

Spring Dinner Celebration at Vitoria Room

惠顧六席或以上

- · 每席敬送12罐汽水
- · 自攜洋酒每席免收兩瓶開瓶費
- ·免費席前小食三款(每款30件)
- · 免費使用地台連影音設備
- ·免費使用卡拉OK設備(視乎酒店情況而定)
- · 免費使用投影儀及屏幕
- · 精美席上裝飾臺花擺設
- ·全日免費泊車位三個及麻雀娛樂(需提前憑車牌號碼預約)
- · 每席印製中、英文餐譜

惠顧十二席或以上,即獲贈以下大禮:

- · 每席敬送12罐汽水或啤酒
- ·免費席前小食三款(每款60件)
- ·免費提供1小時財神爺派發糖果服務(視乎酒店情況而定)
- : 自攜洋酒每席免收開瓶費
- · 免費使用地台連影音設備
- ·免費使用卡拉OK設備(視乎酒店情況而定)
- · 免費使用投影儀及屏幕
- · 精美席上裝飾臺花擺設
- ·全日免費泊車位四個及麻雀娛樂(需提前憑車牌號碼預約)
- · 每席印製中、英文餐譜

此套餐有效期至2025年3月31日

This package is valid until March 31, 2025

訂座或查詢,請聯絡宴會部

Please contact Banquet Department for further information or reservation

(853) 8597 9125



8597 9178

Consumption of 6 tables or above

- · Complimentary I2 cans of soft drinks per table
- · Free corkage fee of two bottled per table
- · Complimnetary pre-function snacks with 3 canapes selective and each canapes with 30 pieces
- · Use of stage with Audio & Video Equipment
- · Use of Karaoke system (Subject to hotel availability)
- · Complimentary use LCD Projector and Screen
- · Dining table centerpieces
- · 3 complimentary car parking space & 3 Mahjong facilities (Make the reservation in advance by license plate number)
- · Menu printing in Chinese and English

Consumption of 12 tables or above

- · Complimentary I2 cans of soft drinks or beers per table
- · Complimnetary pre-function snacks with 3 canapes selective and each canapes with 60 pieces
- · Complimentary I hour candies distributed by God of Wealth (Subject to hotel availability)
- · Free corkage fee per table
- · Use of stage with Audio & Video Equipment
- · Use of Karaoke system (Subject to hotel availability)
- · Complimentary use LCD Projector and Screen
- · Dining table centerpieces
- · 4 complimentary car parking space & Mahjong facilities (Make the reservation in advance by license plate number)
- · Menu printing in Chinese and English

banquet@hotelroyal.com.mo



皇都酒店 HOTEL ROYAL



Spring Dinner Celebration at Vitoria Room

龍 蝦・魚 翅 珍 味 宴 Lobster, Shark Fin Premium Banquet Set

四小冷

糖醋小排

花雕醉雞

蔥油拌海蜇頭

四喜烤麩

Appetizers

Spareribs in Sweet Vinegar Sauce

Marinated Chicken with Huadiao Wine

Jelly Fish Head Tossed with Scallion Oil

Braised Gluten with Fungus

主菜

波士頓龍蝦炒年糕

砂鍋雞煲翅

清蒸海斑

松子肉沫鍋巴卷

樟茶鴨

上湯百頁小棠菜

梓園炒飯

上海小籠包

高力豆沙

鮮果拼盤

Main Dishes

Stir Fried Rice Cake with Boston lobster in Soy Sauce"Shanghai Style"

Braised Shark's Fin with Chicken in Casserole

Steamed Fresh Garoup

Minced Pork and Pine Nut Crispy Rice Cone

Camphor Tea Leaf Smoked Duck

Braised Young Shanghai Cabbage with Black Fungus in Broth

"The Catalpa Garden" Fried Rice

Steamed Shanghai Minced Pork Dumplings

Deep Fried Souffe Ball with Mashed Red Bean

Fresh Fruit Platter

每席澳門幣 6,288 元 (十位至十二位用)

*不設酒水

*以上價目另加10%服務費

*需提前三天預訂

MOP 6,288 per table (10 to 12 pax)

*Beverages not included

*Subject to 10% service charge

*Three days advance booking is required

皇都酒店 HOTEL ROYAL 澳門得勝馬路2-4號 皇都酒店

Spring Dinner Celebration at Vitoria Room

百合迎春宴 Lily Spring Dinner Banquet

四小冷

茶葉燻蛋

鎮江肴肉

紅燒牛脹

蘿蔔絲拌海蜇

Appetizers

Tea Leaf Smoked Egg

Sliced Pork Terrine with Zhenjiang Black Vinegar

Braised Beef Shank

Tossed Jelly Fish with Shredded Turnip

主菜

苔條蝦仁

砂鍋餛飩雞湯

松子桂魚

西芹百合炒帶子

花雕蒸雞

鹹肉麵筋小棠菜

嫩雞煨麵

鮮肉鍋貼

高力豆沙

鮮果拼盤

Main Dishes

Stir Fried River Shrimp with Seaweed

Chicken and Won-Ton Soup in Casserole

Deep Fried Sweet and Sour Mandarin Fish with Pine Nut

Stir Fried Scallops with Celery and Lily Bulb

Steamed Chicken with Huadiao Wine

Stir Fried Young Shanghai Cabbage with Salted Meat and Bran Gluten

Stewed Soft Noodles with Chicken and Vegetable

Pan Fried Meat Dumplings

Deep Fried Souffe Ball with Mashed Red Bean

Fresh Fruit Platter

每席澳門幣 3,500 元 (十位至十二位用)

- *不設酒水
- *以上價目另加10%服務費
- *需提前三天預訂

MOP 3,500 per table (10 to 12 pax)

*Beverages not included

- *Subject to 10% service charge
- *Three days advance booking is required

皇都酒店 HOTEL ROYAI 澳門得勝馬路2-4號 皇都酒店

Spring Dinner Celebration at Vitoria Room

櫻花納福宴 Sakura Spring Dinner Banquet

四小冷

鎮江肴肉

醉鴿

脆皮素鵝

燻魚

主菜

宫爆明蝦

火腿雞片燴花膠

雪菜年糕炒魚絲

十二頭鮑魚拌紅燒肉

四寶夾餅

上湯銀杏腐皮火腿津白

蔥蝦拌麵

素菜包

南瓜湯圓

鮮果拼盤

每席澳門幣 **4,500** 元 (十位至十二位用)

*不設酒水

*以上價目另加10%服務費

*需提前三天預訂

皇都酒店 HOTEL ROYAL Appetizers

Sliced Mutton Terrine

Sliced Pork Terrine with Zhenjiang Black Vinegar

Deep Fried Bean Curd Sheet filled with Vegetables

Smoked Fish

Main Dishes

Fried Prawn with Spicy Sauce

Braised Fish Maw with Jinhua Ham and Chicken

Sautéed Shredded Fish and Rice Cake with Snow Cabbage

Abalone (12-head) with Braised Pork

Crispy Pocket Puff

Braised Tianjin Cabbage with Jinhua Ham, Gingkgo and Bean Curd Sheet

in Broth

Marinated Noodles with Scallion and Shrimp

Steamed Vegetable Bun

Pumpkin with Sweet Rice Wine Soup

Fresh Fruit Platter

MOP 4,500 per table (10 to 12 pax)

*Beverages not included

*Subject to 10% service charge

*Three days advance booking is required

澳門得勝馬路2-4號 皇都酒店

Spring Dinner Celebration at Vitoria Room

牡丹富貴宴 Peony Spring Dinner Banquet

四小冷

鳳尾魚

花雕醉雞

瑤柱豆瓣酥

糖醋小排

Appetizers

Deep Fried Anchovy

Marinated Chicken with Huadiao Wine

Mashed Broad Bean with Conpoy

Spareribs in Sweet Vinegar Sauce

主菜

紅運乳豬全體

醬爆明蝦粗麵

原盅雞燉翅

清蒸東星斑

蝦子日本遼參拌西蘭花

黄金炒飯

菜肉餛飩

百合紅豆沙糖水

鮮果拼盤

Main Dishes

Roasted Whole Suckling Pig

Braised Prawn in Spicy Sauce with Thick Noodles

Double Boiled Shark's Fin Soup with Chicken

Steamed Fresh Star Garoupa

Japanese Sea Cucumber with Shrimp Roes and Broccoli

Golden Fried Rice

Pork and Vegetable Won-Ton in Soup

Rice Ball Dumplings with Lily and Mashed Red Bean in Sweet Rice Wine Soup

Fresh Fruit Platter

每席澳門幣 9,288 元 (十位至十二位用)

- *不設酒水
- *以上價目另加10%服務費
- *需提前三天預訂

MOP 9,288 per table (10 to 12 pax)

- *Beverages not included
- *Subject to 10% service charge
- *Three days advance booking is required

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