



2019 婚宴筵席
Hotel Okura Wedding Menu 2019

花月佳期宴

大紅金豬全體
Roasted Whole Suckling Pig

翡翠 X.O 醬彩鳳玉帶
Sautéed Sliced Chicken and Scallops with Vegetable in X.O Sauce

黑松露菌荔茸鳳尾蝦
Deep-Fried Taro Paste with Prawn and Black Truffle

竹笙雲腿花草菇津菜膽
Poached Bamboo Pith with Baby Cabbage, Straw Mushroom and Yunnan Ham

高湯瑤柱花膠燴燕窩
Braised Bird's Nest Soup with Shredded Fish Maws and Conpoy

碧綠海參大網鮑片
Braised Slice Abalone and Sea Cucumber with Vegetable

清蒸大海沙巴龍躉
Steamed Giant Garoupa with Spring Onion in Soy Sauce

一品蒜香雞
Deep-Fried Crispy Chicken in Garlic Flavor

古法鵝香荷葉飯
Steamed Fried Rice Wrapped with Lotus Leaf

金腿絲上湯伊府麵
E-Fu Noodles with Yunnan Ham in Supreme Broth

桂圓百合蓮子湯丸
Sweetened Glutinous Dumpling with Longan and Lotus Seed

甜蜜美點雙輝
Chinese Petites Fours

合時鮮果碟
Seasonal Fruit Platter

每席澳門幣九千九百八十八元正，供十二位用
MOP \$9,988.00 per Table of 12 Persons

需另加百分之十服務費 Price subject to 10% service charge
只適用於 2019 年 12 月 31 日前舉行之婚宴



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永結同心宴

金陵琵琶乳豬全體
Roasted Whole Suckling Pig

如意牛肝炒菌蝦球桂花蚌
Sautéed Prawn and Laurel Clam with Assorted Mushrooms, Matsutake and Vegetable

酥炸黑松露百花蟹鉗伴沙律菜
Crispy-Fried Stuffed Crab Claws with Green Salad

燕窩扒玉環瑤柱甫
Braised Marrow Melon Stuffed with Conpoy and Bird's Nest

松茸響螺走地雞燉刺參
Double Boiled Sea Whelk and Chicken Soup with Sea Cucumber and Mushroom

福祿花冬菇南非 6 頭原隻鮑魚
Braised Whole Abalone with Wild Mushrooms and Vegetable

清蒸大海老虎斑
Steamed Tiger Garoupa with Spring Onion and Soy Sauce

海鹽脆皮炸子雞
Roasted Chicken with Rock Salt

鮑魚汁叉燒海參粒燜飯
Braised Rice with Diced Barbecued Pork and Sea Cucumber in Abalone Sauce

瑤柱金菇燜伊麵
Braised E-Fu Noodles with Mushroom and Conpoy

椰汁鮮奶珍珠紫米露
Sweetened Sago with Black Glutinous Rice in Coconut Cream

甜蜜美點雙輝
Chinese Petites Fours

合時鮮果碟
Seasonal Fruit Platter

每席澳門幣一萬一千六百八十八元正，供十二位用
MOP \$11,688.00 per Table of 12 Persons

需另加百分之十服務費 Price subject to 10% service charge
只適用於 2019 年 12 月 31 日前舉行之婚宴



Hotel Okura
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2019 婚宴筵席 Hotel Okura Wedding Menu 2019

美滿良緣宴

美滿大紅袍金豬全體

Roasted Whole Suckling Pig with Assorted Condiment

柚子汁珍寶虎蝦球

Fried Crispy Jumbo Prawn in Yuzu Sauce

松茸珍菌焗釀蟹蓋

Baked Crab Shell Stuffed with Snow Crab Meat and Matsutake

發財添子柱甫

Braised Conpoy and Black Moss with Garlic

響螺走地雞燉花膠

Double-Boiled Fish Maw with Sea Whelk and Chicken

福祿刺參焗澳州 6 頭原隻鮑魚

Braised Whole Abalone and Sea Cucumber with Vegetable

清蒸大海紅星斑

Steamed Spotted Garoupa with Spring Onion and Soy Sauce

極品茶皇吊燒雞

Roasted Whole Chicken Marinated with Tea Leaf

雪影蟹子海鮮炒飯

Seafood Fried Rice with Crab Roe and Egg White

高湯水餃生麵

Poached Pork Dumpling with Noodle in Supreme Soup

蓮子百合杏汁燉官燕

Almond Juice Bird's Nest with Lotus Seed and Lily Bulb

佳偶天成

Chinese Petites Fours

合時生果盆

Fresh Seasonal Fruit Platter

每席澳門幣一萬三千二百八十八元正，供十二位用

MOP \$13,288.00 per Table of 12 Persons

需另加百分之十服務費 Price subject to 10% service charge

只適用於 2019 年 12 月 31 日前舉行之婚宴



2019 婚宴筵席
Hotel Okura Wedding Menu 2019

百年好合宴

琵琶金豬大紅袍

Roasted Suckling Pig with Assorted Condiment

黑松露醬山珍鮮露筍虎蝦球

Sautéed Tiger Prawn and Fresh Asparagus with Truffle Sauce

燕窩鮑魚粒焗釀響螺

Baked Stuff Sea Whelk with Diced Abalone and Bird's Nest in Shell

瑤柱百花釀魚肚

Braised Fish Maw with Shrimp Mousse in Conpoy Sauce

松茸海馬老鴿燉遼參

Double Boiled Sea Cucumber and Seahorse with Pigeon and Matsutake

蠔皇花膠炆原隻澳洲3頭鮑魚

Braised Supreme Fish Maw and Whole Australia Abalone

清蒸大海紅星斑

Steamed Fresh Spotted Garoupa with Spring Onion and Soy Sauce

金華玉樹麒麟雞

Braised Chicken with Sliced Black Mushroom and Yunnan Ham

金貝芙蓉海皇炒飯

Fried Rice with Supreme Conpoy, Seafood and Egg White

上湯鳳凰煎粉果

Pan-Fried Shrimp Dumpling Served with Supreme Soup

雪蛤紅蓮好百合

Double-Boiled Hashima in Sweetened Red Dates and Lily Bulb

美景雙輝影

Chinese Petites Fours

彩虹生果盆

Fresh Seasonal Fruit Platter

每席澳門幣一萬五仟六百八十八元正，供十二位用
MOP 15,688.00 per Table of 12 Persons

需另加百分之十服務費 Price subject to 10% service charge
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