

皇都酒店新春獻禮  
CELEBRATE CHINESE NEW YEAR  
WITH HOTEL ROYAL



皇都酒店  
HOTEL ROYAL  
MACAU

# 上海盆菜宴

SHANGHAINESE TREASURE POT SET MENU

2024年1月16日至2月25日

January 16 - February 25, 2024



六位用 MOP 1,688 for 6 Persons

十二位用 MOP 3,288 for 12 pax

- 小食 苔條花生、梓園秘製風味醬
- 前菜 醉豬手、糖醋小排、油燜小竹筍、蔥油拌海蜇
- 上海盆菜 海參、鮑魚、花膠、瑤柱、中蝦、燻魚、鹹雞、年糕、金腿、鴨舌、元蹄、牛展、湖州千張包、粉絲、素雞、冬菇、小棠菜、鹵水蛋
- 主食 梓園炒飯
- 甜品 酒釀桂花丸子、上海炸春卷、紫糯八寶飯、蔥油餅
- 陳年花雕酒 花雕酒需另加收MOP180 一支

須另加10%服務費。 | 不可與其他折扣優惠或推廣同時使用。

All prices are subject to 10% service charge. | This promotion cannot be used in conjunction with any order discount or promotional offer.

# 賀年套餐

CHINESE NEW YEAR SET MENU

2024年1月23日至2月25日

January 23 - February 25, 2024

提早一天

預付訂金作實

減MOP100

Enjoy MOP100 discount by making  
an early deposit one day in advance



## 大展宏圖套餐

MOP 1,588 (四位用)

Per Table / 4 Persons

三小冷(糖醋小排、鹹雞、蔥油拌海蜆頭)

Appetizers ( Spareribs in Sweet Vinegar Sauce,  
Salted Chicken, Jelly Fish Head Tossed with Scallion Oil )

乾燒明蝦

Dry Braised Prawn with Brown Sauce

火腿雞片燴花膠

Braised Fish Maw with Jinhua Ham and Chicken

十二頭鮑魚拌紅燒肉

Abalone (12-head) with Braised Pork

乾燒四季豆

Stir Fried Green Bean with Minced Pork

梓園炒飯

"The Catalpa Garden" Fried Rice

豆沙窩餅

Mashed Red Bean Pancake

## 如意吉祥套餐

MOP 2,188 (六位用)

Per Table / 6 Persons

四小冷(燻魚、花雕醉雞、四喜烤麩、

茶葉燻蛋)  
Appetizers ( Smoked Fish, Marinated Chicken with Huadiao Wine,  
Braised Gluten with Fungus, Tea Leaf Smoked Egg )

鹹蛋黃明蝦

Stir Fried Prawns with Salted Egg Yolk

魚翅燉蛋

Double-Boiled Shark's Fin with Egg

糟溜魚片

Fish Fillet in Rice Wine Sauce

炸子雞

Deep Fried Chicken with Salted Pepper

上湯銀杏腐皮火腿津白

Braised Tianjin Cabbage with Jinhua Ham, Gingkgo  
and Bean Curd Sheet in Broth

上海粗炒麵

Fried Noodles with Shredded Pork and Cabbage  
in Soy Sauce "Shanghai Style"

鮮肉鍋貼

Pan Fried Meat Dumplings

桂花拉糕

Osmanthus Flavored Steamed Glutinous Cake







## 五福臨門套餐

MOP 2,888 (八位用)

Per Table / 8 Persons

四小冷(鎮江肴肉、糖醋小排、  
花雕醉雞、脆皮素鵝)

Appetizers ( Sliced Pork Terrine with Zhenjiang Black Vinegar,  
Spareribs in Sweet Vinegar Sauce,  
Marinated Chicken with Huadiao Wine,  
Deep Fried Bean Curd Sheet filled with Vegetables )

醬爆明蝦粗麵

Stir Fried Prawns with Salted Egg Yolk

火腿鮑片雞湯

Chicken Soup with Abalone Slices and Jinhua Ham

松子桂魚

Deep Fried Sweet and Sour Mandarin Fish with Pine Nut

紅燒元蹄

Braised Pork Knuckle in Brown Sauce

鹹肉小棠菜

Stir Fried Young Shanghai Cabbage with Salted Meat

上海炒年糕

Stir Fried Rice Cake with Shredded Pork and  
Cabbage in Soy Sauce "Shanghai Style"

素菜蒸餃

Steamed Vegetable Dumplings

紫糯米寶飯

Steamed Black Glutinous Rice Stuffed with Mashed Red Bean

## 金玉滿堂套餐

MOP 3,688 (十位用)

Per Table / 10 Persons

四小冷(醉豬手、鹽酥小黃魚、  
紅燒牛展、蘿蔔絲拌海蜇)

Appetizers ( Pork Knuckle with Huadiao Wine,  
Deep Fried Croaker with Salt & Pepper, Braised Beef Shank,  
Tossed Jelly Fish with Shredded Turnip)

宮爆明蝦

Fried Prawn with Spicy Sauce

砂鍋雞煲翅

Braised Shark's Fin with Chicken in Casserole

雪菜燴魚片

Braised Fish Fillet with Snow Cabbage

花雕蒸雞

Steamed Chicken with Huadiao Wine

火腿津白

Braised Tianjin Cabbage with Jinhua Ham

咸肉菜粒松子蛋炒飯

Fried Rice with Salted Meat, Vegetable, Pine Nut and Egg

上海小籠包

Steamed Shanghai Minced Pork Dumplings

酒釀寧波湯圓

Rice Ball Dumplings Stuffed with Mashed Black Sesame  
and Mashed Red Bean in Sweet Rice Wine Soup

如用餐人數超越以上指定人數，每位額外顧客另加 MOP 300。 | 奉送鮮果拼盤乙客。 |

以上價目須另加一服務費。 | 不可與其他折扣優惠或推廣同時使用。

MOP 300 for each extra person consuming the menu specified above. | A complimentary Fresh Fruit Platter is offered for each set menu. | Prices are subject to 10% service charge | This promotion cannot be used in conjunction with any order discount or promotional offer.



## 葡式午市套餐

### PORTUGUESE SET LUNCH MENU

2024年2月10日至18日

February 10-18, 2024

MOP 250 (per person 每位)

#### ▪ 頭盤 (任選一款)

Appetizer (Choose any ONE)

煙鴨胸鮮橙沙律 / 釀蕃茄配鮮蔬及芝士 / 燴青豆配傳統肉腸

Smoked duck breast salad with fresh orange

Roasted stuffed tomato with vegetables and cheese

Green Pea and Chorizo Traditional Portuguese Stews

#### ▪ 湯 (任選一款)

Soup (Choose any ONE)

鷹嘴豆菠菜湯 / 甘筍湯

Chickpea Cream Soup with Spinach and Extra Virgin Olive Oil

Carrot Soup

#### ▪ 主菜 (任選一款)

Main Course (Choose any ONE)

鱈魚飯 / 烤牛仔肉配新薯 / 脆嫩燒雞髀配蔬菜

Cod Fish Rice

Roasted veal with potatoes and sautéed carrots

Charbroiled Chicken Thigh with Mixed Vegetables

#### ▪ 甜品 (任選一款)

Dessert (Choose any ONE)

金桔開運慕斯 / 桃花玉藍梅果凍 / 如意水仙青瓜慕斯

Auspicious Orange Mousse

Blueberry Blossom Pudding

Narcissus and Cucumber Mousse

價目另加10%服務費 The above price is subject to 10% service charge



## 音樂時光 MUSIC TIME

- 每逢週五及週六  
Every Friday and Saturday
- 2024年2月11日至15日  
February 11-15, 2024

09:15 pm - 00:15 am

大堂酒廊 音樂表演  
Music Performance on Lobby Lounge

## 下午茶自助餐

AFTERNOON TEA BUFFET

2024年2月10日至12日

February 10-12, 2024

MOP 158 (per person 每位)

- 四人同行送1支葡萄牙氣泡酒  
A free bottle of sparkling wine for every 4 customers
- 贈送餐飲禮券  
Complimentary a F&B voucher per person

4歲或以下小童免費。

價目須另加10%服務費及5%旅遊稅。

18歲或以上顧客可免費獲贈葡萄牙氣泡酒。

Complimentary for children aged 4 or below.

Prices are subject to 10% service charge & 5% tourism tax.

Must be 18 years old or above to receive the complimentary sparkling wine.



## 賞醒獅慶龍年 LION DANCE

正月初一 下午3時

February 10, 2024 3:00 pm

於酒店大堂 設醒獅表演

Lion Dance at the Hotel Lobby

澳門皇都酒店 HOTEL ROYAL MACAU

澳門得勝馬路2-4號 Estrada da Vitoria No. 2-4, Macau

預訂熱線 For reservation, call +(853) 2855 2222

梓園內線 Catalpa Garden ext.189

花道內線 FADO ext.142

大堂酒廊內線 Lobby Lounge ext.168

—— 微信預訂 Order in WeChat ——



Catalpa Garden



FADO



Lobby Lounge