

2024 年中式婚宴菜譜 Chinese Wedding Menu A

鴻運乳豬全體
碧綠雞樑菌炒雙蚌
✦ 仟絲鵝肝百花球配生果沙律 ✦
或
✦ 法式芝士焗帶子 ✦
蟹皇蟹肉扒有機時蔬
松茸北菇杞子花膠燉日月貝湯
天白花菇鵝掌鮑片
西班牙火腿蒸環保珍珠羹
✦ 脆皮吊燒一品雞 ✦
或
✦ 法式橙汁烤鴨 ✦
海鮮炒絲苗配櫻花蝦
吉祥金菇燜伊麵
百年好合紅豆沙
美點雙輝影
環球生果拼盤

每席澳門幣 13,388 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)

Barbecued whole Suckling Pig
Wok-fried Clams with Termite Mushroom and Greens
✦ Deep-fried Noodle Roll stuffed with Seafood and Goose Gras with Fruit Salad ✦
or
✦ Baked Scallops with Cheese and Leek Sauce ✦
Braised Organic Vegetables with Crab Roe and Crab Meat
Double-boiled Moon Scallop Soup with Fish Maw and Matsutake Mushrooms and Chinese cabbage
Braised Sliced Abalone with Goose Web and Shiitake Mushrooms
Steamed Sustainable Giant Garouper with Iberico Ham and Soya Sauce
✦ Crispy Roasted Chicken ✦
or
✦ Duck a l' Orange – Roasted Duck with Orange Sauce ✦
Fried Rice with Mixed Sustainable Seafood and Dried Sakura Shrimp
Braised E-fu Noodles with Enoki Mushrooms
Sweetened Adzuki Bean with Lotus Seeds
Chinese Petite Fours
Fresh Fruit Platter

MOP 13,388 per table of 12 guests
minimum 15 tables or above
(The price is subject to 10% service charge)

✦ 原菜單選項 Original Menu Option
✦ 巴黎人主題選項 Parisian Themed Option

有效日期至 2024 年 12 月 31 日
Valid until December 31, 2023

2024 年中式婚宴菜譜 Chinese Wedding Menu B

富貴金豬大紅袍
金沙有機蝦球伴玉帶蘭花
✦酥炸百花蟹鉗配生果沙律✦

或

✦法國鵝肝焗響螺✦
金瑤竹笙扒有機雙蔬
松茸花膠元貝燉竹絲雞湯
碧綠六頭鮑魚扣海參
✦陳年果皮清蒸沙巴龍躉✦

或

✦普羅旺斯爐烤石斑魚✦
當紅炸子雞
海皇鴛鴦炒香苗
如意雜菌燴伊麵
冰花繡球燉萬壽果
美點雙輝影
環球生果拼盤

每席澳門幣 15,388 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)

Barbecued Whole Suckling Pig
Stir-fried Egg Yolk Organic Prawns and Scallops with Broccoli
✦ Deep-fried Crab Claw Coated with Seafood Paste on Fruit Salad ✦

or

✦ Baked Sea Whelk with French Foie Gras ✦
Braised Conpoy and Bamboo piths with Organic Vegetables
Double-boiled Black Chicken Soup with Matsutake, Fish Maw and Conpoy
Braised 6-head Abalone with Sea Cucumber and Greens
✦ Steamed Fresh Sabah Giant Garouper with Tangerine Peel and Soya Sauce ✦

or

✦ Garouper Provencal – Oven-roasted Garouper with Tomatoes, Garlic and Lemon ✦
Crispy Fried Chicken
Fried White and Red Rice with Seafood
Braised E-fu Noodles with Mixed Mushrooms
Double-boiled Papaya with Snow Fungus
Chinese Petite Fours
Fresh Fruit Platter

MOP 15,388 per table of 12 guests
minimum 15 tables or above
(The price is subject to 10% service charge)

✦ 原菜單選項 Original Menu Option

✦ 巴黎人主題選項 Parisian Themed Option

有效日期至 2024 年 12 月 31 日
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2024 年中式婚宴菜譜 Chinese Wedding Menu C

喜慶琵琶乳豬全體
松茸鴛鴦意大利翠瓜
西班牙火腿金湯金環大蝦球

✦瑤柱芙蓉田園蔬✦

或

✦法式海鮮湯伴蒜香麵包粒✦

高湯官燕海皇羹
福祿蠔皇鮑伴花膠
遠年陳皮菇絲蒸老虎斑
南乳吊燒雞
鮮蝦雞粒荷葉飯
鮑汁金菇瑤柱爛伊麵
百年好合紅豆沙湯圓
美點雙輝影
環球生果拼盤

每席澳門幣 17,388 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)

Barbecue Whole Suckling Pig
Wok-fried Scallops, Coral Clams and Matsutake with Italian Melon
Braised Prawn and White Radish with Ham in Broth

✦ Braised Vegetables with Conpy and Egg White ✦

or

✦ “Bouillabaisse” French Seafood Stew with Saffron and Garlic Croutons ✦

Braised Bird's nest Broth and Seafood in Supreme Soup
Braised Fish Maw and Whole Abalone in Oyster Sauce
Steamed Tiger Garouper with Aged Tangerine Peel and Mushroom
Crispy Roasted Chicken with Red Preserved Bean Curd Sauce
Fried Rice with Prawns and Chicken in Abalone Sauce Wrapped in Lotus Leaf
Braised E-fu Noodles with Enoki Mushrooms in Abalone Sauce
Sweetened Adzuki Bean with Lotus Seeds and Dumplings
Chinese Petite Fours
Fresh Fruit Platter

MOP 17,388 per table of 12 guests
minimum 15 tables or above
(The price is subject to 10% service charge)

✦ 原菜單選項 Original Menu Option

✦ 巴黎人主題選項 Parisian Themed Option

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2024 年中式婚宴菜譜 Chinese Wedding Menu D

龍鳳金豬大紅袍
黑松露焗波士頓龍蝦伊麵

✦ 翡翠彩帶玉龍 ✦

或

✦ 沙巴翁焗大虎蝦 ✦

✦ 碧綠日本瑤柱脯 ✦

或

✦ 香煎法國鵝肝 ✦

白舞茸金柱玉參燉法國鴿湯
碧綠原隻鮑魚伴刺參(南非六頭湯鮑)

蔥油清蒸東星斑

蒜香脆皮吊燒雞

青蘋果松子鴛鴦紅米炒飯

上湯鮮蝦水餃生麵

燕液燉雙皮奶

美點雙輝影

環球生果拼盤

每席澳門幣 20,388 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)

Barbecued Whole Suckling Pig
Braised E-Fu with Boston Lobster with Black Truffle

✦ Wok-fried Scallop with Vegetable ✦

or

✦ Baked King Prawns with Citrus Sabayon ✦

✦ Braised Hairy Gourd stuffed with Japanese Conpoy and Black Moss ✦

or

✦ Pan-seared Foie Gras with Apple Compote, Port Sauce and Brioche ✦

Double-boiled French Pigeon with Whole Conpoy and Sea Cucumber and white Maitake

Braised Whole South African 6-head Abalone and Sea Cucumber

Steamed Spotted Garouper with Spring Onion and Soya Sauce

Deep-fried Crispy Chicken with Garlic

Fried Red Rice with Green Apple and Pine Nuts

Egg Noodle with Shrimp Dumpling in Supreme Broth

Double-boiled Milk with Bird's Nest

Chinese Petite Fours

Fresh Fruit Platter

MOP 20,388 per table of 12 guests
minimum 15 tables or above
(The price is subject to 10% service charge)

✦ 原菜單選項 Original Menu Option

✦ 巴黎人主題選項 Parisian Themed Option

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2024 年中式婚宴菜譜 Chinese Wedding Menu E

吉慶大紅袍片皮乳豬全體
✦ 上湯龍蝦燴伊麵 (足三斤) ✦
或

✦ 法式芝士焗波士頓龍蝦 ✦
蟹子百花蟹鉗拼黃金脆鮮奶
羊肚菌如意花膠蝦球

巴黎人極品海中寶

福祿蠔皇鮑魚伴和牛
清蒸游水海東星斑
✦ 金沙脆皮龍崗雞 ✦
或

✦ 羅西尼烤牛柳配香煎鵝肝松露醬 ✦

鵝肝有機蝦炒香苗
高湯鮮蝦粉果
椰汁紅蓮燉燕窩
美點雙輝影
環球生果拼盤

每席澳門幣 23,688 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)

✦ 原菜單選項 Original Menu Option

✦ 巴黎人主題選項 Parisian Themed Option

Barbecued Whole Suckling Pig
✦ Braised Lobster with E-fu Noodles in Superior Soup ✦
or

✦ Lobster Thermidore-Baked Boston Lobster with a Cognac Sauce and Cheese ✦
Deep-fried Crab Claw coated with Tobiko and Cuttlefish Mousse
and Deep-fried Milk Roll
Sautéed Scallops and Prawns with Morel Mushrooms and Fish Maw

“Buddha jumps over the wall”
(Conpoy, Fish Maw, Sea cucumber, Sea conch, Black Mushrooms,
Yunnan ham and chicken served in broth)
Braised Abalone and Wagyu Beef in Oyster Sauce
Steamed Spotted Garouper with Spring Onions and Soya Sauce
✦ Crispy Roasted Chicken ✦

or
✦ “Tournedos Rossini” Roasted Beef Tenderloin topped
with Seared Foie Gras and served with Truffle Sauce ✦
Organic Shrimp Fried Rice with Foie Gras
Deep-fried Shrimp Dumplings in Supreme Soup

Double-boiled Bird's Nest with Red Dates and Coconut Milk
Chinese Petite Fours
Fresh Fruit Platter

MOP 23,688 per table of 12 guests
minimum 15 tables or above
(The price is subject to 10% service charge)

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婚宴套餐免費尊享精緻美點招待 Complimentary Refreshment Break for Wedding 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

婚宴小點精選菜譜

冷盤精選

芒果蝦酥盒

煙三文魚辣根多士

風乾火腿伴意式麵飽及番茄香草醬

🥬 迷你芝麻豆腐撻

🍰 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)

Wedding Snack Menu

Cold Selection

Prawn Cocktail and Mango, Vol-au-Vent

Smoked Salmon Crostini with Horseradish

French ham on Olive Croustade with Tomato-Basil Relish

Tofu, Tomato and Sesame Tartlets 🥬

🍰 Assorted Mini Sandwiches (Roasted Beef with Mustard, Paris Ham and Cheese, Brie Cheese
with Walnuts and Mango) 🍰

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🍰 巴黎人主題選項 Parisian Themed Option

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點心精選

豬肉燒賣

叉燒包

香菇蒸雞包

奶皇水晶角

✦ 香筴素菜餃

Dim Sum Selection

Pork Siew Mai

BBQ Pork Bun

Chicken Bun with Mushrooms

Steamed Egg Crystal Dumpling

Steamed Vegetarian Dumpling ✦

熱盤精選

迷你羅蘭士撻

葡式蝦多士配甜辣醬

碳燒沙嗲雞串伴香濃沙嗲汁

✦ 脆香炸春捲

Hot Selection

Mini Quiche Lorraine

Macanese Style Shrimp Toast with Sweet Chili Sauce and Coriander

Char-Grilled Chicken Brochettes with Peanut Sauce

Crispy Spring Rolls ✦

✦ 法國特式麵包伴橄欖及亞支竹(洋蔥)

Traditional Baked Fougasse with Olives and Artichoke ✦

甜點精選

法式甜蜜馬卡龍

有機朱古力撻伴紅桑子

有機蜜糖玫瑰芝士餅

香芒熱情果杯

有機草莓蘋果玉桂鬆餅

Sweet Selection

French Honeynoon Macaroon

Organic Chocolate Tart with Raspberry

Organic Honey Rose Cheese Cake

Passion Mango Verrine

Organic Apple Strawberry Cinnamon Pancake

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