文華東方『繽紛喜悅』節慶套餐 FANTASTIC CELEBRATION PACKAGE 2022



與更多親朋好友分享此刻喜悅及享受更多尊貴優惠:

Commemorate fantasic moments alongside friends and family with these exclusive offers:

餐飲總消費滿澳門幣48,000元或以上,可額外多選以下一個優惠 Choose ONE additional benefit when you spend more than MOP 48,000 net on food and beverage

餐飲總消費滿澳門幣78,000元或以上,可額外多選以下二個優惠 Choose TWO additional benefits when you spend more than MOP 78,000 net on food and beverage

餐飲總消費滿澳門幣120,000元或以上,可額外多選以下三個優惠 Choose THREE additional benefits when you spend more than MOP 120,000 net on food and beverage

- 免費提供麻雀小食 (三十人) Mahjong snacks for 30 persons
- → 升級餐桌裝飾擺設為汽球裝飾擺設 ◆ Upgrade table centerpiece to balloon decoration
 - → 升級至席間三小時無限暢飲汽水及啤酒
 Upgrade to three-hour of free flow soft drinks and beer during dinner
- 餐前一小時雞尾酒會包括無限暢飲汽水、啤酒及雜果賓治
 One hour pre-dinner cocktail reception with free flow soft drinks, beer and fruit punch
- 豪華湖景客房酒店一晚住宿並享用雙人早餐
 One-night accommodation in Deluxe Lake View Room with breakfast for two persons
- 澳門文華東方水療中心享用單人六十分鐘水療服務 60-minute spa treatment at The Spa for one person

節慶套餐每位澳門幣780* 元起,即可享有以下優惠: Exquisite celebration packages from MOP 780* per person with the following privileges:

- 精緻主題佈置
 Elegant theme decoration
- 每席奉送壽包或酸薑紅雞蛋 Complimentary Chinese birthday buns or red eggs and sweetened ginger per table
- 每位奉送一杯汽水或啤酒 Complimentary one glass of soft drink or beer per person
- 每席免收一瓶自携餐酒或烈酒開瓶費用
 Complimentary corkage for one bottle of wine or liquor per table
- 無能要樂及茗茶招待 (因應場地供應情況而定)

 Mahjong entertainment with Chinese tea service (subject to availability)
- 每席餐桌裝飾擺設

 Complimentary table centerpiece for all dining tables
- 文華東方特色蛋糕 (三磅)
 Homemade Mandarin Oriental Signature Cake (Three pounds)
- 免費使用場地基本燈光及影音設備
 Complimentary usage of standard in-house lighting and audio-visual equipment
- 四小時免費自助泊車 (因應停車場車位供應情況而定) Complimentary four-hour self-parking (subject to availability)

- * 有效日期至2022年12月31日 Valid until 31 December 2022
- * 最低消費五席方可享有以上所有優惠 Minimum five tables to enjoy all the above privileges
- * 以上價格另需附加10%服務費,價格如有更改,恕不另行通知 Prices are subject to 10% service charge and may change without prior notice

如有任何查詢,請聯絡宴會及會議營業部

For further enquiries, please contact our Catering and Conference Services Department (853) 8805 8865 | group-momac-catering&conferences@mohg.com

沙律吧 SALAD BAR

❷ 雜菜沙律

什錦沙律菜、車厘茄、西蘭花及青瓜 汁醬及配料:檸檬油醋、意大利黑醋汁、千島沙律醬、松子及麵包粉

Mesclun and Vegetable Salad

Mixed Salad Leave, Cherry Tomatoes, Broccoli and Cucumber Dressing and Condiments: Lemon Vinaigrette, Balsamic Vinaigrette, Thousand Island Dressing, Pinenut and Croutons

煙三文魚沙律配蘋果及芹菜根

Smoked Salmon Salad with Apple and Celeriac Salad

❷ 天婦羅蘑菇沙律配牛油生菜及柚子醬油汁

Tempura Mushroom Salad with Butter Head Lettuce and Yuzu Soy Dressing

經典凱撒沙律配巴馬臣芝士

Classic Caesar Salad with Parmesan Cheese

長通粉沙律配火腿伴芝十及香草蛋黃醬

Penne Pasta Salad with Ham, Grated Cheese and Herb Mayonnaise

凍頭盤 **COLD APPETIZER**

凍肉拼盤配醃製蔬菜、沙樂美腸、葡國陽及西班牙風乾火腿 Cold Cut Platter with Pickled VegetableSalami, Chourico and Aged Iberico Ham

Anti Pasti Selections Sundried Tomatoes, Roasted Garlic, Shallot, Zucchini, Fine Olive and Marinated Cheese

壽司 SUSHI

加州卷 California Maki Rolls

> 吞拿魚壽司 Tuna Maki Rolls

✓ 牛油果青瓜壽司
Cucumber and Avocado Maki Rolls

日式芥末、醃製酸薑及日本豉油 Wasabi, Pickled Ginger and Soya Sauce

> 漁港 SEAFOOD VILLAGE

> > 三文魚刺身 Salmon Sashimi

加拿大龍蝦 Canadian Lobster

白灼紅蝦 Poached Red Prawn

> 白蜆 White Clam

乾蔥醋、雞尾酒汁、辣茄汁醬及檸檬 Shallot Vinegar, Cocktail Sauce, Oyster Sauce and Lemon Wedges

麵檔 NOODLE STATION

特色叻沙湯或清雞湯粉麵

自選麵食: 米綫、上海麵、米粉 配料: 鮮蝦雲吞、鮮蝦、魚餅、雞絲及白菜苗

Signature Laksa Curry Gravy or Chicken Broth Noodle Choice of Noodle: Rice Noodle, Shanghai Noodle, Rice Vermicelli Ingredients: Prawn Wonton, Shrimp, Fish Cake, Shredded Chicken and Baby Bak Choy

> 湯類 SOUP

✓ 野菌湯配麵包粒 Wild Mushroom Soup with Farmer Bread Croutons

精選麵包及牛油 Selection of Rustic Bread and Rolls served with Butter

> 席切 CARVING STATION

烤雞卷配鴨肝及蘑菇 Chicken Roulade with Foie Gras and Mushroom

風味小食 HOT BITES

✓ 西班牙焗薯卷 Spanish Tortilla

雞肉沙嗲串配花生醬 Chicken Satay Skewer served with Tangy Peanut Sauce

> 馬來西亞咖喱角 Malaysian Curry Puff

> 熱盤 HOT DISHES

煎三文魚柳配椰菜花伴檸檬忌廉汁 Pan fried Salmon Filet with Cauliflower and Lemon Cream Sauce

烤黑毛豬柳配番茄玉米餅伴豬肉汁 Roasted Kurobuta Pork Loin with Tomato Polenta Cake and Pork Gravy

> > 番茄海鮮意大利粉 Seafood Spaghetti with Tomato

菠蘿肉鬆炒飯 Pineapple Fried Rice with Pork Floss and Vegetable

甜品吧 DESSERT BAR

熱情果撻 Passion Fruit Tart

朱古力布朗尼蛋糕 Chocolate Brownies

接骨木花蛋糕 Elderflower Cake

士多啤梨芝士蛋糕 Strawberry Cheesecake

> 斑蘭瑞士卷 Pandan Swiss Roll

時令鮮果 Seasonal fruit platter

Mövenpick 瑞士雪糕 雲呢拿雪糕、朱古力雪糕、士多啤梨雪糕及配料 Mövenpick ice-cream Vanilla, chocolate and strawberry with condiments

每位澳門幣780 元 (最少六十人) MOP 780 per person (Minimum 60 persons)

OR 或

每位另加澳門幣160 元升級至夢幻夜光甜品自助餐 Supplement charge of MOP160 per person to enjoy Glow-in-the-Dark Dessert Paradise

沙律吧 SALAD BAR

❷ 雜菜沙律

什錦沙律菜、車厘茄、西蘭花及青瓜 汁醬及配料:檸檬油醋、意大利黑醋汁、千島沙律醬、松子及麵包粒

Mesclun and Vegetables Salad

Mixed Salad Leave, Cherry Tomatoes, Broccoli and Cucumber
Dressing and Condiments: Lemon Vinaigrette, Balsamic Vinaigrette, Thousand Island Dressing, Pinenut and Croutons

凍頭盤 COLD APPETIZER

蟹肉沙律配青瓜及蟹籽 Crab Stick Salad with Cucumber and Tobiko Caviar

泰式沙律配加拿大帶子、西芹、腰果及甜椒汁 Canadian Scallops with Thai Salad, Celery, Cashew Nuts and Sweet Chili Dressing

> 經典凱撒沙律配巴馬臣芝士 Classic Caesar Salad with Parmesan Cheese

鮮蝦沙律配菠蘿及腰果 Prawn Salad with Pineapples and Cashew Nuts

川式雞肉沙律配青瓜及辣醬 Szechuan Chicken Salad with Cucumber and Spicy Sauce

壽司 SUSHI

加州卷 California Maki Rolls

> 吞拿魚壽司 Tuna Maki Rolls

刈牛油果青瓜壽司 Cucumber and Avocado Maki Rolls

日式芥末、 醃製酸薑及日本豉油 Wasabi, Pickled Ginger and Soya Sauce

> 漁港 SEAFOOD VILLAGE

> > 三文魚刺身 Salmon Sashimi

加拿大龍蝦 Canadian Lobsters

新鮮生蠔 Seasonal Oysters

白灼紅蝦 Poached Red Prawns

> 白蜆 White Clams

乾蔥醋、雞尾酒汁、辣茄汁醬及檸檬 Shallot Vinegar, Cocktail Sauce, Oyster Sauce and Lemon Wedges

湯類 SOUP

舞茸菇瑤柱燉雞湯

Double-boiled Chicken Soup with Dried Scallops and Maitake Mushrooms

麵檔 NOODLE STATION

特色叻沙湯或清雞湯粉麵

自選麵食: 米綫、上海麵、米粉 配料: 鮮蝦雲吞、鮮蝦、魚餅、雞絲及白菜苗

Signature Laksa Curry Gravy OR Chicken Broth Noodle

Choice of Noodle: Rice Noodle, Shanghai Noodle, Rice Vermicelli Ingredients: Prawn Wonton, Shrimp, Fish Cake, Shredded Chicken and Baby Bak Choy

風味小食 HOT BITES

香脆雞鎚 Cajun Crispy Chicken Thighs

炸雲吞及蝦片 Crispy Shrimp Wontons with Prawn Crackers

✓ 炸薯條配蛋黃醬及茄汁
Cajun French Fries, Mayonnaise and Tomato Ketchup

雞肉沙嗲串配花生醬 Chicken Satay with Tangy Peanut Sauce

席切 CARVING STATION

烤牛劢骨配燒薯仔伴黑椒汁 Medium Grilled Beef Ribs with Roasted Baby Potatoes and Black Pepper Sauce

> 燒豬腩配芥末醬 Roasted Pork Belly with Mustard and Sugar

> > 熱盤 HOT DISHES

脆香豬扒配香草薯仔 Crispy Pork Schnitzel with Herb Potatoes

煎鱈魚配黃油菌汁 Seared Cod Fish with Girolle Mushroom Sauce

⊿ 葡汁焗雙蔬 Baked Broccoli and Cauliflower with Coconut Curry Cream Sauce

⊿忌廉蘑菇意大利粉 Spaghetti with Mushrooms Cream Sauce

櫻花蝦葱花炒飯 Egg Fried Rice with Spring Onions and Sakura Shrimps

甜品吧 DESSERT BAR

朱古力撻 Chocolate Tart

雲呢拿香蕉蛋糕 Banana and Vanilla Cake

士多啤梨慕絲 Strawberry Mousse

朱古力泡芙 Chocolate Choux Puff

藍莓芝士蛋糕 Blueberry Cheesecake

斑蘭瑞士卷 Pandan Swiss Roll Cake

時令鮮果 Seasonal Fruits Platter

Mövenpick 瑞士雪糕 雲呢拿雪糕、朱古力雪糕、士多啤梨雪糕及配料 Mövenpick ice-cream Vanilla, chocolate and strawberry and condiments

每位澳門幣980元 (最少六十人) MOP 980 per person (Minimum 60 persons)

OR 或

每位另加澳門幣160 元升級至夢幻夜光甜品自助餐 Supplement charge of MOP160 per person to enjoy Glow-in-the-Dark Dessert Paradise