

2019 春茗晚宴套餐 Spring Dinner Package 2019

凡惠顧三席或以上，席間可享有以下春茗晚宴套餐優惠：

Complimentary Privileges during dinner for booking of 3 tables or above:

- 價錢包括每桌十二人
Price includes 12 persons per table
- 免費酒店停車場泊車三小時
Complimentary 3 hours pass in hotel parking upon to availability
- 免費使用投影機連投射幕及無線咪三支
Complimentary use of LCD projector and screen and three sets of microphone
- 免費使用影視播放機連音響組合
Complimentary use of DVD player and Hi-Fi system
- 凡惠顧五席以下，奉送每席 12 罐推廣汽水或推廣啤酒
Complimentary 12 cans of soft drinks and beer during dinner for booking below 5 tables
- 凡惠顧五席或以上，奉送無限量供應推廣汽水及推廣啤酒
Free flow of soft drinks and beer for booking of 5 tables or above
- 奉送每席壹瓶
Complimentary 1 bottle house wine per table.
- 全免鵲片茶芥
Complimentary Chinese tea and condiment
- 奉送每席精裝印刷餐牌
Complimentary personalized set menu for each table
- 奉送每席一張價值澳門幣 100 圓正餐飲現金禮券於翌月消費時使用，條款及細則適用。
Complimentary one F&B cash voucher valued at MOP 100 per table at your next visit to hotel in following months, T&C applied.
- 凡惠顧菜單 D 奉送每席乘風廊下午茶禮券一份，條款及細則適用。
Complimentary one voucher of Vasco's standard tea set per table for booking menu D, T&C applied.
- 凡惠顧春茗晚宴套餐的當日壽星即可奉送生日蛋糕一磅或中式壽包一打(每席限一位，需提前預訂)
Complimentary one pound of birthday cake or one dozen of Chinese Birthday Buns to birthday star which falls on the same day with spring dinner. (Maximum 1 person for each table, and pre-order is needed)

早鳥優惠 Early Bird Promotion:

早鳥優惠：菜單 9 折優惠折扣

(2019 年 1 月 31 日前簽署合約及繳付 80% 訂金, 恕不適用於餐單 A)

Early Bird Promotion: 10% discount on menu price

(Sign contract and pay 80% deposit before 31 January 2019 and this promotion is not apply to Menu A)

更多優惠及詳情，歡迎隨時聯絡營業部 (電話: (853) 8793 3818 / 郵箱: sisit@grandlapa.com) 或

金麗軒中餐廳 (電話: (853) 8793 3821 / 郵箱: klh@grandlapa.com)

For more privileges and details, please contact sales office at (853) 8793 3818 / sisit@grandlapa.com or Kam Lai Heen at (853) 8793 3821 / klh@grandlapa.com

春茗菜單 Menu A

金麗華賀新春

(炸鮮奶伴燒味大拼盤)

Crispy-fried milk custard and barbecued combination platter

發財好市大利

(髮菜蠔豉扣豬脷鮮冬菇)

Braised sun-dried oysters, sea moss, pig's tongue, black mushrooms and oyster sauce

鴛鴦來戲水

(蟲草花螺頭燉雞)

Double-boiled sea whelk and cordyceps flower

三星齊拱照

(花膠筒扒柚皮西蘭花)

Braised fish maw, pomelo skin and broccoli

揚名威四海

(陳皮蒸海斑)

Steamed sea groupa fish with tangerine soy sauce

合家慶新年

(陳皮醬油雞)

Braised chicken with tangerine soy sauce

如意又吉祥

(海鮮長壽麵)

Seafood longevity noodles

黃金堆滿屋

(南瓜鮮蝦鴨粒炒飯)

Fried rice with pumpkin, shrimp and duck

美景雙輝映

(中式美點兩款)

Chinese petit four

百年鴻運

(紅豆沙湯丸)

Sweet red bean soup with glutinous rice balls

萬紫千紅賀新年

(水果拼盤)

A selection of tropical fruits and berries

每席澳門幣 MOP **4,288** per table (十二位用 12 persons)

春茗菜單 Menu B

五福喜臨門

(炸鮮奶伴燒味大拼盤)

Crispy-fried milk custard and barbecued combination platter

發財好市大利

(髮菜蠔豉扣豬脷鮮冬菇)

Braised sun-dried oysters, sea moss, pig's tongue, black mushrooms and oyster sauce

龍鳳齊歡樂

(XO 醬西蘭花雞片蝦球)

Wok-fried sliced chicken, shrimp, broccoli and XO Sauce

竹報喜平安

(竹笙蟹肉雞絲燕窩羹)

Bird's nest in chicken soup with bamboo pith and crab meat

賀年百花筒

(海參扒冬菇小棠菜)

Braised sea cucumber with black mushrooms and shanghai cabbage

一本萬利來

(清蒸大海斑)

Steamed sea garoupa with supreme soya sauce

金雞來報喜

(陳皮醬油雞)

Braised Chicken with Tangerine Soy Sauce

如意又吉祥

(瑤柱扒芥蘭娃娃菜)

Braised Conpoy with Kailan and Baby Cabbage

歡樂滿華堂

(鮮蝦雲吞長壽麵)

Homemade Shrimp Wontons with Longevity Noodles

美景雙輝映

(中式美點兩款)

Chinese Petit Four

百年鴻運團圓

(紅豆沙湯丸)

Sweet Red Bean Soup with Glutinous Rice Balls

萬紫千紅賀新年

(水果拼盤)

A Selection of Tropical Fruits and Berries

每席澳門幣 MOP **5,288** per table (十二位用 12 persons)

春茗菜單 Menu C

全體賀新年

(乳豬全體)

Roasted whole suckling pig

發財好市大利

(髮菜蠔豉扣豬脷)

Braised sun-dried oysters, sea moss, pig's tongue and oyster sauce

嘻哈齊歡笑

(炸鮮奶伴 X.O. 醬西芹蝦球)

Wok-fried prawns and celery in X.O sauce with crispy-fried milk custard

花好月又圓

(蟲草花竹笙燉雞)

Double boiled chicken broth, cordyceps flower and bamboo pith

萬心齊歡樂

(海參拌花膠筒小棠菜)

Braised sea cucumber, fish maw and Shanghai cabbage

一帆風順來

(陳皮蒸海斑)

Steamed sea groupa with tangerine soy sauce

金雞賀新年

(脆皮炸子雞)

Crispy-fried chicken

春回大地好

(鮮蟹肉扒娃娃菜西蘭花)

Braised baby cabbage and broccoli with crabmeat sauce

歡樂聚一堂

(水餃長壽麵)

Homemade shrimp dumplings with longevity noodles

美景雙輝映

(中式美點兩款)

Chinese petit fours

百年鴻運團圓

(紅豆沙湯丸)

Sweet red bean soup with glutinous rice balls

萬紫千紅賀新年

(水果拼盤)

A selection of tropical fruits and berries

每席澳門幣 MOP **6,888** per table (十二位用 12 persons)

春茗菜單 Menu D

金玉滿華堂

(金箔脆米乳豬全體)

Roasted Whole Gold Dust Suckling Pig

發財好市大利

(髮菜蠔豉扣豬脷)

Braised sun-dried oysters, sea moss, pig's tongue and oyster sauce

子孫齊滿堂

(炸鮮奶伴 X.O. 醬炒帶子)

Wok-fried scallops in XO Sauce with crispy-fried milk custard

鴻運喜當頭

(蟲草花竹笙燉螺頭)

Double boiled sea whelk, cordyceps flower and bamboo pith

包羅萬萬有

(原隻鮑魚伴海參)

Braised whole abalone with sea cucumber

揚名通四海

(古法花尾龍躉)

Traditional steamed giant garoupa

金雞賀新年

(金牌脆炸雞)

Grand Lapa signature crispy-fried chicken

錦上更添花

(瑤柱扒冬菇西蘭花)

Braised broccoli, black mushrooms and conpoy sauce

嘻哈常歡笑

(蝦球長壽伊麵)

Fresh Prawns with Longevity Noodles

美景雙輝映

(中式美點兩款)

Chinese petit fours

百年鴻運來

(紅豆沙湯丸)

Sweet red bean soup with glutinous rice balls

萬紫千紅賀新春

(水果拼盤)

A selection of tropical fruits and berries

每席澳門幣 MOP **8,888** per table (十二位用 12 persons)