

JOY of WONDER

Merry & Delicious European Dinner Buffet 24th & 25th December 2024 at Café Bela Vista Live Cooking Station Buffet |18:30 – 22:00|

Oysters (live action)

Freshly shucked seasonal oysters
Lemon wedges / mignonette / tabasco / soy-ginger sauce

Freshly-poached Seafood on Ice

Boston lobster
Sea prawns / scallops / flower snails
Cocktail sauce / hot sauce / chili-soy sauce

Sashimi / Maki Sushi Station

Sashimi (Sliced upon Request)

Norwegian salmon / Australian hamachi fish
Indo-pacific tuna / Taiwan Tai fish

Maki Sushi Rolls

Norimaki - Cucumber and salmon maki roll

Uramaki - Californian maki roll

Hosomaki rolls - Cucumber
- Oshinko (pickled radish)
- tuna
- salmon

Condiments

Daikon / Ohba leaves / Kyuri sliced
Wasabi / pickled ginger / soy sauce

Cobb Salad Station (live action)

Fresh romaine lettuce
Hard-boiled egg / cucumber / cherry tomato / red onion sliced
Crispy bacon bits / garlic croutons / red radishes / quinoas
Mustard-garlic-lemon-anchovies dressing

Appetizer

Flaked salmon-potato salad, gherkin, dill, parsley
Apple-cranberry-baby spinach salad
Shrimp-orange-pomegranate-fennel salad
Butternut squash-kale salad, toasted pine nuts
Heirloom tomato-cucumber-avocado salad
Arugula, wild rice, goat cheese, almonds, dried cranberries
and lemon olive oil dressing

時令生蠔(現場做)

新鮮生蠔
檸檬角 / 木犀草醬 / 辣汁 / 豉油薑汁

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

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

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
醃蘿蔔
吞拿魚
三文魚

白蘿蔔 / 紫蘇 / 日本青瓜
芥末 / 醃薑 / 豉油

考伯沙律(現場做)

新鮮蘿蔓生菜
焗蛋 / 青瓜 / 蕃茄仔 / 紅洋蔥片
脆煙肉 / 蒜香麵包粒 / 紅蘿蔔片 / 藜麥
芥末-大蒜-檸檬-鯷魚醬

餐前小食

三文魚薯仔沙律, 酸青瓜, 蒔蘿, 歐芹
蘋果蔓越莓菠菜沙律
蝦橙石榴茴香沙律
胡桃南瓜羽衣甘藍沙律, 烤松子
蕃茄青瓜牛油果沙律
芝麻菜野米蔓越莓沙律



ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

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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

Fresh Abalone Station *(cooked to order)*

Pan-roasted Dalian abalone

Sake wine / ginger-soy glazed / braised daiko

Seafood Paella *(prepare to order)*

Traditional Mediterranean Seafood rice

Rice / prawns / mussels / squid / chorizo / saffron

Carving *(live station)*

Roasted turkey with chestnut stuffing, cranberry sauce and giblet gravy

Honey-baked U.S Virginia ham, assorted mustards

Lobster-salmon-spinach wellington, champagne butter sauce

Soup

Roasted pumpkin soup with wild mushrooms

garlic croutons / olive oil / chive sour cream

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 / 義大利辣香腸 / 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 / 布裡 / 戈貢左拉 / 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

鮮鮑魚 *(現場烹調)*

香烤大連鮑魚

清酒 / 薑醬油 / 白蘿蔔

海鮮飯 *(現場烹調)*

傳統地中海海鮮飯

米飯 / 鮮蝦 / 青口 / 魷魚 / 香腸

蕃紅花

切肉 *(即切)*

烤火雞伴栗子和雞肝醬

蜂蜜烤美國弗吉尼亞火腿配芥末

龍蝦三文魚威靈頓，香檳牛油醬

湯

南瓜雜菇湯

蒜香麵包粒 / 橄欖油 / 法蔥酸忌廉

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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Hot Dishes

Tiger prawn and okra stew
Roasted miso marinated rack of lamb, ginger-soy sauce
Roasted Iberico pork tenderloin with apple and port sauce
Chorizo-bacon-paprika pilaf rice
Red wine braised red cabbage, apple and raisins
Brussel sprouts, bacon, onion and garlic
Potato-onion gratin with sage
Honey-orange glazed chestnuts
Roasted duck, Chinese plum sauce
Wok-fried sea prawns in sweet and sour sauce
Deep-fried corn, garlic, chili
Fried rice with egg minced pork, green bean, xo sauce

Dessert Buffet

Whole Cakes

Portuguese bolo rei
Christmas strawberry short cake
Traditional yule log cake
Gingerbread cheese cake with whipping cream
English fruits cake
Christmas stollen
Black forest cake
Blueberry NY cheese cake

Tart & Pie

Fresh berry pie
Ginger cinnamon bread pudding
Plum pudding

Christmas Cupcake Tower

Vanilla cupcake
Pistachio cupcake
Red Velvet cupcake

Assorted homemade Christmas cookies

- Cinnamon star
- Vanilla moon
- Gingerbread man

Assorted macarons

熱盤

秋葵燉蝦
烤味噌羊排，薑醬油
烤西班牙黑毛豬伴蘋果砵酒汁
香腸培根辣椒飯
紅酒燜紫包菜蘋果提子乾
蒜香椰菜仔伴培根及洋蔥
忌廉芝士焗洋蔥薯仔配鼠尾草
香橙焦糖栗子
掛爐燒鴨配冰梅醬
糖醋海蝦
椒鹽蒜香粟米
XO醬豚肉碎四季豆炒飯

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
黑森林蛋糕
藍莓紐約芝士蛋糕

撻與派

新鮮漿果派
肉桂薑味麵包布丁
布林布丁

聖誕杯子蛋糕塔

雲呢拿
開心果
紅絲絨

自家制聖誕餅乾

肉桂星
雲呢拿月亮
薑餅人
什錦馬卡龍



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Crêpes Suzette station

Butter / sugar / crepes / orange segments / zest
Grand Marnier / orange juice

Ice cream station

Vanilla / Swiss chocolate / maple walnut / strawberry / caramelita

Condiments

M&M'S / chopped caramelized nuts / Oreo crumbs
Fruit loops/ chocolate sauce / raspberry sauce / mango sauce

Chocolate wafer / marshmallow, coconut meringue / Gummy bear

Fresh Tropical Fruit

Pineapple / watermelon / dragon fruit / Grapes

Seasonal Whole Fruit

Mandarins / rose apple / plum / Chinese pear

橘香薄餅卷

牛油 / 沙糖 / 煎餅 / 香橙片 / 橙皮碎
金萬利酒* / 橙汁

雲呢拿 / 瑞士朱古力 / 楓糖核桃 /
士多啤梨 / 焦糖

配料

M&M / 焦糖堅果 / 奧利奧餅乾糠
脆脆水果圈 / 朱古力醬 / 覆盆子醬 /
芒果醬
朱古力威化 / 棉花糖，椰子酥皮 /
橡皮糖

菠蘿 / 西瓜 / 火龍果 / 提子

柑橘 / 蓮霧 / 布祿 / 雪梨

Buffet includes free flow of beer, soft drink, coffee and tea
自助餐包括免費暢飲啤酒，汽水，咖啡及茶

Promotional price 推廣價

Adult 成人 每位澳門幣 MOP 598+

Child 小童 每位澳門幣 MOP 298+

*Beverage with alcohol strength greater than 1.2% vol. 飲品之酒精濃度為 1.2%以上

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