



澳門葡京酒店  
HOTEL LISBOA  
MACAU



# 謝師宴菜譜

*Graduation Banquet Menus*





## 中式謝師宴菜譜 *Graduation Banquet Menu*

每席十二位現金折扣價 **\$3,600 net\*** (原價\$4,500)  
\$3,600 net\* per table of 12 persons (Original Price \$4,500)

### 日麗六小碟

Assorted Appetizers

八味脆豆腐、蔥花海蜇頭、沙薑雞腳、冰鎮櫻桃番茄、手拍青瓜、涼拌木耳  
Deep-fried Diced Bean Curd with Home-made Sauce、Jelly Fish Tossed with Spring Onion and Sesame Oil  
Marinated Chicken Feets in Ginger Sauce、Chilled Cherry Tomato with Preserved Plum Powder  
Chilled Cucumber Slices with Century Eggs、Marinated Black Fungus with Onion and Carrot

### 炭燒BB豬

Roasted Suckling Pig

### X.O醬花枝蝦球

Sauteéd Cuttlefish and Shrimps in X.O Sauce

### 百花炸釀蟹鉗

Deep-fried Crab Claws with Shrimp Mousse

### 淮山杞子圓肉燉豬脰

Double-boiled Pork Shank Soup with Chinese Wolfberry and Yam

### 花尾大龍躉兩食

(油泡斑球、金銀蒜蒸頭腩)

Giant Garoupa - 2 Serving

(Stir-fried Garoupa Fillet, Braised Garoupa with Garlic)

### 醬油皇脆燒雞

Crispy Fried Chicken Marinated with Soya Sauce

### 上湯浸時蔬

Poached Seasonal Vegetable

### 鮑汁福建炒飯

Fried Rice with Diced Chicken, Shrimps, Duck Meat &  
Shredded Conpoy in Abalone Sauce

### 香芒楊枝甘露

Chilled Mango Sweet Soup with Pomelo and Strawberry

\* 以上價目已包括加壹服務費

• 菜譜有效期至2021年12月31日

• 此優惠只能以現金及信用卡結賬；

折扣優惠不能與其他優惠同時使用

• 如有查詢，請致電 (853) 8803 3124 / (853) 8803 3100

\* Menu price includes 10% service charge

• Menu is available until 31 December 2021

• The discounted price is applicable to cash/credit card payment only;  
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## 謝師宴菜譜禮遇

### Package Privileges

|   | \$3,600            |                    |                             |
|---|--------------------|--------------------|-----------------------------|
| 中式謝師宴菜譜<br>(每席12位用)<br>Graduation Banquet Menu<br>(12 persons per table)                                  | 1-4席<br>1-4 tables | 5-9席<br>5-9 tables | 10席以上<br>10 tables or above |
| 每席奉送汽水或啤酒12罐<br>Complimentary soft drinks or<br>house beer per table (12 cans)                            | ★                  | ★                  | ★                           |
| 自攜洋酒免收開瓶費<br>(每席1瓶)<br>Waived corkage for self-bring in<br>wine (1 bottle per table)                      | ★                  | ★                  | ★                           |
| 奉送主題蛋糕一個<br>One complimentary<br>selected themed cake   | 4磅<br>4 lbs        | 8磅<br>8 lbs        | 10磅<br>10 lbs               |
| 免費使用投影機連螢幕、<br>麥克風及影音設備<br>Complimentary use of LCD<br>projector with screen,<br>microphone and PA system |                    | ★                  | ★                           |

- 受條款及細則約束
- 如有任何爭議，葡京酒店及葡京日麗保留最終解釋權及決定權

- Terms & Conditions apply
- Should there be any dispute occurs, the decision of Hotel Lisboa and Portas do Sol shall be final



#### 謝師宴主題蛋糕 Selected Themed Cake

可自訂校服款式  
Uniform can be customized on request





# 謝師宴自助餐 | \$300 net\* 每位 Graduation Buffet Menu | per person

## 精選什錦壽司及加州卷

Assorted Sushi and California Rolls

## 精選什錦日式魚生刺身

Sashimi Station

## 三文魚/ 吞拿魚/ 鯛魚/ 翡翠螺/ 八爪魚

Salmon/ Tuna/ Snapper/ Jade Clam/ Octopus

## 配芥末和日式醬油及薑

Served with Wasabi, Japanese Soya Sauce, Japanese Ginger

## 日式明檔煮食

Japanese Live Station

## 蝦及蔬菜天婦羅

Prawn and Vegetable Tempura

## 冰鎮海鮮

Seafood on Ice

## 中蝦/ 小龍蝦/ 青口

Prawns/ Baby Lobster/ Mussel

## 冷切肉

Cold Cut Corner

## 煙三文魚, 沙樂美腸, 里昂腸, 啤酒腸

Smoked Salmon, Salami Sausage, Lyoner Sausage, Beer Sausage

## 田園沙律

Garden Green Salad

## 羅馬菜, 紅葉菜, 羅沙菜, 甜粟米, 蕃茄仔, 甜椒

Romaine, Chicory, Lolla Rosa,

Sweet Corn, Cherry Tomato, Capsicum

## 配料

Condiment

## 脆煙肉, 熟蛋, 巴美臣芝士, 蒜子包粒

Crispy Bacon, Boiled Egg, Parmesan Cheese, Garlic Croutons

## 沙律汁

Salad Dressing

## 千島汁, 法汁, 意大利油醋汁, 意大利黑醋

Thousand Island, French, Italian Olive Oil, Italian Balsamic

## 什錦沙律

Assorted Salad

## 香草甜薯雞蛋沙律

Herbs Sweet Potatoes with Eggs Salad

## 和風雞絲沙律

Japanese Style Sliced Chicken Salad

## 香草魚扒雜菜沙律

Cajun Spice Sole Fillet with Char Grilled Vegetable Salad

## 煙鴨胸肉蘭度豆沙律

Lentil Bean with Smoked Duck Breast Salad

## 法國田螺沙律

French Escargot Salad

## 魷魚及鮮蝦麵條沙律

Pasta with Squid and Prawns Salad

## 中式燒味檔

Chinese Barbecue Station

## 蜜汁叉燒, 金牌燒火腩,

## 豉油雞, 燒鴨, 燒排骨

Barbecued Pork, Barbecued Pork Belly,

Soya Sauce Chicken, Roasted Duck, Barbecued Spare Rib

## 湯

Soup

## 西式湯 - 法式龍蝦湯

Western Soup - Lobster Bisque

## 中式湯 - 雞蓉粟米羹

Chinese Soup - Sweet Corn Soup with Minced Chicken

## 席切燒肉

Carving

## 燒骨腿配菠蘿蜜糖汁

Roasted Bone Ham with Pineapple Honey Sauce

## 燒紐西蘭西冷配燒汁

Roasted New Zealand Sirloin Beef with Gravy Sauce

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· 用餐時限為2小時

· 菜譜有效期至2021年12月31日

· 自助餐用餐人數為最少60人

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· The buffet meal period serves for 2 hours

· Menus is available until 31 December 2021

· Above buffet is applicable to a minimum of 60 participants

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## 熱盤

Hot Selection

### 烤孜然排骨

Barbecued Spare Rib with Cumin Powder

### 魚香茄子煲

Stew Salty Fish with Eggplant

### 沙茶醬炒加拿大青口

Sautéed Canadian Mussel in Shacha Sauce

### 炸龍利魚柳配他他汁

Deep-fried Sole Fillet with Tartar Sauce

### 法式燒春雞配香橙酒汁

Roasted Spring Chicken with Grand Marnier Sauce

### 紅酒汁燴牛尾

Braised Ox-tail in Red Wine

### 芝士焗薯蓉

Baked Mashed Potato with Cheese

### 蛋醬煮椰菜花

Cauliflower with Gribiche Sauce

### 馬來羊咖喱

Malay Lamb Curry

### 烤香茅豬頸肉

Roasted Pork Jowl with Lemongrass Sauce

### 鮑魚汁章魚炒飯

Fried-Rice with Octopus and Abalone Sauce

### 干炒黑椒牛柳絲炒麵

Sautéed Sliced Beef in Black Pepper with Egg Noodle

## 甜品

Dessert

### 紅莓茉莉茶奶凍

Raspberry and Jasmine Tea Panna Cotta

### 特濃朱古力蛋糕

Chocolate Truffle Cake

### 芒果布甸

Mango Pudding

### 雜果啫喱

Mix Fruit Jelly

### 藍莓撻

Blueberry Tartlet

### 栗子慕施蛋糕

Chestnut Mousse Cake

### 綠茶木糠布甸

Green Tea Serradura

### 紐約芝士餅

New York Cheese Cake

## 中式甜品

Chinese Dessert

### 香芋椰汁西米露

Taro Sweet Soup with Sago and Coconut Milk

### 杞子桂花糕

Chilled Pudding with Osmanthus and Medlar Seed

### 椰汁馬荳糕

Chilled Split Bean Pudding with Coconut Juice

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