2024中式賀宴套餐 Celebration Chinese Package 2024

5席或以上

- ★ 席間汽水暢飲
- ★ 精美紙杯蛋糕30件
- ★ 敬送開席前迎賓飲品
- ★ 每席免收2瓶自攜洋酒開瓶費
- ★ 4小時免費代客泊車服務
- ★ 麻雀耍樂設施(如適用)
- ★ 提供場內影音設備

升級飲料套餐

- ★ 每席另加澳門幣188元,可升級為5小時無限量暢 飲汽水、橙汁及啤酒
- ★ 每席另加澳門幣288元,可升級為5小時無限量暢 飲汽水及紅白餐酒
- ★ 每席另加澳門幣388元,可升級為5小時無限量暢 飲汽水、橙汁、啤酒及紅白餐酒
- ★ 全場無限自攜酒開瓶費為澳門幣3000元正

5 tables or above

- ★ Free flow of soft drinks during meal period
- ★ 30 pieces of cupcake
- ★ Pre-dinner welcome fruit punch
- ★ Complimentary corkage for 2 bottle of wine or liquor per table
- ★ Complimentary valet parking service for 4 hours
- ★ Mahjong arrangement(if applicable)
- ★ In-house audio and visual equipment

Upgrade Beverage Package

- ★ 5 hours free flow of soft drinks, chilled orange juice and house 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 MOP3000 nett for all self brought-in wine

特惠飲料套餐之飲料均採用酒店特選品牌。所有價目須另加收10%服務費。

All beverages of Special Beverage Package are subject to Hotel's discretion. Price is subject to 10% service charge.



電話 Tel: (853) 8983 8985

中式賀宴菜譜A CELEBRATION CHINESE MENUA

多子酸薑紅雞蛋 或 壽桃包

Pickled ginger and red egg or Sweet longevity bun

万福燒味大拼盤

Assorted barbecued meats platter

金絲炸蟹鉗

Deep-fried crispy crab claws

本菇翡翠蝦球

Wok-fried shrimp with shimeji mushroom and capsicum

瑤柱扒西蘭花

Poached broccoli with conpoy

竹笙圓肉杞子燉雞湯

Double-boiled chicken soup with wolfberry, dried longan and bamboo pith

韓國海參扒鵝掌

Braised goose web with Korean sea cucumber and supreme oyster sauce

清蒸珍珠石斑

Steamed pearl garoupa with spring scallion and soy sauce

當紅炸子雞

Deep-fried crispy chicken

黑豚燒肉紅米飯

Fried brown rice with roasted US pork belly

上湯水餃皇

Shrimp and pork dumpling in superior broth

陳皮紅豆沙

Red bean sweet soup with dried tangerine peel

幸福果盤

Seasonal fruit platter

每席澳門幣8,088元,供十二位用。 MOP8,088 per table of 12 person. 以上價目須另收加10%服務費 Price above is subject to 10% service charge

因受季節性食品供應影響,菜譜之價格及各項目或許需要更改。 本酒店將於宴會舉行前30天確實菜譜。

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2024年12月31日 Valid until 31st December 2024



如有查詢,請聯絡宴會統籌團隊 For enquiry, please contact Event & Sales Team 電郵 Email: sands.events@sands.com.mo

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中式賀宴菜譜B

多子酸薑紅雞蛋 或 壽桃包 Pickled ginger and red egg or Sweet longevity bun 鴻運乳豬海蜇拼盤 Roasted suckling pig and jellyfish platter 海皇XO醬花枝

Wok-fried cuttlefish and prawn with XO sauce 芝士鴨肝杏片百花球伴果盞

Deep-fried crispy almond prawn ball stuffed with duck liver and cheese, and fruit salad

金湯玉環瑤柱脯

Steamed conpoy stuffed with fuzzy melon in pumpkin broth

轟草花螺頭燉雞湯

Double-boiled chicken soup with sea conch and cordyceps flower

蠔皇鮑脯伴花膠

Braised fish maw and sliced abalone with supreme oyster sauce

清蒸南海龍甍斑

Steamed giant garoupa with scallion and soy sauce

桂花脆皮雞

Deep-fried crispy chicken with Osmanthus

豚肉叉燒蛋白炒絲苗

Fried rice with egg white and barbecued Kurobuta pork

鮮茄粒海鮮湯麵

Egg noodles in seafood tomato soup

陳皮紅豆沙

Red bean sweet soup with dried tangerine peel

幸福果盤

Seasonal fruit platter

每席澳門幣10,088元,供十二位用。 MOP10,088 per table of 12 person. 以上價目須另收加10%服務費 Price above is subject to 10% service charge

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中式賀宴菜譜C CELEBRATION CHINESE MENU C

多子酸薑紅雞蛋 或壽桃包

Pickled ginger and red egg or Sweet longevity bun

金豬全體

Roasted suckling pig

蜜豆醬爆珊瑚玉帶

Wok-fried scallop and coral clam with honey bean

三文魚海鮮卷伴果盞

Deep-fried seafood and salmon roll with fruit salad

雪燕蟹籽玉環瑤柱脯

Steamed conpoy stuffed with fuzzy melon with tobiko and gum karaya

鮮人參杞棗燉雞湯

Double-boiled chicken soup with red date, wolfberry and fresh ginseng

蠔皇原隻鮑魚伴鵝掌(六頭)

Braised abalone (6 head) and goose web in supreme oyster sauce

清蒸海石斑

Steamed sea garoupa with scallion and soy sauce

脆皮芝麻雞

Crispy sesame chicken

飄香鮮蝦荷葉飯

Steamed rice and prawn in lotus leaves

珍菌燜伊麵

Stewed e-fu noodles with mixed mushrooms

紅蓮燉萬壽果

Papaya sweet soup with jujube and lotus seed

幸福果盤

Seasonal fruit platter

每席澳門幣 12,088元,供十二位用。 MOP12,088 per table of 12 person. 以上價目須另收加10%服務費 Price above is subject to 10% service charge

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