

冬至套餐

Winter Solstice Set Menu

推廣日期: 2016年12月15日至21日

Promotion Period: 15th - 21st December 2016

查詢及預訂, 請致電: (853) 2855 2222 內線 189

For enquiry or reservation, please call: (853) 2855 2222 ext. 189



圖片只供參考
Photo is for reference only



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精選冬至套餐

Winter Solstice Menu

MOP 1,480

(四位用 For 4 pax)

三小冷 (拼)

花雕醉雞
四喜烤麸
紅燒牛腩

Appetizers

Marinated Chicken with Huadiao Wine
Braised Gluten with Fungus
Braised Beef Shank

主菜

清炒蝦仁
原盅雞燉翅
雪菜年糕炒魚絲

Main Dishes

Stir Fried River Shrimp
Double Boiled Shark's Fin Soup with Chicken
Sautéed Shredded Fish and Rice Cake with Snow Cabbage
Minced Pork and Pine Nut Crispy Rice Cone
Braised Choy Sum in Broth
Pork and Vegetable Won-Ton in Soup
Double Boiled Papaya and White Fungus
Sweet Soup
Fresh Fruit Platter

尊尚冬至套餐

Winter Solstice Menu

MOP 3,800

(十位用 For 10 pax)

四小冷

花雕醉雞
糖醋小排
蔥油拌海蜆頭
燻魚

Appetizers

Marinated Chicken with Huadiao Wine
Spareribs in Sweet Vinegar Sauce
Jelly Fish Head Tossed with Scallion Oil
Smoked Fish

主菜

清炒蝦仁
原盅雞燉翅
松子桂魚
炸子雞
紅燒元蹄
上湯豆腐
上海炒年糕

Main Dishes

Stir Fried River Shrimp
Double Boiled Shark's Fin Soup with Chicken
Deep Fried Sweet and Sour Mandarin Fish with Pine Nut
Deep Fried Chicken with Salted Pepper
Braised Pork Knuckle in Brown Sauce
Braised Sugar Pea Shoot in Broth
Stir Fried Rice Cake with Shredded Pork and Cabbage in Soy Sauce "Shanghai Style"
Pan Fried Meat Dumplings
Mashed Dates Steamed Cake
Fresh Fruit Platter

鮮肉鍋貼
棗泥馬拉糕
鮮果拼盤

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特選冬至套餐

Winter Solstice Menu

MOP 2,230

(六位用 For 6 pax)

四小冷

花雕醉雞
燻魚
鎮江肴肉
蔥油拌海蜆頭

Appetizers

Marinated Chicken with Huadiao Wine
Smoked Fish
Sliced Pork Terrine with Zhenjiang Black Vinegar
Jelly Fish Head Tossed with Scallion Oil

主菜

鹹蛋黃明蝦
魚翅燉嫩魚
雪菜炒魚片
樟茶鴨(半隻)
火腿津白
蔥蝦拌麵
上海小籠包
酒釀寧波湯圓

Main Dishes

Stir Fried Prawns with Salted Egg Yolk
Double-Boiled Shark's Fin with Egg
Stir-Fried Shredded Fish with Salted Vegetable
Camphor Tea Leaf Smoked Duck (half)
Braised Tianjin Cabbage with Jinhua Ham
Marinated Noodles with Scallion and Shrimp
Steamed Shanghai Minced Pork Dumplings
Rice Ball Dumplings Stuffed with Mashed Black Sesame and Mashed Red Bean in Sweet Rice Wine Soup
Fresh Fruit Platter

鮮果拼盤

至尊魚翅、鮑魚、海參、燕窩宴

Winter Solstice Menu

MOP 7,600

(十至十二位用
For 10-12 pax)

四小冷

糖醋小排
蔥油拌海蜆頭
花雕醉雞
燻魚

Appetizers

Spareribs in Sweet Vinegar Sauce
Jelly Fish Head Tossed with Scallion Oil
Marinated Chicken with Huadiao Wine
Smoked Fish

主菜

醬爆明蝦粗麵
原盅雞燉翅
清蒸鮑魚
紅燒墨西哥鮑片拌海參
松子肉沫鍋巴卷
上湯鹹肉小菜
梓園炒飯
上海小籠包
燕窩木瓜椰汁露
鮮果拼盤

Main Dishes

Braised Prawn in Spicy Sauce with Thick Noodles
Double Boiled Shark's Fin Soup with Chicken
Steamed Hilsa Herring
Braised Mexican Abalone in Brown Sauce & Beche-De-Mer
Minced Pork and Pine Nut Crispy Rice Cone
Braised Young Shanghai Cabbage with Salted Meat in Broth
"The Catalpa Garden" Fried Rice
Steamed Shanghai Minced Pork Dumplings
Double Boiled Bird's Nest with Papaya & Coconut Milk
Fresh Fruit Platter