

# 中秋節套餐

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營業時間  
Operating Hours  
11:00-15:00 / 18:30-22:00  
查詢電話  
Enquiry / Reservation  
(853)8988-8700/701

## 中秋節四位套餐 Mid-Autumn Festival Set Menu 4Persons 原價\$3,888 優惠價2,488.

桃紅珍寶乳豬(半隻)  
Roasted crispy baby suckling pig (half piece)

古法濃湯響螺菜膽雞煲牙棟排翅(足6兩)  
Braised shark's fin soup with sea whelk, chicken and cabbage

高湯牛油焗澳洲龍蝦伴伊麵(約1.2斤)  
Braised Australia Lobster in butter and supreme soup accompanied with e-fu noodles

蔥油蒸沙巴珍珠龍躉(約1斤)  
Steamed baby giant garoupa in scallions

蠔皇原隻鮑魚扣花膠翠蔬(4件)  
Braised whole abalone, fish maws and vegetables in oyster

另加收\$888可轉30頭中東乾鮑魚

蠔皇原隻30頭中東乾鮑魚伴花膠(4件)  
Braised middle east 30 head dried abalone with fish maws in oyster sauce

畔塘飄香荷葉飯  
Braised rice with meat and mushroom wrapped by lotus leaf

萬壽蟠桃包(4件)  
Chinese birthday buns

遠年陳皮紅豆沙湯圓(位)  
Sweetened Red bean cream with dried tangerine peel and dumpling

環球鮮水果盤  
Fresh seasonal fruit

另加一位價格  
Price for additional one person

蠔皇原隻鮑魚扣花膠翠蔬\$178  
Braised whole abalone, fish maws and vegetables in oyster

遠年陳皮紅豆沙湯圓 \$38/位  
Sweetened red bean cream with dried tangerine peel & dumpling

## 中秋節六位套餐 Mid-Autumn Festival Set Menu 6 Persons 原價\$5,488 優惠價\$3,688.

桃紅珍寶乳豬(半隻)  
Roasted crispy baby suckling pig (half piece)

黑松露黃耳鮮露筍炒北海道鮮帶子  
Sautéed scallops and yellow fungus with asparagus in black truffle

古法濃湯響螺菜膽雞煲牙棟排翅(足9兩)  
Braised shark's fin soup with sea whelk, chicken and cabbage

蠔皇原隻鮑魚伴海參(6件)  
Braised whole abalone, sea cucumber and vegetables in oyster

另加收\$1,188可轉30頭中東乾鮑魚

蠔皇原隻30頭中東乾鮑魚伴海參(6件)  
Braised middle east 30 head dried abalone with sea cucumber in oyster sauce

蔥油蒸沙巴珍珠大龍躉  
Steamed pearl garoupa in scallions

脆皮石岐乳鴿(2隻)  
Roasted pigeon

畔塘飄香荷葉飯  
Braised rice with meat and mushroom wrapped by lotus leaf

萬壽蟠桃飽(6個)  
Chinese birthday buns

遠年陳皮紅豆沙湯圓(窩上)  
Sweetened Red bean cream with dried tangerine peel and dumpling

環球水鮮果盤  
Fresh fruit platter

另加一位價格  
Price for additional one person

蠔皇原隻鮑魚伴海參\$178/位  
Braised whole abalone, sea cucumber and vegetables in oyster

萬壽蟠桃飽\$18/個  
Chinese birthday buns

## 中秋節八位套餐 Mid-Autumn Festival Set Menu 8 Persons 原價\$6,888 優惠價\$4,988.

桃紅原隻珍寶乳豬  
Roasted whole crispy baby suckling pig

高湯牛油焗澳洲龍蝦伴伊麵(2隻/約2.4斤)  
Braised Australia Lobster in butter and supreme soup accompanied with e-fu noodles

燕窩蟹皇金勾翅(窩)  
Braised shark's fin soup with bird's nest, and crab cream

蠔皇原隻鮑魚扣花膠(8件)  
Braised whole abalone, fish maws and vegetables in oyster

另加收\$1,580可轉30頭中東乾鮑魚

蠔皇原隻30頭中東乾鮑魚伴花膠(8件)  
Braised middle east 30 head dried abalone with fish maws in oyster sauce

蔥油蒸沙巴珍珠大龍躉  
Steamed pearl garoupa in scallions

海鹽脆皮龍岡雞(1隻)  
Roasted crispy chicken with sea salted

畔塘飄香荷葉飯  
Braised rice with meat and mushroom wrapped by lotus leaf

萬壽蟠桃飽(8個)  
Chinese birthday buns

遠年陳皮紅豆沙湯圓(窩上)  
Sweetened Red bean cream with dried tangerine peel and dumpling

環球水鮮果盤  
Fresh fruit platter

另加一位價格  
Price for additional one person

蠔皇原隻鮑魚扣花膠\$178/位  
Braised whole abalone, fish maws and vegetables in oyster

蠔皇原隻30頭中東乾鮑魚伴花膠\$328/位  
Braised middle east 30 head dried abalone with fish maws in oyster sauce

所有價目以澳門幣計算及附加10%服務費All prices are in MOP and subject to 10% service charge  
推廣日期:由2025年10月5日至6日Promotion Period 5th Oct to 6th Oct 2025  
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