

中秋佳節筵席菜譜

Mid-Autumn Festival Gathering Menu



一席十二位用 **MOP 4,888 per table of 12 persons**

已包括加壹服務費 Price is inclusive of 10% Service Charge

可享有九折優惠 (適用於星期一至星期四)

Enjoy 10% off discount on the menu from Monday to Thursday

每席奉送餐飲禮券MOP 300 (適用於星期五至星期日)


Complimentary Dining Voucher valued at MOP 300 per table from Friday to Sunday

每席敬送蛋黃白蓮蓉月餅禮券一張

One complimentary voucher for Egg Yolk Mooncake with White Lotus Seed Paste per table

葡式燒BB乳豬 / 麗華照燒有米豬

Roasted Suckling Pig in Portuguese Style / Roasted Suckling Pig stuffed with Mushroom and Glutinous Rice

 XO醬錦繡澳帶炒花枝片

Sautéed Scallops and Cuttlefish Slices with Vegetables in XO Sauce

羊肚菌燉遼參湯(位上, 12位)

Double-Boiled Sea Cucumber Soup with Morel Mushrooms (12 persons)

香酥荔茸乳鴿(12件)

Deep-Fried Taro Cakes with Pigeon (12 pieces)

黑毛節瓜燜波士頓龍蝦配陳村粉

Braised Lobster with Hairy Gourd and Chen Cun Rice Noodles

油泡雙喜筍殼魚

Oil-poached Marble Goby

招牌脆皮雞

Deep-fried Crispy Chicken

鮮蝦雲吞肉碎浸板藍根

Poached Isatis Root Greens with Wontons and Minced Pork

海鮮泡飯

Rice with Seafood in Soup

楊枝甘露

Mango Sago Dessert with Pomelo

黃金大煎堆

Deep-Fried Giant Sesame Ball

美點雙輝

Chinese Petite Fours

錦繡鮮果盤

Fresh Fruit Platter

汽水或啤酒12罐

12 Cans of Soft Drinks or Beer



預約/查詢 Reservations / Enquiry : 電話 Tel : 2871 0170 / 8809 1868 微信 Wechat ID: S28710111

供應日期 : 2026年7月9日至2026年9月25日 Available : 9th July 2026 to 25th September 2026