

Surf & Turf Dinner Buffet 2026

Buffet Includes Live Cooking Stations

Fresh Poached Seafood on Ice

Boston lobster
Abalone, Teochew style marinated
Sea prawns | scallops | flower 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

Build-Your-Own 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 | pecan | Yuzu-orange marmalade
Water crackers | grissini stick

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

自由搭配健康沙律吧

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, 意大利辣香腸, 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 | 山核桃 | 柚子-香橙
餅乾 | 麵包條

Appetizer

Thai abalone salad | glass noodles | mint | spicy-lime sauce
Korean minced pork salad | garlic | kimchi
Japanese okra salad | mirin | shoyu | sesame
Roasted pumpkin salad | spinach | ricotta cheese | balsamic dressing
Kale-feta salad | pine nuts | apricot | mustard vinaigrette

Soup

Krapaw Pla
Thai fish maw soup | bamboo shoot | shitake mushroom | quail egg
Vegan ginger miso soup | tofu | wakame | mushrooms | glass noodles

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

Poached Fish with Sour Broth (live action)

Chinese bahaba fish | sour pickle vegetable | fungus | duck blood
Cucumbers | bean sprouts

Moules Marinières (live action)

White wine glazed mussel French style
Live New Zealand green-lipped mussel | shallot | butter
Parsley | dry white wine

Enoki No Niku Maki (live action)

Enoki mushroom wrapped with bacon | teriyaki glazed

Lumache Alla Crema (cook upon request)

Escargot | linguine pasta | mushrooms | creamy white wine sauce
Parmigiano Reggiano (Parmesan cheese wheel)

餐前小食

泰式鮑魚沙律 | 粉絲 | 薄荷 | 辣青檸醬
韓式肉碎沙律 | 大蒜 | 泡菜
日式秋葵沙律 | 味醂 | 醬油 | 芝麻
烤南瓜沙律 | 菠菜 | 裡科塔芝士 | 香醋醬
羽衣甘藍松子羊芝士沙律 | 杏桃 | 芥末醋汁

湯

泰式魚肚湯 | 竹筍 | 香菇 | 鵪鶉蛋
純素薑味噌湯 | 豆腐 | 裙帶菜 | 蘑菇 | 粉絲

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 | 卡津薯角

酸湯水煮魚 (現做)

百花全魚 | 酸菜 | 木耳 | 鴨血
青瓜 | 芽菜

法式白酒炒青口 (現做)

法式白酒炒青口
活新西蘭綠殼青口 | 乾蔥 | 牛油
歐芹 | 白酒

日式照燒煙肉卷金針菇 (現做)

煙肉金針菇卷 | 照燒汁

意式田螺意粉忌廉醬 (現做)

田螺 | 扁意麵 | 蘑菇 | 忌廉白酒醬
帕瑪森芝士輪

International Hot Dishes

Salt-baked abalone

Scallop Kilpatrick

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

Aloo Gobi | Indian stir-fried cauliflower and potato

Malaysia seafood mee mamak | Stir-fried yellow noodles Malaysia style

Xinjian baked rack of lamb

Chinese steamed rice with preserved meat and mushrooms in lotus leaf

Szechuan spicy wok-fried chicken

Braised tofu | bean curd skin | fungus

Salmon typhoon shelter style

Dessert Corner

Whole Cakes

Mango pomelo sago cheesecake

Earl grey tea caramel pudding cake

Black sesame yuzu pear roll cake

Pandan Chiffon cake

Fresh Mango short cake

Individual

Lemon Bavarois (served in stemless wine glasses)

Mint & Matcha Profiteroles

Jasmine Coconut Pineapple charlotte

Valrhone 66% Caribbean chocolate treasure cake

Vanilla Panna cotta with fresh passion fruit

Seasonal fresh fruits tartlet

Warm Dessert

Summer berries Jalousie with whipping cream

Bread Butter pudding

Portuguese egg tart

Assorted Macarons in Large Martini Glass

Cookies & Pastry in Jar

Homemade butter cookies

國際美食

鹽焗鮑魚

基爾派翠克煙肉蕃茄醬焗扇貝

板藍根葉 | 蒜蓉 | 豆醬 (現做)

印度炒薯仔椰菜花

馬來西亞海鮮炒仔油麵

新疆烤羊架

鮮菇臘味荷葉飯

川式辣子雞

紅燒支竹雲耳豆腐

避風塘三文魚骨腩

甜品區

蛋糕

楊枝甘露芝士蛋糕

伯爵茶焦糖布甸蛋糕

黑芝麻柚子香梨瑞士卷

班蘭戚風蛋糕

新鮮芒果蛋糕

精美甜品

檸檬巴伐利亞杯

薄荷抹茶泡芙

茉莉花椰子鳳梨夏洛特

法芙娜撻 66% 加勒比海朱古力蛋糕

雲呢拿奶凍伴鮮百香果

時令新鮮水果撻

熱甜品

夏季莓果千層格子酥與鮮奶油

麵包布甸

葡式蛋撻

雜錦馬卡龍

手工曲奇

Hand Rolled Waffle Cones (Made-to-order)

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

Movenpick Ice Cream Corner (Upon request)

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 | honey melon

dragon fruit | orange | apple

手捲華夫甜筒 (現做)

雲呢拿 | 朱古力 | 黑芝麻海苔 | 開心果

雪糕(現做)

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 | 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+