

2016-2017 年中式婚宴菜谱 A 2016-2017 Chinese Wedding Dinner Menu A

鸿运乳猪全体
Barbecued Whole Suckling Pig

XO 酱碧绿鸽片炒虾球
Stir-fried Prawns and Sliced Pigeons with XO Sauce

杏香百花酿蟹钳
Deep-fried Crab Claw coated with Shrimp Mousse and Almond Flake

金瑶扒双宝蔬
Braised Conpoy with Seasonal Vegetables

杞子虫草花菜胆红螺头炖鸡
Double-boiled Chicken Soup with Sea Whelk, Cordyceps Flowers and Wolfberry

翡翠蚝皇金钱鲍片
Braised Sliced Abalone with Forest Mushroom and Vegetables in Oyster Sauce

香葱清蒸大海斑
Steamed Fresh Garoupa with Spring Onions in Soya Sauce

江南吊烧一品鸡
Roasted Crispy Chicken

蒜香海鲜粒炒丝苗
Fried Rice with Diced Seafood and Crispy Garlic

吉祥什菌炆伊面
Braised E-fu Noodles with Mixed Mushrooms

百年好合红豆沙
Sweetened Adzuki Bean with Lotus Seeds

美点双辉影
Chinese Petite Fours

环球生果拼盘
Fresh Fruit Platter

每席澳门币9,088元(约人民币7,588元)，供十二位用，最少订购20席或以上
MOP 9,088 (approximately CNY7,588) per table of 12 guests, minimum 20 tables or above

另加收百分之十服务费
The price is subject to 10% service charge

有效日期至 2017 年 12 月 31 日
Valid Until December 31, 2017

汇率只供参考
Exchange rate for reference only

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