



澳門新葡京酒店
GRAND LISBOA
Macau

會議套餐 Meeting Package

✦ 小休茶點精選

Selections of Light Refreshment

早上 Morning

食物量數為每位一件 One piece per person for each item

	法式吞拿魚蛋白沙律三文治	Open Faced Sandwich with Tuna Fish & Egg White Mimosa Salad
A	迷你牛角包	Mini Croissant
	迷你鮮果撻	Mini Fruit Tart
	迷你丹麥酥餅	Assorted Mini Danish Pastries
	雞絲炸春卷	Deep-fried Chicken Spring Roll
	墨西哥三文治早卷配 (蛋、火腿、番茄及特濃芝士)	Breakfast Tortilla Roll Sandwich (Eggs, Deli Ham , Tomato & Aged Cheddar Cheese)
B	蟹子燒賣皇	Steamed Pork Dumplings with Crab Roe
	各式迷你鬆餅	Assorted Mini Muffin
	迷你朱古力曲奇	Mini Chocolate Cookie
	叉燒包	Barbecued Pork Bun
	煙三文魚刁草忌廉芝士三文治配 提子及意大利車厘茄	Smoked Salmon Sandwich with Dill Cream Cheese accompanied with Grape & Italian Cherry Tomato
C	瑤柱蒸雞包仔	Steamed Chicken Bun with Conpoy
	時令鮮果	Fruit Platter
	迷你火腿芝士牛角包	Mini Ham & Cheese Croissant
	懷舊鮮蝦餃	Steamed Shrimp Dumplings

備註: 小休期間設有咖啡及茶點,招待為時15至30分鐘。

Remark: Light refreshment to be served during coffee tea break, serving time is a maximum of 15-30 minutes.



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下午 **Afternoon**

食物量數為每位一件 One piece per person for each item

	英式青瓜及刁草忌廉芝士三文治	Open-faced Sandwich with Sliced Cucumber & Dill Cream Cheese
I	迷你鮮果撻	Mini Fruit Tartlet
	迷你咖喱批(牛肉)	Mini Curry Pie(Beef)
	炸馬介休球	Deep-fried Bacalhau Ball
	迷你朱古力泡芙	Mini Chocolate Éclair
II	意式迷你雜肉及芝士串	Antipasto Skewers
	雜錦曲奇	Assorted Cookies
	迷你劇院蛋糕	Mini Opera
	時令鮮果	Fruit Platter
	家鄉咸水角	Deep-fried Glutinous Dumplings with Pork, Dried Shrimp & Black Mushroom
	煙三文魚配薯餅及日式芥菜忌廉	Smoked Salmon with Potato Cake & Wasabi Sour Cream
III	馬來雞肉沙爹串	Chicken Satay
	鮮焗英式鬆餅配士多啤梨醬及忌廉	Freshly Baked Home-made Scones with Strawberry Jam and Cream
	迷你意大利芝士撻	Mini Tiramisu Tart
	魚翅蟹肉水晶餃	Steamed Dumplings with Shark's Fin & Crabmeat

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中式午宴菜譜一
Chinese Lunch Menu I

乳豬大拼盤
Barbecued Suckling Pig Platter

竹筴瑤柱海皇羹
Braised Conpoy and Bamboo Piths with
Seafood

XO醬翡翠花枝蝦仁
Sautéed Cuttlefish & Prawn with Seasonal
Vegetable in XO Chili Sauce

鮮銀杏枝竹浸時蔬
Poached Seasonal Vegetable with Ginkgo
and Fresh Bean Curd Skin

蒜香脆皮雞
Crispy fried Chicken flavored with Garlic

薑蔥撈麵
Strewed Noodles
with Shredded Ginger & Spring Onion

梅菜皇揚州炒飯
Fried Rice
with Preserved Vegetable & Shrimps

南北杏雪耳燉萬壽果
Double-boiled Papaya
with Mixed Almond & Snow Fungus

美點映雙輝
Chinese Petit Fours

中式午宴菜譜二
Chinese Lunch Menu II

海蜇拼叉燒
Barbecued Pork with Jelly Fish

酸辣海鮮羹
Hot and Sour Soup with Seafood

香醋脆豚肉
Deep-fried Pork with Sweet & Sour Sauce

海螺片扒時蔬
Braised Seasonal Vegetable with Sliced
Sea Conch

醬油皇雞
Poached Chicken
with Home-made Soya Sauce

金菰蟹肉炆伊麵
Braised E-fu Noodles
with Enoki Mushrooms & Crabmeat

明太子炒飯
Fried Rice with Crab Roe & Scallops

蛋白杏仁茶
Almond Sweet Soup with Egg White

美點映雙輝
Chinese Petit Fours



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西式菜譜 一
Western Set Menu I

煙三文魚卷青蘋果及田園雜菜沙律
Smoked Salmon Roulade with Apple and
Garden Green Salad

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蕃茄忌廉湯配鮮紫蘇及香草醬脆包粒
Cream of Tomato &
Basil Soup with Pesto Crouton

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燒西冷牛肉配法式牛油焗薯及燴甘筍
Roasted Sirloin of Beef with Potato Confit,
Glazed Baby Carrot and Jus

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鮮果沙律
Fruit Salad

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咖啡或茶
Coffee or Tea

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西式菜譜 二
Western Set Menu II

炸馬介休球配葡國腸及橄欖沙律
Deep-fried Bacalhau Ball Salad with
Chorizo and Olive

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葡國青菜湯
Caldo Verde

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葡式蟹肉焗龍脷魚柳
Baked Sole Fillets with
Tangy Crabmeat "Portuguese Style"

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木糠布甸配鮮莓
Serradura with Mixed Berries

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咖啡或茶
Coffee or Tea

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