



澳門悅榕莊春茗套餐 Banyan Tree Macau Spring Dinner Package

春茗晚宴每席由澳門幣 8,988 起，並可享有下列優惠：

From MOP 8,988 per table of 10 - 12 persons and includes the following privileges:

- 晚宴期間無限暢飲汽水及啤酒
Free flow of soft drinks & beers during dinner
- 每席免收一瓶自攜洋酒或烈酒開瓶費
Free corkage for 1 bottle of self-bring in wine or liquor per table
- 免費提供麻雀耍樂及茗茶招待
Complimentary mahjong with Chinese tea
- 免費使用內置影音設備
Complimentary use of built-in audio-visual system
- 雅緻檯花擺設
Fresh floral centerpieces for dining tables
- 多款桌布及椅套以供選擇
Choice from an extensive collection of table linens
- 每席精緻菜譜
Personalized table menus
- 5 小時免費自助泊車
5-hour complimentary self-serve parking

選用春茗菜單 II, 升級優惠包括:

Upgraded Privileges for Spring Dinner Menu II:

- 晚宴期間無限暢飲紅白餐酒、汽水及啤酒
Free flow of red/white house wine, soft drinks & beers during dinner
- 免收自攜洋酒或烈酒開瓶費
Free corkage for self-bring in wine or liquor

條款及細則:

Terms and Conditions:

- 最低席數為 10 席
Minimum of 10 tables
- 優惠有效日期由 2024 年 1 月 2 日至 2024 年 3 月 31 日
Offers are valid from 2 January 2024 to 31 March 2024
- 以上價目需另加百分之十服務費
Rates are subject to 10% service charge
- 如有任何查詢及預訂, 請聯絡 +853 8883 3712
For reservations or more details, please call +853 8883 3712



春茗菜單 I Spring Dinner Menu I

鴻運當頭 (琵琶乳豬全體) 或 風生水起(三文魚刺身沙律)
Roasted Whole Suckling Pig OR Salmon Sashimi Platter

恭喜發財 (發菜蠔豉大利)
Sea Moss and Pork Tongue with Dried Oyster

金銀滿屋 (香酥鵝肝百花球)
Deep Fried Goose Liver with Abalone

如意吉祥 (碧綠 XO 醬炒鴿甫)
XO Sauce Sautéed Pigeon Meat

家肥屋潤 (姬松茸老鴿炖海參)
Double Boiled Chicken Soup with Matsutake Mushroom and Sea Cucumber

包羅萬有 (金銀蒜蒸五頭大連鮮鮑配粉絲底)
Steamed Dalian Fresh 5-Head Abalone with Garlic and Glass Noodles

名揚四海 (蔥油頭抽沙巴龍躉魚)
Steamed Sabah Giant Grouper in Supreme Soy Sauce

龍飛鳳舞 (東江鹽焗雞)
Baked Salty Chicken

金銀滿屋 (香芋生炒臘味糯米飯)
Fried Glutinous Rice with Purple Yam

如意吉祥 (蝦子珍菌炆伊麵)
Braised E-Fu Noodles with Shrimp Roe and Assorted Mushrooms

一團和氣 (蛋白杏仁茶湯丸)
Sweetened Almond Cream, Egg White and Glutinous Dumplings

歡天喜地 (美點雙輝)
Chinese Petit Fours

每席澳門幣8,988元, 可供十至十二位用, 另加百分之十服務費
MOP 8,988 per table for 10 - 12 persons, price is subject to 10% service charge



春茗菜單 II

Spring Dinner Menu II

鴻運當頭 (琵琶乳豬全體) 或 風生水起(三文魚刺身沙律)
Roasted Whole Suckling Pig OR Salmon Sashimi Platter

如意吉祥 (碧綠如意炒珊瑚蚌蝦球)
Sautéed Coral Clam, Prawns with Vegetable

財源滾滾 (發財蠔豉瑤柱甫)
Braised Dried Scallop with Dried Oyster, Sea Moss

家肥屋潤 (金華火腿鮮雞炖花膠)
Double Steamed Fish Maw Soup, Conch and Chicken

包羅萬有 (鵝掌燜原隻南非六頭鮑魚)
Whole South African 6-Head Abalone with Goose Web, Original Rich Sauce

名揚四海 (黃椒醬蒸珍球躉)
Steamed Grouper with Yellow Pepper Sauce

龍飛鳳舞 (當紅炸子雞)
Deep Fried Crispy Salty Chicken

金銀滿屋 (蝦乾魚標浸時蔬)
Dried shrimp, fish maw soup and vegetables

珍珠滿盤 (櫻花蝦蛋白炒絲苗飯)
Fried Glutinous Rice with Sakura Shrimp and Egg White

如意吉祥 (黑松露醬草菇炆伊麵)
Braised E-Fu Noodle, Shrimp Roe and Enoki Mushroom

甜言蜜語 (冰糖雪耳木瓜炖桃膠)
Braised White Fungus, Fresh Papaya in Chinese Syrup

歡天喜地 (美點雙輝)
Chinese Petit Fours

環球鮮果盤
Fresh Fruit Platter

每席澳門幣10,888元, 可供十至十二位用, 另加百份之十服務費
MOP 10,888 per table for 10 - 12 persons, price is subject to 10% service charge