

2021 年中式婚宴菜譜 A 2021 Chinese Wedding Dinner Menu A

鴻運乳豬全體
Barbecued Whole Suckling Pig

草莓沙丹蝦球
Tossed King Prawns with Wasabi Mayonnaise and Strawberry

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

雲南菌皇燉海螺
Double-boiled Chicken Soup with Sea Conch and Yunnan Mushrooms

福祿蠔皇原隻湯鮑
Braised Whole Abalone 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 10,288 元，供十二位用，最少訂購 10 席或以上
MOP 10,288 per table of 12 guests, minimum 10 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 2021 年 12 月 31 日
Valid Until December 31, 2021

2021 年中式婚宴菜譜 B 2021 Chinese Wedding Dinner Menu B

富貴金豬大紅袍
Barbecued Golden Whole Suckling Pig

上湯芝士波士頓龍蝦燴伊麵
Braised Boston Lobster with E-Fu Noodles in Superior Cheese Sauce

築巢美果海皇丁
Wok Fried Scallop and Prawns with Cashew Nuts

高湯火腿浸鴛鴦時蔬
Supreme Stock with Chinese Ham, Baby Cabbage and Seasonal Green Vegetables

牛肝菌土雞燉黃金膠
Double Boiled Porcini Mushroom and Fish Maw with Chicken Soup

玉環雜糧燴澳洲鮮鮑
Braised Australian Abalone with Multigrain and Winter Melon

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

櫻花蝦叉燒炒絲苗
Sakura Shrimps and BBQ Honey Pork Fried Rice

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 11,888 元，供十二位用，最少訂購 10 席或以上
MOP 11,888 per table of 12 guests, minimum 10 tables

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

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2021 年中式婚宴菜譜 C 2021 Chinese Wedding Dinner Menu C

喜慶琵琶乳豬全體
Barbecued Whole Suckling Pig

上湯芝士波士頓龍蝦燴伊麵
Braised Boston Lobster with E-Fu Noodles in Superior Cheese Sauce

翡翠珊瑚蚌爆日本帆立貝
Wok Fried Coral Clam and Scallop with Honey Bean

黃金花枝丸拼千島回味骨
Deep Fried Golden Cuttlefish Ball and Pork Ribs in Thousand Island Sauce

松茸菌瑤柱燉花膠
Double Boiled Matsutake Mushroom and Conpoy with Fish Maw

蠔皇澳洲湯鮑配花菇
Braised Australian Abalone and Japanese Mushroom

蔥油清蒸珍珠躉
Steamed Fresh Pearl Garoupa with Spring Onion in Soya Sauce

一品蒜香脆皮雞
Roasted Crispy Chicken with Garlic

金蒜瑤柱蛋白炒絲苗
Egg White 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 12,888 元，供十二位用，最少訂購 10 席或以上
MOP 12,888 per table of 12 guests, minimum 10 tables

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

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2021 年中式婚宴菜譜 D 2021 Chinese Wedding Dinner Menu D

龍鳳金豬大紅袍

Barbecue Whole Golden Suckling Pig

鴻圖辣子焗波士頓龍蝦配黃金饅頭

Braised Boston Lobster Served with Golden Bun

山核桃雙蔥爆牛柳粒

Stir-fried Wagyu Beef with Wild Walnut and Leek and Spring Onion

金柱鴛鴦扒時蔬

Braised Conpoy with Vegetables with Abalone Sauce

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

櫻花蝦臘味炒飯

Fried Rice with Dried Sakura Shrimps and Cured Meat

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 15,888 元，供十二位用，最少訂購 10 席或以上

MOP 15,888 per table of 12 guests, minimum 10 tables

另加收百分之十服務費

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2021 年中式婚宴菜譜 E 2021 Chinese Wedding Dinner Menu E

吉慶大紅袍片皮乳豬全體
Barbecued Whole Suckling Pig

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

懷舊炸金錢蟹盒
Traditional Deep-fried Crab Croquet with Kumquat Sauce

雀巢腰果海鮮丁
Wok Fried Seafood with Cashew Nut

黑松茸燉老鴿遼參
Double Boiled Sea Cucumber with Black Truffle and 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 21,688 元，供十二位用，最少訂購 10 席或以上
MOP 21,688 per table of 12 guests, minimum 10 tables

另加收百分之十服務費
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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

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