

## 2024 年中式婚宴菜譜 A 2024 Chinese Wedding Dinner Menu A

鴻運乳豬全體

Barbecued Whole Suckling Pig(with bread)

杏香百花球配生果沙律

Deep-fried Seafood Ball with Almond and Fruit Salad

XO 醬碧綠花枝鳳球

Wok Fried Cuttlefish and Chicken with Honey Bean in X.O sauce

金瑤扒雙寶蔬

Braised Conpoy with Seasonal Vegetables

雲南菌皇燉蝴蝶花膠

Double-boiled Chicken Soup with Fish Maw and Yunnan Mushrooms

福祿蠔皇花菇鮑脯

Braised Whole Abalone and Japanese Mushroom with Seasonal Vegetables

香蔥清蒸大海斑

Steamed Fresh Garoupa with Spring Onions in Soya Sauce

江南吊燒一品雞

Roasted Crispy Chicken

幸福美滿炒飯

Fried Rice with Diced Seafood and Crispy Garlic

蝦子雙菇燜伊麵

Braised E-fu Noodles with Mixed Mushrooms and Shrimps Roe

百年好合紅豆沙

Sweetened Adzuki Bean with Lotus Seeds

美點雙輝影

Chinese Petite Fours

環球生果拼盤

Fresh Fruit Platter

**每席澳門幣 12,288 元，供十二位用，最少訂購 15 席或以上**  
**MOP 12,288 per table of 12 guests, minimum 15 tables or above**

另加收百分之十服務費

The price is subject to 10% service charge

有效日期至 2024 年 12 月 31 日

Valid Until December 31, 2023

## 2024 年中式婚宴菜譜 B

### 2024 Chinese Wedding Dinner Menu B

富貴金豬大紅袍

Barbecued Golden Whole Suckling Pig(with bread)

竹笙百子玉環瑤柱脯

Braised Vegetable Stuffed with Conpoy, Bamboo Fungus and Garlic

仟絲鳳尾蝦配水果沙律

Deep-fried Noodle Roll stuffed with Prawn with Fruit Salad

高湯火腿浸鴛鴦時蔬

Supreme Stock with Chinese Ham, Baby Cabbage and Seasonal Green Vegetables

猴頭菇日月貝燉狀元雞

Double Boiled Chicken Soup with Bearded Tooth Mushroom and Moon Scallop

福祿蠔皇原隻湯鮑

Braised Whole Abalone with Seasonal Vegetables

香蔥清蒸珍珠躉

Steamed Fresh Pearl Garoupa with Spring Onions and Soya Sauce

當紅炸子雞

Roasted Crispy Chicken

福州燴香苗

Fried Rice with Seafood, Chicken and Vegetable

方魚干貝炆伊麵

Braised E-fu Noodles with Conpoy and Dried Sole Fish

百年好合紅豆沙湯丸

Sweetened Adzuki Bean with Lotus Seeds and Dumplings

美點雙輝影

Chinese Petite Fours

環球生果拼盤

Seasonal Fruit Platter

**每席澳門幣 13,888 元，供十二位用，最少訂購 15 席或以上**

**MOP 13,888 per table of 12 guests, minimum 15 tables**

另加收百分之十服務費

The price is subject to 10% service charge

有效日期至 2024 年 12 月 31 日

Valid Until December 31, 2024

## 2024 年中式婚宴菜譜 C 2024 Chinese Wedding Dinner Menu C

喜慶琵琶乳豬全體

Barbecued Whole Suckling Pig(with bread)

黑松露金瓜玉環大蝦球

Braised Prawn and White Radish with Black Truffle

翡翠愉耳鴛鴦蚌

Wok Fried Elm Mushroom and Clams with Vegetable

百花蟹鉗配水果沙律

Deep-fried Oatmeal Crab Claws Coated with Cuttlefish Mousse, Fruit Salad

姬松茸杞子竹絲雞

Double Boiled Black Chicken with Blaze Mushroom and Wolfberry

蠔皇澳洲湯鮑配花菇

Braised Australian Abalone and Japanese Mushroom

蔥油清蒸大海青斑

Steamed Green Garoupa with Spring Onion in Soya Sauce

一品蒜香脆皮雞

Roasted Crispy Chicken with Garlic

金蒜瑤柱鴛鴦紅米飯

White and Red Fried Rice with Conpoy and Spring Onion

北方韭菜肉餃子

Steamed North Pork and Chives Dumpling

香滑杏仁露

Sweetened Almonds Soup

美點雙輝影

Chinese Petite Fours

環球生果拼盤

Fresh Fruit Platter

**每席澳門幣 14,888 元，供十二位用，最少訂購 15 席或以上**

**MOP 14,888 per table of 12 guests, minimum 15 tables**

另加收百分之十服務費

The price is subject to 10% service charge

有效日期至 2024 年 12 月 31 日

Valid Until December 31, 2024

## 2024 年中式婚宴菜譜 D 2024 Chinese Wedding Dinner Menu D

- 龍鳳金豬大紅袍  
Barbecue Whole Golden Suckling Pig(with bread)
- 上湯波士頓龍蝦配伊麵  
Braised E-Fu with Boston Lobster with Supreme Broth
- 琥珀核桃甜蜜豆鴿脯  
Stir-fried Pigeon with Honey Walnut and Honey Bean
- 蟹皇蟹肉扒時蔬  
Braised Organic Vegetables with Crab Roe and Crab Meat
- 羊肚菌燉極品花膠湯  
Double Boiled Morel Mushroom and Supreme Fish Maw Soup
- 蠔皇海參扣原只鮑魚  
Braised Whole Abalone with Forest Mushroom in Oyster Sauce
- 蔥油清蒸海老虎斑  
Steamed Tiger Garoupa with Spring Onion in Soya Sauce
- 南乳脆皮吊燒雞  
Deep-fried Crispy Chicken with Red Preserved Bean Curd Sauce
- 櫻花蝦海皇炒絲苗  
Fried Rice with Seafood and Sakura Shrimp
- 上湯珍寶鮮蝦雲吞生麵  
Egg Noodle with Jumbo Shrimp Dumpling in Supreme Broth
- 香芒楊枝甘露  
Chilled Sago Cream with Mango and pomelo
- 美點雙輝影  
Chinese Petite Fours
- 環球生果拼盤  
Fresh Fruit Platter

**每席澳門幣 16,888 元，供十二位用，最少訂購 15 席或以上**  
**MOP 16,888 per table of 12 guests, minimum 15 tables**

另加收百分之十服務費  
The price is subject to 10% service charge

有效日期至 2024 年 12 月 31 日  
Valid Until December 31, 2024

## 2024 年中式婚宴菜譜 E 2024 Chinese Wedding Dinner Menu E

吉慶大紅袍片皮乳豬全體  
Barbecued Whole Suckling Pig(with bread)

上湯澳洲龍蝦燴伊麵  
Braised Australia Lobster with E-fu Noodles in Superior Soup

荔茸海皇盒  
Deep fried Seafood coated with Mashed Taro

雀巢芹香蜜豆帶子桂花蚌  
Wok Fried Scallop and Osmanthus Clam with Celery and Honey Bean

鮮松茸螺頭燉鴿皇  
Double Boiled Matsutake Mushroom with Pigeon Soup

蠔皇海參扣原隻糖心鮑魚  
Braised Whole Abalone and Sea Cucumber with Abalone Sauce

清蒸游水海東星斑  
Steamed Spotted Garoupa with Spring Onions in Soya Sauce

當紅一品燒雞  
Roasted Crispy Chicken

幸福美滿鴛鴦炒飯  
Fried Rice Topped with Shrimp in Cream Sauce and Shredded Chicken in Tomato Sauce

風味京川餃子  
Pan-fried Pork Dumplings with Sichuan Broth

紅棗桃膠燉雪蛤  
Double-boiled Hasma with Red Dates and Peach Gum

美點雙輝影  
Chinese Petite Fours

環球生果拼盤  
Fresh Fruit Platter

**每席澳門幣 22,688 元，供十二位用，最少訂購 15 席或以上**  
**MOP 22,688 per table of 12 guests, minimum 15 tables**

另加收百分之十服務費  
The price is subject to 10% service charge

有效日期至 2024 年 12 月 31 日  
Valid Until December 31, 2024

## 婚宴套餐免費尊享精緻美點招待

### Complimentary Refreshment Break for Wedding Package

10-14	席 tables	菜譜上任選 3 款 3 items of choice from menu	每款 4 打 4 doz per item
15-19	席 tables	菜譜上任選 3 款 3 items of choice from menu	每款 6 打 6 doz per item
20-29	席 tables	菜譜上任選 4 款 4 items of choice from menu	每款 10 打 10 doz per item
30	席或以上 tables or above	菜譜上任選 5 款 5 items of choice from menu	每款 15 打 15 doz per item

## 婚宴小點精選菜譜

### Wedding Snack Menu

#### 冷盤精選

##### Cold Selection

煙鮭魚忌廉芝士卷

Smoked Salmon Crepe Roulade with Chive Cream Cheese

醉雞卷配陳年花雕酒果凍及枸杞

Drunken Chicken Roll with Chinese Wine Jelly and Wolfberry

義大利火腿蜜瓜串

Prosciutto Ham and Melon Skewer

芒果椰汁糯米球（素）

Coconut Glutinous Rice Ball with Mango (Veg)

#### 熱盤精選

##### Hot Selection

迷你羅蘭士撻

Mini Quiche Lorraine

脆香炸素春捲

Crispy Vegetables Spring Rolls

雞肉沙爹串

Chicken Satay with Peanut Sauce

黃金蝦袋

Golden Prawn Parcel

炸雞尾咖喱角（素）

Cocktail Samosa (Veg)

**點心精選**

**Dim Sum Selection**

豬肉燒賣

Pork Siew Mai

叉燒包

BBQ Pork Bun

香菇蒸雞包

Chicken Bun with Mushrooms

水晶蝦餃

Shrimp Dumpling

香茜素菜餃（素）

Steamed Vegetarian Dumpling (Veg)

**甜點精選**

**Sweet Selection**

朱古力慕士

Chocolate Mousse

紐約芝士餅

New York Cheese Cake

藍莓鬆餅

Blueberry Muffin

巧克力布朗尼

Chocolate Brownie

木糠布甸

Macanese Serradura

有效日期至 2024 年 12 月 31 日

Valid Until December 31, 2024