

VENETIAN *Weddings*

2021 婚宴菜譜 A 2021 Venetian Wedding Menu A

鴻運琵琶乳豬全體
Barbecued Whole Suckling Pig

黑松露蘆筍炒蝦球
Wok-fried Prawn with Asparagus and Black Truffle

金絲百花球配腰果
Golden Fried Prawn Ball with Cashew nuts

發財玉環瑤柱脯
Stewed Radish Ring and Dry Scallop with Black Moss in Special Sauce

花膠鮮海螺燉龍崗雞湯
Double-boiled Lung Guang Chicken Soup with 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薑
Steamed Sustainable Giant Garouper with Iberico Ham

鴻運脆皮雞
Crispy Roasted Chicken

黑豚叉燒蝦仁炒銀苗
Fried Rice with Iberian BBQ Pork 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*

2021 婚宴菜譜 B 2021 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

香脆蜂巢荔茸炸帶子
Deep fried Scallop 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*

2021 婚宴菜譜 C 2021 Venetian Wedding Menu C

大紅袍琵琶乳豬
Barbecued Whole Suckling Pig

翡翠川汁帶子配麼利菌蝦球
Sautéed Scallops and Prawn Ball with Morel Mushroom in Sichuan Sauce

脆皮麥片釀蟹鉗
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*

2021 婚宴菜譜 ① 2021 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

蟹粉雜菌帶子芋蓉酥盒
Deep-fried Mashed Taro Puff stuffed with Scallop, Crab Roe and Mushrooms

X.O黑菌醬蘆筍爆海參
Sautéed Sea Cucumber 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*

2021 婚宴菜譜 *E* 2021 Venetian Wedding Menu *E*

鴻運金豬大紅袍
Barbecued Whole Suckling Pig

芝士上湯焗澳洲龍蝦伊麵
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

金蟲草花膠燉泰和竹絲雞
Double-boiled Cordyceps Broth with Fish Maw 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

豆酥清蒸西沙大東星斑
Steam Star Garouper with Bean Paste

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