

Charcuterie 前菜

Bayonne Ham with honey dew melon

巴馬火腿配蜜瓜

Beef pastrami, Le saucisson sec (French salami)

煙燻牛肉及薩拉米香腸

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，無花果配藍莓，草莓，紅莓

Brie cheese, Cheddar Cheese

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

藍芝士，布里軟芝士，車打芝士，

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

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

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 Scottish salmon with Lemon wedges, sour cream, capers, horseradish sauce

煙三文魚檸檬角，酸忌廉，水瓜柳，蔘蘿醬

Salada de Bacalhau e feijao frado (Bacalhau & black eyed bean)

馬介休黑豆沙律

Soba Noodle salad with salmon and sesame dressing

三文魚蕎麥麵拌芝麻汁

Prawn & asparagus salad with orange vinaigrette

大蝦蘆筍沙律配香橙油醋汁

Buffalo mozzarella with heirloom tomatoes and basil

水牛芝士蕃茄沙律

Grilled zucchini and roasted bell pepper with dried chili

葡式綜合烤意瓜，甜椒配辣椒乾

Quiches lorraine

法式焗蛋批

Garden greens 田園沙律

Lettuce selection (romaine lettuce, mesclun greens)

Cherry tomato, cucumber, red onion, carrots, corn kernels, chickpeas

精選沙律菜(羅馬生菜, 什錦沙律菜, 菠菜苗, 櫻桃蕃茄, 青瓜, 紅洋蔥, 甘荀, 甜粟米粒, 雞豆)

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

黑醋汁, 凱撒汁, 千島醬,

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, 覆盆子醋

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

雜錦壽司卷, 手握壽司

Pickled Ginger, Wasabi and shoyu

醃姜, 芥末, 醬油

Miso soup (Seaweed, Spring Onion, Tofu, Bonito Flakes)

日式 味噌蜆湯

Seafood bar 海鮮

Court bouillon boiled prawns, Canadian snow crab legs, New Zealand mussel, White Clam (cocktail sauce, chili soy sauce, lemon wedges, Remoulade sauce, Tabasco)

上湯浸蝦, 加拿大雪蟹腳, 紐西蘭青口, 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

ROTATION

Foie Gras Poêle 鵝肝

Cooked to order Foie Gras with Truffle sauce and brioche

即煎鵝肝伴黑松露醬和奶油麵包



ROTATION



Boston Lobster Thermidor Station

現煮波士頓龍蝦

Pasta Station 自選意大利麵

Selection of pasta cooked with your choice of Bolognese, Tomato sauce 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 made Truffle and mushroom Risotto toss in Parmesan Wheel

現煮乳酪松露蘑菇意大利飯

Teppanyaki Prime Rib cube with seasonal vegetable

現烤牛肉塊配時蔬

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: Pickle vegetable shredded pork, braised beef brisket,

自配料: 榨菜肉絲, 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, 蒜炒

Beef ball, Taiwan pork ball, Wonton shrimp

牛肉丸, 台灣豬肉丸, 鮮蝦雲吞

Carving Station 烤肉

Australian prime Rib roasted on the bone

肉眼扒

Black pepper sauce, Shallot red wine sauce

Pommery mustard, Dijon mustard, Tomato mustard, Tarragon mustard, Honey& balsamic mustard
黑椒汁, 红酒洋葱汁, 芥末子酱, 第戎芥末, 番茄芥末, 龙蒿芥末, 蜜糖黑醋芥末

Roasted Herbed Leg of Lamb 烤羊腿

Tomato salsa, Mint sauce

Roasted mix root vegetables with thyme and honey

配番茄醬, 薄荷汁及烤蔬菜

Soup 湯

New world coconut infused pumpkin

南瓜椰子湯

Conpoy soup with crab meat and egg white

蟹肉蛋白瑤柱羹

Seafood congee

海鮮粥

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

Tangerine-Glazed Easter Ham with Baby Carrots

香橙蜜糖燒火腿配小甘荀

Roasted chicken with porcini mushroom and Riesling sauce

烤雞配牛肝菌白酒汁

Gratin dauphinois (potato gratin)

忌廉焗薯仔

Home Made Pasta Spätzle and sauerkraut "Alsace style"

自家制法式酸菜意粉

Baked cod fillet with clams & spicy chourico

葡式烤青衣 配白蚬

Baked to order Cheese Raclette Station with

Condiments
現烤奶酪和配菜

Chinese items 中式主菜

Poached Chicken served with Ginger and Spring Onion Oil
蔥油雞

Stir Fried Beef with Pioppini Mushroom in Black Pepper Sauce
黑椒茶樹菇炒牛柳絲

Wok Fried honey bean with Shrimp
香炒虾仁密豆

Fried Garlic Spare Ribs
蒜香骨

Steamed Fish Fillets with Hot Chili sauce
剝椒蒸魚球

Brocollo with braised abalone and seawhelk meat
鲍鱼螺片扒西兰花

Arroz frito com bacalhau
Bacalhau fried rice
马介休炒饭

Rotisserie

Slow roasted whole BBQ Duck with orange Sauce
橙汁烤鴨

BBQ Pigeon
燒乳鴿

Indian 印度咖哩

MURGH MAKHANI (BUTTER CHICKEN IN TANGY TOMATO SAUCE)
香料奶油鸡

Hyderabad lamb biriyani
印式传统羊肉咖喱香料饭

CHINGRI MALAI CURRY (PRAWNS IN COCONUT MILK CURRY)
香料椰酱咖喱虾

PIRRAPU VADA CURRY (FRIED SPLIT PEAS FRITTERS DRY CURRY)

香炸绿豆饼配香滑咖喱

MYSORE RASAM (south indian peppered soup with spices and grated coconut)

印式香料椰丝浓汤

Deep fried crispy vegetable samosa with condiments

香脆素土豆饺

Mango pickle, Mint chutney , raitha , Tamarind chutney, green chilli pickle

芒果酱 , 薄荷酱 , 香料酸奶酱 , 酸梅香料酱 , 青辣椒酱

Dessert Buffet 甜品自助餐

Entremets and Whole Cakes 甜點和蛋糕

Mango Coconut Cake

芒果椰子蛋糕

Chocolate strawberry Cake

朱古力士多啤梨蛋糕

Chocolate strawberry Roll

朱古力士多啤梨卷

Green tea and Mango Roulade

綠茶芒果瑞士卷

Easter "Nest" Cake

復活節鳥巢蛋糕

Spring Cheesecake

芝士蛋糕

Chocolate and Dark Cherry Cake

黑櫻桃朱古力蛋糕

Apple Cinnamon Crumble

金寶蘋果批

Bunnies Garden - "White Chocolate raspberry cake"

白朱古力紅桑蛋糕

HOT DESSERTS

Hot Cross Buns

十字麵包

Clafoutis aux Cerise

櫻桃布甸蛋糕

Live station

Macanese Waffles with peanut butter and condensed milk

葡式窩夫配花生醬及煉奶

Le Buffet Easter Dinner Buffet menu

MOP 458 +10 %

19-22th April 2019

Or

Easter "Floss"- every child's dream of cotton candy spun before your eyes

復活節棉花糖 - 每個小朋友的夢想棉花糖都會呈現你眼前

Le Eiffel Tower Treats 巴黎鐵塔甜點

Almond Raspberry Financiers, Classic Parisian Opera Cake, Double Chocolate Brownies
, Green tea Cheesecake

杏仁紅桑子小蛋糕, 經典巴黎歌劇蛋糕, 雙重朱古力布朗尼, 綠茶芝士蛋糕

Local Favorites 本地特色

Jujube Cake

紅棗糕

Osmanthus Jelly

桂花糕

Coconut layer cake

椰子千層糕

Serradura

木糠布甸

Individual Servings 位上

Lemon Tarts

檸檬撻

Profiteroles

泡芙

Mousse Au Chocolat

朱古力慕絲咖啡杯蛋糕

Chocolate Station 朱古力噴泉

Fresh Fruit Skewers, French Macarons, Choc noir, Milk Chocolate Bark, marshmallows, cookies

黑巧克力脆塊, 牛奶巧克力脆塊, 棉花糖, 曲奇, 新鮮水果串, 法式馬卡龍