



THANKSGIVING IN STYLE

A Chef's Table at Home
星饗私廚到府



套餐 SET MENU

自選一款主菜 CHOICE OF 1 MAIN COURSE

- ☐ 香草烤原隻美國火雞* (約6-8公斤) 1,488
Herb roasted turkey* (approx. 6-8kg)
- ☐ 威士忌及橘蜜汁烤火腿 (約6公斤) 1,888
Whisky, orange and honey glazed ham (approx. 6kg)
- ☐ 威士忌及橘蜜汁烤火腿 (約3公斤) 1,288
Whisky, orange and honey glazed ham (approx. 3kg)

*所有烤美國火雞配栗子餡料及傳統肉汁醬

All roasted turkey serves with chesnut stuffing and traditional gravy

自選三款配菜 CHOICES OF 3 SIDE DISHES

- ☐ 慢煮椰菜仔及西班牙辣腸
Braised Brussels sprouts with spicy chorizo
- ☐ 栗子餡料
Chestnut stuffing
- ☐ 百里香扁豆
Thyme scented haricot beans
- ☐ 甜薯泥
Sweet potato mash
- ☐ 燴紫甘藍
Braised red cabbage
- ☐ 焗薯仔配焦糖洋蔥及煙肉
Roasted new potatoes with caramelized onion and smoked bacon
- ☐ 烤根莖類蔬菜
Roasted root vegetables
- ☐ 烤南瓜湯 (可供兩人享用)
Roasted pumpkin soup (serves for 2 persons)

自選兩款醬汁 CHOICES OF 2 SAUCES

- ☐ 傳統蔓越莓醬 Traditional cranberry sauce
- ☐ 經典火雞肉汁 Old fashioned giblet gravy
- ☐ 香料蘋果甜酸醬 Spiced apple chutney

自選一款甜品 CHOICE OF 1 DESSERT (可供6至8人享用 serves 6-8 persons)

- ☐ 聖誕朱古力樹幹蛋糕 Chocolate log
- ☐ 聖誕栗子樹幹蛋糕 Chestnut log
- ☐ 南瓜批 Pumpkin pie
- ☐ 蘋果批 Apple pie
- ☐ 胡桃批 Pecan pie

如您有任何特殊的飲食要求,食物過敏或食物不耐症,請告知我們的員工
Please let us know if you have any special dietary requirements, food allergies or food intolerances

根據第16/2019號法律,每個膠袋 (包括保溫袋) 收費金額為澳門幣1元
According to Law No. 16/2019, plastic bag (including thermal bag) is charged at MOP1 each

以上價目以澳門元計算
All prices are in MOP





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主菜 MAIN COURSE

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| ■ 香草烤原隻美國火雞* (約6-8公斤)
Herb roasted turkey* (approx. 6-8kg) | 1,088 |
| ■ 威士忌及橘蜜汁烤火腿 (約6公斤)
Whisky, orange and honey glazed ham (approx. 6kg) | 1,388 |
| ■ 威士忌及橘蜜汁烤火腿 (約3公斤)
Whisky, orange and honey glazed ham (approx. 3kg) | 988 |
- *所有烤美國火雞配栗子餡料及傳統肉汁醬
All roasted turkey serves with chesnut stuffing and traditional gravy

配菜 SIDE DISH

每款 Each 98

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|---|--|
| ■ 慢煮椰菜仔及西班牙辣腸
Braised Brussels sprouts with spicy chorizo | |
| ■ 栗子餡料
Chestnut stuffing | |
| ■ 百里香扁豆
Thyme scented haricot beans | |
| ■ 甜薯泥
Sweet potato mash | |
| ■ 燴紫甘藍
Braised red cabbage | |
| ■ 焗薯仔配焦糖洋蔥及煙肉
Roasted new potatoes with caramelized onion and smoked bacon | |
| ■ 烤根莖類蔬菜
Roasted root vegetables | |
| ■ 烤南瓜湯 (可供兩人享用)
Roasted pumpkin soup (serves for 2 persons) | |

醬汁 SAUCE

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|--------------------------------------|----|
| ■ 傳統蔓越莓醬 Traditional cranberry sauce | 68 |
| ■ 經典火雞肉汁 Old fashioned giblet gravy | 88 |
| ■ 香料蘋果甜酸醬 Spiced apple chutney | 68 |

甜品 DESSERT (可供6至8人享用 serves 6-8 persons)

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|---------------------------|-----|
| ■ 聖誕朱古力樹幹蛋糕 Chocolate log | 308 |
| ■ 聖誕栗子樹幹蛋糕 Chestnut log | 308 |
| ■ 南瓜批 Pumpkin pie | 308 |
| ■ 蘋果批 Apple pie | 308 |
| ■ 胡桃批 Pecan pie | 338 |

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