

梓園

CATALPA  
GARDEN



# 中秋盛宴

*Mid-Autumn Festival Celebration*

9月27日—10月6日

27<sup>th</sup> September – 6<sup>th</sup> October



## 四人套餐 For 4 Pax

### 三小冷

(鎮江肴肉/燻魚/蔥油拌海蜆頭)

**Appetizers** ( Sliced Pork Terrine with Zhenjiang Black Vinegar / Smoked Fish / Jelly Fish Head Tossed with Scallion Oil )

### 清炒蝦仁

Stir Fried River Shrimps

### 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

### 火腿津白

Braised Tianjin Cabbage with Jinhua Ham

### 蔥蝦拌麵

Marinated Noodles with Scallion and Shrimp

### 素菜蒸餃

Steamed Vegetable Dumplings

### 酒釀寧波湯圓

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

MOP 1,480

## 六人套餐 For 6 Pax

### 四小冷

(醉豬手/茶葉燻蛋/糖醋小排/脆皮素鵝)

**Appetizers** ( Pork Knuckle with Huadiao Wine / Tea Leaf Smoked Eggs / Spareribs in Sweet Vinegar Sauce / Deep Fried Bean Curd Sheet filled with Vegetables )

### 宮爆明蝦

Fried Prawn with Spicy Sauce

### 砂鍋餛飩雞湯

Chicken and Won-Ton Soup in Casserole

### 蝦子日本遼參拌西蘭花

Japanese Sea Cucumber with Shrimp Roes and Broccoli

### 糟溜魚片

Fish Fillet in Rice Wine Sauce

### 鹹肉小棠菜

Stir Fried Young Shanghai Cabbage with Salted Meat

### 梓園炒飯

"The Catalpa Garden" Fried Rice

### 上海小籠包

Steamed Shanghai Minced Pork Dumplings

### 豆沙窩餅

Mashed Red Bean Pancake

MOP 2,280

## 八人套餐 For 8 Pax

### 四小冷

(紅燒牛月展/花雕醉雞/鎮江肴肉/四喜烤麩)

**Appetizers** ( Sliced Pork Terrine with Zhenjiang Black Vinegar / Smoked Fish / Jelly Fish Head Tossed with Scallion Oil )

### 苔條蝦仁

Stir Fried River Shrimp with Seaweed

### 砂鍋雞煲翅

Braised Shark's Fin with 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

### 上湯銀杏腐皮火腿津白

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

### 上海炒年糕

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

### 素菜蒸餃

Steamed Vegetable Dumplings

### 桂花拉糕

Osmanthus Flavored Steamed Glutinous Cake

MOP 2,830



## 十人套餐 For 10 Pax

### 四小冷

(醉鵠/鹽酥小黃魚/紅燒素鵝/糖醋小排)

**Appetizers** ( Sliced Pork Terrine with Zhenjiang Black Vinegar / Smoked Fish / Jelly Fish Head Tossed with Scallion Oil )

### 鹹蛋黃炒蝦仁

Stir Fried River Shrimp with Salted Egg Yolk

### 魚翅燉蛋

Double-Boiled Shark's Fin with Egg

### 雪菜年糕炒魚絲

Sautéed Shredded Fish and Rice Cake with Snow Cabbage

### 炸子雞

Deep Fried Chicken with Salted Pepper

### 西芹百合炒帶子

Stir Fried Scallops with Celery and Lily

### 咸肉菜粒松子蛋炒飯

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

### 素菜包

Steamed Vegetable Bun

### 紅棗蓮心雪耳糖水

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

**MOP 3,680**

**另加每位MOP 300 extra per person**

凡惠顧「中秋盛宴套餐」，可獲贈鮮果拼盤乙客。

以上價格須加一服務費。| 以上所有優惠不可與其他折扣優惠同時使用。| 相片只供參考。| 如有任何爭議，澳門皇都酒店保留最終決定權。

**Each Mid-Autumn Festival set menu includes a complimentary fruit platter.**

Prices are subject to 10% service charge. | Offer Cannot be used in conjunction with any other discount or promotional offer. | Photos are for reference only. | Hotel Royal Macau reserves the final decision right if any disputes arise.







## 梓園上海菜館

以一系列馳名佳餚讓您和摯愛慶團圓，  
包括鮑魚拌紅燒肉、砂鍋雞煲翅、松子桂魚等等，  
為這月滿濃情的中秋增添溫馨暖意。

## Catalpa Garden

has prepared a host of delicious delicacies for you to celebrate an unforgettable  
Mid-Autumn Festival with your beloved.

Signature dishes include Abalone with Braised Pork,  
Braised Shark's Fin with Chicken in Casserole,

Deep Fried Sweet and Sour Mandarin Fish with Pine Nut, and many more.

查詢及預訂，請致電：  
For enquiry or reservation：

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