

梓園

CATALPA  
GARDEN

# 中秋 盛宴

Mid-Autumn  
Festival Celebrations  
7-17 September 2024

精選上海佳餚  
共慶金秋團圓





**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.

## 四人套餐

三小冷 (鎮江肴肉 / 燻魚 / 蔥油拌海蜇頭)  
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 (Set for Four)**

額外客人每位另加

MOP 300 for each extra customer



## 六人套餐

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

糟溜魚片

Fish Fillet in Rice Wine Sauce

蝦子日本遼參拌西蘭花

Japanese Sea Cucumber with Shrimp Roes and Broccoli

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 (Set for Six)**

額外客人每位另加 MOP 300 for each extra customer

## 八人套餐

四小冷 (紅燒牛腩 / 花雕醉雞 / 鎮江肴肉 / 四喜烤麩)  
Appetizers ( Braised Beef Shank / Marinated Chicken with Huadiao Wine / Sliced Pork Terrine with Zhenjiang Black Vinegar / Braised Gluten with Fungus )

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 (Set for Eight)**

額外客人每位另加 MOP 300 for each extra customer

## 十人套餐

四小冷 (醉鴿 / 鹽酥小黃魚 / 紅燒素鵝 / 糖醋小排)  
Appetizers ( Marinated Pigeon with Huadiao Wine / Deep Fried Croaker with Salt & Pepper / Braised Bean Curd Sheet filled with Vegetables / Spareribs in Sweet Vinegar Sauce )

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 (Set for Ten)**

額外客人每位另加 MOP 300 for each extra customer



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凡惠顧以上中秋節套餐，可獲贈鮮果拼盤乙客。  
價目另收加一服務費。 | 此推廣不能與其他優惠同時使用。  
Each Mid-Autumn Festival set menu includes a complimentary fruit platter. Prices are subject to 10% service charge. | This promotion cannot be used in conjunction with any other discount or promotional offer.



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