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彌月
—
百日宴

Full Moon
—
100 Days

S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16

2024年彌月/百日宴套餐

2024 Full Moon / 100 Days Celebration Package

惠顧五席或以上
For bookings with 5 tables or above

尊享 ENTITLEMENT

每席奉送酸薑及紅雞蛋

Complimentary red eggs & sour ginger for each table

於用餐期間免費為每位賓客提供一杯汽水或啤酒

Complimentary 1 round of soft drinks or beer for each guest

以優惠價格購買酒店精選美酒

Valuable offer for selected wine and spirits

免收自帶紅酒或洋酒之開瓶費

Free corkage for all brought-in wine and liquor

免費使用基礎影音設備

Complimentary use of standard A/V system

提供多款檯布椅套顏色供選擇

Selection of stylish tablecloths and seat covers

贈送指定款氣球餐檯裝飾

Designated balloon centerpiece for dining tables

免費提供麻雀耍樂及茶水服務 (需視乎情況而定)

Complimentary mahjong tables with Chinese tea service
(Subject to availability)

6小時免費汽車自助停泊服務 (需視乎情況而定)

Complimentary 6-hours parking space
(Subject to availability)

以上套餐項目適用於五席或以上之宴席

The package is applicable to bookings of 5 tables or above

如有任何爭議，澳門十六浦索菲特酒店保留最終解釋及決定權

In case of any disputes, Sofitel Macau reserves the right of final interpretation and decision

查詢請聯絡營業部，電話：+853 8861 7112 電郵：H6480-SL5@sofitel.com

For any enquiries, please contact our Sales Department at

+853 8861 7112 or E-mail: H6480-SL5@sofitel.com

S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16

彌月/百日宴 菜單

Full Moon / 100 Days Chinese Banquet Menu **A**

MOP **5,288** / 席 table

十至十二位用 10-12 persons per table
另加10%服務費 Subject to 10% service charge

酸薑紅雞蛋

Boiled Eggs with Preserved Ginger

紅袍金豬賀添丁

Barbecued Whole Suckling Pig

碧綠夏果蝦球鳳片

Stir-Fried Prawns with Chicken and Macadamia Nuts

杏香百花炸蟹鉗

Deep-fried Crab Claws with Shrimp Paste and Sliced Almonds

金蟲草花燉竹絲雞 (位上)

Double-boiled Black-bone Chicken Soup with Cordyceps Flowers

發財多子瑤柱甫

Braised Whole Conpoys with Vegetables and Black Moss

蠔皇花菇扣鵝掌

Braised Goose Webs with Shiitake Mushrooms in Premium Oyster Sauce

蔥油蒸花尾龍躉

Steamed Giant Grouper with Scallion and Supreme Soy Sauce

明爐醬香脆皮雞

Crispy Roasted Chicken with Fragrant Sauce

一口上湯雲吞

Wontons in Supreme Soup

楊枝甘露

Chilled Mango Sago Cream with Pomelo

美點雙輝

Chinese Petit Fours

時令鮮果拼盤

Seasonal Fresh Fruit Platter

以上價目有效期至2024年12月31日，且不適用於公眾假期

The above price is valid until 31 December 2024 and is not applicable to public holidays

澳門十六浦索菲特酒店保留更改以上菜單價格及各項目之權力

Sofitel Macau At Ponte 16 reserves the right to alter the above banquet menu price and items

S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16

彌月/百日宴 菜單

Full Moon / 100 Days Chinese Banquet Menu **B**

MOP **6,288** / 席 table

十至十二位用 10-12 persons per table

另加10%服務費 Subject to 10% service charge

酸薑紅雞蛋

Boiled Eggs with Preserved Ginger

紅袍金豬賀添丁

Barbecued Whole Suckling Pig

琥珀核桃玉帶花枝片

Sautéed Squid Slices and Scallops with Honeyed Walnuts

香脆鵝肝百花球

Deep-fried Shrimp Cakes with Foie Gras and Sliced Almonds

瑤柱松茸燉海螺 (位上)

Double-boiled Conch Soup with Conpoys and Tricholoma Matsutake

蠔皇花菇紅燒鮑魚

Braised Abalones and Shiitake Mushrooms in Premium Oyster Sauce

錦繡海鮮扒時蔬

Braised Vegetables and Seafood in Soy Sauce

金針紅棗雲耳蒸花尾龍躉

Traditional Steamed Giant Grouper with Dried Daylily, Red Dates and Black Fungus

蒜香脆皮吊燒雞

Crispy Roasted Chicken with Garlic Marinade

鮑汁乾隆炒飯

Fried Rice with Seafood in Abalone Sauce

蓮子百合紅豆沙湯圓

Sweetened Red Bean Soup with Lotus Seeds,
Lily Bulbs and Glutinous Rice Dumplings

美點雙輝

Chinese Petit Fours

時令鮮果拼盤

Seasonal Fresh Fruit Platter

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澳門十六浦索菲特酒店
MACAU AT PONTE 16

彌月/百日宴 菜單

Full Moon / 100 Days Chinese Banquet Menu C

MOP **7,288** / 席 table

十至十二位用 10-12 persons per table

另加10%服務費 Subject to 10% service charge

酸薑紅雞蛋

Boiled Egg with Preserved Ginger

紅袍金豬賀添丁

Barbecued Whole Suckling Pig

夏果西芹蝦球貴妃蚌

Sautéed Prawns and Sea Cucumber Meat with Celery and Macadamia Nuts

香脆金錢蟹盒

Deep-fried Pork Pastes Stuffed with Minced Shrimp and Salted Egg Yolk

松茸老雞燉鮮鮑 (位上)

Double-boiled Chicken Soup with Abalones and Tricholoma Matsutake

上湯虎蝦炆伊麵

Braised Tiger Prawns with E-Fu Noodles in Supreme Broth

蠔皇花菇扣海參

Braised Sea Cucumber and Shiitake Mushrooms in Premium Oyster Sauce

清蒸深海油花斑

Steamed Oil Grouper with Scallion and Supreme Soy Sauce

南乳脆皮炸雞

Crispy Roasted Chicken with Preserved Bean Curd

松露玉帶荷葉飯

Fried Rice with Scallops and Truffle Sauce Wrapped in Lotus Leaf

核桃露湯圓

Sweetened Walnut Dew with Glutinous Rice Dumplings

美點雙輝

Chinese Petit Fours

時令鮮果拼盤

Seasonal Fresh Fruit Platter

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澳門十六浦索菲特酒店
MACAU AT PONTE 16

彌月/百日宴 菜單

Full Moon / 100 Days Chinese Banquet Menu **D**

MOP **8,888** / 席 table

十至十二位用 10-12 persons per table
另加10%服務費 Subject to 10% service charge

酸薑紅雞蛋

Boiled Egg with Preserved Ginger

紅袍金豬賀添丁

Roasted Whole Suckling Pig

黑松露翡翠鴛鴦蚌

Sautéed Sea Cucumber Meat with Vegetables and Black Truffle Sauce

香脆荔茸帶子盒

Deep-fried Mashed Taro Puffs Stuffed with Scallop

松茸燉迷你佛跳牆 (位上)

Double-boiled Mini "Buddha Jumps over the Wall" Soup with Tricholoma Matsutake

上湯波士頓龍蝦焗伊麵

Braised Boston Lobster with E-Fu Noodles in Supreme Broth

蠔皇花菇扣十二頭湯鮑

Braised Whole Abalones with Shiitake Mushrooms in Premium Oyster Sauce

清蒸大海老虎斑

Steamed Tiger Grouper with Scallion and Supreme Soy Sauce

荷香脆皮雞

Crispy Roasted Chicken Wrapped in Lotus Leaf

金華火腿蝦粒炒飯

Fried Rice with Chinese Premium Ham and Diced Shrimp

木瓜燉燕液

Stewed Bird's Nest with Papaya

美點雙輝

Chinese Petit Fours

時令鮮果拼盤

Seasonal Fresh Fruit Platter

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