



Event: New Year Eve 18

Date & time: 31 December 18

Location: Le Buffet

Price: Set Dinner- MOP498 +10% per person

No. of Guest:

Charcuterie 前菜

Bayonne Ham, Milano salami
Beef Bresaola
個月風乾火腿, 里昂風乾臘腸
煙燻牛肉

Cheese board 芝士

“Blue-veined Cheese cake”

Gorgonzola, cream cheese cake with fig jam and nut and assorted berries
綜合藍乳酪蛋糕

頂級藍乳酪, 无花果配藍莓, 草莓, 紅莓

Morbier, Brie cheese,

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

莫比爾, 藍芝士, 布里軟芝士,

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

Saffron and cumin daikon pickle, Sundried tomatoes, mix pickled vegetables, artichokes, mixed olives,
jalapeno peppers, 藏紅花茴香腌白萝卜, 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

In- House Specialty salmon “Gravlax”

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

煙三文魚檸檬角, 酸忌廉, 水瓜柳, 辣根醬, 蒜片, 蒔蘿醬

Wood Ear Mushrooms and Lychee Salad with Yuzu (Veg)

黑木耳荔枝沙律

Italian Caprese

Heirloom tomato, duo of Mozzarella, basil pesto, Arugula

綜合彩虹番茄仔, 綜合水牛芝士, 九層塔醬, 火箭菜

Alaskan Crab, Grapefruit and orange Salad with Caviar

亞拉斯加蟹肉柚子鮮橙沙律伴黑魚籽

Country pate style terrine with a dried fruit and nut compote

乾果果仁鄉村肉批



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Grilled green asparagus with truffles and herbs vinaigrette
黑松露香草烤蘆筍

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, 甘筍, 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

Salmon, tako-octopus, Ama Ebi, and Hamachi
三文魚, 八爪魚, 甜蝦, 油甘魚

Assorted Sushi, 4 Types Maki Roll, 4 Nigiri Sushi Pickled Ginger, Wasabi and shoyu
小卷壽司, 手握壽司, 醃姜, 芥末, 醬油

Miso soup with wakame and enoki mushroom
日式味噌湯(海帶, 金針菇)

Seafood bar 海鮮

Court bouillon boiled prawns, Canadian snow crab legs, Mussel & clam (cocktail sauce, chili sauce,
chili soy sauce, lemon wedges, Remoulade sauce, Tabasco)

上湯浸蝦, 加拿大雪蟹腳, 青口, 白蜆
(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 新鮮現造

Pan-fried Duck Liver Foie Gras, Apple-thyme sauce and Brioche
香煎鵝肝配蘋果香料醬和奶油香包



ROTATION



Boston Lobster Thermidor Station
現煮芝士焗波士頓龍蝦



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Pasta Station 自選意大利麵

Selection of pasta cooked with your choice of Bolognaise, 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

Pan seared Blue Fin Tuna loin with Avocado, Fine cress, Ponzu dressing, Ikura
煎封吞拿魚柳, 奶油果醬, 柚子醬,三文魚籽

Fresh poached drunken prawn with herbal infused soup

現煮醉蝦

Live "Ke Wei" Prawn. Duo of Chinese wine. Herbal soup
活基圍蝦, 雙黃酒, 藥材湯

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

鮑魚片, 牛肉丸, 台灣豬肉丸, 鮮蝦雲吞, 豬肉水餃

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, Roasted Festive vegetables Mudley.

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 Yorkshire pudding

Giblet gravy and cranberry sauce

培根, 栗子, 韭菜, 麵包, 肉汁和紅莓醬

Soup 湯

Classic Cognac Enhanced Lobster Bisque

龍蝦湯



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Cordyceps flower soup
虫草花鸡汤
Dry scallop& crabmeat congee with condiments
瑤柱蟹肉粥

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

Grilled Chicken with lentils ragout and chorizo
葡肠烤鸡陪扁豆
Grilled Lamb rack with juniper berries and red cabbage
燒羊架酸紅椰菜
Potato Gratin with Truffles and Parmesan Cheese (Veg)
芝士焗黑松露菌土豆
Fisherman stew "bouillabaisse style "with Rouille and crouton
法式漁夫海鮮湯
Grilled Mediterranean Cod fish with roasted bell peppers ragout and fried capers
地中海焗鱈魚
Baked Oysters (Rockefeller)
焗生蠔

**Baked to order Cheese Raclette Station with condiments
現烤奶酪和配菜**

Chinese items 中式主菜

Dry scallop duck fried rice
瑤柱鴨絲炒飯
Steam Scallop with garlic rice noodle and coriander
蒜蓉粉絲蒸帶子
Steamed red garoupa with soya sauce, ginger and spring onion
姜蔥鼓油王清蒸石斑魚
Braised broccoli with Chinese mushroom combo baby abalone
鮑魚仔西蘭花扒菇
Soya chicken
鼓油雞
Pork spare rib Shanghai Style
生炒排骨
Black Pepper Beef Rib
黑胡椒牛仔骨



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Rotisserie

Slow roasted whole BBQ Duck with orange Sauce

橙汁烤鴨

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

New Year's Chocolate "Naked" cake

Red Velvet Cake

Buche Blanc

Christmas Fruit Cake

聖誕水果蛋糕

Assorted Festive Cookies and pralines

什錦聖誕曲奇和果仁

Gingerbread men

Eclipse Countdown Cake

倒數迎新蛋糕

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, Black sesame Cheesecake

杏仁紅桑子小蛋糕, 經典巴黎歌劇蛋糕, 泡芙, 綠茶芝士蛋糕



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Hot Dishes

Panettone and Butter pudding

聖誕麵包布丁

Black Cherry Clafoutis

Local Favorites 本地特色

Red Bean Cake Slices

Coconut layer cake

Osmanthus Jelly

桂花糕

Portugese Egg tarts

葡式蛋撻

Individual Servings 每位

Eggnog Creameux with winter berries

蛋酒冬令野忌廉杯

Mango Eclairs

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

White Chocolate Fountain 朱古力噴泉

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

新鮮水果串, 法式馬卡龍, 曲奇, 布朗尼, 窩夫餅乾條