Surf & Turf Dinner Buffet 2026_Q.4
Buffet Includes Live Cooking Stations

Fresh Poached Seafood on Ice	冰鎮海鮮
Boston lobster	波士頓龍蝦
Abalone, Teochew style marinated	鮑魚, 潮州醃製
Sea prawns | scallops | Sea snails	海蝦 | 扇貝 | 花海螺
Cocktail sauce | hot sauce | chillii-soy sauce	雞尾酒醬 | 辣醬 | 豉油辣椒醬
Lemon wedges | Mignonette | Tabasco	檸檬角 | 木犀草醬 | 辣汁
Sashimi	魚生櫃檯
Norwegian salmon | Australian yellow tail king fish	挪威三文魚 | 澳洲黃尾王魚
Indo-pacific tuna | Taiwan Tai fish	印度太平洋吞拿魚 | 臺灣鯛
Wasabi | pickled ginger | soy sauce	芥末 | 醃薑 | 豉油
D.I.Y Ultimate Superfood Salad Bar	終極超級食物沙律吧
Romaine lettuce | Kale	羅馬生菜 | 羽衣甘藍
Baby spinach | Butter lettuce	菠菜苗 | 牛油生菜
Cucumber | cherry tomatoes | sweet corn | haricot beans	青瓜 | 蕃茄仔 | 甜粟米 | 法扁豆
Carrot | couscous | quinoa | barleys	胡蘿蔔 | 蒸粗麥粉 | 藜麥 | 薏米
Black beans | Edamame beans | red cabbage	黑豆 | 毛豆 | 紅甘藍絲
Garlic croutons | parmesan cheese | pine nuts | red onions	蒜香麵包粒 | 帕瑪森芝士 | 松子 | 紅洋蔥
Dried cranberries | sultanas | egg | bacon bits	蔓越莓乾 | 葡萄乾 | 蛋 | 煙肉碎
Caesar dressing | Sesame dressing	凱薩醬 | 芝麻醬
Red wine vinaigrette | Cilantro-lime dressing	紅酒醋汁 | 芫茜酸橙醬
Charcuterie + Cheese	凍肉 + 芝士
Salami, Pepperoni, pastrami	薩拉米香腸，義大利辣香腸，燻牛肉
Mixed vegetables | cornichons | semi-dried tomatoes	醃菜 | 酸青瓜仔 | 半乾蕃茄
Selection of international seasonal hard and soft cheese	精選國際時令硬質及軟質芝士
Dried apricots | dried figs | green grapes	杏乾 | 無花果乾 | 青提子
Almonds | Walnut | Yuzu-orange marmalade	杏仁 | 核桃 | 柚子-香橙
Water crackers | grissini stick	餅乾 | 麵包條
36 Month Pata Negra (live action)	**36 個月火腿 (現切)**
Portuguese cured ham 36-month	葡萄牙風幹 36 個月風幹火腿
Appetizer	餐前小食
Laab Moo Isan | Thai minced pork and glass noodles salad | mint	泰式香辣肉碎粉絲沙律

Japanese Bang Bang chicken and abalone salad with cucumbers	日式棒棒鮑魚雞沙律伴青瓜
Vietnamese beef and watercress salad in tangy nuoc mam sauce	越式牛肉西洋菜沙律 | 酸香魚露醬汁
Roasted pumpkin salad | spinach | ricotta cheese | balsamic dressing	烤南瓜沙律 | 菠菜 | 意大利乳清芝士 | 香醋醬
Kale-feta salad | pine nuts | apricot | mustard vinaigrette	羽衣甘藍松子羊芝士沙律|杏桃|芥末醋汁
Soup (live action)	湯 (現做)
Singapura Lala ginger soup	星洲拉拉姜湯
Fresh clams | supreme broth | ginger | garlic | Chinese rice wine	鮮蜆 | 極品高湯 | 薑 | 大蒜 | 中式料酒
Bread Station	麵包
Freshly baked Portuguese country bread	新鮮葡萄牙鄉村包
French butter | balsamic | EVO	法國牛油 |香醋 | 初榨橄欖油
Carving Station (carved to order)	現切明擋 (現做)
Baked Wagyu beef | mustard-beer sauce | Cajun potato wedges	燒和牛 | 芥末啤酒醬 | 香料薯角
Pla Rad Prik (live action)	泰式炸全魚 (現做)
Thai style fried bahaba fish | tamarind sauce | mango salad	泰式香炸百花全魚 | 羅望子醬 | 芒果沙律
Kam Heong Tua Tao (live action)	甘香大頭 (現做)
Malaysia stir-fried live New Zealand green-lipped mussel | shallot |	馬來風味鮮炒活紐西蘭青口 | 紅蔥頭 |
Garlic | curry leaves | chilli | spiced mixed paste	大蒜 | 咖哩葉 | 辣椒 | 秘制甘香醬
Spicy Crayfish (live action)	香辣小龍蝦 (現做)
Szechuan pepper | garlic | cucumber | chillii	川椒 | 蒜蓉 | 青瓜 | 辣椒
Truffle Mushroom Risotto (cook upon request)	意式田螺意粉忌廉醬 (現做)
Creamy white wine risotto | truffle-mushroom puree | sautéed mushroom	忌廉白酒義飯 | 松露蘑菇蓉 | 炒蘑菇
Parmigiano Reggiano (Parmesan cheese wheel)	帕瑪森芝士輪
International Hot Dishes	國際美食
Steamed abalone | ginger-garlic-chilli sauce	香辣蒜味薑蓉蒸鮑魚
Scallop Au Gratin | tomato seafood béchamel | breadcrumb | cheese	芝士焗扇貝 | 蕃茄海鮮白醬 | 麵包糠
Isatis vegetables | garlic | fermented soybean paste (cook upon request)	板藍根菜 | 蒜蓉 | 豆醬 (現做)
Baked escargots | potato & mushroom ragout | cheese gratin	烤蝸牛 | 燉薯仔蘑菇 | 芝士焗
Indian chicken Vindaloo	印度溫達盧雞肉咖哩
Garlic-coconut steamed rice	蒜香椰汁蒸飯
Korean BBQ rack of lamb | gochujang pastes marinated | BBQ sauce	韓式烤羊排 | 韓國辣醬醃製 | 燒烤醬
Wok-fried spicy white sea prawns	香辣海白蝦

Braised Yee-foo noodles with julienne chicken & vegetables	三絲燴麵
Braised assorted mushroom trio of cauliflower	野菌扒三色椰花

Dessert Corner	**甜品區**
Whole Cakes	**蛋糕**
Raisin walnut coffee Bundt cake	葡萄乾核桃咖啡圓環蛋糕
Strawberry short cake	士多啤梨蛋糕
Pumpkin N.Y cheesecake	紐約南瓜芝士蛋糕
AGL Signature Serradura pudding	木糠布甸
Individual	**精美甜品**
Mini Mont Blanc	蒙布朗栗子蛋糕
Raspberry eclairs	覆盆子閃電泡芙
Valrhona chocolate crémeux , salted caramel popcorn, Griottines	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	梨子黑莓雲呢拿奶凍批
Freshly baked strawberry & rhubarb tartlet	現烤士多啤梨大黃撻
Warm Dessert	**熱甜品**
Brioche Bread Pudding with Bourbon Caramel Sauce	布裡歐麵包布甸配香濃焦糖醬
Mixed- Berry cornmeal cobbler	雜莓果粟粉餡餅
Portuguese egg tart	葡式蛋撻
Assorted Macarons in Large Martini Glass	**雜錦馬卡龍**
Tiramisu Stations (Made-to-order)	**提拉米蘇製作台 (現做)**
Live layered flavors of tiramisu in cup	杯裝提拉米蘇，層層風味即刻呈現
- Classic cafe	經典咖啡
- Osmanthus Rice wine	桂花酒釀
- Thai Tea	泰茶
- Raspberry	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)	**雪糕(現做)**
Strawberry | chocolate | Maple walnut |vanilla ice cream|	士多啤梨|朱古力|楓糖合桃|雲呢拿
Mango passion fruit	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+