

2018 中式婚宴套餐 Chinese Wedding Package 2018

	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 (Twelve persons per table)	澳門幣 12,999 MOP	澳門幣 14,999 MOP	澳門幣 16,999 MOP	澳門幣 19,999 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 Twelve cans of soft drink or beer per table	√	√	√	√
免自携餐酒或烈酒開瓶費 Complimentary corkage for self-bring in wine and spirit	每席兩瓶 2 bottles per table	每席兩瓶 2 bottles per table	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	三磅 3 pounds	五磅 5 pounds	五磅 5 pounds
精緻賓客回禮 Mandarin Oriental table gifts	-	√	√	√
主題婚宴佈置 Themed wedding decoration	√	√	√	√
每席餐桌鮮花擺設 Standard floral centerpiece for all dining tables	√	√	√	√
免費使用新娘房及婚宴管家服務 Complimentary bridal room with wedding butler service	√	√	√	√
麻雀耍樂及茗茶招待 Mahjong setup with Chinese tea service	√	√	√	√
麻雀耍樂美點 Mahjong snack refreshment	-	-	澳門幣 1,800 MOP	澳門幣 1,800 MOP
免費使用基本影音設備及追光燈 Complimentary usage of standard AV system and follow spot light	√	√	√	√
六位賓客試菜 Wedding menu tasting for six guests	√	√	√	√
一晚酒店住宿並享用雙人香檳早餐 One night accommodation with Champagne Breakfast for two persons	豪華海景套房 Water Front Suite	尊貴全海景套房 Panorama Suite	尊貴全海景套房 Panorama Suite	豪華景緻套房 Deluxe Suite
澳門文華東方水療中心享用雙人專屬水療服務 Spa treatment for bride and groom at The Spa at Mandarin Oriental, Macau	六十分鐘 60 minutes	六十分鐘 60 minutes	六十分鐘 60 minutes	九十分鐘 90 minutes
一個月使用健身中心及室外溫水游泳池 (只適用於婚宴前) Usage of fitness center and outdoor swimming pool for one month (Only available prior to wedding banquet)	√	√	√	√
二人健身訓練課程兩節 (只適用於婚宴前) Two sessions of personal training and fitness measurement for bride and groom (Only available prior to wedding banquet)	√	√	√	√
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
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)	√	√	√	√
於御苑餐廳享用二人結婚週年晚餐 1st wedding anniversary dinner for two persons at Vida Rica Restaurant	√	√	√	√
羅勤芳中華禮儀專業大妣服務港幣 1,000 元現金優惠 Lo Kan Fong Chinese wedding professional services HKD1,000 coupon	√	√	√	√
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



2018 中式婚宴菜譜 Chinese Wedding Dinner Menu 2018

愛 · 歡欣 *Delightful Wedding*

紅袍富貴脆金豬
Barbecued Whole Suckling Pig

香酥松露黑豚肉寶盒
Deep-fried Fluffy Yam Dumplings with Truffle and Barbecued Kurobuta Pork

翡翠蜜餞明蝦球
Sautéed Glass Prawns with Celeries, Preserved Garlics and Apricots

碧綠花菇扣遼參
Braised Sea Cucumbers with Japanese Mushrooms and Seasonal Vegetables

舞松茸雪蓮子燉雞湯
Double-boiled Chicken Soup with Maitake Mushrooms and Snow Lotus Seeds

鱈龍魚籽蟹肉扒雙蔬
Braised Duo Vegetables with Caviar in Egg White Crabmeat Sauce

蔥油清蒸海青斑
Steamed Green Garoupa with Scallion and Supreme Soy Sauce

玉葉南乳金雞
Deep-fried Free-range Chicken Marinated with Fermented Beancurd Topped with Crispy KaiLan

櫻花蝦炒香苗
Fried Rice with Sakura Shrimps and Spring Onions

雙菇燜伊麵
Braised E-fu Noodles with Duo Mushrooms

百年好合紅豆沙
Sweetened Red Bean Cream Soup with Lotus Seeds and Lily Bulbs

士多啤梨奶凍配芒果忌廉
Strawberry Panna Cotta with Mango Cream

甜甜蜜蜜
Chinese Petits Fours

時令鮮果
Seasonal Fruits

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



2018 中式婚宴菜譜
Chinese Wedding Dinner Menu 2018

愛 · 永恆
Timeless Wedding

紅袍富貴脆金豬
Barbequed Whole Suckling Pig

黃金海鮮卷拼蜜瓜盅蝦沙律
Deep-fried Seafood Rolls with Shrimps and Melon Salad

松露醬翡翠花枝珊瑚蚌
Sautéed Coral Clams, Cuttlefish and Celeries with Truffle Sauce

鮑汁百靈菇扣花膠
Braised Fish Maw with Bai Lin Mushrooms in Abalone Sauce

金華菜膽燉遼參湯
Double-boiled Sea Cucumber Soup with Vegetable and Jin Hua Air-dried Ham

金湯瑤柱燴綠翡翠
Braised Baby Cabbage in Tianjin Noble Style

蔥油清蒸老虎斑
Steamed Tiger Garoupa with Scallion and Supreme Soy Sauce

美辣脆皮吊燒雞
Deep-fried Free-range Chicken with Sweet Vinegar and Spicy Crumbs

蟹肉蟹籽炒香苗
Fried Rice with Crabmeat and Tobiko Caviar

上湯鮮蝦水餃生麵
Shrimp and Pork Dumplings with Egg Noodles in Supreme Broth

銀雪耳萬壽果三棗茶
Sweetened Trio Date Tea with Silver Snow Fungus and Papaya

朱古力慕絲配紅桑子忌廉
Chocolate Mousse with Raspberry Chantilly Cream

甜甜蜜蜜
Chinese Petits Fours

時令鮮果
Seasonal Fruits

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



2018 中式婚宴菜譜 Chinese Wedding Dinner Menu 2018

愛 · 珍貴 *Cherished Wedding*

紅袍富貴脆金豬
Barbequed Whole Suckling Pig

上湯波士頓龍蝦伊麵
Braised Boston Lobster with E-fu Noodles in Supreme Broth

發財多子瑤柱脯
Braised Whole Conpoy with Sea Moss, Roasted Garlics and Seasonal Vegetables

靈芝菇蘆筍百合炒玉帶
Sautéed Scallops with Asparagus, Hoshimeiji Mushrooms and Lily Bulbs

羊肚菌花膠燉雞湯
Double-boiled Chicken Soup with Fish Maw and Morchella Mushrooms

翡翠遼參扣鮑脯
Braised Sliced Abalone with Sea Cucumber and Seasonal Vegetables

蔥油清蒸老虎斑
Steamed Tiger Garoupa with Scallion and Supreme Soy Sauce

黃金蒜香脆皮雞
Crispy Free-range Chicken with Fried Garlic

三文魚蟹籽蛋白炒香苗
Fried Rice with Salmon, Tobiko Caviar and Egg White

金華高湯水餃皇
Shrimp and Pork Dumplings with Jin Hua Air-dried Ham in Supreme Broth

桃膠杏仁露湯圓
Sweetened Almond Cream Soup with Peach Gum and Glutinous Rice Dumplings

接骨木花白朱古力慕絲配士多啤梨啫喱
Elderflower White Chocolate Mousse with Strawberry Jelly

甜甜蜜蜜
Chinese Petits Fours

時令鮮果
Seasonal Fruits

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



2018 中式婚宴菜譜 Chinese Wedding Dinner Menu 2018

愛 · 難忘 *Memorable Wedding*

紅袍富貴脆金豬
Barbequed Whole Suckling Pig

龍皇雙輝映
Lobster in Two Ways
Deep-fried Lobster Rolls and Rock Melon and Lobster Salad

黑松露靈芝菇炒雙蚌
Sautéed Coral Clams with Honshimeji Mushrooms, Asparagus and Black Truffle

酥脆如意鳳尾蝦
Deep-fried Fluffy Yam Dumplings with Tiger Prawns

姬松茸花膠嚮螺燉雞湯
Double-boiled Silken Chicken Soup with Blaze Mushrooms and Fish Maw

遼參扣原隻南非鮑魚
Braised Whole South Africa Abalone with Sea Cucumbers in Oyster Sauce

蔥油清蒸東星斑
Steamed Spotted Garoupa with Scallion and Supreme Soy Sauce

東方一品燒雞
Oriental Roasted Crispy Chicken with Garlic, Shallots and served with Prawn Crackers

御苑荷葉飯
Fried Rice with Roasted Duck, Chicken, Mushrooms and Bamboo Shoots Wrapped in Lotus Leaves

鮑汁金菇金瑤燜伊麵
Braised E-fu Noodles with Conpoy and Enoki Mushrooms in Abalone Sauce

雪蓮子桃膠燉杏脯
Double-boiled Sweetened Peach Gum Soup with Snow Lotus Seeds and Apricots

雜莓忌廉芝士慕絲配香草忌廉
Mixed Berries Cream Cheese Mousse with Vanilla Chantilly Cream

甜甜蜜蜜
Chinese Petits Fours

時令鮮果
Seasonal Fruits

每席澳門幣 19,999 元，另加百分之十服務費 (供十二位用)
MOP 19,999 per table of 12 persons, subject to 10% service charge

更多選擇 <i>Wedding with MOre Selections</i>		額外價格 (澳門幣) <i>Supplement Charge (MOP)</i>
精選菜式 <i>Special Selections</i>	美辣脆皮吊燒雞 <i>Deep-fried Free-range Chicken with Sweet Vinegar and Spicy Crumbs</i>	每席 \$300 <i>\$300 per table</i>
	黑蒜蘆筍炒遼參 <i>Sautéed Sea Cucumber with Asparagus and Preserved Garlics</i>	每席 \$500 <i>\$500 per table</i>
	法國鵝肝炸蟹钳 <i>Deep-fried Crab Claws with French Foie Gras</i>	每席 \$700 <i>\$700 per table</i>
	官燕水晶玉環瑤柱脯 <i>Braised Luffa Squash Stuffed with Whole Conpoy with Bird's Nest</i>	每席 \$700 <i>\$700 per table</i>
	金榜題名大明蝦 <i>Braised Prawns with Lemongrass and Coconut Milk Sauce</i>	每席 \$900 <i>\$900 per table</i>
龍蝦 <i>Lobster</i>	上湯波士頓龍蝦伊麵 <i>Braised Boston Lobster with E-fu Noodles in Supreme Broth</i>	每席 \$1,000 <i>\$1,000 per table</i>
	蛋白波士頓龍蝦球 <i>Steamed Egg White with Boston Lobster</i>	每席 \$1,600 <i>\$1,600 per table</i>
	龍皇雙輝映 <i>Lobster in Two Ways Deep-fried Lobster Rolls and Rock Melon and Lobster Salad</i>	每席 \$2,000 <i>\$2,000 per table</i>
湯 <i>Soup</i>	瑤柱花菇燉響螺湯 <i>Double-boiled Sea Whelk Soup with Conpoy and Chinese Mushrooms</i>	每席 \$500 <i>\$500 per table</i>
	花膠泡參燉雞湯 <i>Double-boiled Ginseng Soup with Chicken and Fish Maw</i>	每席 \$800 <i>\$800 per table</i>
	蟲草花雞蓉燕窩羹 <i>Braised Bird's Nest in Supreme Broth with Minced Chicken and Cordyceps Flower</i>	每席 \$1,000 <i>\$1,000 per table</i>
	姬松茸花膠響螺燉雞湯 <i>Double-boiled Silken Chicken Soup with Sea Whelks, Blaze Mushrooms and Fish Maw</i>	每席 \$1,500 <i>\$1,500 per table</i>
鮑魚 <i>Abalone</i>	遼參扣原隻南非鮑魚 <i>Braised Whole South Africa Abalone with Sea Cucumbers in Oyster Sauce</i>	每席 \$2,000 <i>\$2,000 per table</i>
	花膠扣原隻南非鮑魚 <i>Braised Whole South Africa Abalone with Fish Maw in Oyster Sauce</i>	每席 \$2,400 <i>\$2,400 per table</i>
魚 <i>Fish</i>	蔥油蒸老虎斑 <i>Steamed Tiger Garoupa with Scallion and Supreme Soy Sauce</i>	每席 \$2,000 <i>\$2,000 per table</i>
	蔥油蒸東星斑 <i>Steamed Spotted Garoupa with Scallion and Supreme Soy Sauce</i>	時價 <i>Market Price</i>

甜品 <i>Dessert</i>	紫米椰果珍珠露 <i>Black Glutinous Rice Soup with Sago and Coconut Jelly</i>	不需額外收費 <i>Without extra charges</i>
	腰果核桃露湯丸 <i>Sweetened Walnut Soup with Cashew and Glutinous Rice Dumplings</i>	每席 \$100 <i>\$100 per table</i>
	楊枝金露 <i>Chilled Mango Sago Cream with Pomelo</i>	每席 \$200 <i>\$200 per table</i>
	雪蓮子燉桃膠伴雨花石湯圓 <i>Double-boiled Sweetened Peach Gum Soup with Snow Lotus Seeds, Dried Red Dates and Glutinous Rice Dumplings</i>	每席 \$500 <i>\$500 per table</i>
	椰汁燉官燕 <i>Double-boiled Bird's Nest with Coconut Cream</i>	每席 \$1,000 <i>\$1,000 per table</i>
	法芙娜朱古力心太軟蛋糕 <i>Valrhona Chocolate Fondant</i>	每席 \$900 <i>\$900 per table</i>
飲料套餐 <i>Beverage Package</i>	三小時無限暢飲汽水及啤酒 <i>Three-hour Free Flow of Soft Drinks and Beer</i>	每席 \$588 <i>\$588 per table</i>
	三小時無限暢飲汽水, 啤酒及果汁 <i>Three-hour Free Flow of Soft Drinks, Beer and Chilled Juice</i>	每席 \$688 <i>\$688 per table</i>
	三小時無限暢飲汽水, 啤酒, 果汁及紅白餐酒 <i>Three-hour Free Flow of Soft Drinks, Beer and Chilled Juice, House Red Wine and House White Wine</i>	每席 \$988 <i>\$988 per table</i>
其他 <i>Others</i>	素食菜譜 <i>Vegetarian Menu</i>	每位 \$800 <i>\$800 per person</i>
	杯子蛋糕 (最少訂購: 三打) <i>Cup Cake (Minimum Order: 3 dozens)</i>	每打 \$400 <i>\$400 per dozen</i>
	馬卡龍 (最少訂購: 一百件) <i>Macarons (Minimum Order: 100 pieces)</i>	每個 \$1,500 <i>\$1,500 per tower</i>
	精緻茶點 (每款供三十位用) <i>Afternoon Tea Refreshment (for 30 persons per menu)</i>	每款 \$1,800 或 \$2,800 <i>\$1,800 or \$2,800 per menu</i>

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