

Seafood-Delight Dinner Buffet
Buffet Includes Live Cooking Stations

Seasonal Oyster (live action)

時令生蠔 (現點現開)

Fresh shucked French oysters

新鮮法國生蠔

Lemon wedges / Mignonette / Tabasco

檸檬角 / 木犀草醬 / 辣汁

Fresh Poached Seafood on Ice

冰鎮海鮮

Boston lobster

波士頓龍

Sea prawns / scallops / flower sea snails

海蝦 / 帶子 / 花海螺

Cocktail sauce / hot sauce / chili-soy sauce

雞尾酒醬 / 辣醬 / 豉油辣椒醬

Sashimi (Sliced upon Request)

魚生櫃檯 (現場即做)

Norwegian salmon / Australian yellow tail king fish

挪威三文魚 / 澳洲黃尾王魚

Indo-pacific tuna

印度太平洋吞拿魚

Maki Sushi Rolls

太卷壽司

Norimaki - Cucumber and salmon maki roll

紫菜壽司卷- 青瓜三文魚

Uramaki - Californian maki roll

反卷紫菜司卷- 加州卷

Hosomaki rolls - Cucumber

細卷 - 青瓜

- Oshinko (pickled radish)

醃蘿蔔

- tuna

吞拿魚

- salmon

三文魚

Condiments

Daikon / Ohba leaves / Kyuri sliced

白蘿蔔 / 紫蘇 / 日本青瓜

Wasabi / pickled ginger / soy sauce

芥末 / 醃薑 / 豉油

Super-Food Salad Bar

Butter lettuce / romaine lettuce / iceberg lettuce / rocket

牛油生菜 / 芝麻菜 / 生菜 / 西生菜

Cucumber / cherry tomatoes / sweet corn / haricot beans

青瓜 / 蕃茄仔 / 甜粟米 / 法邊豆 /

Carrot / red beans / okra / beetroot / couscous / quinoa

蘿蔔 / 紅豆 / 秋葵 / 紅菜頭 / 芹菜

古斯古斯 / 藜麥

Garlic croutons / parmesan cheese / pine nuts / red onions

香蒜麵包粒 / 帕爾馬芝士 / 烤松子

Chives / dried cranberries / sultanas / egg / bacon bits /

洋蔥碎 / 韭菜 / 蔓越莓乾 / 葡萄乾 /

雞蛋 / 煙肉粒

**Thousand Island dressing / Italian dressing / Caesar dressing,
green goddess dressing**

千島沙律醬 / 義大利醬

凱撒醬 / 綠女神醬

Charcuterie

Salami, Pepperoni, pastrami

Mixed vegetables / cornichons / semi-dried tomatoes

Olives

Black Kalamata / large Queen / garlic-herb marinate

Condiments

Dijon mustard / pommery mustard / honey-mustard

Cheese Section

Selection of international seasonal hard and soft cheese

Dried apricots / dried figs / green grapes

Almonds / pecan / Yuzu-orange marmalade

Water crackers / grissini stick

Appetizer

Roasted butternut squash / kale / pomegranates / feta cheese / nuts

Yam Woon Sen

Thai mixed seafood salad / glass noodles / spicy lime dressing

Tuna Niçoise

Tuna confit/ potato / French beans/ tomato/ olive/ anchovies dressing

Ebi Sunomono

Shrimps / cucumber / wakame / sesame / mirin vinaigrette

Sesame-yuzu chicken salad / apple / barley

Korean Beef Salad

Roasted beef / kimchi / green chili / garlic sliced / carrot / leek

Soup

Manhattan clam chowder

SaPak clams/ bacon/ garlic/ onion/ potato/ tomato/ cayenne powder

Bread Station

Parmesan-pecan-cranberry / fig-apricot / multigrain

Butter / olive oil / balsamic

Zeeuwse Mosseln (live action)

Netherlands blue mussel / beer / chili

凍肉

薩拉米香腸，義大利辣香腸，燻牛肉

醃菜 / 酸青瓜仔 / 半乾蕃茄

橄欖: 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

芝士拼盤

精選國際時令硬質及軟質芝士

杏乾 / 無花果乾 / 青提子

杏仁 / 山核桃 / 柚子-香橙

餅乾 / 麵包條

餐前小食

胡桃南瓜/羽衣甘藍/石榴/羊芝士/堅果

泰式什錦海鮮沙律/冬粉/酸辣醬

法式尼斯沙律

油封吞拿魚/薯仔/法邊豆/番茄/橄欖/

鯷魚醬

日式鮮蝦青瓜沙律

鮮蝦/青瓜/裙帶菜/芝麻/味醂油醋汁

芝麻柚子雞肉沙律/蘋果/薏米

韓式牛肉沙律

烤牛肉/泡菜/青辣椒/蒜片/胡蘿蔔/韭菜

湯

曼哈頓巧達蜆湯

蜆/培根/大蒜/洋蔥/薯仔/番茄/辣椒粉

巴馬山核桃蔓越莓/無花果杏/雜糧

牛油 / 橄欖油 / 香醋

荷蘭啤酒炒藍青口(現做)

荷蘭藍青口/啤酒/辣椒

Jeonbokjuk (live action)

Korean abalone congee / abalone liver sauce / sesame oil / egg

Carving Station (carved to order)

Misoyaki whole seabass

Baked seabass / miso / sake / mirin

Russian Beef Stroganoff

Braised Wagyu beef / creamy mushroom sauce / sour cream

Chinese Hot Dishes

Wok-fried rice / minced beef

Herbal & Hua Tiao poached chicken

Spicy wine with sea flower whelk

Braised sea prawns / Korean rice cake / Chinese wine

International Hot Dishes

Gochujang marinated rack of lamb

Gratinated scallop / mentaiko sauce / tobiko

Teriyaki glazed pigeon

Spicy garlic yabbies' with beer

Indian curry crab claws

Indian chapati

Butter glazed haricot vert / orange segments / toasted almond

Dessert Corner

Whole Cakes

Galette des Rois (A cake for King)

Carrot cake / lemon cream cheese frosting

Raspberry charlotte cake

Pumpkin tart / whipped cream

Marble cheese cake

Individual Cakes

Strawberry chestnut tart

Honey chestnut pound cake

Valrhona chocolate mousse in cup / berries compote

Praline cream brûlée in spoon

Red velvet cupcake

韓式鮑魚粥(現做)

韓式鮑魚粥/鮑魚肝醬/香油/雞蛋

現切明擋

味噌燒全條海鱸魚

烤鱸魚/味噌/清酒/味醂

俄羅斯乳酪牛肉

爛和牛/忌廉蘑菇醬/酸忌廉

中式熟食

生炒牛鬆飯

花雕藥膳雞

辣酒花螺

酒釀海蝦年糕

國際美食

韓式甜辣醬繞羊架

焗扇貝/明太子醬/飛魚子

照燒乳鴿

啤酒蒜香小龍蝦

印度咖喱蟹腳

印度薄煎餅

牛油香橙杏仁炒法邊豆

甜品區

蛋糕

國王派

胡蘿蔔蛋糕/檸檬芝士忌廉

覆盆子夏洛特蛋糕

南瓜撻

大理石芝士蛋糕

精美甜品

士多啤菓子塔撻

迷你蜂蜜菓子蛋糕

法芙娜朱古力慕斯杯/莓果蜜餞

焦香榛果焦糖布丁湯匙

紅絲絨杯仔蛋糕

Hot Desserts

Butter Croissant bread pudding / vanilla custard

Freshly baked Portuguese egg tart

Mulled wine pear cream cheese jalousie

Cookies & Pastry in Jar

Homemade butter cookies & palmier

Live Cooking Station

Cinnamon sugar Churros

Sea salt caramel / Cardamom mango / Fudge chocolate

Movenpick Ice Cream Corner

Strawberry / chocolate / Maple walnut /vanilla ice cream/

Mango passion fruit

M&M's / chopped caramelized nuts / cookie crumbs /

chocolate chips / chocolate sauce / raspberry sauce /

mango sauce / red bean

Fresh Tropical Fruit

Pineapple / watermelon / rock melon / kiwi fruit / honey melon

dragon fruit / orange / apple

熱甜點

牛角包麵包布丁/ 雲呢拿醬

現烘葡撻

熱紅酒煮啤梨忌廉芝士

手工曲奇及蝴蝶酥

現場即做

肉桂吉拿棒

海鹽焦糖醬/小豆蔻芒果醬/朱古力醬

雪糕

士多啤梨/朱古力/楓葉糖漿核桃/雲呢拿

芒果百香果

M&M/焦糖堅果/餅乾麵包糠/

朱古力脆片/朱古力醬/覆盆子醬

芒果醬/紅豆

新鮮生果

菠蘿 / 西瓜 / 哈密瓜 /

奇異果 / 蜜瓜 / 火龍果 / 柳丁 / 萍果

Buffet includes free flow of beer, soft drink, coffee and tea

自助餐包括免費暢飲啤酒，汽水，咖啡和茶

Promotional price 推廣價

Adult 成人 每位澳門幣 MOP 398+ per person

Child 小童6-12 每位澳門幣 MOP 198+ per person

*** 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**

***Kids between 0-5 years old enjoy complimentary entrance when accompanied by one paying adult (maximum 1 kid per 1 adult), additional kid will be charged based on Children-price (MOP 198+)**

每位付費成人可免費攜帶一名0-5歲的小童入場（每名成人最多可攜帶一名小童）

額外小童將按小童價格收費 澳門幣 198+