

2016-2017 年中式婚宴菜谱 E

2016-2017 Chinese Wedding Dinner Menu E

吉庆大红袍片皮乳猪全体
Barbecued Whole Suckling Pig

上汤澳洲龙虾烩伊面
Braised Australia Lobster with E-fu Noodles in Superior Soup

凯撒沙律伴百花蟹钳
Traditional Caesar Salad with Deep-fried Crab Claw Coated with Shrimp Mousse

娃娃多子发财柱脯
Braised Whole Conpoy with Garlic, Sea Moss and Seasonal Vegetables

红烧竹笙蟹皇烩燕窝
Braised Bird's Nest Broth with Crab Roe and Bamboo Piths

福祿蚝皇原只鲍鱼扣玉掌
Braised Whole Abalone and Goose Web with Oyster Sauce

清蒸游水海东星斑
Steamed Spotted Garoupa with Spring Onions in Soya Sauce

当红一品烧鸡
Roasted Crispy Chicken

幸福美满鸳鸯炒饭
Fried Rice Topped with Shrimp in Cream Sauce and Shredded Chicken in Tomato Sauce

上汤煎鲜虾粉果
Pan-fried Shrimp Dumplings with Supreme Broth

椰汁红莲炖雪蛤
Double-boiled Hasma with Red Dates and Coconut Milk

美点双辉影
Chinese Petite Fours

环球生果拼盘
Fresh Fruit Platter

每席澳门币 20,888 元(约人民币 17,428 元)，供十二位用，最少订购15 席或以上
MOP 20,888 (approximately CNY17,428) 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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