

2020添喜弥月★中式百日喜宴

Full Moon ★ 100 Days Celebration Chinese Package 2020

10席或以上

- ★ 敬送开席前迎宾杂果宾治
 - ★ 自携洋酒及餐酒免收开瓶费 (每席一瓶)
 - ★ 四小时免费代客泊车服务
 - ★ 麻雀耍乐设施
 - ★ 提供场内影音设备
 - ★ 以优惠价预订“八珍猪脚姜醋”
- 每位澳门币80元

10 tables or above

- ★ Pre-dinner welcome fruit punch
- ★ Waiving 1 bottle corkage fee of self brought-in liquor or wine per table
- ★ Complimentary valet parking service for 4 hours
- ★ Mahjong arrangements
- ★ In-house audio and visual equipment
- ★ Special price for “Stew Pig Trotters with Ginger in Sweet Vinegar” at MOP80 per person

特惠饮料套餐¹

- ★ 每席另加澳门币188元，可升级为五小时无限畅饮汽水、橙汁及啤酒
- ★ 每席另加澳门币288元，可升级为五小时无限畅饮汽水及红白餐酒
- ★ 每席另加澳门币388元，可升级为五小时无限畅饮汽水、橙汁、啤酒及红白餐酒
- ★ 全场无限自携酒开瓶费为澳门币3000元正

Special Beverage Package¹

- ★ 5 hours free flow of soft drinks, chilled orange juice and beer at an extra MOP188 per table
- ★ 5 hours free flow of soft drinks, red and white wine at an extra MOP288 per table
- ★ 5 hours free flow of soft drinks, chilled orange juice, house beer, red and white wine at an extra MOP388 per table
- ★ Special corkage package at MOP3000net for all self brought-in wine

所有价目须另加收10%服务费。

Price is subject to 10% service charge.

以上优惠视乎供认情况而定。¹饮料套餐均采用酒店特选品牌。

The above privileges are subject to availability. ¹ Beverage is subject to Hotel's discretion.

因受季节性食品供应影响，菜谱之价格及各项项目或许需要更改。本酒店将于宴会举行前30天确实上述菜谱。

Seasonal ingredients and price on the menu may be subjected to change and depend on the availability. It can only be confirmed 30 days prior to the function date.

有效日期至2020年12月31日
Valid until 31st December 2020



如有查询，请联络宴会统筹团队

For enquiry, please contact Event & Sales Team

电邮 Email: sands.events@sands.com.mo

电话 Tel: 8983 8985

中式弥月宴菜谱一
CHINESE FULL MOON MENU A

多子酸姜红鸡蛋

Pickled Gingers and Red Eggs

满堂喜庆金猪全体

Barbecued Whole Suckling Pig

琥珀锦绣凤片玉带子

Sautéed Scallops and Chicken with Seasonal Vegetables and Candied Walnut

仔丝鹅肝百花球伴喜巢金砖脆奶

Deep-fried Prawn and Goose liver Globs and Crispy Battered Milk Custard

蟹肉瑶柱扒翡翠

Braised Conpoy and Crabmeat with Seasonal Vegetables

淮杞响螺炖状元鸡汤

Double-boiled Chicken and Sea Conch Soup with Chinese Herbal

鲍汁金钱扣海参鹅掌

Braised Sea Cucumber, Goose Web and Black Mushroom with Abalone Sauce

葱油清蒸大青斑

Steamed Giant Garoupa with Soya Sauce

鸿运脆皮炸子鸡

Crispy-fried Chicken

瑶柱虾仁炒香苗

Fried Rice with Conpoy and Shrimps

韭黄金菇炆伊面

Braised E-Fu Noodles with Chinese Chives and Enoki Mushrooms

莲子百合红豆沙

Red Bean Sweet Soup with Lotus Seed and Lily Bulb

满月寿桃包

Sweet Longevity Peach Bun

幸福美满田园鲜果盘

Seasonal Fruit Platter

美点双辉

Chinese Petit Fours

每席澳门币 8,988 元，供十二位用。席间无限畅饮汽水。

MOP8,988 per table of 12 persons. Free flow of soft drinks.

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中式弥月宴菜谱二
CHINESE FULL MOON MENU B

多子酸姜红鸡蛋

Pickled Gingers and Red Eggs

满堂喜庆金猪全体

Barbecued Whole Suckling Pig

芹香蜜豆喜鹊桂花蚌

Sautéed Osmanthus Mussel and Pigeon with Honey Beans and Celeries

百子竹笙瑶柱酿玉环

Braised Conpoy and Fussy Squash with Bamboo Piths and Garlic

兰花玉龙彩带子

Sautéed Scallop Warp with Bacon and Minced Prawn in Spicy Sauce

姬松茸日月贝炖花胶竹丝鸡汤

Black Chicken, Fish Maw and Amusium Clams Soup with Matsutake Mushroom

蚝皇原只鲍鱼伴鹅掌

Braised Abalone and Goose Web with Supreme Oyster Sauce

葱油清蒸大海斑

Steamed Giant Garoupa with Soya Sauce

鸿运脆皮炸子鸡

Crispy-fried Chicken

蟹籽海皇炒香苗

Fried Rice with Seafood and Crab Roe

银芽珍菌炆伊面

Braised E-Fu Noodles with Assorted Mushrooms and Bean Sprouts

莲子百合红豆沙

Red Bean Sweet Soup with Lotus Seed and Lily Bulb

满月寿桃包

Longevity Peach Bun

幸福美满田园鲜果盘

Seasonal Fruit Platter

美点双辉

Chinese Petit Fours

每席澳门币 10,988 元，供十二位用。席间可无限畅饮汽水。

MOP10,988 per table of 12 persons. Free flow of soft drinks.

以上价目须另收加10%服务费。Above price is subject to 10% service charge.

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中式弥月宴菜谱三
CHINESE FULL MOON MENU C

多子酸姜红鸡蛋

Pickled Gingers and Red Eggs

满堂喜庆金猪全体

Barbecued Whole Suckling Pig

翠玉酱爆蝴蝶花胶伴法国鹅肝金钱鸡

Sautéed Fish Maw and Jade Squash with Barbecued Foie Gras and Chicken

脆炸黄金海皇宝盒

Crispy-fried Breaded Seafood Parcel

鸿图金枝扒玉环大明虾

King Prawn and Fussy Squash with Crabmeat and Enoki Mushroom

银耳花菇肘子刺参炖竹丝鸡汤

Black Chicken, Sea Cucumber, Black Mushroom Dried Ham and Snow Fungus Soup

蚝皇原只南非鲍鱼伴鹅掌

Braised Abalone and Goose Web with Supreme Oyster Sauce

葱油清蒸黄皮老虎石斑

Steamed Tiger Garoupa with Soya Sauce

状元炸子鸡

Crispy-fried Chicken

樱花虾瑶柱蛋白炒香苗

Fried Rice with Conpoy and Sakura Shrimps

韭黄灵芝菇炆伊面

Braised E-Fu Noodles with Mushroom and Chinese Chives

圆枣桃胶炖万寿果

Papaya and Peach Resin Sweet Soup

满月寿桃包

Sweet Longevity Birthday Bun

幸福美满田园鲜果盘

Seasonal Fruit Platter

美点双辉

Chinese Petit Fours

每席澳门币 12,988 元，供十二位用。席间可无限畅饮汽水。

MOP12,988 per table of 12 persons. Free flow of soft drinks.

以上价目须另加收10%服务费。Above price is subject to 10% service charge.

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