

2024 彌月百日宴中式菜譜 Chinese 100 Days Birthday Dinner Menu A

紅雞蛋伴酸薑
鴻運乳豬全體
翡翠花姿鮮鴿脯
瑤柱花膠絲伴翡翠
海底椰玉竹元貝燉雞湯
蠔皇碧綠海參鮑脯
西班牙火腿蒸環保珍珠羹
蒜香脆皮雞
蠔皇金菇炆伊麵
香蔥海皇炒絲苗
百合蓮子紅豆沙
中式甜點
環球生果拼盤

每席澳門幣 13,888 元，供十二位用
最少訂購十五席或以上
(另加百分之十服務費)

Red-boiled Eggs and Pickled Young Ginger
Whole Roasted Suckling Pig
Sautéed Pigeon and Sliced Cuttlefish with Vegetables
Braised Conpoy and Shredded Fish Maw with Seasonal Vegetables
Double-boiled Chicken Broth with Sea Coconut and Polygonatum and Conpoy
Braised sliced Abalone and Sea Cucumber with Vegetables
Steamed Sustainable Giant Garouper with Iberico Ham
Crispy Roasted Chicken with Garlic
Braised E-fu noodles with Enoki mushrooms in Oyster Sauce
Fried Rice with Seafood and Spring Onion
Sweetened Adzuki Bean Soup with Lotus seeds and Lily bulbs
Chinese Petit Fours
Fresh Fruit Platter

MOP 13,888 per table of 12 guests
minimum 15 tables or above
(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 彌月百日宴中式菜譜 Chinese 100 Days Birthday Dinner Menu B

紅雞蛋伴酸薑
鴻運片皮乳豬全體
XO 醬碧綠桂花蚌炒玉帶
黃金芝心百花球伴生果沙律
金柱蟹皇扒雙蔬
松茸花膠海螺燉雞
翡翠蠔皇鮑片鵝掌
陳年果皮清蒸南海大青斑
金牌脆皮燒雞
蟹子海鮮炒絲苗
鮑汁什菌炆伊麵
椰汁香芋西米露
中式甜點
時令鮮果盆

每席澳門幣 14,888 元，供十二位用
最少訂購十五席或以上
(另加百分之十服務費)

Red-boiled Eggs and Pickled Young Ginger
Barbecue Whole Suckling Pig
Sautéed Osmanthus Clams and Scallop with XO Sauce
Deep-fried Shrimp Mousse filled with Cheese and Fruit Salad
Braised Seasonal Vegetables with Crab Roe and Fried Conpoy
Double-boiled Chicken Soup with Sea Whelk, Matsutake Mushrooms and Fish Maw
Braised Sliced Abalone and Goose Web with Greens
Steamed Fresh Green Garouper with Aged Tangerine Peel
Deep-fried Crispy Chicken
Fried Rice with Assorted Seafood and Tobiko
Braised E-fu noodles with Mixed Mushroom in Abalone Sauce
Sweetened Coconut cream with Taro and Sago
Chinese Petit Fours
Fresh Fruit Platter

MOP 14,888 per table of 12 guests
minimum 15 tables or above
(The price is subject to 10% service charge)

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2024 彌月百日宴中式菜譜 Chinese 100 Days Birthday Dinner Menu C

紅雞蛋伴酸薑
富貴片皮乳豬全體
醬爆碧綠花膠珊瑚蚌
杏香百花釀蟹鉗伴生果沙律
添丁發財瑤柱脯
紅燒蟹皇竹笙燴燕窩
蠔皇金錢扣原隻鮑魚
清蒸游水海東星斑
金牌南乳吊燒雞
櫻花蝦瑤柱蛋白炒飯
高湯鮮蝦水餃伊麵
南北杏燉香梨銀耳
中式甜點
時令鮮果拼盤

每席澳門幣 17,888 元，供十二位用
最少訂購十五席或以上
(另加百分之十服務費)

Red-boiled Eggs and Pickled Young Ginger
Barbecue Whole Suckling Pig
Wok-Fried Coral clams with Fish Maw and Vegetable
Deep-fried Crab Claw with Cuttlefish Mousse and Sliced Almonds, Fruit Salad
Braised Whole Conpoy in Marrow Squash with Sea Moss
Braised bird's Nest Soup with Crab Roe and Bamboo Pith
Braised Whole Abalone with Forest Mushroom in Oyster Sauce
Steamed Spotted Garouper with Spring Onions in Soya Sauce
Crispy Roasted Chicken with Preserved Red Bean Curd Sauce
Egg White Fried Rice with Sakura Shrimp and Conpoy
Shrimp Dumplings with E-fu Noodles in Supreme Soup
Sweetened Soup with Pear, Snow Fungus and Almond
Chinese Petit Fours
Seasonal Fruit Platter

MOP 17,888 per table of 12 guests
minimum 15 tables or above
(The price is subject to 10% service charge)

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套餐免費尊享精緻美點招待 Complimentary Refreshment Break for Package

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 3 款 3 items of choice from menu	每款 10 打 10 doz per item
30-39	席 tables	菜譜上任選 4 款 4 items of choice from menu	每款 15 打 15 doz per item
40-49	席 tables	菜譜上任選 4 款 4 items of choice from menu	每款 20 打 20 doz per item
50	席或以上 tables or above	菜譜上任選 5 款 5 items of choice from menu	每款 25 打 25 doz per item

小點精選菜譜 **Snack Menu**

冷盤精選 **Cold Selection**

芒果蝦酥盒 *Prawn Cocktail and Mango, Vol-au-Vent*

煙三文魚辣根多士 *Smoked Salmon Crostini with Horseradish*

風乾火腿伴意式麵飽及番茄香草醬 *French ham on Olive Croute with Tomato-Basil Relish*

🥬 迷你芝麻豆腐撻 *Tofu, Tomato and Sesame Tartlets* 🥬

🍷 雜錦迷你三文治(烤牛肉三文治, 巴黎火腿芝士包
及法國芝士麵飽伴芒果醬) *Assorted Mini Sandwiches (Roasted Beef with Mustard, Paris Ham and Cheese,
Brie Cheese with Walnuts and Mango)* 🍷

點心精選 Dim Sum Selection

豬肉燒賣	<i>Pork Siew Mai</i>
叉燒包	<i>BBQ Pork Bun</i>
香菇蒸雞包	<i>Chicken Bun with Mushrooms</i>
奶皇水晶角	<i>Steamed Egg Crystal Dumpling</i>
🌿 香菱素菜餃	<i>Steamed Vegetarian Dumpling</i> 🌿

熱盤精選 Hot Selection

迷你羅蘭士撻	<i>Mini Quiche Lorraine</i>
葡式蝦多士配甜辣醬	<i>Macanese Style Shrimp Toast with Sweet Chili Sauce and Coriander</i>
碳燒沙嗲雞串伴香濃沙爹汁	<i>Char-Grilled Chicken Brochettes with Peanut Sauce</i>
🌿 脆香炸春捲	<i>Crispy Spring Rolls</i> 🌿
🍷 🌿 法國特式麵包伴橄欖及亞支竹(洋薊)	<i>Traditional Baked Fougasse with Olives and Artichoke</i> 🍷 🌿

甜點精選 Sweet Selection

法式甜蜜馬卡龍	<i>French Honeynoon Macaroon</i>
有機朱古力撻伴紅桑子	<i>Organic Chocolate Tart with Raspberry</i>
有機蜜糖玫瑰芝士餅	<i>Organic Honey Rose Cheese Cake</i>
香芒熱情果杯	<i>Passion Mango Verrine</i>
有機草莓蘋果玉桂鬆餅	<i>Organic Apple Strawberry Cinnamon Pancake</i>
法式甜蜜馬卡龍	<i>French Honeynoon Macaroon</i>
有機朱古力撻伴紅桑子	<i>Organic Chocolate Tart with Raspberry</i>

🌿 素菜菜單選項 Vegetarian Menu Option
🍷 巴黎人主題選項 Parisian Themed Option

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