

2016-2017 年中式婚宴菜谱 D

2016-2017 Chinese Wedding Dinner Menu D

龙凤金猪大红袍
Barbecue Whole Golden Suckling Pig

上汤焗黑松露波士顿龙虾烩伊面
Braised Boston Lobster with Black Truffle and E-Fu Noodles in Superior Soup

XO 酱翡翠炒鸳鸯蚌
Stir-fried Coral Clams and Giant Clams with XO Sauce and Seasonal Vegetables

翡翠蟹肉扒双宝蔬
Braised Crab Meat with Seasonal Vegetables

红烧金贝海皇烩燕窝
Braised Bird's Nest Broth with Assorted Seafood and Conpoy

福祿蚝皇金钱扣原只鲍鱼
Braised Whole Abalone with Forest Mushroom in Oyster Sauce

葱油清蒸海老虎斑
Steamed Tiger Garoupa with Spring Onion in Soya Sauce

南乳脆皮吊烧鸡
Deep-fried Crispy Chicken with Red Preserved Bean Curd Sauce

香葱元贝蛋白野米炒丝苗
Fried Wild Rice with Egg White, Conpoy and Spring Onion

上汤珍宝鲜虾云吞生面
Egg Noodle with Jumbo Shrimp Dumpling in Supreme Broth

香芒杨枝甘露
Chilled Sago Cream with Mango and pomelo

美点双辉影
Chinese Petite Fours

环球生果拼盘
Fresh Fruit Platter

每席澳门币15,088元(约人民币12,588元)，供十二位用，最少订购15席或以上
MOP 15,088 (approximately CNY12,588) 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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