

2020添喜彌月★西式百日喜宴

Full Moon ★ 100 Days Celebration Buffet Package 2020

100人或以上

- ★ 敬送多子酸薑紅雞蛋
- ★ 敬送開席前迎賓雜果賓治
- ★ 自攜洋酒及餐酒免收開瓶費 (每席一瓶)
- ★ 四小時免費代客泊車服務
- ★ 麻雀耍樂設施
- ★ 提供場內影音設備
- ★ 以優惠價預訂“八珍豬腳薑醋”
每位澳門幣80元

100 persons or above

- ★ Pickled gingers and red eggs
- ★ Pre-dinner welcome fruit punch
- ★ Free corkage for one bottle of self brought-in liquor or wine per table
- ★ Complimentary valet parking service for 4 hours
- ★ Mahjong arrangements
- ★ In-house audio and visual equipment
- ★ Special price for “Stew Pig Trotters with Ginger in Sweet Vinegar” at MOP80 per person

所有價目須另加收10%服務費。

Price is subject to 10% service charge.

以上優惠視乎供認情況而定。飲料套餐均採用酒店特選品牌。

The above privileges are subject to availability. Beverage is subject to Hotel's discretion.

因受季節性食品供應影響，菜譜之價格及各項目或許需要更改。本酒店將於宴會舉行前30天確實上述菜譜。

Seasonal ingredients and price on the menu may be subjected to change and depend on the availability. It can only be confirmed 30 days prior to the function date.

有效日期至2020年12月31日
Valid until 31st December 2020

澳門金沙

MACAO

如有查詢，請聯絡宴會統籌團隊
For enquiry, please contact Event & Sales Team
電郵 Email: sands.events@sands.com.mo
電話 Tel: 8983 8985

西式彌月宴菜譜一

FULL MOON BUFFET MENU A

每位澳門幣 600元 (不少於60人)

MOP600 per person (Minimum for 60 persons)

席間可無限暢飲汽水、啤酒及橙汁

Free flow of soft drinks, house beer and chilled orange juice

以上價目須另收加10%服務費。Above price is subject to 10% service charge.

湯

Soup

新英倫蜆肉周打湯

New England Clam Chowder

沙參玉竹上骨煲雞湯

Double-boiled Pork Rib and Chicken Soup with Chinese Herbs

配出爐麵包及牛油

Selection of Bread Rolls and Butter

冰鎮凍海鮮盤

Chilled Seafood on Ice

加拿大雪蟹腳、鮮蝦、海螺及黑青口

Canadian Snow Crab Legs, Bay Shrimps, Sea Whelks and Black Mussels

檸檬、辣根咯嗲汁、乾蔥紅醋汁及辣椒醬油

Lemon, Cocktail Sauce, Mignonette and Chilli Soya

刺身及壽司

Sashimi and Sushi

精選刺身(三文魚、鯖魚、鯛魚及櫻花魷魚)

Selection Sashimi of Salmon, Tilapia, Mackerel and Squid

精選壽司及卷物

Selection of Sushi and Maki

日本薑片、日本醬油及日本芥末

Pickled Ginger, Japanese Soya Sauce and Wasabi

精選冷盤及沙律

Cold Selection and Salads

上海醉鷄翼

Drunken Chicken Wings

五香滷水牛肉

Five Spice Marinated Beef Shank

蒜泥拍黃瓜

Sichuan Spicy Cucumber

意式烤素菜伴陳年黑醋

Antipasti of Roasted Vegetables with Balsamic Vinegar and Olive Oil

胡麻煙三文魚雜菜沙律

Smoked Salmon and Vegetables Salad with Sesame Dressing

雞絲馬蹄沙律

Portuguese Style Chicken and Water Chestnut Salad

蜜糖芥末甜薯沙律

Honey Mustard Sweet Potato Salad

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鮮蝦椰菜菠蘿沙律
Cabbage, Pineapple and Prawn Salad

凱撒沙律
Caesar Salad

法國雜錦蔬菜八款，車厘茄、甜粟米粒、雜錦豆、青瓜、紫椰菜及胡蘿蔔絲
8 Varieties of Jet Fresh Mesclun Lettuces, Cherry Tomatoes, Sweet Kernel Corns, Beans and Cucumber,
Purple Cabbage and Carrot Julienne

沙律汁

Salad Dressings

法式沙律醬、千島沙律醬、凱撒沙律醬、意大利黑醋及特級欖油
French Dressing, Thousand Island Dressing, Caesar Dressing, Balsamic Vinegar and Extra Virgin Oil

即切燒肉車

The Wagon

燒美國特級肉眼牛肉配紅酒汁
Roasted US Prime Beef Rib Eye with Red Wine Sauce

西式熱盤

Western Hot Dishes

西洋燴牛腩
Portuguese Style Braised Beef Brisket and Root Vegetables
檸檬香草青衣柳
Marinated Ling Fish Fillet with Dill and Lemon
焗葡國雞
Portuguese Style Baked Chicken with Coconut Sauce
美式醬燒豬仔骨
Hickory Barbecued Pork Spareribs with Roasted Pineapples
欖油洋蔥炒甜薯
Fried Sweet Potatoes with Onions, Olives Oil and Chorizos

中式熱盤

Chinese Hot Dishes

剁椒蒸魚柳
Steamed Fish Fillet with Garlic and Chopped Chilli
甜酸咕嚕肉
Sweet and Sour Pork
菜膽上湯雞
Poached Chicken with Vegetables and Supreme Broth
鮮冬菇炒雜菜
Wok-fried Vegetables and Mushrooms
蠔皇雜菌炆伊麵
Braised E-Fu Noodles with Assorted Mushroom
菜粒海鮮炒飯
Fried Rice with Seafood and Vegetables

精選甜品

Desserts

香濃朱古力慕絲

Bitter Chocolate Mousse

法式焦糖燉蛋

Vanilla Bean Crème Brûlée

士多啤梨香草瑞士卷

Strawberry and Vanilla Swiss Roll

黑森林蛋糕

Classic Black Forest Slices

蘋果金寶蛋糕

Apple Crumble Cake

椰絲奶皇水晶角

Coconut Coated Milk Custard Dumplings

桂花凍糕

Osmanthus Pudding

各式鮮果

Fresh Seasonal Fruit Slices

各式雪糕及配料

Ice-cream Counter with Variety Topping

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西式彌月宴菜譜二 FULL MOON BUFFET MENU B

每位澳門幣 700元 (不少於60人)
MOP700 per person (Minimum for 60 persons)
席間可無限暢飲汽水、啤酒及橙汁
Free flow of soft drinks, house beer and chilled orange juice

以上價目須另收加10%服務費。Above price is subject to 10% service charge.

湯

Soup

新英倫蜆肉周打湯
New England Clam Chowder
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
Selection of Bread Rolls and Butter

冰鎮凍海鮮盤

Chilled Seafood on Ice

加拿大鱈蟹腳、鮮蝦、海螺、龍蝦仔及黑青口
Canadian Snow Crab Legs, Bay Shrimps, Sea Whelks, Crawfish Lobster and Black Mussels
檸檬、辣根咯嗲汁、乾蔥紅醋汁及辣椒油
Lemon, Cocktail Sauce, Mignonette and Chilli Soya

刺身及壽司

Sashimi and Sushi

精選刺身 (三文魚、甜蝦、鮫魚及吞拿魚)
Selection Sashimi (Salmon, Sweet Shrimps, Snapper and Tuna)
精選手握壽司及卷物
Selection of Nigiri Sushi and Maki
日本薑片、日本醬油及日本芥末
Pickled Ginger, Japanese Soya Sauce and Wasabi

冷盤及沙律

Cold Selection and Salads

上海醉雞翼
Drunken Chicken Wings
蒜泥拍黃瓜
Sichuan Spicy Cucumber
煙鴨胸伴蜜糖南瓜
Smoked Duck Breast with Honey Pumpkin
原殼扇貝伴番茄沙沙醬
Scallop in Shell with Tomato Salsa
煙挪威三文魚
Smoked Norwegian Salmon with Caper and Sour Cream
意式烤素菜伴陳年黑醋
Antipasti of Roasted Vegetables with Balsamic Vinegar and Olive Oil

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華都夫蘋果雞肉沙律
Waldorf Chicken and Apple Salad
鮮蝦椰菜菠蘿沙律
Cabbage, Pineapple and Prawn Salad
吞拿魚通粉沙律
Tuna and Macaroni Salad
凱撒沙律
Caesar Salad

法國雜錦蔬菜六款，車厘茄、甜粟米粒、雜錦豆、青瓜、紫椰菜及胡蘿蔔絲
6 Varieties of Jet Fresh Mesclun Lettuces, Cherry Tomatoes, Sweet Kernel Corns, Beans and Cucumber,
Purple Cabbage and Carrot Julienne

沙律汁

Salad Dressings

法式沙律醬、千島沙律醬、凱撒沙律醬、意大利黑醋及特級欖油
French Dressing, Thousand Island Dressing, Caesar Dressing, Balsamic Vinegar and Extra Virgin Oil

即切燒肉車

The Wagon

燒美國肉眼牛肉配黑椒汁
Roasted US Rib Eye of Beef served with Black Pepper Sauce

西式熱盤

Western Hot Dishes

韓式烤牛仔骨
Korean Style Pan-fried Beef Short Ribs
焗澳洲羊架伴露絲瑪莉汁
Roasted Australian Rack of Lamb with Rosemary Sauce
檸檬香草青衣柳
Marinated Ling Fish Fillet with Dill and Lemon
炸鳳尾蝦配薯條
Deep-fried Breaded Prawns and Fries

中式熱盤

Chinese Hot Dishes

蒜茸陳皮蒸斑頭腩
Steamed Garoupa with Garlic and Dried Tangerine
翡翠川汁花枝片
Wok-fried Cuttlefish Slices with Vegetables Spicy Sauce
鹽香貴妃雞
Poached Chicken with Ginger Dip and Spicy Salts
蠔皇北菇鮑螺片扒時蔬
Braised Sea Conch and Black Mushrooms with Seasonal Vegetables
魚香茄子韭黃炆伊麵
Braised E-Fu Noodles with Eggplant and Salted Fish
瑤柱蛋白海鮮炒飯
Fried Rice with Assorted Seafood and Egg White

精選甜品

Desserts

法式焦糖燉蛋

Vanilla Crème Brûlée

美國芝士蛋糕

American Baked Cheesecake

士多啤梨奶凍

Strawberry Pana Cotta

芒果椰子蛋糕

Mango and Coconut Cake

朱克力紅莓蛋糕

Chocolate and Raspberry Cake

蘋果金寶蛋糕

Apple Crumble Cake

粵式紅豆糕

Chinese Red Bean Dumplings

桂花凍糕

Osmanthus Pudding

各式鮮果

Fresh Seasonal Fruit Slices

各式雪糕及配料

Ice-cream Counter with Variety Topping

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