

Surf & Turf Dinner Buffet 2026_Q.4

Buffet Includes Live Cooking Stations

Fresh Poached Seafood on Ice

Boston lobster
Abalone, Teochew style marinated
Sea prawns | scallops | Sea snails
Cocktail sauce | hot sauce | chilli-soy sauce
Lemon wedges | Mignonette | Tabasco

Sashimi

Norwegian salmon | Australian yellow tail king fish
Indo-pacific tuna | Taiwan Tai fish
Wasabi | pickled ginger | soy sauce

D.I.Y Ultimate Superfood Salad Bar

Romaine lettuce | Kale
Baby spinach | Butter lettuce
Cucumber | cherry tomatoes | sweet corn | haricot beans
Carrot | couscous | quinoa | barleys
Black beans | Edamame beans | red cabbage
Garlic croutons | parmesan cheese | pine nuts | red onions
Dried cranberries | sultanas | egg | bacon bits
Caesar dressing | Sesame dressing
Red wine vinaigrette | Cilantro-lime dressing

Charcuterie + Cheese

Salami, Pepperoni, pastrami
Mixed vegetables | cornichons | semi-dried tomatoes
Selection of international seasonal hard and soft cheese
Dried apricots | dried figs | green grapes
Almonds | Walnut | Yuzu-orange marmalade
Water crackers | grissini stick

36 Month Pata Negra (live action)

Portuguese cured ham 36-month

Appetizer

Laab Moo Isan | Thai minced pork and glass noodles salad | mint

冰鎮海鮮

波士頓龍蝦
鮑魚, 潮州醃製
海蝦 | 扇貝 | 花海螺
雞尾酒醬 | 辣醬 | 豉油辣椒醬
檸檬角 | 木犀草醬 | 辣汁

魚生櫃檯

挪威三文魚 | 澳洲黃尾王魚
印度太平洋吞拿魚 | 臺灣鯛
芥末 | 醃薑 | 豉油

終極超級食物沙律吧

羅馬生菜 | 羽衣甘藍
菠菜苗 | 牛油生菜
青瓜 | 蕃茄仔 | 甜粟米 | 法扁豆
胡蘿蔔 | 蒸粗麥粉 | 藜麥 | 薏米
黑豆 | 毛豆 | 紅甘藍絲
蒜香麵包粒 | 帕瑪森芝士 | 松子 | 紅洋蔥
蔓越莓乾 | 葡萄乾 | 蛋 | 煙肉碎
凱薩醬 | 芝麻醬
紅酒醋汁 | 芫茜酸橙醬

凍肉 + 芝士

薩拉米香腸, 義大利辣香腸, 燻牛肉
醃菜 | 酸青瓜仔 | 半乾蕃茄
精選國際時令硬質及軟質芝士
杏乾 | 無花果乾 | 青提子
杏仁 | 核桃 | 柚子-香橙
餅乾 | 麵包條

36 個月火腿 (現切)

葡萄牙風幹 36 個月風幹火腿

餐前小食

泰式香辣肉碎粉絲沙律

Japanese Bang Bang chicken and abalone salad with cucumbers
Vietnamese beef and watercress salad in tangy nuoc mam sauce
Roasted pumpkin salad | spinach | ricotta cheese | balsamic dressing
醋醬

Kale-feta salad | pine nuts | apricot | mustard vinaigrette

Soup (live action)

Singapura Lala ginger soup

Fresh clams | supreme broth | ginger | garlic | Chinese rice wine

Bread Station

Freshly baked Portuguese country bread

French butter | balsamic | EVO

Carving Station (carved to order)

Baked Wagyu beef | mustard-beer sauce | Cajun potato wedges

Pla Rad Prik (live action)

Thai style fried bahaba fish | tamarind sauce | mango salad

Kam Heong Tua Tao (live action)

Malaysia stir-fried live New Zealand green-lipped mussel | shallot |

Garlic | curry leaves | chilli | spiced mixed paste

Spicy Crayfish (live action)

Szechuan pepper | garlic | cucumber | chillii

Truffle Mushroom Risotto (cook upon request)

Creamy white wine risotto | truffle-mushroom puree | sautéed mushroom

Parmigiano Reggiano (Parmesan cheese wheel)

International Hot Dishes

Steamed abalone | ginger-garlic-chilli sauce

Scallop Au Gratin | tomato seafood béchamel | breadcrumb | cheese

Isatis vegetables | garlic | fermented soybean paste (cook upon request)

Baked escargots | potato & mushroom ragout | cheese gratin

Indian chicken Vindaloo

Garlic-coconut steamed rice

Korean BBQ rack of lamb | gochujang pastes marinated | BBQ sauce

Wok-fried spicy white sea prawns

日式棒棒鮑魚雞沙律伴青瓜

越式牛肉西洋菜沙律 | 酸香魚露醬汁

烤南瓜沙律 | 菠菜 | 意大利乳清芝士 | 香

羽衣甘藍松子羊芝士沙律|杏桃|芥末醋汁

湯 (現做)

星洲拉拉姜湯

鮮蜆 | 極品高湯 | 薑 | 大蒜 | 中式料酒

麵包

新鮮葡萄牙鄉村包

法國牛油 | 香醋 | 初榨橄欖油

現切明擋 (現做)

燒和牛 | 芥末啤酒醬 | 香料薯角

泰式炸全魚 (現做)

泰式香炸百花全魚 | 羅望子醬 | 芒果沙律

甘香大頭 (現做)

馬來風味鮮沙活紐西蘭青口 | 紅蔥頭 |

大蒜 | 咖哩葉 | 辣椒 | 秘制甘香醬

香辣小龍蝦 (現做)

川椒 | 蒜蓉 | 青瓜 | 辣椒

意式田螺意粉忌廉醬 (現做)

忌廉白酒義飯 | 松露蘑菇蓉 | 炒蘑菇

帕瑪森芝士輪

國際美食

香辣蒜味薑蓉蒸鮑魚

芝士焗扇貝 | 蕃茄海鮮白醬 | 麵包糠

板藍根葉 | 蒜蓉 | 豆醬 (現做)

烤蝸牛 | 燉薯仔蘑菇 | 芝士焗

印度溫達盧雞肉咖哩

蒜香椰汁蒸飯

韓式烤羊排 | 韓國辣醬醃製 | 燒烤醬

香辣海白蝦

Braised Yee-foo noodles with julienne chicken & vegetables
Braised assorted mushroom trio of cauliflower

三絲燴麵
野菌扒三色椰花

Dessert Corner

Whole Cakes

Raisin walnut coffee Bundt cake
Strawberry short cake
Pumpkin N.Y cheesecake
AGL Signature Serradura pudding

甜品區

蛋糕

葡萄乾核桃咖啡圓環蛋糕
士多啤梨蛋糕
紐約南瓜芝士蛋糕
木糠布甸

Individual

Mini Mont Blanc
Raspberry eclairs
Valrhona chocolate crèmeux , salted caramel popcorn, Griottines

精美甜品

蒙布朗栗子蛋糕
覆盆子閃電泡芙
法芙娜忌廉朱古力、鹹焦糖爆穀，
法國莫雷洛櫻桃

Tart & Pie

Harvest pear-blackberry pie with vanilla custard
Freshly baked strawberry & rhubarb tartlet

梨子黑莓雲呢拿奶凍批
現烤士多啤梨大黃撻

Warm Dessert

Brioche Bread Pudding with Bourbon Caramel Sauce
Mixed- Berry cornmeal cobbler
Portuguese egg tart

熱甜品

布裡歐麵包布甸配香濃焦糖醬
雜莓果粟粉餡餅
葡式蛋撻

Assorted Macarons in Large Martini Glass

雜錦馬卡龍

Tiramisu Stations (Made-to-order)

Live layered flavors of tiramisu in cup
- Classic cafe
- Osmanthus Rice wine
- Thai Tea
- Raspberry

提拉米蘇製作台 (現做)

杯裝提拉米蘇，層層風味即刻呈現
經典咖啡
桂花酒釀
泰茶
樹莓

4 flavors: Vanilla | chocolate | black sesame seaweed | pistachio

雲呢拿 | 朱古力 | 黑芝麻紫菜 | 開心果

Movenpick Ice Cream Corner (Upon request)

Strawberry | chocolate | Maple walnut | vanilla ice cream
Mango passion fruit

雪糕(現做)

士多啤梨|朱古力|楓糖合桃|雲呢拿
芒果百香果

M&M's | chopped caramelized nuts | cookie crumbs |
chocolate chips | chocolate sauce | raspberry sauce |
mango sauce | red bean

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

Fresh Tropical Fruit

Pineapple | watermelon | rock melon | kiwi | honey melon
dragon fruit | orange | apple

新鮮生果

菠蘿 | 西瓜 | 哈密瓜 |
奇異果 | 蜜瓜 | 火龍果 | 橙 | 蘋果

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 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

*The above beverage contains alcohol strength greater than 1.2% vol.
以上飲品之酒精濃度為1.2%以上

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+