

2016-2017 年中式婚宴菜谱 B

2016-2017 Chinese Wedding Dinner Menu B

富贵金猪大红袍
Barbecued Golden Whole Suckling Pig

琥珀核桃彩椒花姿炒虾球
Stir-fried Sliced Cuttlefish and Prawns with Caramelized Walnuts

香脆芋环翠瓜爆玉带
Wok-fried Scallop and Chinese Zucchini with Crispy Taro

发财多子玉环柱甫
Braised Whole Conpoy in Seasonal Vegetables with Garlic

松茸竹笙螺头炖竹丝鸡
Double-boiled Chicken Soup with Matsutaki Mushroom, Sea Whelk and Bamboo Piths

福禄蚝皇金钱鲍片
Braised Sliced Abalone with Forest Mushroom and Seasonal Vegetables
in Oyster Sauce

香葱清蒸珍珠冠
Steamed Fresh Pearl Garoupa with Spring Onions and Soya Sauce

当红炸子鸡
Roasted Crispy Chicken

樱花虾海皇炒丝苗
Fried Rice with Assorted Seafood and Dried Shrimps

方鱼干贝炆伊面
Braised E-fu Noodles with Conpoy and Dried Fish

百年好合红豆沙汤丸
Sweetened Adzuki Bean with Lotus Seeds and Dumplings

美点双辉影
Chinese Petite Fours

环球生果拼盘
Seasonal Fruit Platter

每席澳门币10,388元(约人民币8,668元), 供十二位用, 最少订购15席或以上
MOP 10,388 (approximately CNY8,668) per table of 12 guests, minimum 15 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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