

帝影星級中秋華宴

MICHELIN-STARRED MID-AUTUMN FEAST

2026.09.21 – 09.27

芥香熟醃加拿大翡翠螺

Marinated Canadian Sea Whelks with Wasabi Garlic Soy Sauce

果木燒西班牙黑豚叉燒

Lychee Wood Roasted Ibérico Pork Char Siu

淮山海底椰無花果燉豬腱

Double-boiled Pork Shank Soup with Chinese Yam, Sea Coconut and Dried Fig

潮式煎煮東星斑

Pan-fried Spot Garoupa in Chiu Chow Style

澳門地道燜和牛面頰

Macanese Style Braised Wagyu Beef Cheek in Port Wine with Potatoes

五指毛桃水晶雞

Steamed Free Range Chicken with Hairy Fig

金銀翡翠貝煲粉藕

Simmered Duo of Mussels and Lotus Root in Premium Broth

上湯浸時蔬

Poached Seasonal Vegetables in Supreme Broth

瑤柱臘味芋頭糯米飯

Stir-fried Glutinous Rice with Conpoy, Preserved Meat and Taro

萬壽果楊枝甘露

Chilled Papaya and Mango Pomelo Sago Cream

帝影美點薈萃

Chinese Petit Fours

澳門幣
MOP

2,688

四位用
For Four Persons

此推廣不可與其他優惠或折扣同時使用。

請告知您的服務員關於任何食物過敏或餐飲限制。所有價格以澳門幣計算並需加收10%服務費。

This promotion cannot be used in conjunction with any other promotion or discount.

Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.