

JOY of WONDER

Merry & Delicious Seafood Lunch Buffet 24th & 25th December 2024 Live Cooking Station Buffet

Seasonal Oysters (live action)

Freshly shucked oysters

Lemon wedges / Mignonette / Tabasco / soy-ginger sauce

時令生蠔(現場做)

新鮮生蠔

檸檬角 / 木犀草醬 / 辣汁 / 豉油薑汁

Fresh Poached Seafood on Ice

Boston lobster

Sea prawns / scallops / flower sea snails

Cocktail sauce / hot sauce / chili-soy sauce

冰鎮海鮮

波士頓龍

海蝦 / 帶子 / 花海螺

雞尾酒醬 / 辣醬 / 豉油辣椒醬

Sashimi / Maki Sushi Station

Sashimi (Sliced upon Request)

Norwegian salmon / Australian yellow tail king fish

Indo-pacific tuna / Taiwan Tai fish

魚生櫃檯(現場即做)

挪威三文魚 / 澳洲黃尾王魚

印度太平洋吞拿魚 / 臺灣鯛魚

Maki Sushi Rolls

Norimaki - Cucumber and salmon maki roll

Uramaki - Californian maki roll

Hosomaki rolls - Cucumber

- Oshinko (pickled radish)

- tuna

- salmon

太卷壽司

紫菜壽司卷 - 青瓜三文魚

反卷紫菜司卷- 加州卷

細卷 - 青瓜

腌蘿蔔

吞拿魚

三文魚

Condiments

Daikon / Ohba leaves / Kyuri sliced

Wasabi / pickled ginger / soy sauce

白蘿蔔 / 紫蘇 / 日本青瓜

芥末 / 醃薑 / 豉油

Panzanella Station (live action)

Ciabatta bread / fresh basil / vine-ripened tomatoes

Red onion sliced / Kalamata black olive / Bocconcini

Mustard-garlic-lemon- dressing

考伯沙律(現場做)

恰巴塔麵包 / 新鮮羅勒 / 熟蕃茄

紅洋蔥片 / 卡拉馬塔黑橄欖 / 博科西

芥末-大蒜-檸檬-鯷魚醬

Appetizer

Orange-spinach-ricotta-pecan nuts salad, lemon dressing

Chimichurri turkey and raisin salad

Mediterranean tuna-apple-egg salad

Shrimps-Brussels sprout-pomegranate salad

Butternut squash-feta-cranberries-onion salad

Smoked duck-pear-blue cheese-rocket salad

餐前小食

香橙菠菜乳清芝士山核桃沙律，檸檬醬

阿根廷青醬火雞提子乾沙律

地中海吞那魚蘋果雞蛋沙律

鮮蝦包菜仔石榴沙律

胡桃南瓜羊芝士蔓越莓洋蔥沙律

煙鴨香梨藍芝士火箭沙律



ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

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JOY of WONDER

Charcuterie

Pork cheek terrine / Chicken-vegetable terrine
Rabbit Pate / Pate en Croute
Salami, Pepperoni, pastrami

Pickled

Mixed vegetables / cornichons / semi-dried tomatoes

Olives

Black Kalamata / large Queen / garlic-herb marinated

Condiments

Dijon mustard / pommery mustard / honey-mustard

Cheese Section

Camembert / brie / gorgonzola / aged cheddar

Condiments

Dried apricots / dried figs / green grapes
Almonds / pecan
Yuzu-orange marmalade
water crackers / grissini sticks

Fettuccine al Burro di Tartufo e Parmigiano (cooked upon request)

Fettuccine pasta
Wild mushroom cream sauce / shaved truffle
Butter / Parmigiano Reggiano

Carving (live station)

Roasted turkey, apple-sage-chestnut stuffing
Honey-baked U.S Virginia ham

Condiments:

Cranberry sauce / giblet gravy

Mustard:

Yellow / Dijon / Pomery

Soup

Celeriac-hazelnut soup with truffle

Bread Station

Freshly baked Portuguese country bread
French butter / balsamic / EVO

冷盤

豬頰凍肉 / 雞肉蔬菜凍肉
兔肉醬 / 法式酥皮肉凍派
薩拉米香腸，意大利辣香腸，燻牛肉

醃菜 / 酸青瓜仔 / 半乾蕃茄

黑卡拉馬塔 / 大皇后 / 蒜味香草醃制

第戎芥末 / 芥末子 / 蜂蜜芥末

芝士

卡芒貝爾 / 布里 / 戈貢佐拉 / 陳年切達

配料

杏乾 / 無花果乾 / 青提子
杏仁 / 山核桃
柚子-香橙
餅乾 / 麵包條

松露卡博納拉意粉

寬麵條義大利麵
野菇忌廉醬 / 刨松露
牛油 / 帕瑪森芝士

切肉 (即切)

烤火雞伴栗子，
蜂蜜烤美國弗吉尼亞火腿配芥末

雞肝醬及紅莓醬

黃芥末 / 第戎芥末 / 波默里芥末

湯

塊根芹榛果松露湯

麵包

新鮮葡萄牙鄉村包
法國牛油 / 香醋 / 初榨橄欖油



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International Hot Dishes

Tiger prawn and okra stew
Crayfish Paella
Roasted miso marinated rack of lamb, ginger sauce
Oven roasted pepper smoked partridge, cranberry sauce
Red wine braised red cabbage, apple and raisin
Brussel sprouts, bacon-onion-garlic butter
Potato-onion-sage gratin
Honey-orange glazed chestnuts

Asian Hot Dishes

Braised E-fu noodles, egg white, salted egg yolk
Wok-fried Peruvian asparagus, lily bulbs, elm fungus
Deep-fried king oyster mushrooms in typhoon shelter style
Braised tofu, mushroom, numbing-chili sauce

Sweet Temptations

Whole Cakes

Portuguese bolo rei
Christmas strawberry short cake
Traditional yule log cake
Gingerbread cheese cake with whipped cream
English fruits cake
Christmas stollen

Tart, Pie, Pudding

White chocolate-raspberry tart
Traditional individual fruit mince pies
Ginger cinnamon bread pudding

Christmas Cupcake Tower

Vanilla cupcake
Pistachio cupcake
Red Velvet cupcake

Giant Martini Glass

Assorted macarons

熱盤

秋葵燉蝦
西班牙小龍蝦海鮮飯
烤味噌醃羊架，薑汁醬
烤檸檬黑椒香草煙燻鷓鴣，紅莓醬
紅酒燜提子乾及紫包菜
炒椰菜仔伴培根及洋蔥
忌廉芝士焗洋蔥薯仔配鼠尾草
焦糖栗子

金賽螃蟹燴伊麵
榆耳百合炒露筍
避風塘雞脾菇
麻婆素豆腐

葡萄牙國王蛋糕
聖誕士多啤梨忌廉蛋糕
傳統聖誕樹幹蛋糕
薑餅芝士蛋糕
英式聖誕水果蛋糕
德式聖誕蛋糕

白朱古力覆盆子撻
英式百果餡餅派
薑肉桂麵包布丁

聖誕杯仔蛋糕
雲呢拿
開心果
紅絲絨

什錦馬卡龍



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Cookies

Assorted homemade Christmas cookies
Cinnamon star
Vanilla moon
Gingerbread man

聖誕餅乾
肉桂星
雲呢拿月亮
薑餅人

Ice Cream Corner

Chocolate, green tea, sesame and vanilla ice cream

朱古力，綠茶，芝麻和及雲呢拿雪糕

Condiments:

M&M's, oreo crumbs, crushed caramelized pistachio nuts,
rum marinated raisins,
raspberry sauce, chocolate sauce, mango sauce

朱古力，奧利奧碎粒，焦糖開心果
蘇酒葡萄乾
紅莓醬，朱古力醬、芒果醬

Fresh Tropical Fruit

Pineapple / watermelon / dragon fruit / Grapes

菠蘿 / 西瓜 / 哈密瓜 / 密瓜

Seasonal Whole Fruit

Mandarins / rose apple / plum / Chinese pear

柑橘 / 莲雾 / 布祿 / 梨

Buffet Including a glass of Sparkling Wine (per adult) as
welcome drink and free flow of soft drink, coffee and tea

自助餐包括每位成人一杯氣泡酒作為歡迎飲品，
以及無限暢飲的汽水、咖啡及茶。

Promotional price 推廣價

Adult 成人 每位澳門幣 MOP 398+

Child 小童 每位澳門幣 MOP 198+

* offers daily menu subject to the fresh ingredients available

*菜單僅供參考，菜單將根據當天新鮮食材配搭