

## 宴會套餐E

MOP 13,888/10 位

鴻運乳豬全體  
Roasted Whole Suckling Pig

法式凍龍蝦拼澳洲凍鮑三文魚花螺  
Fresh Lobster, Cold Abalone, Salmon and Snail

濃湯雞煲金錢翅  
Boiled Shark's Fin with Chicken Soup

豉椒炒蘇格蘭聖子皇  
Stir-fried Solen with Pepper and Black Bean Sauce

鮑汁百靈菇扣鵝掌  
Braised Jumbo Mushroom, Goose's Web  
with Abalone Sauce

紅燜野生大甲魚  
Stewed Wild Turtle

清蒸大東星斑  
Steamed Fresh Garoupa

秘製美國牛肋排  
Grilld Prime Rib with Yummy Sauce

鮮蟹肉扒時蔬  
Sautéed Vegetables with Fresh Crab Meat

金碧瑤柱炒飯  
Fried Rice with Dried Scallop

東北肉夾餅  
"North-East" Puff Patties

杏汁燉原隻木瓜  
Double-boiled Papaya with Almond Cream

鮮果拼盤  
Seasonal Fresh Fruit Platter

特價套餐，恕無折扣，另加茶芥及10%服務費  
Special Menu no further discount, plus Tea/Sauce  
and 10% Service Charges

## 宴會套餐F

MOP 18,888/10 位

鴻運乳豬全體  
Roasted Whole Suckling Pig

上湯芝士焗澳洲龍蝦  
Baked Australia Lobster with  
Cheese and Superior Soup

濃湯雞煲大鮑翅  
Shark's Fin with Superior Chicken Soup

鮑汁關東遼參扣鵝掌  
Braised Goose's Web and Kanto Sea-cucumber  
with Abalone Sauce

黑椒蒜香煎日本和牛粒  
Fried Cubed Beef with Garlic and Black Pepper Sauce

清蒸大東星斑  
Steamed Fresh Garoupa

脆皮芝麻雞  
Deep-fried Chicken Coated with Sesame

鮮蟹肉扒時蔬  
Sautéed Vegetables with Fresh Crab Meat

金碧瑤柱炒飯  
Fried Rice with Dried Scallop

黃金大餅  
Pan-fried Cake with Spring Onion and Sesame

杏汁燉原隻木瓜  
Double-boiled Papaya with Almond Cream

鮮果拼盤  
Seasonal Fresh Fruit Platter

菜單價格調整，恕不另行通知  
Any changes on price of this Banquet Menus  
without prior notice



心思薈萃 創新粵菜 殷勤服務  
CHINESE CUISINE WITH THE FRIENDLY SERVICE

# Menu

## 銀河店宴會套餐



澳門銀河店  
MACAU GALAXY BRANCH

澳門銀河渡假城·澳門路氹城  
Galaxy Macau™ Resort · Cotai · Macau  
TEL: (853) 8883-2298 FAX: (853) 8883-2114

## 丹桂軒銀河店場地簡介

丹桂軒位於銀河度假村鑽石大堂旁，設地下停車場。一樓大廳可滿足230人或23席之宴會。也可分區設置各類小型宴會（A區可筵開8席或100人之小型宴會，B區可筵開15席或150人之宴席）。設大小貴賓房7間，部分可容納2-4席宴會。另設浪漫戶外露天區域，可容納100人左右之不同形式活動，適宜婚禮儀式、商務酒會、小型自助餐會等各類活動。

本公司可承辦各類型宴會活動，貼心為您訂做所需要的宴會：婚宴、生日宴、壽宴、彌月宴、謝師宴、喬遷、團餐、會議、商務宴請、發財春茗等。

## Introduction of Laurel Galaxy Shop

Laurel is located next to the Diamond Lobby of Galaxy Macau and the Hotel has an underground car park. Our banquet hall is suitable for 23 tables or 230 people events. We can also set up small to medium sizes banquets. Area A is suitable for 8 tables or 100 people banquets. Area B is suitable for 15 tables or 150 people banquets. There are also 7 independent VIP rooms, some of which can accommodate 2-4 tables.

There is also a romantic outdoor open area that can accommodate up to 100 people in different forms of activities, suitable for wedding ceremonies, business receptions, small buffets and other types of activities.

Our restaurant can undertake various types of banquet activities, intimately to customize the banquets for : Wedding, Birthday, Full Moon, Graduation, Housewarming, Conference, Business, Annual dinner and Spring dinner.

圖片僅供參考 Photo for reference only

**宴會套餐A**  
MOP 3,988/10位

北京片皮鴨  
Roasted Peking Duck (Sliced)

喜灼海中蝦  
Boiled Fresh Shrimp

菜膽清燉三寶湯  
Double-boiled Conpoy with Black Mushroom  
and Vegetable Soup

喜鵲彩鳳花枝  
Stir-fried Scallop with Clam and Vegetable

發財金錢丹桂豬手  
"Laurel" Pig's Knuckles in Pot

清蒸大海青斑  
Steamed Fresh Garoupa

丹桂玉環雞  
Cold Steamed Chicken  
with Spring Onion and Ginger

健康田園蔬  
Stir-fried Healthy Vegetable

澳門炒飯  
Fried Rice in "Macau" Style

生煎菜肉包  
Pan-fried Bun Stuffed with  
Minced Meat and Vegetable

生磨核桃露  
Sweetened Walnut Soup

鮮果拼盤  
Seasonal Fresh Fruit Platter

特價套餐，恕無折扣，另加茶芥及10%服務費  
Special Menu no further discount, plus Tea/Sauce  
and 10% Service Charges

**宴會套餐B**  
MOP 4,888/10位

五福大拼盤  
Delicious 5 Different Dishes Combination

美極大海蝦  
Pan-fried Shrimp with Maggie Sauce

松茸螺頭燉雞湯  
Double-boiled Chicken with Matsutake and Murex

金銀蒜蒸蘇格蘭聖子皇  
Steamed Solen with Mashed Garlic

鮑汁百靈菇扣波蘭鵝掌  
Braised Jumbo Mushroom, Poland Goose's Web  
with Abalone Sauce

清蒸珍珠龍躉斑  
Steamed Fresh Garoupa

沙姜鹽焗雞  
Baked Chicken with Ginger and Salt

上湯津釐蘭遠  
Boiled Twin Vegetables with Superior Soup

揚州炒飯  
Fried Rice with B.B.Q Pork

幸福鴛鴦餃子  
Steamed Dumpling with Meat and Vegetable

蓮子百合紅豆沙湯圓  
Sweetened Glutinous Dumpling with  
Red Bean Cream, Lotus Seeds and Lily Buds

鮮果拼盤  
Seasonal Fresh Fruit Platter

菜單價格調整，恕不另行通知  
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without prior notice

**宴會套餐C**  
MOP 6,988/10位

鴻運乳豬全體  
Roasted Whole Suckling Pig

上湯芝士焗波士頓龍蝦伊麵  
Stewed Boston Lobster with E-fu Noodles  
and Cheese in Superior Soup

紅燒竹筴海皇生翅  
Braised Shark's Fin Soup with  
Bamboo Fungus and Seafood

碧綠雀巢花枝翠玉帶  
Stir-fried Scallop and Clam  
with Vegetable in Taro Nest

鮑汁碧綠扒鮮鮑片  
Sauteed Fresh Sliced Abalone  
with Vegetable and Abalone Sauce

清蒸珍珠龍躉斑  
Steamed Fresh Garoupa

脆皮芝麻雞  
Deep-fried Chicken Coated with Sesame

肘子扒津釐  
Sauteed Pig's Elbow with Vegetable

瑤柱蛋白炒飯  
Fried Rice with Egg-white and Dried Scallop

美點雙輝  
Twin Dainties

紅棗雪耳燉雪梨  
Sweetened Red Dates  
with White Fungus and Pear

鮮果拼盤  
Seasonal Fresh Fruit Platter

圖片僅供參考  
Photo for reference only

**宴會套餐D**  
MOP 8,888/10位

鴻運乳豬全體  
Roasted Whole Suckling Pig

高湯芝士焗波士頓龍蝦伊麵  
Baked Boston Lobster with E-fu Noodles  
and Cheese in Superior Soup

遼參螺頭燉三寶湯  
Double-boiled Sea-cucumber with  
Murex and Vegetable Soup

塘心鮑魚燜豬手  
Braised Abalone with Pig's Knuckles

松露雜菌炒帶子蚌  
Stir-fried Scallop and Clam with  
Assorted Mushroom and Truffle

清蒸大東星斑  
Steamed Fresh Garoupa

脆皮蒜香雞  
Deep-fried Crispy Chicken with Garlic Sauce

瑤柱扒雙蔬  
Sauteed Twin Vegetables with Dried Scallop

富貴海皇炒飯  
Fried Rice with Seafood

美點雙輝  
Twin Dainties

銀杏燉紅棗蓮子  
Sweetened Gingko Fruit with  
Red Dates and Lotus Seeds

鮮果拼盤  
Seasonal Fresh Fruit Platter

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