

# VENETIAN *Weddings*

## 2023 婚宴菜譜 A 2023 Venetian Wedding Menu A

鴻運琵琶乳豬全體  
*Barbecued Whole Suckling Pig*

蘆筍炒花姿玉帶  
*Wok-fried Cuttlefish and Scallop with Asparagus*

金絲百花球配生果沙律  
*Golden Fried Seafood Ball with Fruit Salad*

竹笙玉環瑤柱脯  
*Stewed Radish Ring and Dry Scallop with Bamboo fungus in Special Sauce*

姬松茸花膠鮮海螺燉狀元雞湯  
*Double-boiled Chicken Soup with blaze Mushroom, Fish maw and Sea Whelk*

福祿天白菇扒鮑螺片  
*Braised Sliced Conch with Mushrooms and Greens*

西班牙火腿蒸環保珍珠躉  
*Steamed Sustainable Giant Garouper with Iberico Ham*

鴻運脆皮雞  
*Crispy Roasted Chicken*

金瑤柱蝦仁炒銀苗  
*Fried Rice with Conpoy and Prawn*

上湯水餃伊麵  
*Superior Soup E-fu Noodles with Prawn Dumpling*

百年好合湯丸  
*Sweetened Adzuki Bean with Lotus Seeds and with Glutinous Rice Dumpling*

美點雙輝  
*Chinese Petite Fours*

開花結果盤  
*Fresh Fruit Platter*



每席澳門幣 10,088 元，另加百分之十服務費 (供十二位用)  
*MOP\$10,088 per table of 12 guests, subject to 10% service charge*

# VENETIAN *Weddings*

## 2023 婚宴菜譜 B 2023 Venetian Wedding Menu B

金陵琵琶乳豬全體  
*Barbecued Whole Suckling Pig*

碧綠夏果松露蝦球花蚌  
*Sautéed Prawn and Clam with macadamia Nut and Truffle*

香脆蜂巢荔茸海鮮百寶盒  
*Deep fried Seafood coated with Mashed Taro*

竹笙蟹皇扒田園時蔬  
*Braised Vegetables and Bamboo Pith with Crab Meat*

姬松茸珍珠肉燉雞  
*Double-boiled Chicken Broth with Pearl Meat and Blaze Mushroom*

碧綠鮑片扣刺參  
*Braised Sliced Abalone with Sea Cucumber and Vegetables*

金腿蒸南海青斑  
*Steamed Fresh Garouper with Yunnan Ham and Spring Onion*

蒜香脆皮燒雞  
*Crispy Roasted Chicken with Garlic*

鮑汁福建海鮮燴銀苗  
*"Fu Jian" Fried Rice with Seafood*

蝦子雜菌乾燒伊麵  
*Braised E-fu Noodle with Shrimp Roe and Mushroom*

雪蓮百合紅豆沙  
*Sweetened Adzuki Bean with Snow Lotus Seed*

美點雙輝  
*Chinese Petite Fours*

開花結果盤  
*Fresh Fruit Platter*



每席澳門幣 11,888 元，另加百分之十服務費 (供十二位用)  
*MOP\$11,888 per table of 12 guests, subject to 10% service charge*

# VENETIAN *Weddings*

## 2023 婚宴菜譜 C 2023 Venetian Wedding Menu C

大紅袍琵琶乳豬  
*Barbecued Whole Suckling Pig*

碧綠彩虹鴛鴦蚌  
*Sautéed Prawn and Clams with Vegetable*

脆皮百花蟹鉗  
*Deep-fried Oatmeal Crab Claws Coated with Cuttlefish Mousse*

蠔皇發財蒜子瑤柱脯  
*Braised Whole Conpoy with Garlic and Sea Moss in Oyster sauce*

紅燒花膠蟹肉燕窩  
*Braised Bird's Nest Broth with Fish Maw and Crab Meat*

福祿刺參鮮鮑脯  
*Braised Sliced Abalone with Sea Cucumber*

雲腿絲蒸沙巴花尾斑  
*Steamed Sabah Giant Garouper with Yunnan Ham*

頭抽脆皮鹹香雞  
*Crispy Roasted Chicken with Premium Soy Sauce*

荷葉櫻花蝦八寶炒飯  
*Eight-Treasure Lotus Leaf Fried Rice with Sakura shrimp*

鮮蝦雲吞生麵  
*Superior Soup Noodles with Wonton Dumpling*

腰果奶露湯丸  
*Cashews Milk Cream with Glutinous Rice Dumpling*

美點雙輝  
*Chinese Petite Fours*

開花結果盤  
*Fresh Fruit Platter*



每席澳門幣 12,888 元，另加百分之十服務費 (供十二位用)  
*MOP\$12,888 per table of 12 guests, subject to 10% service charge*

# VENETIAN *Weddings*

## 2023 婚宴菜譜 ① 2023 Venetian Wedding Menu ①

美滿琵琶金豬全體  
*Barbecued Whole Suckling Pig*

翡翠如意帶子虎蝦球  
*Sautéed King Prawns with Scallops and Greens*

仔絲鵝肝百花球配生果沙律  
*Deep-fried Noodle Roll stuffed with Seafood and Goose Gras with Fruit Salad*

X.O 黑菌醬蘆筍爆玉帶蝴蝶花膠  
*Sautéed Scallop and Fish Maw with Asparagus in Black Truffle Sauce*

高湯黑松茸菌燉乳鴿  
*Double-boiled Black truffle Broth with Squab*

碧綠花膠燜原隻鮑魚(七頭湯鮑)  
*Braised Whole 7-head Abalone with Fish Maw and Greens*

蔥油金腿清蒸海東星斑  
*Steamed Fresh East Star Garouper with Spring Onions and Yunnan ham*

金牌炸子雞  
*Golden Crispy Chicken*

鮑汁鱈魚雞粒燜飯  
*Fried Rice with Dried Octopus and Dices Chicken in Abalone sauce*

上湯鳳城鮮蝦雲吞伊面  
*Egg Noodle with Prawn Wanton*

官燕紅蓮燉海底椰  
*Double-boiled Bird's Nest and Sea Coconut with Honey*

美點雙輝  
*Chinese Petite Fours*

開花結果盤  
*Fresh Fruit Platter*



每席澳門幣 17,688 元，另加百分之十服務費 (供十二位用)  
*MOP\$17,688 per table of 12 guests, subject to 10% service charge*

# VENETIAN *Weddings*

## 2023 婚宴菜譜 E 2023 Venetian Wedding Menu E

鴻運金豬大紅袍  
*Barbecued Whole Suckling Pig*

芝士焗澳洲龍蝦伊麵  
*Braised Lobster with E-fu Noodle*

蘆筍雞棕菌炒帶子貴花蚌  
*Sautéed Scallop and Clam with Asparagus and Black Termitomyces Mushroom*

發財蒜子瑤柱脯  
*Braised Whole Conpoy with Garlic and Sea Moss*

松茸花膠螺頭燉泰和竹絲雞  
*Double-boiled Matsutake Broth with Fish Maw, Conch and Black Chicken*

古法遼參燜原隻鮮鮑魚(二頭湯鮑)  
*Braised Whole 2 - head Abalone with Sea Cucumber in Oyster Sauce*

頭抽清蒸西沙大東星斑  
*Steam Star Garouper with Soya Sauce*

金牌頭抽脆皮雞  
*Golden Crispy Chicken*

懷舊臘味生炒糯米飯  
*Fried Glutinous Rice with Cured Meat*

翡翠上湯鮮蝦水餃  
*Home-made Prawn Dumplings with Seasonal Vegetables*

紅蓮冰花燉官燕  
*Double-boiled Bird's Nest with Lotus Seeds and Red Dates*

鴛鴦美點  
*Chinese Petite Fours*

開花結果盤  
*Fresh Fruit Platter*



每席澳門幣 21,688 元，另加百分之十服務費 (供十二位用)  
*MOP\$21,688 per table of 12 guests, subject to 10% service charge*