



WEDDING BUFFET MENU 2017

(A)

每位澳門幣六百八十元 Price is at MOP 680 per person

以上價目需另收加一服務費 Price is subject to 10% service charge per person

餐飲時段可無限暢飲汽水、啤酒及橙汁

Including free flow of soft drinks, house beer and chilled orange juice during the meal period

(Minimum guaranteed 60 persons)

湯

Soups

新英倫蜆肉周打湯

New England Clam Chowder

淮杞上骨螺頭湯

Double-boiled Pork and Sea Conch Soup with Chinese Herbal

配出爐麵包及牛油

Served with Selection of Bread Rolls and Butter

凍海鮮盤

Chilled Seafood on the Ice

加拿大鱈蟹、新西蘭青口、海蝦、翡翠海螺

Canadian Crab Legs, New Zealand Mussels, Bay Shrimps, Jade Sea Whelks

辣根咯嗲汁、乾蔥紅醋汁、辣椒醬油及檸檬

Horseradish Cocktail Sauce, Mignonette, Chili Soya Sauce and Lemon

日本精選

Japanese Counter

即切日本刺身(三文魚、鯖魚、鯛魚)

Selection of Sashimi (Salmon, Mackerel, Tilapia)

精選壽司及飯卷

Selection of Sushi and Maki Rolls

日本芥末、豉油及日本薑片

Wasabi, Soya Sauce and Pickles

冷蕎麥麵

Soba Noodle with Condiments

胡麻豆腐

Japanese To-Fu Salad with Sesame Dressing

精選冷盤

Cold Selections

雜錦煙魚碟

Assorted Smoked Fish Platter

蜜糖煙鴨胸

Honey Glazed Smoked Duck Breast

慢煮火雞伴紅莓乾

Sous Vide Turkey with Dried Cranberries

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各款前菜

Cold Appetisers

蕃茄奶酪沙律配香草醬

Mozzarella and Cherry Tomato with Pesto and Arugula

芒果海鮮沙律

Seafood and Mango Cocktail

風乾巴麻腿伴香瓜

Parma Ham with Melon

精選沙律

Selection of Salads

泰式粉絲魷魚沙律

Thai Glass Noodle and Squid Salad

鮮蝦鮮果沙律

Prawn and Fresh Fruit Salad

麻香燒雞沙律

Oriental Sesame Seed Chicken and Vegetables Salad

醃鮮冬菇及意式什菜

Marinated Shiitake Mushrooms and Antipasti Salad

健怡沙律吧

Healthy Salad Bar

羅馬生菜、卷心生菜、紅苜蒿生菜、紅葉生菜、火箭菜、生菜

車厘茄、溫室青瓜、甜粟米、紅椰菜、紅蘿蔔絲、南瓜、番薯

Romaine Lettuce, Frisse Lettuce, Lollo Rossa Lettuce, Red Chicory, Rocket Lettuce and Iceberg Lettuce
Cherry Tomatoes, Hot House Cucumber, Sweet Corns, Red Cabbage, Carrot, Pumpkin and Sweet Potatoes

法式沙律醬、千島沙律醬、凱撒沙律醬、油醋沙律汁

French Dressing, Thousand Island Dressing, Caesar Dressing and Oil Vinaigrette

即切燒肉車

The Wagon

海鹽香草燒澳洲肉眼牛肉

Sea Salted and Herb Roasted Australian Rib Eye of Beef

西式熱盤

Western Hot Dishes

葡式煎龍脷柳

Portuguese Style Pan fried Sole fillet with Tomatoes and Olives

蜜餞烤豬仔骨

Honey Barbequed Baby Pork Spare Ribs

日式照燒雞伴醬油茄子

Teriyaki Chicken with Soya Eggplant

洋蔥培根炒四季豆

Sautéed String Green Beans with Onions and Bacons

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中式熱盤

Chinese Hot Dishes

粵式醬油雞

Poached Chicken with Herbal Soya Sauce

四川回鍋肉

Sichuan Spicy Pork Belly with Cabbage and Chili

醬爆蜜豆炒蝦仁

Wok Fried Prawns with Honey Beans and Spicy Sauce

蔥油蒸大海石斑

Steamed Giant Garoupa with Spring Onion and Soya Sauce

西蘭花炒鳳片

Wok Fried Broccoli with Chicken and Cuttlefish Slices

蒜茸炒時蔬

Wok Fried Seasonal Vegetables with Garlic

一品攪菜肉鬆炒飯

Fried Rice with Minced Pork and Preserved Olive Leaf

菲王金菇伊麵

Braised E-Fu Noodles with Enoki Mushrooms and Chinese Chives

各式甜品

Desserts

朱古力咖啡蛋糕

Chocolate and Coffee Cake

焗香梨卷配香草汁

Pear Strudel with Vanilla Sauce

意式酒香咖啡布甸

Italian Tiramisu

草莓香草瑞士卷

Vanilla and Strawberry Swiss Roll

黑森林蛋糕

Classic Black Forest Cake

甜蜜紅棗糕

Red Jujube Pudding

百年好合紅荳沙

Sweeten Red Bean Soup

一級品牌雪糕

Ice-Cream Counter

雲里拿雪糕、士多啤梨雪糕、朱古力雪糕

Vanilla Ice-Cream, Strawberry Ice-Cream, Chocolate Ice-Cream

配各式醬汁配料

Accompanied with variety dressing and condiments

各式鮮果

Selection of Seasonal Fruit

西瓜、蜜瓜、哈密瓜、菠蘿

Water Melon, Honey Dew Melon, Hemi Melon, Pineapple

咖啡或茶

Freshly Brewed coffee and Fine Tea

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WEDDING BUFFET MENU 2017

(B)

每位澳門幣八百元 Price is at MOP 800 per person

以上價目需另收加一服務費 Price is subject to 10% service charge per person

餐飲時段可無限暢飲汽水、啤酒及橙汁

Including free flow of soft drinks, house beer and chilled orange juice during the meal period

(Minimum guaranteed 60 persons)

湯

Soups

蟹肉南瓜濃湯

Pumpkin and Crabmeat Bisque

淮山杞子螺頭雞湯

Double-boiled Chicken and Sea Conch Soup with Chinese Herbal

配出爐麵包及牛油

Served with Selection of Bread Rolls and Butter

凍海鮮盤

Seafood on the Ice

紐西蘭生蠔、加拿大鱈蟹腳、新西蘭青口、海蝦、翡翠海螺

New Zealand Rock Oysters, Canadian Crab Legs, New Zealand Mussels, Bay Shrimps, Jade Sea Whelks

辣根略嗲汁、乾蔥紅醋汁、辣椒醬油及檸檬

Horseradish Cocktail Sauce, Mignonette, Chili Soya Sauce, Tabasco and Lemon

日本精選

Japanese Counter

各款即切日本刺身(三文魚、鯖魚、鯛魚、油甘魚)

Selection of Sashimi (Salmon, Mackerel, Tilapia and Yellowtail)

精選壽司及飯卷

Selection of Sushi and Maki Rolls

日本芥末、豉油及日本薑片

Wasabi, Soya Sauce and Pickles

冷蕎麥麵

Soba Noodle with Condiments

胡麻豆腐

Japanese To-Fu Salad with Sesame Dressing

精選冷盤

Cold Selections

煙三文魚

Norwegian Smoked Salmon with Capers and Onions

蜜糖煙鴨胸

Honey Glazed Smoked Duck Breast

慢煮火雞伴紅莓乾

Sous Vide Turkey with Dried Cranberries

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各款前菜

Cold Appetisers

蕃茄奶酪沙律配香草醬

Mozzarella and Cherry Tomato with Pesto and Arugula

芒果海鮮沙律

Seafood and Mango Cocktail

風乾巴麻腿伴香瓜

Parma Ham with Melon

精選沙律

Selection of Salads

泰式豬頸肉沙律

Thai Pork Neck Tender Salad with Tomato and Spicy Fish Sauce

蟹籽鮮蝦鮮果沙律

Prawn, Crab Roe and Fruit Salad

麻香燒雞沙律

Oriental Sesame Seed Chicken and Vegetables Salad

醃鮮冬菇及意式什菜

Marinated Shiitake Mushrooms and Antipasti Salad

健怡沙律吧

Healthy Salad Bar

羅馬生菜、卷心生菜、紅苜蒿生菜, 紅葉生菜、火箭菜、生菜

車厘茄、溫室青瓜、甜粟米、紅椰菜、紅蘿蔔絲、南瓜、番薯

Romaine Lettuce, Frisse Lettuce, Lollo Rossa Lettuce, Red Chicory, Rocket Lettuce and Iceberg Lettuce
Cherry Tomatoes, Hot House Cucumber, Sweet Corns, Red Cabbage, Carrot, Pumpkin and Sweet Potatoes

法式沙律醬、千島沙律醬、凱撒沙律醬、油醋沙律汁

French Dressing, Thousand Island Dressing, Caesar Dressing and Oil Vinaigrette

即切燒肉車

The Wagon

海鹽香草燒美國肉眼牛肉伴燒汁

Sea Salted and Herb Roasted US Rib Eye of Beef with Red Wine Sauce

西方熱盤

Western Hot Dishes

葡式烤鱸魚

Oven-Roasted Sea Bass with Tomatoes and Olives

香草燒羊鞍

Roasted Rack of Lamb with Rosemary Jus

日式照燒雞伴醬油茄子

Teriyaki Chicken with Soya Eggplant

洋蔥培根炒四季豆

Sautéed String Green Beans with Onions and Bacons

中式熱盤

Chinese Hot Dishes

廣東燒味大拼盤

Cantonese Barbecue Combination

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- 菜膽上湯龍崗雞
Poached Long Gang Chicken with Supreme Broth and Vegetables
京燒茄汁蝦
Wok Fried Prawns with Garlic and Tomato Sauce
蔥油蒸大海石斑
Steamed Giant Garoupa with Spring Onion and Soya Sauce
醬爆鴿脯西蘭花
Wok Fried Broccoli with Pigeon Breast and Spicy Sauce
竹筴雜菌小唐菜
Braised Assorted Mushrooms and Bamboo Piths with Chinese Greens
蟹肉蛋白雜菜炒絲苗
Fried Rice with Crabmeat, Vegetables and Egg White
蠔皇金菇炆伊麵
Braised E-Fu Noodles with Enoki Mushrooms and Chinese Chives

各式甜品

Desserts

- 朱古力咖啡蛋糕
Chocolate and Coffee Cake
美國藍莓芝士餅
Blueberry Cheesecake
焗香梨卷配香草汁
Pear Strudel with Vanilla Sauce
意式酒香咖啡布甸
Italian Tiramisu
草莓香草瑞士卷
Vanilla and Strawberry Swiss Roll
黑森林蛋糕
Classic Black Forest Cake
甜蜜紅棗糕
Red Jujube Pudding
蔗汁馬蹄糕
Water Chestnut Pudding
萬壽果雪耳紅棗茶
Papaya and Snow Fungus Sweeten Soup with Red Dates

一級品牌雪糕

Ice-Cream Counter

- 雲里拿雪糕、士多啤梨雪糕、朱古力雪糕、
Vanilla Ice-Cream, Strawberry Ice-Cream, Chocolate Ice-Cream
配各式醬汁配料
Accompanied with variety dressing and condiments

各式鮮果

Selection of Seasonal Fruit

- 西瓜、蜜瓜、哈密瓜、菠蘿
Water Melon, Honey Dew Melon, Hemi Melon, Pineapple

咖啡或茶

Freshly Brewed coffee and Fine Tea

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更多選擇 - 讓你的婚禮更顯特別
Make your wedding SPECIAL with more selections

即煎法國鵝肝 Pan Fried Rougie Foie Gras with Red Wine Sauce	每位澳門幣 50 元 MOP 50 per person
金豬大紅袍 Roasted Whole Suckling Pig	每隻澳門幣 750 元 MOP 750 per piece
海鹽香草焗原條三文魚 Baked Whole Salmon with Sea Salt and Dill	每位澳門幣 40 元 MOP 40 per person
即焗芝士生蠔 Baked Oyster with Cheeses – cook to order	每位澳門幣 40 元 MOP 40 per person
凍波士頓龍蝦 - 無限添加 Boston Lobster on the Ice – unlimited Free Flow	每位澳門幣 120 元 MOP 120 per person
芝士菟菜蘑菇焗龍蝦 Baked Lobster with Cheese, Spinach and Mushrooms	每客(半邊)澳門幣 75 元 MOP 75 per portion (half pieces)
翡翠金錢原隻鮑魚 Braised Whole Abalone and Black Mushroom with Supreme Abalone Sauce	每客澳門幣 100 元 MOP 100 per portion
即煮班戟甜品伴各式配料 Crepe Station with variety condiments	每位澳門幣 40 元 MOP 40 per person
即切燒肉車可選 The Wagon Selection	
燒加拿大肋排牛肉伴燒肉汁 Roasted Canadian Prime Rib of Beef with Reduction Jus	每位澳門幣 40 元 MOP 40 per person
中式湯可選 Chinese Soup Selections	
燕液竹笙花膠海皇羹 (位上足二兩燕窩) Braised Bird's Nest and Fish Maw Soup with Bamboo Piths and Seafood	每客澳門幣 250 元 MOP 250 per portion
竹笙花膠燕窩翅 (位上足一兩翅、一兩燕窩) Braised Shark's Fin and Fish Maw Soup with Bamboo Piths	每客澳門幣 250 元 MOP 250 per portion
飲料套餐升級 Beverage Package Upgrade	
餐飲時段無限暢飲紅白餐酒 Free Flow of Red and White during the meal period	每位澳門幣 50 元 MOP 50 per person

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