

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

花旗參竹笙菜膽燉關東遼參

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 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

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

翡翠黄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

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)

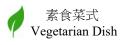


紫逸軒 Zi Yat Heen

餐前頭盤 Appetizer

	涼拌南非鮑片紅皙頭 South African Sliced Abalone, Red Jellyfish	428
をを干	15 年陳年釀花雕醉雞 15 Year Hua Diao Wine Steamed Chicken	188
	金蒜意大利黑醋拌黃瓜老鼠耳 Marinated Cucumber, Black Fungus, Italian Balsamic Vinegar	88
	龍帶玉梨香 (6件) Crispy Scallop, Fresh Pear (six pieces)	238
を発す	四川口水花竹蝦配牡丹蝦刺身涼皮 Sichuan Style Marinated Kuruma prawns with Green Bean Sheet, Red Spot Praw	488 vns
	酸辣鴨舌 Marinated Duck Tongue in Hot and Sour Sauce	148





金牌特式燒烤 Barbecued, Cold Dishes

ROLL BOX S	紫逸軒精裝拼盤 (每位) Zi Yat Heen Deluxe Appetizers (per person)	248
	(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) Barbecued Suckling Pig, Gold Leaf, Chinese Pancakes (six pieces)	238
	潮蓮黑宗燒鵝 Roasted Goose, Plum Sauce	278
THE REAL VALUE	燒西班牙黑毛猪叉燒拌桂花蜜糖 Special Iberico Barbecued Pork serve with Osmanthus Honey	398





特級燕窩 & 湯羹 Superior Bird's Nest & Soup

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鮑魚、海味

Braised Abalone, Air-Dried Seafood

	蠔皇原隻網鮑 (每位) Whole Mouhou Abalone, Supreme Oyster Sauce (per person)	12頭 Heads	3980
	蠔皇原隻吉品鮑魚 (每位) Whole Yoshihama Abalone, Supreme Oyster Sauce (per person	18頭 Heads) 25頭 Heads	3880 2280
紫逸軒	蠔皇原隻南非鮮鮑魚 (每位) Whole South African Abalone, Supreme Oyster Sauce (per pers	3頭 Heads on) 5頭 Heads	1580 488
	蠔皇原隻南非 5 頭鮑魚扣花膠 (每位) Whole South African Abalone, Fish Maw (per person)		2188
紫逸軒	鮑汁日本關東遼參扣鵝掌 (每位) Nippon Sea Cucumber, Goose Web, Abalone Sauce (per person)	458
紫逸軒	蔥爆日本關東遼參 (每位) Nippon Sea Cucumber, Spring Onions (per person)		358
	極品鮑羅萬有煲 (海參、鮑魚、花膠、瑤柱、花菇、蝦乾) Air-Dried Seafood in Clay Pot		888



海之珍品

Live Seafood

龍蝦類

Lobster

Indonesian Lobster 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

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

South China Sea Pacific Garoupa Market Price

South China Sea Star Garoupa Market Price

金邊方利 時價 Local Macau Sole Zi Yat Heen 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

時價

South China Sea Kuruma Prawn

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

South African Abalone 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)	528
Steamed Half Indonesian Lobster, Minced Ginger, Rice Wine (per person)	
大千爆鮮蝦球(6件)	448
Wok-fried Prawns, Dried Chili, Shallots (six pieces)	
X.O.醬帶子蝦仁	368
Sautéed Shrimps, Scallops, Chili X.O. Sauce	
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
煎釀鮮蟹拑 (每位) Crispy Crab Claw, Shrimp Mousse (per person)	288



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	1000
wok-med Ragosinina waygu A3 been, Game, black repper Sauce	
紫逸滋味骨	278
Zi Yat Heen Braised Local Pork Ribs	





推介菜式 Signature Dish

家禽 Poultry

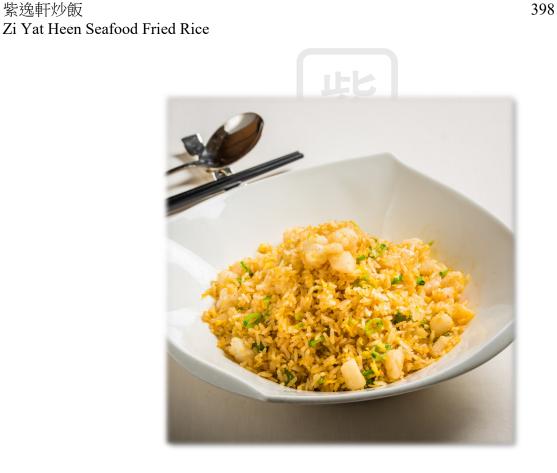
长色开	北京片皮烤鴨 Roasted Peking Duck	728
	干蔥豆豉雞煲 Braised Chicken with Shallots and Black Bean Sauce in Casserole	288
	鮑汁生煎三黃雞 Pan-fried Chicken in Abalone Sauce	298
	素菜 Vegetarian	
STATE OF THE PARTY	夏果金盞炒素丁 Diced Gluten, Macadamia Nuts, Crispy Nest	178
	日本松茸粉絲雜菜	248
100	Coddled Matsutake Mushroom, Bean Vermicelli, Assorted Vegetables in Clay Pot	•
	雪菜毛豆本菇煮濕竹	208
	Braised Bean Curd Sheet, Green Soybean, Preserved Vegetables	



飯、麵 Rice and Noodle

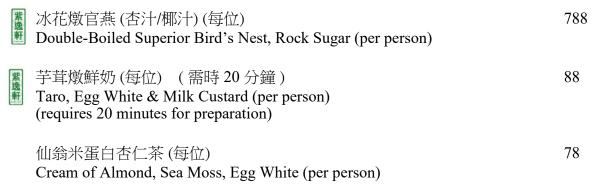
紫逸軒炒飯

198 龍蝦雲吞稻庭麵(每位) 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





甜品 Dessert





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



甜點 Pastry

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



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



紫逸軒

香酥西米蛋撻仔(三件) (需時 20 分鐘)

Baked Sago Egg Tarlets (3 pieces) (Requires 20 minutes for preparation)

78



推介菜式 Signature Dish