

# 福至喜華堂

## 新春豪華菜單 (A)

鴻運喜當頭 (潮粵錦繡拼盤)  
Chiu Chow Cold Dishes with Barbecued Meat Platter

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發財珠寶盒 (蝦蟹棗拼海鮮卷)  
Deep-fried Crabmeat Paste with Honey  
served with Sea Moss Shrimp Roll

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龍馬喜精神 (翡翠蝦球炒馬蹄)  
Fried Prawn with Water Chestnuts and Vegetable

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發財好市大利 (發菜蠔豉豬脷湯)  
Assorted Dried Seafood Soup with Sea Moss

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金鯉躍龍門 (古法雙喜多寶魚)  
Steamed Twin Fresh Turbot Fish

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金鳳喜迎春 (當紅炸子雞)  
Deep-fried Crispy Chicken

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喜氣眾洋洋 (七味小乳蒙羊排)  
Fried Mongolian Lamb Chop with Seven Spices

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金銀聚滿屋 (金銀蒜上湯浸時蔬)  
Braised Vegetable with Garlic in Bouillon

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家肥兼屋潤 (金瑤臘味糯米飯)  
Fried Glutinous Rice with Air Dried Meat and Conpoy Crisp

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財源滾滾來 (紅豆沙湯圓)  
Sweetened Red Bean Soup with Rice Sesame Dumpling

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賀年雙美點  
Chinese Petit Fours

**每席 10 位用 / for 10 persons**  
**3,880 per table**

以上價格均為澳門幣並需另收 10%服務費  
All prices are in mop and subject to a 10% service charge

# 八福喜運來

## 新春豪華菜單 (B)

鴻運喜當頭 (乳豬錦繡拼盤)

Barbecue Meat Platter with Suckling Pig

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金股喜齊鳴 (黃金海鮮盒)

Deep-fried Seafood Parcel

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花開迎富貴 (XO 醬西蘭花炒蝦球)

Fried Prawn with Broccoli in XO Chili Sauce

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春竹報平安 (竹笙海皇生翅)

Braised Shark's Fin Soup with Seafood and Bamboo Pith

\*\*\*\*\*

金鯉躍龍門 (清蒸大龍脷)

Steamed Macau Sole with Light Soy Sauce

\*\*\*\*\*

百鳥喜朝陽 (頭抽走地雞)

Poached Free Range Soy Chicken

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牛氣旺沖天 (翡翠腰果和牛丁)

Stir-fried Wagyu Beef with Cashews and Garlic Crisp

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發財大好市 (發財蠔豉扒時蔬)

Braised Vegetable with Dried Oyster and Sea Moss

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三星齊拱照 (鮑魚荷葉飯)

Abalone Fried Rice Wrapped in Lotus Leaf

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桃李皆滿門 (草莓柚子西米露)

Chilled Sago Cream with Strawberry and Pomelo

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賀年雙美點

Chinese Petit Fours

**每席 10 位用 / for 10 persons**  
**4,880 per table**

以上價格均為澳門幣並需另收 10%服務費

All prices are in mop and subject to a 10% service charge

# 五福喜臨門

## 新春豪華菜單 (C)

鴻運喜當頭 (乳豬燒味拼盤)  
Barbecue Suckling Pig and Goose Platter  
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鴻圖大展翅 (蟹黃生拆蟹肉扒大生翅)  
Braised Shark's Fin Soup in Crab Coral  
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嘻哈共歡笑 (上湯焗生中蝦伊麵底)  
Braised Fresh Prawn with E-Fu Noodles in Bouillon  
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包羅千萬有 (蠔皇鮑魚扣鵝掌皇)  
Braised Abalone with Goose Webs  
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年年皆有餘 (清蒸海石斑)  
Steamed Fresh Garoupa  
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生財共顯貴 (生菜蜆芥炒雞脯)  
Stir fried Chinese Lettuce and Chicken  
with Preserved Clam Sauce  
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橫財好就手 (髮菜扒鹹豬手)  
Braised Pork Knuckle with Sea Moss and Vegetable  
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喜竹報平安 (濃湯竹筍浸翡翠)  
Simmered Vegetable with Bamboo Piths in Bouillon  
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家肥兼屋潤 (金瑤臘味糯米飯)  
Fried Glutinous Rice with Air Dried Meat and Conpoy Crisp  
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金銀堆滿屋 (黃金奶露湯圓)  
Taro Sesame Rice Dumplings in Pumpkin Sweet Soup  
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賀年雙美點  
Chinese Petit Fours  
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環球鮮果盤  
Fresh Fruit Platter

**每席 10 位用 / for 10 persons**  
**6,380 per table**

以上價格均為澳門幣並需另收 10%服務費  
All prices are in mop and subject to a 10% service charge