

2025

中式宴會

CHINESE BANQUET

查詢請聯絡營業部
電話：+853 8861 7112
電郵：Sofitel.MacauAtPonte16.Sales@Sofitel.com
For any enquiries,
please contact our Sales Department
at +853 8861 7112
or E-mail: Sofitel.MacauAtPonte16.Sales@Sofitel.com

S O F I T E L

澳門十六浦索菲特酒店
MACAU AT PONTE 16

2025中式宴會菜單

2025 CHINESE BANQUET MENU A

MOP **4,688** / 席 table
十至十二位用 10-12 persons per table
另加10%服務費 Subject to 10% service charge

五福臨門大拼盤
(椰香叉燒、明爐燒鴨、澳門燒肉、宮保雞丁、佛山燻蹄)
Assorted Platter

(BBQ Pork with Shredded Coconut, Roasted Duck,
Macanese Roasted Pork Belly, Kung Pao Chicken, Cold Pork Knuckle)

腰果花枝鳳片
Sautéed Chicken and Squid Slices with Cashew Nuts

上湯虎蝦炆伊麵
Braised Tiger Prawns with E-Fu Noodles in Supreme Broth

松茸海螺燉竹絲雞 (位上)
Double-boiled Black-bone Chicken Soup with Conch and Tricholoma Matsutake

鮑汁白靈菇扣鵝掌
Braised Goose Webs with Ferule Mushrooms in Abalone Sauce

蔥油蒸花尾龍躉
Steamed Giant Grouper with Scallion and Supreme Soy Sauce

醬香南乳脆皮雞
Roasted Chicken with Preserved Bean Curd Sauce

蟹肉竹筴扒時蔬
Poached Vegetables with Bamboo Fungus and Crab Meat in Oyster Sauce

瑤柱蛋白炒飯
Fried Rice with Egg White and Conpoy

楊枝甘露
Mango Pomelo Sago

美點映雙輝
Chinese Petit Fours

時令鮮果拼盤
Seasonal Fresh Fruit Platter

以上價目有效期至2025年12月31日，且不適用於公眾假期
The above price is valid until 31 December 2025 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

2025中式宴會菜單

2025 CHINESE BANQUET MENU B

MOP **5,688** / 席 table
十至十二位用 10-12 persons per table
另加10%服務費 Subject to 10% service charge

鴻運乳豬全體
Roasted Whole Suckling Pig

XO醬夏果玉帶花枝片
Sautéed Scallops, Squid Slices and Macadamia Nuts with XO Sauce

杏香鵝肝百花球
Deep-fried Prawn Cakes with Foie Gras and Sliced Almonds

瑤柱海螺頭燉雞湯 (位上)
Double-boiled Chicken Soup with Conch and Conpoys

蠔皇花菇扣鵝掌
Braised Goose Webs with Shiitake Mushrooms in Premium Oyster Sauce

金針紅棗雲耳蒸花尾龍躉
Traditional Steamed Giant Grouper with Daylily, Red Dates and Black Fungus

脆皮炸子雞
Crispy Fried Chicken

上湯魚肚浸時蔬
Poached Vegetables with Fish Maw in Supreme Soup

蛋白海鮮炒飯
Fried Rice with Seafood and Egg White

蓮子百合紅豆沙湯圓
Sweetened Red Bean Soup with Lotus Seeds,
Lily Bulbs and Glutinous Rice Dumplings

美點映雙輝
Chinese Petit Fours

時令鮮果拼盤
Seasonal Fresh Fruit Platter

以上價目有效期至2025年12月31日，且不適用於公眾假期
The above price is valid until 31 December 2025 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

2025中式宴會菜單

2025 CHINESE BANQUET MENU C

MOP **6,688** / 席 table
十至十二位用 10-12 persons per table
另加10%服務費 Subject to 10% service charge

鴻運乳豬全體
Roasted Whole Suckling Pig

XO醬爆花枝桂花蚌
Stir-fried Squid Slices, Sea Cucumber Meat and Vegetables with XO Sauce

香脆荔茸帶子盒
Deep-fried Mashed Taro Puffs Stuffed with Scallop

瑤柱花膠燉雞湯 (位上)
Double-boiled Chicken Soup with Fish Maw and Conpoyo

上湯十頭虎蝦炆伊麵
Braised Tiger Prawns with E-Fu Noodles in Supreme Broth

紅燒湯鮑扣天白菇
Braised Abalones and Shiitake Mushrooms in Oyster Sauce

福菜黑蒜蒸花尾龍躉
Steamed Giant Grouper with Preserved Vegetables and Fermented Garlic

鹽香脆皮黃油雞
Salty Roasted Chicken with Spices

鮑汁乾隆炒飯
Fried Rice with Seafood in Abalone Sauce

核桃露湯圓
Sweetened Walnut Dew with Glutinous Rice Dumplings

美點映雙輝
Chinese Petit Fours

時令鮮果拼盤
Seasonal Fresh Fruit Platter

以上價目有效期至2025年12月31日，且不適用於公眾假期
The above price is valid until 31 December 2025 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

2025中式宴會菜單

2025 CHINESE BANQUET MENU D

MOP **7,888** / 席 table
十至十二位用 10-12 persons per table
另加10%服務費 Subject to 10% service charge

鴻運乳豬全體
Barbecued Whole Suckling Pig

腰果蝦球醬爆帶子
Stir-fried Prawns, Scallops and Cashew Nuts with XO Sauce

上湯波士頓龍蝦焗伊麵
Braised Boston Lobster with E-Fu Noodles in Supreme Broth

花膠海螺燉老雞 (位上)
Double-boiled Chicken Soup with Fish Maw and Conch

鮑汁花菇扣八頭鮑
Braised Abalones and Shiitake Mushrooms in Abalone Sauce

薑茸蒸花尾龍躉
Steamed Giant Grouper with Minced Ginger, Scallion and Supreme Soy Sauce

乳香吊燒雞
Crispy Roasted Chicken with Spices

蟲草花蟹肉扒時蔬
Poached Vegetables with Crab Meat and Cordyceps Flowers in Oyster Sauce

金華火腿蝦粒炒飯
Fried Rice with Chinese Premium Ham and Diced Shrimp

蓮子紅棗薑茶湯圓
Sweetened Ginger Soup with Lotus Seeds,
Red Dates, and Glutinous Rice Dumplings

美點映雙輝
Chinese Petit Fours

時令鮮果拼盤
Seasonal Fresh Fruit Platter

以上價目有效期至2025年12月31日，且不適用於公眾假期
The above price is valid until 31 December 2025 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

2025中式宴會菜單

2025 CHINESE BANQUET MENU E

MOP **9,388** / 席 table
十至十二位用 10-12 persons per table
另加10%服務費 Subject to 10% service charge

鴻運乳豬全體
Roasted Whole Suckling Pig

松露醬夏果蝦球桂花蚌
Sautéed Prawns, Sea Cucumber Meat and Macadamia Nuts
with Black Truffle Sauce

香脆金錢炸蟹盒
Deep-fried Pork Pastes Stuffed with Minced Shrimp and Salted Egg Yolk

姬松茸花膠燉老雞 (位上)
Double-boiled Chicken Soup with Fish Maw and Blaze Mushrooms

上湯芝士焗波士頓龍蝦伊麵
Braised Boston Lobster with E-Fu Noodles in Supreme Broth

原隻鮑魚扣瑤柱花菇鵝掌
Braised Whole Abalones, Goose Webs,
Mushrooms and Conpoys in Oyster Sauce

清蒸大海東星斑
Steamed Leopard Coral Grouper with Scallion and Supreme Soy Sauce

黃金松菇脆皮雞
Deep-fried Chicken with Crispy Matsutake Mushrooms

鮑魚鮮蝦荷葉飯
Fried Rice with Abalones and Shrimps Wrapped in Lotus Leaf

燕液杏仁露
Almond Cream with Bird's Nest

美點映雙輝
Chinese Petit Fours

時令鮮果拼盤
Seasonal Fresh Fruit Platter

以上價目有效期至2025年12月31日，且不適用於公眾假期
The above price is valid until 31 December 2025 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