heen


餐前頭盤 Appetizer

涼拌南非鮑片紅蜆頭 428
South African Sliced Abalone, Red Jellyfish

 15 年陳年釀花雕醉雞 188
15 Year Hua Diao Wine Steamed Chicken

 金蒜意大利黑醋拌黃瓜老鼠耳 88
Marinated Cucumber, Black Fungus, Italian Balsamic Vinegar

龍帶玉梨香 (6 件) 238
Crispy Scallop, Fresh Pear (six pieces)

 四川口水花竹蝦配牡丹蝦刺身涼皮 488
Sichuan Style Marinated Kuruma prawns with Green Bean Sheet , Red Spot Prawns

酸辣鴨舌 148
Marinated Duck Tongue in Hot and Sour Sauce



推荐菜式
Signature Dish



素食菜式
Vegetarian Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

金牌特式燒烤
Barbecued, Cold Dishes



紫逸軒精裝拼盤 (每位) 248

Zi Yat Heen Deluxe Appetizers (per person)

(蜜味香叉燒, 15 年陳年釀花雕醉雞, 四川口水花竹蝦)

(Barbecued Pork, Honey Glaze, 15 Year Hua Diao Wine Steamed Chicken,
Sichuan Style Marinated Fresh Shrimp with Spicy Sauce)

金箔片皮乳豬件 (6 件) 238

Barbecued Suckling Pig, Gold Leaf, Chinese Pancakes (six pieces)

潮蓮黑宗燒鵝 278

Roasted Goose, Plum Sauce



燒西班牙黑毛豬叉燒拌桂花蜜糖 398

Special Iberico Barbecued Pork serve with Osmanthus Honey



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

特級燕窩 & 湯羹
Superior Bird's Nest & Soup

紫逸軒	南非五頭鮑魚伴官燕排 (每位) Braised Whole South African Abalone, Superior Bird's Nest, Supreme Oyster Sauce (per person)	1080
紫逸軒	紅燒鮮蟹肉燴官燕 (每位) Braised Superior Bird's Nest, Crab Meat (per person)	768
紫逸軒	菜膽北菇燉花膠 (每位) Double-Boiled Fish Maw, Black Mushroom, Cabbage (per person)	1980
	肘子北菇燉日本關東遼參 (每位) Double-Boiled Yunnan Ham, Chinese Forest Mushrooms, Nippon Sea Cucumber (per person)	388
紫逸軒	羊肚菌瑤柱響螺燉雞 (每位) Double-Boiled Morel Mushrooms, Chicken, Conpoy, Sea Whelk (per person)	328
	北菇菜膽燉竹笙 (每位) Double-Boiled Chinese Forest Mushrooms, Brassica, Bamboo Pith (per person)	198
	酸辣龍蝦湯 (每位) Hot and Sour Soup, Lobster (per person)	218
	鮮蟹肉日本南瓜羹 (每位) Braised Japanese Pumpkin, Local Mangrove Crab Meat (per person)	188



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

鮑魚、海味

Braised Abalone, Air-Dried Seafood

蠔皇原隻網鮑 (每位) 12 頭 Heads 3980
Whole Mouhou Abalone, Supreme Oyster Sauce (per person)

蠔皇原隻吉品鮑魚 (每位) 18 頭 Heads 3880
Whole Yoshihama Abalone, Supreme Oyster Sauce (per person) 25 頭 Heads 2280



蠔皇原隻南非鮮鮑魚 (每位) 3 頭 Heads 1580
Whole South African Abalone, Supreme Oyster Sauce (per person) 5 頭 Heads 488

蠔皇原隻南非 5 頭鮑魚扣花膠 (每位) 2188
Whole South African Abalone, Fish Maw (per person)



鮑汁日本關東遼參扣鵝掌 (每位) 458
Nippon Sea Cucumber, Goose Web, Abalone Sauce (per person)



蔥爆日本關東遼參 (每位) 358
Nippon Sea Cucumber, Spring Onions (per person)

極品鮑羅萬有煲 (海參、鮑魚、花膠、瑤柱、花菇、蝦乾) 888
Air-Dried Seafood in Clay Pot



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

海之珍品
Live Seafood

龍蝦類
Lobster

印尼龍蝦

Indonesian Lobster

時價

Market Price

煮法：上湯焗、薑蔥炒、雞油花雕蒸、牛油芝士焗、麻婆豆腐煮、椒鹽

Cooking Method: Braise in supreme broth, Sauté with onion and ginger,

Steam in hua diao wine, Bake in butter cheese,

Braise with bean curd and minced pork in chili sauce, Deep fry with chili salt

蟹類
Crab

本地大肉蟹

Mangrove Crab

時價

Market Price

煮法：薑蔥炒、避風塘炒、雞油花雕蒸、椒鹽、潮州凍食

Cooking Method: Sauté with onion and ginger,

Sauté with garlic and chili, Steam in hua diao wine,

Deep fry with chili salt, Chaozhou Style

魚類
Fish

老鼠斑

South China Sea Pacific Garoupa

時價

Market Price

東星斑

South China Sea Star Garoupa

時價

Market Price

金邊方利

Local Macau Sole

時價

Market Price

煮法：清蒸、炒球、古法蒸、蒜子火腩炆、魚湯浸、煎封

Cooking Method: Steam in soy sauce, Stir fry, Steam with pork and mushroom,

Braise with whole garlic and pork belly, poach in fish broth, Pan fry in soy sauce

甲殼類
Shellfish

生猛花竹蝦

South China Sea Kuruma Prawn

時價

Market Price

煮法：白灼、薑蔥煲仔、雞油花雕蒸、美極頭抽煎、粉絲煲

Cooking Method: Poach, Braise with ginger and onion, Steam in hua diao wine,

Pan fry in soy sauce, Braise with bean vermicelli

南非鮮鮑魚

South African Abalone

時價

Market Price

煮法：陳皮粉絲蒸、椒鹽、水煮、薑蔥焗



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge



麻婆豆腐煮原隻龍蝦

Braised Indonesian Whole Lobster, Bean Curd, Minced Pork, Chili Sauce

時價

Market Price



薑米酒開邊蒸龍蝦 (每位)

Steamed Half Indonesian Lobster, Minced Ginger, Rice Wine (per person)

528

大千爆鮮蝦球 (6 件)

Wok-fried Prawns, Dried Chili, Shallots (six pieces)

448

X.O.醬帶子蝦仁

Sautéed Shrimps, Scallops, Chili X.O. Sauce

368

鮮淮山法國露筍木耳炒東星斑柳

Sautéed Star Garoupa Fillet, Yam, Black Fungus, French Asparagus

588

古法桂花魚肚炒鮮蟹肉

Stir fired Fish Maw, Fresh Crab Meat, Egg

318

煎釀鮮蟹鉗 (每位)

Crispy Crab Claw, Shrimp Mousse (per person)

288



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

肉類
Meat



燒汁日本南瓜獨蒜炒 A5 鹿兒島和牛粒 (每位) 368
Pan-fried Kagoshima Wagyu A5 Beef Cubes,
Japanese Pumpkin in Gravy Sauce (per person)

蒜香黑椒 A5 鹿兒島和牛粒 1088
Wok-fried Kagoshima Waygu A5 Beef, Garlic, Black Pepper Sauce

紫逸滋味骨 278
Zi Yat Heen Braised Local Pork Ribs



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

家禽
Poultry



北京片皮烤鴨
Roasted Peking Duck 728

干蔥豆豉雞煲
Braised Chicken with Shallots and Black Bean Sauce in Casserole 288

鮑汁生煎三黃雞
Pan-fried Chicken in Abalone Sauce 298

素菜
Vegetarian



夏果金盞炒素丁
Diced Gluten, Macadamia Nuts, Crispy Nest 178



日本松茸粉絲雜菜
Coddled Matsutake Mushroom, Bean Vermicelli, Assorted Vegetables in Clay Pot 248

雪菜毛豆本菇煮濕竹
Braised Bean Curd Sheet, Green Soybean, Preserved Vegetables 208



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

飯、麵

Rice and Noodle

龍蝦雲吞稻庭麵 (每位) 198

Inaniwa Noodles, Lobster Dumplings in Supreme Broth (per person)

蔥油蝦乾拌稻庭麵 (每位) 158

Braised Inaniwa Noodles, Air-Dried Shrimps, Onion (per person)



X.O.醬鮑汁花膠絲炆麵

328

Braised Egg Noodles, Shredded Fish Maw, Spring Onions, Chili X.O. and Abalone Sauce



紫逸軒炒飯

398

Zi Yat Heen Seafood Fried Rice



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

甜品
Dessert



冰花燉官燕 (杏汁/椰汁) (每位) 788
Double-Boiled Superior Bird's Nest, Rock Sugar (per person)



芋茸燉鮮奶 (每位) (需時 20 分鐘) 88
Taro, Egg White & Milk Custard (per person)
(requires 20 minutes for preparation)

仙翁米蛋白杏仁茶 (每位) 78
Cream of Almond, Sea Moss, Egg White (per person)



燕窩椰青布甸(每位) 98
Chilled Coconut Pudding, Birds Nest



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge

甜點
Pastry

紅柚子椰香奶凍 (三件) 78
Chilled Pomelo, Coconut Milk Jelly (3 pieces)



開心果綠茶糯米糍 (三件) 78
Sweetened Pistachio Mochi (3 pieces)



香酥西米蛋撻仔 (三件) (需時 20 分鐘) 78
Baked Sago Egg Tarlets (3 pieces) (Requires 20 minutes for preparation)



推介菜式
Signature Dish

所有價目以澳門幣計算,需另加 10%服務費
All prices are in MOP, subject to 10% service charge