



2017 中式婚宴套餐 Chinese Wedding Package 2017

	愛·歡欣 Delightful Wedding	愛·永恆 Timeless Wedding	愛·珍貴 Cherished Wedding	愛·難忘 Memorable Wedding
菜譜價錢 (每席供十二位用) Menu Price (12 persons per table)	澳門幣 12,999 MOP	澳門幣 14,999 MOP	澳門幣 16,999 MOP	澳門幣 18,999 MOP
惠顧十二席或以上, 可享以下優惠 Privileges for a wedding banquet of 12 tables or above				
每席奉送十二罐汽水或啤酒 12 cans of soft drink or beer per table	√	√	√	√
免開瓶費 (自携餐酒或烈酒) Waive corkage fee for self-bring in wine/spirit	每席兩瓶 2 bottles per table	全免 All	全免 All	全免 All
奉送祝酒用法國香檳一瓶 One bottle of French champagne for toasting ceremony	√	√	√	√
精緻裝飾結婚蛋糕模型以供婚禮儀式之用 Mock wedding cake for cake-cutting ceremony	√	√	√	√
鮮果忌廉蛋糕 Fresh fruit cream cake	三磅 3 pounds	五磅 5 pounds	五磅 5 pounds	八磅 8 pounds
精緻賓客回禮 Complimentary table gifts	√	√	√	√
主題婚宴佈置 Themed wedding decoration	√	√	√	√
每席贈送餐桌鮮花擺設 Standard floral centerpiece for all tables	√	√	√	√
六位賓客試菜 Complimentary wedding menu tasting for 6 guests	√	√	√	√
於澳門文華東方酒店總統套房拍攝婚紗照連二人下午茶 Complimentary use of Presidential Suite for pre-wedding photo shooting with afternoon tea set for two	-	-	√	√
一晚酒店住宿並享用雙人香檳早餐 One night accommodation with "Champagne Breakfast" for two	豪華海景套房 Water Front Suite	尊貴全海景套房 Panorama Suite	豪華景緻套房 Deluxe Suite	豪華景緻套房 Deluxe Suite
一個月免費使用健身中心及室外溫水游泳池 Complimentary usage of Fitness centre and outdoor swimming pool for 1 month	√	√	√	√
二人健身訓練課程兩節 2 sessions of personal training and fitness measurement	√	√	√	√
澳門文華東方水療中心享用雙人專屬水療服務 The Spa at Mandarin Oriental, Macau	60 分鐘 60 minutes	60 分鐘 60 minutes	90 分鐘 90 minutes	90 分鐘 90 minutes
免費使用新娘房 Complimentary use of bridal room	√	√	√	√
麻鵲耍樂及茗茶招待 Mahjong setup with Chinese tea service	√	√	√	√
免費使用基本影音設備及追光燈 Complimentary use of basic AV system and follow spot light	√	√	√	√
豪華轎車服務 Chauffeur-driven bridal limousine service	六小時 6 hours	六小時 6 hours	八小時 8 hours	八小時 8 hours
4 小時免費自助泊車 (因應停車場車位供應情況而定) Complimentary 4 hours self-parking (subject to availability)	√	√	√	√
婚宴後派對餐飲簽帳額 Food & Beverage credit for after-party at Mandarin Oriental, Macau on the night of wedding dinner	-	-	澳門幣 3,000 MOP	澳門幣 3,000 MOP
於御苑餐廳免費享用二人結婚週年晚餐 Complimentary 1st Anniversary wedding dinner for two at Vida Rica Restaurant	√	√	√	√
尊享節慶套餐折扣優惠 Exclusive discount on Celebration package	√	√	√	√

以上價格另需附加 10% 服務費, 價格如有更改, 恕不另行通知
Above prices are subject to 10% service charge and may change without prior notice
以上優惠不可與其他優惠同時使用
The above offer cannot be used in conjunction with other promotional offers
條款及細則適用
Terms & conditions apply



2017 中式婚宴菜譜 Chinese Wedding Dinner Menu 2017

愛 · 歡欣 *Delightful Wedding*

文華東方金豬全體

Mandarin Oriental barbecued whole suckling pig

發財多子瑤柱脯

Poached whole conpoy with luffa squash and sea moss

黑豚肉寶盒

Deep-fried Kurobuta pork parcel

鮮百合西芹炒珊瑚蚌

Wok-fried carol clam with celery and lily bulb

遼蔘燉花菇湯

Double-boiled sea cucumber soup with Chinese mushrooms

清蒸海青斑

Steamed Green garoupa with soy sauce

鮑汁鮑脯燴菜苗

Braised abalone and Chinese baby sprout with abalone sauce

當紅炸子雞

Deep-fried free range chicken

黃金海鮮炒飯

Golden fried rice with assorted seafood

雙菇燜伊麵

Braised e-fu noodles with duo of mushroom

紅棗雪耳糖水

Sweetened snow fungus soup with dried red date

士多啤梨忌廉蛋糕

Strawberry chantilly cream cake

美點雙輝

Chinese petit four

時令鮮果

Exotic fruit

中國茶

Chinese tea

每席澳門幣 12,999 元，另加百分之十服務費 (供十二位用)
MOP 12,999 per table of 12 persons, subject to 10% service charge



2017 中式婚宴菜譜 Chinese Wedding Dinner Menu 2017

愛 · 永恆 *Timeless Wedding*

文華東方金豬全體
Mandarin Oriental barbecued whole suckling pig

蟹皇玉環柱脯
Braised whole conpoy with luffa squash and crab roe

鵝肝金錢蟹盒
Deep-fried pork parcel with foie gras and celery

XO 醬西芹雙耳炒蝦球
Wok-fried prawn with celery, black fungus, yellow fungus and XO sauce

原隻南非鮑魚燉雞湯
Double-boiled chicken soup with South Africa abalone

清蒸老虎斑
Steamed Tiger garoupa with soy sauce

蠔皇花膠百靈菇
Braised fish maw and pak ling Mushroom with oyster sauce

蒜香脆皮雞
Crispy free range chicken with roasted garlic

雙子星三文魚炒飯
Egg fried rice with salmon, scallop and pine nut

濃湯粒粒泡拉麵
Ramen with shredded pork, mushroom, fermented vegetable in supreme broth

香芒楊枝金露
Chilled sago cream with mango and pomelo

濃朱古力慕絲
Dark chocolate mousse with mango cream

美點雙輝
Chinese petit four

時令鮮果
Exotic fruit

中國茶
Chinese tea

每席澳門幣 14,999 元，另加百分之十服務費 (供十二位用)
MOP 14,999 per table of 12 persons, subject to 10% service charge



2017 中式婚宴菜譜 Chinese Wedding Dinner Menu 2017

愛 · 珍貴 *Cherished Wedding*

文華東方金豬全體

Mandarin Oriental barbecued whole suckling pig

蛋白蒸波士頓龍蝦球

Steamed egg white with Boston lobster

法國鵝肝炸蟹鉗

Deep-fried crab claw with foie gras

彩椒松露炒帶子

Wok-fried scallop with bell pepper and black truffle

花膠燉嚮螺湯

Double-boiled fish maw soup with sea whelk

清蒸東星斑

Steamed Star garoupa with soy sauce

碧綠鮑片遼蔘

Braised abalone with sea cucumber and seasonal green

吊燒一品雞

Grilled free range chicken

飄香荷葉飯

Steamed rice with pork and shrimp wrapped with lotus leaf

蟹肉蛋白燴伊麵

Braised e-fu noodles with crab meat and egg white

腰果桃核露湯丸

Sweetened walnut soup with cashew and glutinous rice dumpling

芒果雲呢拿奶凍

Vanilla pana cotta with mango cream

美點雙輝

Chinese petit four

時令鮮果

Exotic fruit

中國茶

Chinese tea

每席澳門幣 16,999 元，另加百分之十服務費 (供十二位用)
MOP 16,999 per table of 12 persons, subject to 10% service charge



2017 中式婚宴菜譜 Chinese Wedding Dinner Menu 2017

愛 · 難忘 *Memorable Wedding*

文華東方金豬全體
Mandarin Oriental barbecued whole suckling pig

金榜題名蝦
Braised prawn with lemongrass and coconut milk sauce

東方帶子寶盒
Deep-fried scallop parcel

花膠姬松茸燉雞湯
Double-boiled chicken soup with fish maw and blaze mushroom

彩虹西芹炒花姿桂花蚌
Wok Fried sea cucumber muscle with cuttlefish, celery and bell pepper

清蒸東星斑
Steamed star garoupa with soy sauce

蠔皇原隻南非鮑魚扣鵝掌
Braised whole South Africa abalone and goose web with oyster sauce

麻香脆皮雞
Crispy free range chicken with sesame sauce

海鮮湯西施泡飯
Assorted seafood rice with chicken broth

XO 醬燜伊麵
Braised e-fu noodles with XO sauce

蛋白杏仁茶
Sweetened almond tea with egg white

雜莓慕絲配紅桑子啫喱
Mix berry mousse with raspberry jelly

美點雙輝
Chinese petit four

時令鮮果
Exotic fruit

中國茶
Chinese tea

每席澳門幣 18,999 元，另加百分之十服務費 (供十二位用)
MOP 18,999 per table of 12 persons, subject to 10% service charge



更多選擇 Wedding with MOre Selections		額外價格 (澳門幣) Additional charges (MOP)
精選菜式 Special Selections	鵝肝金錢蟹盒 Deep fried pork parcel with foie gras and celery	每席 \$500 \$500 per table
	松露彩椒炒帶子 Wok-fried scallop with bell pepper and black truffle	每席 \$600 \$600 per table
	法國鵝肝炸蟹钳 Deep-fried crab claws with French foie gras	每席 \$700 \$700 per table
	官燕水晶玉環柱甫 Braised whole conpoy with luffa squash and bird's nest	每席 \$800 \$800 per table
	金榜題名蝦 Braised prawn with lemongrass and coconut milk sauce	每席 \$900 \$900 per table
	上湯波士頓龍蝦 Boston lobster in supreme broth	每席 \$1,000 \$1,000 per table
	琥珀彩椒炒珊瑚蚌響螺片 Wok-fried sea whelk and carol clam with bell pepper	每席 \$1,200 \$1,200 per table
	蛋白波士頓龍蝦球 Steamed egg white with Boston lobster	每席 \$1,600 \$1,600 per table
湯 Soup	金華菜膽燉遼蔘湯 Double-boiled sea cucumber soup with vegetable and Jin Hua air dried ham	不需額外收費 Without extra charges
	瑤柱花菇燉響螺湯 Double-boiled sea whelk soup with conpoy and Chinese mushroom	每席 \$500 \$500 per table
	雞蓉燕窩羹 Rich bird's nest with chicken soup	每席 \$1,000 \$1,000 per table
	姬松茸花菇響螺燉花膠湯 Double-boiled fish maw soup with blaze mushroom, Chinese mushroom and sea whelk	每席 \$1,500 \$1,500 per table
鮑魚 Abalone	鮑脯扣鵝掌 Braised abalone and goose web with oyster sauce	每席 \$1,000 \$1,000 per table
	原隻南非鮑魚伴遼蔘 (7 頭) Braised whole South Africa abalone and sea cucumber with oyster sauce (7 head)	每席 \$2,000 \$2,000 per table
	原隻南非鮑魚伴花膠 (7 頭) Braised whole South Africa abalone and fish maw with oyster sauce (7 head)	每席 \$2,400 \$2,400 per table
魚 Fish	清蒸老虎斑 Steamed Tiger garoupa with soy sauce	時價 Market Price
	清蒸東星斑 Steamed Star garoupa with soy sauce	時價 Market Price
甜品 Dessert	紫米椰果珍珠露 (熱/凍) Black glutinous rice soup with sago and coconut jelly (Hot/Cold)	不需額外收費 Without extra charges
	腰果核桃露湯丸 (熱/凍) Sweetened walnut soup with cashew and glutinous rice dumpling (Hot/Cold)	每席 \$100 \$100 per table
	紅蓮燉蟲草花 Slow-cooked cordyceps flower soup with dried red date and lotus seed	每席 \$200 \$200 per table
	紅蓮燉雪蛤 Slow-cooked Hasma soup with dried red date and lotus seed	每席 \$300 \$300 per table
	法芙娜朱古力心太軟蛋糕 Valrhona chocolate fondant	每席 \$900 \$900 per table
飲料套餐 Beverage Package	三小時無限暢飲汽水及啤酒 3-hour free flow of soft drinks and beer	每席 \$788 \$788 per table
	三小時無限暢飲汽水、啤酒及果汁 3-hour free flow of soft drinks, beer and chilled juices	每席 \$888 \$888 per table
其他 Others	素食菜譜 Vegetarian menu	每位 \$800 \$800 per person
	杯子蛋糕 (最少訂購: 三打) Cup cake (minimum order: 3 dozens)	每打 \$400 \$400 per dozen
	馬卡龍 (最少訂購: 一百件) Macaroon (minimum order: 100 pieces)	每個 \$1,500 \$1,500 per tower
	精緻茶點 (每款供三十位用) Afternoon tea refreshment (for 30 persons per menu)	每款 \$1,800 \$1,800 per menu

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