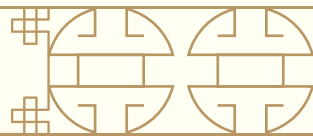


# 梓園金雞賀歲套餐

## Catalpa Garden Chinese New Year Menu



2017年1月12日至2月11日 12 January to 11 February 2017

### 四位套餐

### For 4 Pax

MOP 1,500

三小冷  
花雕醉雞  
四喜烤麩  
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  
雪菜炒魚片  
蜜汁火魷  
鹹肉小棠菜  
嫩雞煨麵  
血糯八寶飯

Main Dishes  
Stir Fried River Shrimp  
Double Boiled Shark's Fin Soup with Chicken  
Stir Fried Fish Fillet with Snow Cabbage  
Sliced Jinhua Ham Steamed in Honey Sauce  
Stir Fried Young Shanghai Cabbage with Salted Meat  
Stewed Soft Noodles with Chicken and Vegetable  
Steamed Black Glutinous Rice Stuffed with Mashed Red Bean

### 十位套餐

### For 10 Pax

MOP 3,980

五小冷  
紅燒牛腩  
糖醋小排  
雲耳拌西洋芹  
燻魚  
四喜烤麩

Appetizers  
Braised Beef Shank  
Spareribs in Sweet Vinegar Sauce  
Marinated Black Fungus with Celery  
Smoked Fish  
Braised Gluten with Fungus

### 主菜

乾燒明蝦  
魚翅燉蛋  
雪菜年糕炒魚絲  
蝦子大烏參  
鹹肉小棠菜  
上海炒年糕  
上海小籠包  
血糯八寶飯

Main Dishes  
Dry Braised Prawn with Brown Sauce  
Double Boiled Shark's Fin with Egg  
Sautéed Shredded Fish and Rice Cake with Snow Cabbage  
Braised Superior Sea Cucumber with Shrimp Roe  
Stir Fried Young Shanghai Cabbage with Salted Meat  
Stir Fried Rice Cake with Shredded Pork and Cabbage in Soy Sauce  
"Shanghai Style"  
Steamed Shanghai Minced Pork Dumplings  
Steamed Black Glutinous Rice Stuffed with Mashed Red Bean

### 六位套餐

### For 6 Pax

MOP 2,280

四小冷  
花雕醉雞  
糖醋小排  
紅燒牛腩  
四喜烤麩

Appetizers  
Marinated Chicken with Huadiao Wine  
Spareribs in Sweet Vinegar Sauce  
Braised Beef Shank  
Braised Gluten with Fungus

### 主菜

醬爆明蝦粗麵  
魚翅燉蛋  
松子桂魚  
樟茶鴨(半隻)  
上湯小棠菜  
梓園炒飯  
鮮肉鍋貼  
血糯八寶飯

Main Dishes  
Braised Prawn in Spicy Sauce with Thick Noodles  
Double Boiled Shark's Fin with Egg  
Deep Fried Sweet and Sour Mandarin Fish with Pine Nut  
Camphor Tea Leaf Smoked Duck (Half)  
Braised Young Shanghai Cabbage in Broth  
"The Catalpa Garden" Fried Rice  
Pan Fried Meat Dumplings  
Steamed Black Glutinous Rice Stuffed with Mashed Red Bean

### 至尊魚翅、鮑魚、海參、燕窩宴

### For 12 Pax

MOP 7,600

五小冷  
糖醋小排  
蔥油拌海蜆頭  
燻魚  
四喜烤麩  
花雕醉雞

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

### 主菜

鹹蛋黃明蝦  
原盅雞燉翅  
清蒸鮑魚  
紅燒墨西哥鮑片拌海參  
八寶雞  
上湯鹹肉小棠菜  
三鮮泡飯  
上海小籠包  
燕窩木瓜燉汁露

Main Dishes  
Stir Fried Prawns with Salted Egg Yolk  
Double Boiled Shark's Fin Soup with Chicken  
Steamed Hilsa Herring  
Braised Mexican Abalone and Sea Cucumber in Brown Sauce  
Eight Treasures Stuffed Chicken  
Braised Young Shanghai Cabbage with Salted Meat in Broth  
Shrimp, Sea Cucumber and Croaker Rice in Soup  
Steamed Shanghai Minced Pork Dumplings  
Double Boiled Bird's Nest with Papaya & Coconut Milk



圖片只供參考 Photos are for reference only

每款套餐奉送鮮果拼盤乙客 A complimentary Fresh Fruit Platter is offered for each set menu

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For enquiry or reservation, please call:

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