Hotel Okura
MACAU

五福臨門宴 菜譜

五福臨門
雨花紅蜇頭、四喜烤夫、蒜茸拍青瓜、涼拌鮮枝竹、陳醋木耳
Marinated supreme jellyfish, preserved bean curd and red dates,
Fresh cucumber with mashed garlic, marinated bean curd skin,
marinated black fungus with vinegar

花開富貴
X.O 醬西蘭花炒花枝片
Sautéed sliced squid with vegetable in X.O Sauce

發財好事
發財蠔豉大利
Braised dried oyster with black moss, pig's tongue and seasonal vegetable

大展鴻圖
螺頭瑤柱北菇燉菜膽
Double - boiled conpoy and sea whelk with cabbage and mushroom

一帆風順
古法蒸桂花魚
Traditional style steamed Chinese perch

鴻運當頭
當紅脆皮雞
Deep-fried crispy chicken

財源滾滾
黃金炒飯
Pumpkin fried rice with barbecued pork and egg yolk

幸福團圓
紅豆沙湯圓
Sweetened red bean soup with glutinous dumpling

豐收年年
鮮果拼盤
Fresh fruit platter

$ 4,988 十二位用 for 12 persons

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

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生意興隆宴 菜譜

紅袍加身
燒味大拼盤
Barbecued combination

發財好市
鮑汁發菜蠔豉大利
Braised pork tongue with black moss and dried oyster in abalone sauce

花開富貴
西蘭花鳳片炒蝦仁
Stir-fried shrimp with sliced chicken and broccoli

瑞氣吉祥
花旗參響螺燉竹絲雞湯
Double-boiled chicken soup with U.S ginseng and sea whelk

心想事成
蠔皇金錢海參
Braised sea cucumber and mushroom in oyster sauce

魚躍龍門
清蒸大海青斑
Steamed fresh garoupa with spring onion and soy sauce

金鳳迎春
古法脆皮鹽香雞
Roasted chicken with rock salt

萬紫千紅
濃湯杞子野菌泡時蔬
Poached seasonal vegetable with wolfberry and mushroom in supreme broth

家肥屋潤
香芋芥蘭臘味炒飯
Fried rice with air-dried meat, taro and kale

幸福團圓
紅豆沙湯圓
Sweetened red bean cream with glutinous dumpling

豐收年年
鮮果拼盤
Fresh fruit platter

十二位$ 5,988 Per 12 Persons

價目需另加百分之十服務費
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如意吉祥宴 菜譜

風生水起
三文魚齊齊撈起
Salmon sashimi mixed with vegetables

發財好市
鮑汁發菜蠔豉大利
Braised pork tongue with black moss and dried oyster in abalone sauce

包羅萬有
杏片芝心百花球
Crispy-fried cheese shrimp croquette coated with almond

龍馬精神
X.O 醬翡翠玉龍影花姿
Sautéed broccoli with shrimps and sliced squid in X.O Sauce

鵬 程 萬 里
老 雞 螺 頭 燉 花 膠 湯
Double boiled chicken soup with fish maw and sea whelk

年年有餘
夜欖美人魚 (欖仁、欖菜桂花魚)
Sautéed Chinese perch with olive seed and preserved Vegetable

財源廣進
瑤柱蟹肉草菇小棠菜
Poached Shanghai cabbage with conpoy, crabmeat and mushroom

金鳳報喜
當紅脆皮龍崗雞
Deep-fried crispy chicken

心想事成
鮑魚汁叉燒海參粒燜飯
Braised rice with diced barbecued pork and sea cucumber in abalone Sauce

歡樂團圓
桂圓百合蓮子湯丸
Glutinous dumpling in sweet soup with longan and lotus Seed

百業生輝
鮮果拼盤
Fresh fruit platter

十二位$ 6,988 Per 12 Persons

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

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年年好運宴 菜譜

風生水起
三文魚齊齊撈起
Salmon sashimi mixed with vegetables

福星高昭
大紅乳豬拼盤
Suckling pig combination

鴛鴦報喜
西蘭花貴妃蚌鳳片
Sautéed mussel and sliced chicken with broccoli

發財好市
發財好市大利
Braised air-dried oyster and pork tongue with black moss

鵬程萬里
澳門清宮雞煲翅
Macanese style clay pot shark fin with chicken

金錢滿掌
翡翠冬菇鵝掌
Braised goose web with mushroom and vegetable

富貴有餘
清蒸大海青班
Steamed fresh garoupa with soya sauce

鴻運當頭
當紅脆皮雞
Deep-fried crispy chicken

五穀豐收
瑤柱蛋白炒飯
Fried Rice with conpoy and egg white.

金銀滿屋
金瓜紫米露
Sweetened black glutinous rice and pumpkin puree soup

金玉滿盆
環球鮮果
Fresh Fruit Platter

十二位$ 7,688 Per 12 persons

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

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順景旺財宴 菜譜

滿堂喜吉慶
鴻運乳豬全體
Roasted whole suckling pig

富貴帶運來
翡翠花枝玉帶
Sautéed scallop and cuttlefish with green vegetable

黃金鋪滿屋
杏片芝心蝦丸
Deep fried shrimp balls with cheese and almond

發財添好市
發財好市柱甫
Braised air-dried oyster and conpoy with black moss

心想好事成
鮮人參響螺燉刺參
Double boiled ginseng soup with sea cucumber and sea whelk

翡翠包金錢
翡翠北菇鮑片
Braised sliced abalone with mushroom and vegetable

年年有盈餘
清蒸大海老虎班
Steamed fresh tiger garoupa

金禧喜鳳凰
一品蒜香雞
Deep-Fried chicken with garlic

錦繡好前程
錦繡鮮蝦炒飯
Fried rice with shrimp, barbequed pork and assorted condiments

鴻運大團圓
紅豆沙湯丸
Sweetened red bean soup with glutinous dumpling

齊來賀豐收
環球生果盆
Fresh fruit platter

十二位$ 8,688 per 12 persons

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

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金玉滿堂宴 菜譜

鴻運年年
鴻運脆皮金豬
Roasted suckling pig

一本萬利
發財好市瑤柱甫
Braised air-dried oyster and conpoy with black moss

哈哈大笑
上湯焗波士頓龍蝦(配伊麵)
Stir-fried Boston lobster with E-fu noodles

金鳳啼鳴
響螺走地雞燉花膠
Double-boiled chicken soup with sea whelk and fish maw

大吉大利
原隻 6 頭鮑魚燜海參
Braised whole abalone with sea cucumber (6 head)

蒸蒸日上
清蒸花尾龍蔥
Steamed grand grouper with soya sauce

金碧輝煌
金瑤柱扒雙蔬
Poached vegetables topped with braised conpoy

金雞報喜
當紅炸子雞
Deep-fried crispy chicken

家肥屋潤
生炒臘味糯米飯
Fried glutinous rice with air-dried meat

喜氣洋洋
蛋白杏仁茶
Almond cream with egg white

盤滿砵滿
環球鮮果盤
Fresh seasonal fruit platter

十二位$ 9,888 Per 12 Persons

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

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金牛好運宴 菜譜
2021 Golden cow menu

牛年風生水起
(撈起五香牛腱三文魚)
Mixed salmon sashimi with beef tendons and vegetables

龍馬精神
牛油芝士焗波士頓龍蝦
Bake Boston lobster with cheese and butter sauce

萬事如意
牛肝菌如意炒珊瑚蚌花姿片
Sautéed coral clams with boletus mushroom

一本萬利
蒜片蘭度一口澳洲和牛
Diced Australia beef cubes with kale and sliced garlic

牛氣沖天
(牛蹄筋螺頭圓肉杞子燉花膠)
Double boiled beef tendons with fish maw, conch meat and wolfberry

心想事成
紅牛肝菌碧綠燴海參
Braised sea cucumber with boletus mushroom and vegetables

年年有餘
牛魔皇清蒸大海斑
Steamed garoupa with spring onion and soya sauce

花開富貴
富貴川汁牛柳條
Sautéed beef fillet in Sichuan style

黃金滿屋
牛油果黑松露醬叉燒炒飯
Barbecued pork fried rice with avocado and black truffle

吉慶連年
牛年百合紅豆沙湯丸
Sweetened red bean cream with Lily bulb and glutinous dumpling

金牛玉滿盤
(彩虹生果盤)
Seasonal fresh fruit platter

每席澳門幣八千二百八十八元正，供十二位用 Mop$ 8,288 per table of 12 persons
價目需另加百分之十服務費 Price is subject to 10% service charge