



Event: Christmas Brunch

Date & time: 25th December 2018

Location: Le Buffet

Price: Set Brunch- **MOP 388+10% per person**
每位澳门币 388 另加 10%服務費

No. of Guest:

Charcuterie 前菜

Bayonne Ham, Milano salami

Beef Bresaola

風乾火腿，里昂風乾臘腸

煙燻牛肉

Cheese board 芝士

Morbier, Brie, cheddar, blue veined cheese cake with assorted berries and nut.

Crackers, lavosh, Apricot, honey, grissini, grapes, raisins, Sunflower seeds, Almonds

莫爾比耶芝士，布里軟芝士，車打芝士，綜合藍芝士紅莓草莓蛋糕，

餅乾，薄脆，杏甫，蜜糖，麵包條，提子，提子乾，葵花籽，杏仁

Jars 西式醃菜

Mozzarella cheese, Sundried tomatoes, mix pickled vegetables, artichokes, mixed olives, jalapeno peppers,

水牛芝士茄乾，番茄乾，醃甜椒，亞支竹，黑水欖，青水欖，墨西哥辣椒

Salads & Appetizers 沙律，開胃菜

Smoked Salmon

煙熏三文魚

Lemon wedges, sour cream, capers, horseradish sauce, sliced onion, chopped dill sauce

檸檬角，酸忌廉，水瓜柳，辣根醬，蒜片，蒔蘿醬

Antipasti (Zucchini, Capsicum, Eggplant, Asparagus, Sundried tomato) (V

意大利青瓜，甜椒，茄瓜，蘆筍，乾蕃茄

Octopus salad with bell peppers onion and coriander vinaigrette

青葱元茜章魚沙律

Crabmeat Gateaux with Avocado, Garden Cress & Caviar

蟹肉配牛油果及魚子醬

Country pate style terrine with a dried fruit and nut compote

乾果果仁鄉村肉批



Event: Christmas Brunch

Garden greens 田園沙律

Lettuce selection (romaine lettuce, iceberg lettuce, mesclun greens, baby spinach,
Cherry tomato, cucumber, red onion, carrots, corn kernels, chickpeas
精選沙律菜 (羅馬生菜, 西生菜, 什錦沙律菜, 波菜苗, 法邊豆, 青瓜, 紅洋蔥, 甘荀, 甜粟米粒, 雞豆, 茄角)

Condiments 配料

Croutons, parmesan shavings, bacon crisps,
麵包粒, 巴馬臣芝士, 脆煙肉粒,

Dressings 沙律醬

Balsamic, Caesar, thousand island, French, orange mustard dressing
黑醋汁, 凱撒汁, 千島醬, 法式香橙芥末醬

Oils and vinegars 油和醋

Basil Oil, Garlic oil, chili oil, Muscatel vinegar, Balsamic vinegar,
Cider vinegar
紫蘇油, 大蒜油, 辣椒油, 白葡萄酒醋, 黑醋, 蘋果醋

Sashimi & sushi bar 刺身&壽司 (3 kind)

Salmon, octopus, Hamachi and Amaebi
三文魚, 八爪魚, 油甘魚, 甘蝦
Assorted Sushi, 3 Types Maki Roll, 3 Nigiri Sushi Pickled Ginger, Wasabi and shoyu
小卷壽司, 手握壽司, 醃姜, 芥末醬油
Miso soup with clams (Seaweed, Spring Onion, Tofu, Bonito Flakes)
味噌蜆湯

Seafood bar 海鮮

Prawns, Canadian snow crab legs, sea snail, Conch, Crayfish (cocktail sauce, chili sauce, chili soy sauce,
lemon wedges, Remoulade sauce, Tabasco)
大蝦, 加拿大雪蟹腳, 海螺, 小龍蝦
(海鮮雞尾汁, 辣椒醬, 辣椒豉油, 檸檬角, 蛋黃醬, 塔巴斯科辣椒醬)

Live stations 現場製作

Teppanyaki Udon noodle with Seafood

铁板炒海鮮烏冬面

Pasta Station 自選意大利麵

Selection of pasta cooked with your choice of Bolognese, Carbonara or Seafood Sauce
Chili Flakes and Parmesan Cheese,
自選意大利麵配搭蕃茄肉醬, 芝士白汁, 海鮮醬, 辣椒乾和巴馬臣芝士

Fresh boiled Oyster congee



Event: Christmas Brunch

Winter vegetable, pickle vegetable, ginger, spring onion, coriander, fried shallot
冬菜, 酸菜, 姜, 青葱, 元茜, 炸葱
现煮生壕粥

BBQ Pork belly, Soya poached chicken, BBQ Duck

Dijon Mustard, Hoisin sauce
中式烧肉, 油鸡, 叉烧
介辣, 海鲜酱

Chinese noodle station 中式粉麵

Choice of noodles: fat noodle, rice noodle, egg noodle
自選粉麵: 河粉, 米粉, 蛋麵

Choice of Sauce: Sichuan dan dan, braised beef brisket,
自配料: 四川擔擔, 炆牛腩

Soup: pork stock, Laksa Soup
豬骨湯, 喇沙湯

Choice of vegetable: Choi sum, shitake mushroom, water spinach, Cabbage white, Chinese lettuce
Red chili oil, spring onion, peanut, fried garlic

自選蔬菜: 菜心, 香菇, 空心菜, 豆芽, 白菜, 椰白, 唐生菜, 辣椒油, 蔥, 花生, 蒜

Slice Abalone, Beef ball, Taiwan pork ball, Wonton shrimp, Dumpling Leeks& pork
鲍鱼片, 牛肉丸, 台灣豬肉丸, 鮮蝦雲吞, 豬肉水餃

Carving Station 烤肉

Carving Station 烤肉

Australian prime Rib roasted on the bone 肉眼扒

Whole grain mustard jus / Black pepper sauce,
Wild mushroom sauce, Dijon mustard)
芥末醬, 賓尼士汁, 磨菇汁, 黑胡椒汁

Slow roasted Butterball turkey 烤火雞

Bacon, chestnuts, leek and bread stuffing
Giblet gravy, cranberry sauce and cranberry relish
烟肉, 栗子, 京葱面包馅
吉尔伯特酱汁, 甘巴里酱

Soup 湯

Seafood chowder soup

综合海鲜浓汤

Crab meat congee

蟹肉粥

Cordyceps flower soup

虫草花鸡汤



Event:

Christmas Brunch

French Style Pizza 薄餅

Pizza "LE BUFFET" with Sour Cream, Onions and Bacon
"LE BUFFET" 巴黎人薄餅

Hot Western items 西式主菜

Roasted Brussel sprouts with bacon, chestnuts and cranberry brown butter
炒椰菜仔配煙肉果仁

Oven roasted Cajun King Prawns with Lemon & garlic
印第安式香料蒜香檸檬烤蝦

Mashed potato, black truffle
黑松露薯蓉

Grilled Mediterranean Cod fish with roasted bell peppers ragout and fried capers
地中海焗鱈魚

Honey Roasted ham with Apple sauce
蜜汁燒火腿配蘋果醬

Chinese items 中式主菜

Fujian fried rice
福建炒飯

Steamed Seabass with soya sauce, ginger and spring onion
姜葱鼓油王清蒸鮭魚

Braised broccoli with Chinese mushroom combo Crabmeat
鮑魚仔西蘭花扒蟹肉

Sweet and sour chicken with pineapple
咕嚕雞

Pork spare rib Shanghai Style
京都排骨

Wok fried beef tenderloin with XO sauce Chinese leeks and Sugar snap peas
京蔥炒 XO 醬牛柳

Seasonal vegetable
蒜香菜心

Selection of Dim Sum

(Siew mai, Shrimp dumpling, glutinous rice chicken, custard bun)

綜合現蒸點心

燒賣, 蝦餃, 糯米雞, 流沙包



Event: Christmas Brunch

Indian 印度咖哩

Palak Ki kofta (cottage cheese & spinach dumpling in yoghurt sauce) (v)

印度芝士咖哩

Hyderabad lamb biriyani (v)

印度香飯

Pickle, pappad, raita, chutneys

印度傳統配料

Paratha

印度煎餅

Dal makhni

传统香料扁豆咖喱

Dessert Buffet 甜品自助餐

Entremets and Whole Cakes 甜點和蛋糕

Fruit mince Pies

水果肉餡餅

Buche de noel

聖誕木柴蛋糕

Festive Brownies

節慶布朗尼

Christmas Fruit Cake

聖誕水果蛋糕

Assorted Christmas Cookies and pralines

什錦聖誕曲奇和果仁

Gingerbread men

Mango and Coconut Cake

芒果椰子蛋糕

Chocolate Raspberry Cake

朱古力紅桑子蛋糕

Tiramisu Roulade

提拉米蘇瑞士卷

Double Chocolate Roulade

雙重口味巧克力瑞士卷

Le Eiffel Tower Treats 埃菲爾鐵塔

Almond Raspberry Financiers, Classic Parisian Opera Cake, Profiteroles, Chocolate Eclairs

杏仁紅桑子小蛋糕, 經典巴黎歌劇蛋糕, 泡芙, 綠茶芝士蛋糕



Event: Christmas Brunch

Hot Dishes

Panettone and Butter pudding

聖誕麵包布丁

Christmas pudding with Vanilla Sauce

聖誕布甸跟雲尼拿汁麵包布丁

Local Favorites 本地特色

Coconut layer cake

Red Bean Cake

Osmanthus Jelly

桂花糕

Portugese Egg tarts

葡式蛋撻

Individual Servings 每位

Forest Berry Tartlets

Chocolate Profiteroles

朱古力泡芙

Mousse Au Chocolat

朱古力慕絲杯

Portuguese Sweet potato and mango

葡式甜薯芒果

Creme Caramel

焦糖布丁

Chocolate Fountain 朱古力噴泉

White Christmas, Fresh Fruit Skewers, French Macarons, Cookies, Brownies, Sable, Wafer Sticks, Marshmallows

新鮮水果串, 法式馬卡龍, 餅乾, 布朗尼, 窩夫餅乾條, 棉花糖