

2025



皇都酒店
HOTEL ROYAL
MACAU

喜
蛇
迎
年

皇都酒店新春獻禮

*Celebrate Chinese New Year
with Hotel Royal*

賀年套餐

CHINESE NEW YEAR SET MENU

2025年1月14日至2月13日

January 14 - February 13, 2025

提早一天

預付訂金作實

減MOP100

Enjoy MOP100 discount by making
an early deposit one day in advance



大展宏圖套餐

MOP 1,588 (四位用)

Per Table / 4 Persons

三小冷(糖醋小排、鹹雞、蔥油拌海蜆頭)

Appetizers (Spareribs in Sweet Vinegar Sauce,
Salted Chicken, Jelly Fish Head Tossed with Scallion Oil)

乾燒明蝦

Dry Braised Prawn with Brown Sauce

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

乾燒四季豆

Stir Fried Green Bean with Minced Pork

梓園炒飯

"The Catalpa Garden" Fried Rice

豆沙窩餅

Mashed Red Bean Pancake

如意吉祥套餐

MOP 2,188 (六位用)

Per Table / 6 Persons

四小冷(燻魚、花雕醉雞、四喜烤麩、
茶葉燻蛋)

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

鹹蛋黃明蝦

Stir Fried Prawns with Salted Egg Yolk

魚翅燉蛋

Double-Boiled Shark's Fin with Egg

糟溜魚片

Fish Fillet in Rice Wine Sauce

炸子雞

Deep Fried Chicken with Salted Pepper

上湯銀杏腐皮火腿津白

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

上海粗炒麵

Fried Noodles with Shredded Pork and Cabbage
in Soy Sauce "Shanghai Style"

鮮肉鍋貼

Pan Fried Meat Dumplings

桂花拉糕

Osmanthus Flavored Steamed Glutinous Cake



五福臨門套餐

MOP 2,888 (八位用)

Per Table / 8 Persons

四小冷(鎮江肴肉、糖醋小排、
花雕醉雞、脆皮素鵝)

Appetizers (Sliced Pork Terrine with Zhenjiang Black Vinegar,
Spareribs in Sweet Vinegar Sauce,
Marinated Chicken with Huadiao Wine,
Deep Fried Bean Curd Sheet filled with Vegetables)

醬爆明蝦粗麵

Stir Fried Prawns with Salted Egg Yolk

火腿鮑片雞湯

Chicken Soup with Abalone Slices and Jinhua Ham

松子桂魚

Deep Fried Sweet and Sour Mandarin Fish with Pine Nut

紅燒元蹄

Braised Pork Knuckle in Brown Sauce

鹹肉小棠菜

Stir Fried Young Shanghai Cabbage with Salted Meat

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

紫糯八寶飯

Steamed Black Glutinous Rice Stuffed with Mashed Red Bean

金玉滿堂套餐

MOP 3,688 (十位用)

Per Table / 10 Persons

四小冷(醉豬手、鹽酥小黃魚、
紅燒牛展、蘿蔔絲拌海蜇)

Appetizers (Pork Knuckle with Huadiao Wine,
Deep Fried Croaker with Salt & Pepper, Braised Beef Shank,
Tossed Jelly Fish with Shredded Turnip)

宮爆明蝦

Fried Prawn with Spicy Sauce

砂鍋雞煲翅

Braised Shark's Fin with Chicken in Casserole

雪菜燴魚片

Braised Fish Fillet with Snow Cabbage

花雕蒸雞

Steamed Chicken with Huadiao Wine

火腿津白

Braised Tianjin Cabbage with Jinhua Ham

咸肉菜粒松子蛋炒飯

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

上海小籠包

Steamed Shanghai Minced Pork Dumplings

酒釀寧波湯圓

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

如用餐人數超越以上指定人數，每位額外顧客另加 MOP 300。| 奉送鮮果拼盤乙客。|

以上價目須另加一服務費。| 不可與其他折扣優惠或推廣同時使用。

MOP 300 for each extra person consuming the menu specified above. | A complimentary Fresh Fruit Platter is offered for each set menu. | Prices are subject to 10% service charge | This promotion cannot be used in conjunction with any order discount or promotional offer.

上海盆菜宴

SHANGHAI NESE TREASURE POT SET MENU

2025年1月7日至2月13日

January 7 - February 13, 2025

梓園

CATALPA GARDEN



六位用 MOP 1,688 for 6 Persons

十二位用 MOP 3,288 for 12 pax

- 小食 苔條花生、梓園秘製風味醬
- 前菜 醉豬手、糖醋小排、油燜小竹筍、蔥油拌海蜇
- 上海盆菜 海參、鮑魚、花膠、瑤柱、中蝦、燻魚、鹹雞、年糕、金腿、鴨舌、元蹄、牛展、湖州千張包、粉絲、素雞、冬菇、小棠菜、鹵水蛋
- 主食 梓園炒飯
- 甜品 酒釀桂花丸子、上海炸春卷、紫糯八寶飯、蔥油餅
- 陳年花雕酒 花雕酒需另加收MOP180 一支

須另加10%服務費。 | 不可與其他折扣優惠或推廣同時使用。

All prices are subject to 10% service charge. | This promotion cannot be used in conjunction with any order discount or promotional offer.