



母親節套餐

Mother's Day Set Menu



推廣日期: 5月7日至5月9日 2021年 Available on 7th to 9th May 2021

母親節四位餐

Mother's Day Set Menu 4pax
MOP\$1,688

桃紅珍寶乳豬(半隻)

Roasted baby suckling pig (half)

蟹皇魚翅燴燕窩(位)

Braised shark's fin soup with bird 's nest and crab cream

蠔皇八頭鮑魚伴波蘭鵝掌

Braised 8 head abalone with Poland goose feet in oyster sauce

蔥油蒸珍珠龍躉(約一斤)

Steamed baby giant garoupa with spring onion and ginger in soya sauce

海鹽脆皮龍岡雞(半隻)

Roasted crispy chicken in sea salted (Half)

畔塘飄香荷葉飯

Braised rice with dried seafood and meat wrapped in a lotus leaf

陳皮湘蓮紅豆沙(窩)

Sweetened red bean cream with lotus seeds and dried orange peel

時令鮮水果

Fresh fruit platter

另加一位價格 Price for additional one person

蟹皇魚翅燴燕窩(位) \$108.

Braised shark's fin soup with bird 's nest and crab cream

蠔皇八頭鮑魚伴波蘭鵝掌(位)\$158.

Braised 8 head abalone with Poland goose feet in oyster sauce

陳皮湘蓮紅豆沙(位)\$30

Sweetened red bean cream with lotus seeds and dried orange peel

需另收 10%服務費 subject to 10% service charge

母親節六位餐

Mother's Day Set Menu 6 pax
MOP\$2,888

桃紅珍寶乳豬(半隻)

Roasted baby suckling pig (half)

高湯牛油焗波士頓龍蝦伊麵

Baked Boston lobster with e-fu noodles in butter and supreme soup

杏汁嚮螺白肺燉翅群湯(6件/窩)

Double-boiled shark's fin skirt soup
with sea whelk and pork lung in almond juice

蠔皇八頭鮑魚伴波蘭鵝掌(6件)

Braised 8 head abalone with Poland goose feet in oyster sauce

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa with spring onion and ginger in soya sauce

窩燒香蔥沙薑龍岡雞(半隻)

Braised chicken with shallots and sand ginger in clay pot (Half)

畔塘飄香荷葉飯

Braised rice with dried seafood and meat wrapped in a lotus leaf

陳皮湘蓮紅豆沙(窩)

Sweetened red bean cream with lotus seeds and dried orange peel

萬壽蟠桃包(6件)

Steamed lotus seed paste buns with egg yolk" peach shape"

時令鮮水果

Fresh fruit platter

另加一位價格 Price for additional one person

陳皮湘蓮紅豆沙(位)\$30

Sweetened red bean cream with lotus seeds and dried orange peel

萬壽蟠桃包(件)\$15

Steamed lotus seed paste buns with egg yolk" peach shape"



母親節八位套餐

Mother's Day Set Menu 8 pax

MOP\$3,388

桃紅原隻珍寶乳豬

Roasted whole baby suckling pig

碧綠帶子珊瑚蚌

Sautéed coral mussels and scallops with seasonal greens

海參竹筴雞絲金勾翅(窩)

Braised shark's fin soup with sea cucumber, bamboo piths and shredded chicken

金蒜籽翠環北海道瑤柱甫(8件)

Braised whole dried scallop stuffed in hairy gourd ring with fried garlic

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa with spring onion and ginger in soya sauce

海鹽脆皮龍岡雞(一隻)

Roasted crispy chicken in sea salted (Whole)

畔塘飄香荷葉飯

Braised rice with dried seafood and meat wrapped in a lotus leaf

高山菌炆伊麵

Braised e-fu noodles with wild mushrooms

陳皮湘蓮紅豆沙(窩)

Sweetened red bean cream with lotus seeds and dried orange peel

萬壽蟠桃包(8件)

Steamed lotus seed paste buns with egg yolk" peach shape"

時令鮮水果

Fresh fruit platter

需另收 10%服務費 subject to 10% service charge

另加一位價格 Price for additional one person

金蒜籽翠環北海道瑤柱甫(件) \$45.

Braised whole dried scallop stuffed in hairy gourd ring with fried garlic

陳皮湘蓮紅豆沙(位)\$30

Sweetened red bean cream with lotus seeds and dried orange peel

萬壽蟠桃包(件)\$15

Steamed lotus seed paste buns with egg yolk" peach shape"

此套餐不適用於旅遊塔餐飲現金券及其他推廣優惠一同使

The Set Menu cannot be used in conjunction with other promotional offers or Macau Tower F & B Cash Coupon

營業時間 Operating Hours 11:00-15:00/18:30-22:00

查詢電話 Enquiry / Reservation (853) 8988-8700/701