

## 2021 中式婚宴套餐 Chinese Wedding Package 2021

	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 13,888 MOP	澳門幣 15,888 MOP	澳門幣 17,888 MOP	澳門幣 23,888 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	√	√	√	√
免自携餐酒及烈酒開瓶費 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	√	√	√	√
文華餅店鮮果忌廉蛋糕 Fresh fruit cream cake by The Mandarin Cake Shop	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 gift	-	-	√	√
主題婚宴佈置 Themed wedding decoration	五選一 1 out of 5	五選一 1 out of 5	五選一 1 out of 5	六選一 1 out of 6
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 (30 人) Mahjong snack refreshment for 30 persons	-	-	√	√
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	豪華景觀套房 Deluxe Suite	總統套房 Presidential 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 (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	六小時 6 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 Wedding anniversary dinner for two persons at Vida Rica Restaurant	√	√	√	√
尊享節慶套餐九折優惠 Exclusive 10% 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



## 2021 中式婚宴菜譜 Chinese Wedding Menu 2021

### 愛 · 歡欣 Delightful Wedding

珠聯璧合 - 紅袍富貴脆金豬  
Barbequed Whole Suckling Pig

游龍戲鳳 - 蘑菇濃湯龍蝦伊麵  
Braised Boston Lobster with E-fu Noodle in Creamy Mushroom and Chicken Broth

佳偶天成 - 金華花膠燉雞湯  
Double-boiled Chicken Soup with Fish Maw and Jin Hua Air-dried Ham

共諧連理 - 竹筴蘆筍扣遼參  
Braised Sea Cucumber with Bamboo Pith and Asparagus

魚水相諧 - 蔥油清蒸花尾龍躉  
Steamed Giant Garoupa with Scallion and Supreme Soy Sauce

喜締鴛鴦 - 酒香桂花燒雞  
Roasted Crispy Chicken with Osmanthus Sauce

相親相愛 - 玉蘭黑豚叉燒炒香苗  
Fried Rice with Kurobuta Pork, Egg and Kai Lan

情意綿綿 - 珍菌肉碎拌手打麵  
Homemade Noodle Tossed with Minced Pork and Mushroom

連生貴子 - 桃膠蓮子百合紅棗茶配水晶湯圓  
Sweetened Red Date Tea with Lily Bulb, Lotus Seed and Peach Gum served with  
Red Bean Paste Crystal Dumpling

百年好合 - 紅桑子奶凍配雲呢拿忌廉  
Raspberry and Rose Water Panna Cotta with Vanilla Chantilly Cream

甜甜蜜蜜  
Chinese Petits Fours

時令鮮果  
Seasonal Fruit Platter

每席澳門幣 13,888 元, 另加百分之十服務費 (供十二位用)  
MOP 13,888 per table of 12 person, subject to 10% service charge



## 2021 中式婚宴菜譜 Chinese Wedding Menu 2021

### 愛 · 永恆 Timeless Wedding

珠聯璧合 - 紅袍富貴脆金豬  
Barbequed Whole Suckling Pig

鳳凰于飛 - 上湯波士頓龍蝦伊麵  
Braised Boston Lobster with E-fu Noodle in Supreme Chicken Broth

喜築愛巢 - XO 醬碧綠炒雙蚌  
Sautéed Sea Cucumber Muscle and Coral Clam with Seasonal Vegetable in XO Sauce

鸞鳳和鳴 - 法國鵝肝百花釀蟹鉗  
Deep-fried Crab Claw stuffed with Shrimp Paste and Foie Gras

相敬如賓 - 海底椰花膠燉雞湯  
Double-boiled Chicken Soup with Sea Coconut and Fish Maw

永浴愛河 - 蔥油清蒸老虎斑  
Steamed Tiger Garoupa with Scallion and Supreme Soy Sauce

百年琴瑟 - 天白菇鮑脯綠翡翠  
Braised Sliced Abalone with Japanese Mushroom and Seasonal Vegetable in Premium Oyster Sauce

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

情投意合 - 蟹籽蟹肉炒香苗  
Fried Rice with Crabmeat, Tobiko Caviar and Seasonal Vegetable

美滿良緣 - 金華鮮蝦水餃皇  
Shrimp and Pork Dumpling with Jin Hua Air-dried Ham in Supreme Broth

心心相印 - 咖啡丸子核桃露  
Sweetened Walnut Cream with Coffee Glutinous Rice Ball

花好月圓 - 開心果白朱古力慕絲配紅桑子忌廉  
Pistachio and White Chocolate Mousse with Raspberry Chantilly Cream

甜甜蜜蜜  
Chinese Petits Fours

時令鮮果  
Seasonal Fruit Platter

每席澳門幣 15,888 元, 另加百分之十服務費 (供十二位用)  
MOP 15,888 per table of 12 person, subject to 10% service charge



## 2021 中式婚宴菜譜 Chinese Wedding Menu 2021

### 愛 · 珍貴 Cherished Wedding

珠聯璧合 - 紅袍富貴脆金豬  
Barbequed Whole Suckling Pig

錦繡龍鳳 - 蘑菇濃湯龍蝦伊麵  
Braised Boston Lobster with E-fu Noodle in Creamy Mushroom and Chicken Broth

情聯碧合 - 金湯雪耳玉環瑤柱脯  
Braised Luffa Squash stuffed with Whole Conpoy and Snow Fungus in Golden Supreme Chicken Broth

喜結良緣 - 翡翠白玉帶子珊瑚蚌  
Sautéed Coral Clam and Scallop with Shimeji Mushroom, Chinese Yam and Seasonal Vegetable

情投意合 - 蟲草花原隻鮑魚燉雞湯  
Double-boiled Chicken Soup with Whole Abalone and Cordyceps Flower

花開並蒂 - 碧綠花膠扣遼參  
Braised Fish Maw with Sea Cucumber and Seasonal Vegetable in Premium Oyster Sauce

魚水相諧 - 蔥油清蒸老虎斑  
Steamed Tiger Garoupa with Scallion and Supreme Soy Sauce

龍騰鳳翔 - 山楂脆皮吊燒雞  
Deep-fried Free-range Chicken with Sweet and Sour Hawthorn Sauce

美滿家庭 - 錦繡櫻花蝦炒香苗  
Fried Jasmine and Brown Rice with Sakura Shrimp, Corn Kernel, Carrot, Green Bean and Conpoy

天賜良緣 - 金華鮮蝦水餃皇  
Shrimp and Pork Dumpling with Jin Hua Air-dried Ham in Supreme Broth

早生貴子 - 蛋白杏仁茶配湯圓  
Sweetened Almond Cream with Egg White and Glutinous Rice Dumpling

花開富貴 - 朱古力慕絲配柚子及芒果忌廉  
Chocolate Mousse with Yuzu Curd and Mango Cream

甜甜蜜蜜  
Chinese Petits Fours

時令鮮果  
Seasonal Fruit Platter

每席澳門幣 17,888 元, 另加百分之十服務費 (供十二位用)  
MOP 17,888 per table of 12 person, subject to 10% service charge



## 2021 中式婚宴菜譜 Chinese Wedding Menu 2021

### 愛 · 難忘 Memorable Wedding

珠聯璧合 - 紅袍富貴脆金豬  
Barbequed Whole Suckling Pig

龍鳳呈祥 - 澳洲龍蝦哈密瓜盅拼金絲蟹鉗  
Australian Lobster Rock Melon Salad served with Golden Thread Crab Claw stuffed with Shrimp Mousse

相敬如賓 - 如意簾筍玉帶珊瑚蚌  
Sautéed Scallop with Coral Clam, "Yu Yi" Mushroom and Asparagus

天緣巧合 - 海底椰花膠響螺燉雞湯  
Double-boiled Sea Whelk Soup with Sea Coconut and Fish Maw

滿堂添喜 - 天白花菇扣原隻鮑魚  
Braised Whole Abalone with Japanese Mushroom in Premium Oyster Sauce

永浴愛河 - 蔥油清蒸東星斑  
Steamed Spotted Garoupa with Scallion and Supreme Soy Sauce

富貴花開 - 碧綠百花釀遼參  
Braised Sea Cucumber stuffed with Pork Force meat served with Broccoli

鳳凰于飛 - 葡汁脆皮吊燒雞  
Deep-fried Free-range Chicken with Macanese Style Curry

縷結同心 - 臘味金鈎荷葉飯  
Fried Rice with Chinese Sausage, Dried Shrimp, Roasted Duck and Mushroom wrapped in Lotus Leaf

花開並蒂 - 金瑤櫻花蝦拌麵  
Tossed Noodle with Shredded Conpoy and Sakura Shrimp

喜溢華堂 - 椰汁官燕燉桃膠  
Double-boiled Sweetened Bird's Nest and Peach Gum with Coconut Cream

情比金堅 - 士多啤梨忌廉芝士慕絲配雲呢拿海綿蛋糕  
Strawberry Cream Cheese Mousse with Vanilla Chiffon Sponge

甜甜蜜蜜  
Chinese Petits Fours

時令鮮果  
Seasonal Fruit Platter

每席澳門幣 23,888 元, 另加百分之十服務費 (供十二位用)  
MOP 23,888 per table of 12 person, subject to 10% service charge

更多選擇 Wedding with MOre Selections		額外價格 (澳門幣) Supplement Charge (MOP)
精選菜式 Special Selections	鱈龍魚籽金湯翡翠白玉 Poached Chinese Yam, Kai Lan and Shimeiji Mushroom in Golden Broth Topped with Caviar	不需額外收費 Without extra charge
	葡汁脆皮吊燒雞 Deep-fried Free-range Chicken with Macanese Style Curry	每席\$200 \$200 per table
	法國鵝肝百花釀蟹鉗 Deep-fried Crab Claw stuffed with Shrimp Paste and Foie Gras	每席\$800 \$800 per table
	官燕水晶玉環瑤柱脯 Braised Luffa Squash stuffed with Whole Conpoy with Bird's Nest in Supreme Broth	每席\$1,000 \$1,000 per table
龍蝦 Lobster	上湯波士頓龍蝦伊麵 Braised Boston Lobster with E-Fu Noodle in Supreme Broth	每席\$1,000 \$1,000 per table
	金榜題名龍蝦 Wok-fried Boston Lobster with Salted Egg Yolk	每席\$1,600 \$1,600 per table
	澳洲龍蝦哈密瓜盅拼金絲蟹鉗 Australian Lobster Rock Melon Salad served with Golden Thread Crab Claw stuffed with Shrimp Mousse	每席\$2,800 \$2,800 per table
湯 Soup	海底椰金瑤花菇燉雞湯 Double-boiled Chicken Soup with Conpoy, Japanese Mushroom and Sea Coconut	每席\$500 \$500 per table
	松茸花膠響螺燉雞湯 Double-boiled Sea Whelk Soup with Fish Maw and Matsutake Mushroom	每席\$1,200 \$1,200 per table
	竹筴雞蓉燕窩羹 Braised Bird's Nest in Supreme Broth with Minced Chicken and Bamboo Pith	每席\$1,200 \$1,200 per table
	鮑魚花膠海底椰燉雞湯 Double-boiled Chicken Soup with Abalone, Fish Maw and Sea Coconut	每席\$1,500 \$1,500 per table
鮑魚 Abalone	遼參扣原隻南非鮑魚 (7 頭) Braised Whole South Africa Abalone with Sea Cucumber and Seasonal Vegetable in Premium Oyster Sauce (7 Heads)	每席\$2,800 \$2,800 per table
	花膠扣原隻南非鮑魚 (6 頭) Braised Whole South Africa Abalone with Fish Maw and Seasonal Vegetable in Premium Oyster Sauce (6 Heads)	每席\$3,800 \$3,800 per table
魚 Fish	蔥油清蒸老虎斑 Steamed Tiger Garoupa with Scallion and Supreme Soy Sauce	每席\$2,000 \$2,000 per table
	蔥油清蒸東星斑 Steamed Spotted Garoupa with Scallion and Supreme Soy Sauce	時價 Market Price

甜品 Dessert	柚子蘆薈楊枝金露 Sweetened Mango Cream with Yuzu, Aloe Vera and Sago Pearl	不需額外收費 Without extra charge
	百年好合紅豆沙 Sweetened Red Bean Cream Soup with Lotus Seed and Lily Bulb	不需額外收費 Without extra charge
	腰果核桃露湯圓 Sweetened Walnut Cream with Cashew and Glutinous Rice Dumpling	每席 \$200 \$200 per table
	萬壽果雪耳棗皇燉桃膠 Double-boiled Peach Gum Soup with Papaya, Snow Fungus and Red Date	每席 \$300 \$300 per table
	椰汁官燕燉桃膠 Double-Boiled Sweetened Bird's Nest and Peach Gum with Coconut Cream	每席 \$1,200 \$1,200 per table
飲料套餐 Beverage Package	升級三小時無限暢飲汽水及啤酒 Upgrade 3-Hour Free Flow of Soft Drink and Beer	每席 \$388 \$388 per table
	升級三小時無限暢飲汽水, 啤酒及果汁 Upgrade 3-Hour Free Flow of Soft Drink, Beer and Chilled Juice	每席 \$488 \$488 per table
	升級三小時無限暢飲汽水, 啤酒, 果汁及紅白餐酒 Upgrade 3-Hour Free Flow of Soft Drink, Beer, Chilled Juice, House Red Wine and White Wine	每席 \$888 \$888 per table
	紅白餐酒 House Red Wine and White Wine	每瓶 \$338 \$338 per bottle
	開瓶費 Corkage Fee	每瓶 \$350 \$350 per bottle
其他 Others	素食菜單 Vegetarian Menu	每位 \$800 \$800 per person
	麻雀耍樂美點 (每款供三十位用) Mahjong Snack Refreshment (for 30 persons per menu)	每款 \$1,800 \$1,800 per menu
	雞尾酒小食 Cocktail Canapes	另提供菜單 Menu upon request
	精緻賓客回禮 Mandarin Oriental Table Gift	每盒 \$35 \$35 per box
	文華餅店禮餅券 The Mandarin Cake Shop Cake Voucher	每張 \$50 起 From \$50 per voucher

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