



2022中秋節套餐A

2022 Mid-Autumn Festival Menu A

澳門幣MOP 1088⁺ 桌 / table 每席4 - 6位用

樂軒華五福臨門大拼盤
(燒鵝、叉燒、燒花腩、口水雞、雲耳)
LC BBQ Platter

(Roasted Goose, Charsiew, Pork Belly, Chicken With Chili Sauce, Black Fungus)

珊瑚竹笙海皇羹 /位
Assorted Seafood with Bamboo Pith Soup

XO醬蘆筍雜菌炒蝦球
Wok Fried Prawn, Asparagus and Mixed Mushroom in XO Chili Sauce

蔥油清蒸珍珠花尾龍躉
Steamed Sea Grouper with Soy Sauce and Onion

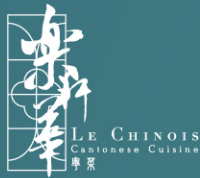
荔枝咕嚕肉
Sweet and Sour Pork with Lychee

上湯雜菌浸時蔬
Mixed Mushroom with Vegetable in Supreme Broth

瑤柱蛋白炒飯
Fried Rice with Egg White, Scallop and Vegetable

楊枝甘露
Chilled Mango and Sago Cream with Pomelo

另加10%服務費。Subject to 10% service charge.



2022中秋節套餐B

2022 Mid-Autumn Festival Menu B

澳門幣MOP 3680⁺ 桌 / table 每席10-12位用

樂軒華五福臨門大拼盤
(燒鵝、叉燒、燒花腩、口水雞、雲耳)
LC BBQ Platter

(Roasted Goose, Charsiew, Pork Belly, Chicken With Chilli Sauce, Black Fungus)

上湯波士頓龍蝦伊麵
Live Boston Lobster with E-Fu Noodle in Supreme Broth

XO醬西芹蜜豆炒帶子
Wok Fried Scallop with Celery and Green Honey Bean in XO Chili Sauce

蒜蓉粉絲蒸8頭大連鮮鮑魚 /12只
Steamed 8 Head Dalian Abalone with Garlic

懷舊鍋貼蝦多士 /12只
Deep Fried Prawn Dumpling

松茸海螺燉雞湯
Double-Boiled Sea Whelk and Chicken Soup

葱油清蒸花尾龍躉
Steamed Sea Grouper with Soy Sauce

蠔皇花菇海螺片
Braised Shiitake Mushroom with Sea Whelk in Oyster Sauce

當紅炸子雞
Crispy Roasted Chicken with Garlic

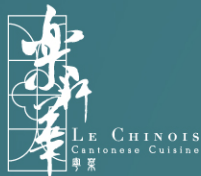
上湯雜菌浸時蔬
Fried Rice with Seafood and Crab Roe

蟹子海鮮炒飯
Mixed Mushroom with Vegetable in Supreme Broth

紅豆沙湯圓
Sweetened Red Bean Soup with Glutinous Rice Dumplings

時令水果拼盤
Fresh Fruits Platter

另加10%服務費。 Subject to 10% service charge.



2022中秋節套餐C

2022 Mid-Autumn Festival Menu C

澳門幣MOP 4688⁺ 桌 / table 每席10-12位用

特選片皮鴨

Roasted Peking duck

片皮鴨兩食任選一款：鴨肉燜伊麵，炒鴨鬆，鴨架湯

one more dish from the selection of

Braised E-fu noodle with duck meat

Sautéed minced duck wrap with lettuce

Duck soup with tofu and preserved vegetable

大蝦沙律伴黃金海皇卷

Deep Fried Seafood Roll with Shrimp Salad

XO醬蝦球珊瑚蚌

Wok Fried Prawn and Coral Clams with XO Sauce

羊肚菌花膠燉雞湯

Double-Boiled Fish Maw and Morrel Mushroom in Supreme Chicken Broth

醬燒牛肋骨

Braised Beef Rib with Cantonese Sauce

蔥油蒸老虎斑

Steamed Tiger Grouper with Scallion Oil and Light Soy Sauce

月滿玉環扣12頭湯鮑魚

Stewed abalone, conpoy turnip

蒜香一品雞

Crispy Roasted Chicken with Garlic

上湯雜菌浸時蔬

Mixed Mushroom with Vegetable in Supreme Broth

鮑汁乾隆炒飯

Fried Rice with Seafood, Crab Meat, Mushroom and Dried Scallop in Abalone Sauce

紅豆沙湯圓

Sweetened Red Bean Soup with Glutinous Rice Dumplings

時令水果拼盤

Fresh Fruits Platter

另加10%服務費。
Subject to 10% service charge.