



皇都酒店
HOTEL ROYAL
MACAU

母親節

Mother's
Day

GREAT MATERNAL LOVE

盛宴

03-11 May 2025

Fado
Legendary Portuguese Cuisine
花道葡萄牙餐廳



Mother's Day Special

Chef's Wine Pairing Menu

母親節推介 - 美酒佳餚套餐

新葡式三明治

Oporto's iconic new-age sandwich – "Francesinha"

🍷 2022 Quinta da Lagoalva Talhão

特製馬介休配紅蘿蔔、椰菜、嫩蛋及橄欖

Cod "nest" with carrots, cabbage, egg and olives

🍷 2023 Casal sta Santa Maria

碳烤嫩雞配紅洋蔥泥

Charbroiled chicken with Red Onion Puree

🍷 2022 Quinta da Lagoalva Castelão

葡式燉牛腩配菠菜慕斯

Braised beef belly with spinach mousse

🍷 Jade Dove 2019

杜羅木糠蛋糕

Douro style Maria cookie naked cake

🍷 H.M.Borges 10 years Boal Medium Sweet

MOP 780 per person 每位

Paired with 1 glass of wine per course 每道菜配一杯葡萄酒

MOP 680 per person 每位

without wine 不配酒

Same order for each group of customers. | Prices are subject to 10% service charge.

同枱客人均需選擇同款套餐 | 價目另收加一服務費

四人套餐 For 4 Pax

MOP 1,430

三小冷 *Appetizers (3 Kinds)*

花雕醉雞、燻魚、
蔥油拌海蜆頭

*Marinated Chicken with Huadiao Wine, Smoked Fish,
Jelly Fish Head Tossed with Scallion Oil*

主菜 *Main Dishes*

醬爆明蝦粗麵

Braised Prawn in Spicy Sauce with Thick Noodles

魚翅燉蛋

Double Boiled Shark's Fin with Egg

蜜汁火腩

Sliced Jinhua Ham Steamed in Honey Sauce

清炒小棠菜

Stir Fried Young Shanghai Cabbage

梓園炒飯

"The Catalpa Garden" Fried Rice

鮮肉鍋貼

Pan Fried Meat Dumplings

桂花拉糕

Osmanthus Flavored Steamed Glutinous Cake

六人套餐 For 6 Pax

MOP 2,280

四小冷 *Appetizers (4 Kinds)*

糖醋小排、醉鴿、
茶葉燻蛋、四喜烤麩

*Spare ribs in Sweet Vinegar Sauce,
Marinated Pigeon with Huadiao Wine,
Tea Leaf Smoked Egg, Braised Gluten with Fungus*

主菜 *Main Dishes*

鹹蛋黃明蝦

Stir Fried Prawns with Salted Egg Yolk

火腿雞片燴花膠

Braised Fish Maw with Jinhua Ham and Chicken

稻草扎肉

Braised Pork Belly Wrapped with Fragrant leaves

松子肉沫鍋巴卷

Minced Pork and Pine Nut Crispy Rice Cone

乾燒四季豆

Stir Fried Green Bean with Minced Pork

上海粗炒麵

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

上海小籠包

Steamed Shanghai Minced Pork Dumplings

紫糯八寶飯

*Steamed Black Glutinous Rice Stuffed
with Mashed Red Bean*



八人套餐 For 8 Pax

MOP 2,880

四小冷 Appetizers (4 Kinds)

鎮江肴肉、紅燒牛展、
雲耳拌西芹、蘿蔔絲拌海蜇

Sliced Pork Terrine with Zhenjiang Black Vinegar, Braised Beef Shank,
Marinated Black Fungus with Celery, Tossed Jelly Fish with Shredded Turnip

主菜 Main Dishes

鹹蛋黃炒蝦仁

Stir Fried River Shrimp with Salted Egg Yolk

火腿鮑片雞湯

Sliced Abalone and Jinhua Ham in Chicken Soup

糟溜魚片

Fish Fillet in Rice Wine Sauce

樟茶鴨

Camphor Tea Leaf Smoked Duck

鹹肉百頁小棠菜

Stir Fried Young Shanghai Cabbage with Salted Meat and Bean Curd Sheet

蔥蝦拌麵

Marinated Noodles with Scallion and Shrimp

素菜包

Steamed Vegetable Bun

酒釀寧波湯圓

Sesame glutinous rice balls and redbean glutinous
rice balls in sweetrice wine

十人套餐 For 10 Pax

MOP 3,680

四小冷 Appetizers (4 Kinds)

醉豬手、茶葉燻蛋、
鹹雞、紅燒素鵝

Pork Knuckle with Huadiao Wine, Tea Leaf Smoked Egg,
Salted Chicken, Braised Bean Curd Sheet filled with Vegetables

主菜 Main Dishes

宮爆明蝦

Fried Prawn with Spicy Sauce

砂鍋雞煲翅

Shark's Fin and Chicken in Casserole

松子桂魚

Deep Fried Sweet and Sour Mandarin Fish with Pine Nut

紅燒元蹄

Braised Pork Knuckle in Brown Sauce

火腿津白

Braised Tianjin Cabbage with Jinhua Ham

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

紅棗蓮心雪耳糖水

Double Boiled White Fungus with Lotus Seed
and Red Dates Sweet Soup



另加每位 MOP 300

MOP300 for each extra person

Each Mother's Day set menu includes a complimentary fruit platter. | Prices are subject to 10% service charge.

凡惠顧以上母親節套餐，可獲贈鮮果拼盤乙客。| 價目另收加10%服務費。

For enquiry or reservation, please call : **(853) 2855 2222**
查詢及預訂，請致電：

FADO 花道葡萄牙餐廳

Catalpa Garden 梓園上海菜館

ext 內線. 142

ext 內線. 189