

2021 年中式婚宴菜譜 Chinese Wedding Menu A

鴻運乳豬全體
碧綠雞縱菌炒雙蚌
✦龍蝦芝士百花球✦
或
A 法式芝士焗帶子 A
珊瑚蟹粉扒有機時蔬
松茸北菇津菜花膠燉雞湯
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
A 法式橙汁烤鴨 A
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 11,388 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 Lobster Mousse filled with Cheese✦
or
A Baked Scallops with Cheese and Leek Sauce A
Braised Organic Vegetables with Crab Roe and Crab Meat
Double-boiled Chicken 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
A Duck a l' Orange – Roasted Duck with Orange Sauce A
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 11,388 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
A 巴黎人主題選項 Parisian Themed Option

有效日期至 2021 年 12 月 31 日
Valid until December 31, 2021

2021 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
✦酥炸百花蟹鉗香芒啫喱✦

或

✦法國鵝肝焗響螺✦
金瑤竹笙扒有機雙蔬
摩利菌花膠珍珠肉燉竹絲雞湯
碧綠八頭鮑魚扣海參
✦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
黑豚叉燒瑤柱雞撈飯
如意雜菌燜伊麵
冰花繡球燉萬壽果
美點雙輝影
環球生果拼盤

每席澳門幣 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
Stir-fried Egg Yolk Organic Prawns and Scallops with Broccoli
✦ Deep-fried Crab Claw Coated with Shrimp Paste on Mango Jelly ✦

or

✦ Baked Sea Whelk with French Foie Gras ✦
Braised Conpoy and Bamboo piths with Organic Vegetables
Double-boiled Silkie Chicken Soup with Pearl Meat, Fish Maw and Morel Mushroom
Braised 8-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 rice with Iberico BBQ Pork, Diced Chicken and Conpoy
Braised E-fu Noodles with Mixed Mushrooms
Double-boiled Papaya with Snow Fungus
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 2021 年 12 月 31 日

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2021 年中式婚宴菜譜 Chinese Wedding Menu C

喜慶琵琶乳豬全體
松露玉帶珊瑚蚌伴白蘆筍
蝦茸醬珍菌焗波士頓龍蝦

✦瑤柱芙蓉田園蔬✦

或

✦法式海鮮湯伴蒜香麵包粒✦

金湯官燕海皇羹
福祿蠔皇鮑伴花膠
遠年陳皮菇絲蒸老虎斑
南乳吊燒雞
鮮蝦火鴨荷葉飯
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 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)

Barbecue Whole Suckling Pig
Wok-fried Scallops, Coral Clams with Truffle and Asparagus
Braised Boston Lobster and Wild Mushrooms with Dried Shrimp Sauce

✦ Braised Vegetables with Conpy and Egg White ✦

or

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

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 BBQ Duck 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 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

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2021 年中式婚宴菜譜 Chinese Wedding Menu D

龍鳳金豬大紅袍
上湯珍菌焗澳洲龍蝦尾
✦ 巴黎人特色山葵和牛粒 ✦
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
健康松子五穀蛋白炒飯
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 17,688 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)

Barbecued Whole Suckling Pig
Braised Australia Lobster Tail and Mix Mushroom in Supreme Broth
✦ *Wok-fried Wagyu Beef with Wasabi* ✦
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 Multigrain Rice with Egg White 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 17,688 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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2021 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 ✧
蟹子百花蟹鉗拼沙律海鮮卷
羊肚菌如意玉帶蝦球

巴黎人極品燉湯

福祿蠔皇鮑魚伴 M9 和牛
清蒸游水海東星斑
✦ 黑松露脆皮龍崗雞 ✦
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 21,688 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 Seafood Salad Roll
Sautéed Scallops and Prawns with Morel Mushrooms and Elm Fungus

“Buddha jumps over the wall”

(Conpoy, Fish Maw, Sea cucumber, Sea conch, Black Mushrooms,
Yunnan ham and chicken served in broth)

Braised Abalone and M9 Wagyu Beef in Oyster Sauce

Steamed Spotted Garouper with Spring Onions and Soya Sauce

✦ Crispy Roasted Chicken with Black Truffle ✦
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 21,688 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 Wedding 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) ✦

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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

✦ 香菱素菜餃

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 Honeymoon Macaroon

Organic Chocolate Tart with Raspberry

Organic Honey Rose Cheese Cake

Passion Mango Verrine

Organic Apple Strawberry Cinnamon Pancake

✦ 原菜單選項 Original Menu Option

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