

梓園

CATALPA
GARDEN

Winter Solstice Celebration
10-21/12/2024

冬至

盛
宴



凡惠顧冬至套餐，可獲贈鮮果拼盤乙客

Each winter solstice set menu includes a complimentary fruit platter



皇都酒店
HOTEL ROYAL
MACAU

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Hotel Royal Macau | Q



冬至四人餐

SRT FOR FOUR

三小冷

(花雕醉雞 茶葉燻蛋 四喜烤麸)

Appetizers (Marinated Chicken with Huadiao Wine / Tea Leaf Smoked Egg / Braised Gluten with Fungus)

青龍蝦炒年糕

Sautéed Fried Hair Crab with Lobster

火腿雞片燴花膠

Braised Fish Maw with Jinhua Ham and Chicken

蜜汁火魴

Sliced Jinhua Ham Steamed in Honey Sauce

鹹肉小棠菜

Stir Fried Young Shanghai Cabbage with Salted Meat

鮮肉鍋貼

Pan Fried Meat Dumplings

豆沙窩餅

Mashed Red Bean Pancake

MOP 1,480



冬至六人餐

SRT FOR SIX

四小冷

(醉鴿 茶葉燻蛋 糖醋小排 脆皮素鵝)

Appetizers (Marinated Pigeon with Huadiao Wine / Tea Leaf Smoked Egg / Spareribs in Sweet Vinegar Sauce / Deep Fried Bean Curd Sheet filled with Vegetables)

鹹蛋黃明蝦

Stir Fried Prawns with Salted Egg Yolk

火腿鮑片雞湯

Chicken Soup with Abalone and Jinhua Ham

雪菜燴魚片

Braised Fish Fillet with Snow Cabbage

松子肉沫鍋巴卷

Minced Pork and Pine Nut Crispy Rice Cone

火腿津白

Braised Tianjin Cabbage with Jinhua Ham

梓園炒飯

"The Catalpa Garden" Fried Rice

上海小籠包

Steamed Shanghai Minced Pork Dumplings

桂花拉糕

Osmanthus Flavored Steamed Glutinous Cake

MOP 2,280



冬至八人餐

SRT FOR EIGHT

四小冷

(鎮江肴肉 紅燒牛展 燻魚 雲耳拌西芹)

Appetizers (Sliced Pork Terrine with Zhenjiang Black Vinegar / Braised Beef Shank / Smoked Fish / Marinated Black Fungus with Celery)

宮爆明蝦

Fried Prawn with Spicy Sauce

魚翅燉蛋

Double-Boiled Shark's Fin with Egg

糟溜魚片

Fish Fillet in Rice Wine Sauce

十二頭鮑魚拌紅燒肉

Abalone (12-head) with Braised Pork

上湯銀杏腐皮火腿津白

Braised Bean Curd Sheet with Angled Luffa, Tomato and Black Fungus in Broth

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 2,880



冬至十人餐

SRT FOR TEN

四小冷

(醉豬手 鹽酥小黃魚 糖醋小排 紅燒素鵝)

Appetizers (Pork Knuckle with Huadiao Wine / Deep Fried Croaker with Salt & Pepper / Spareribs in Sweet Vinegar Sauce / Braised Bean Curd Sheet filled with Vegetables)

清炒蝦仁

Stir Fried River Shrimp

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

三絲炒豆苗

Bean Seedlings with Jinhua Ham, Shredded Mushroom and Shredded Bamboo Shoot

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

紅豆沙湯圓

Rice Ball Dumplings Stuffed with Mashed Red Bean

MOP 3,680



價目另收加一服務費。 | 此推廣不能與其他優惠同時使用。 | 如有任何爭議，澳門皇都酒店保留最終決定權。
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