

2021添喜彌月★西式百日喜宴

Full Moon ★ 100 Days Celebration Buffet Package 2021

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
- ★ 每席免收1瓶開瓶費
- ★ 4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
- ★ Complimentary corkage for 1 bottle 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

以上優惠視乎供應情況而定。

The above privileges are subject to availability.

所有價目須另加收10%服務費。

Price is subject to 10% service charge.

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2021年12月31日
Valid until 31st December 2021

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: (853) 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 during meal period

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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

辣根咯嗲汁，乾蔥紅醋汁，辣椒醬油及檸檬

Horseradish Cocktail Sauce, Mignonette, Chilli Soya Sauce and Lemon

魚生刺身及壽司

Sashimi and Sushi

各款即切日本刺身 (三文魚，鯖魚，鯛魚及櫻花魷魚)

Selection of Sashimi (Salmon, Mackerel, Snapper and Squid)

精選壽司及飯卷

Selection of Sushi and Maki Rolls

酸薑，日本醬油及青芥末

Pickled Ginger, Japanese Soya Sauce and Wasabi

精選冷盤及沙律

Cold Selections and Salads

上海醉鷄翼

Drunken Chicken Wings

五香鹵水牛肉

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

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蜜糖芥末甜薯沙律
Honey Mustard Sweet Potato Salad
鮮蝦椰菜菠蘿沙律
Fresh Prawn, Cabbage and Pineapple 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 U.S. Prime Ribeye of Beef Served with Red Wine Sauce

歐陸西式熱盤 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 Fillets 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

剝椒蒸魚柳
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 Mushrooms and Vegetables
蠔皇雜菌炆伊麵
Braised E-Fu Noodles with Assorted Mushroom
菜粒海鮮炒飯
Fried Rice with Vegetables and Seafood

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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 Toppings

咖啡或茶

Freshly Brewed Coffee or Fine Tea

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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 during meal period

以上價目須另收加10%服務費 Price above 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 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，龍蝦仔及黑青口

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

辣根咯嗲汁，乾蔥紅醋汁，辣椒醬油及檸檬

Horseradish Cocktail Sauce, Mignonette, Chilli Soya Sauce and Lemon

魚生刺身及壽司

Sashimi and Sushi

各款即切日本刺身 (三文魚，甜蝦，鯛魚及吞拿魚)

Selection of Sashimi (Salmon, Sweet Shrimps, Snapper and Tuna)

精選手握壽司及飯卷

Selection of Nigiri Sushi and Maki Rolls

酸薑，日本醬油及青芥末

Pickled Ginger, Japanese Soya Sauce and Wasabi

精選冷盤及沙律

Cold Selections and Salads

上海醉鷄翼

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
Fresh Prawn, Cabbage and Pineapple 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 U.S. Beef Ribeye Served with Black Pepper Sauce

歐陸西式熱盤

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 Fillets 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 in Spicy Sauce

鹽香貴妃雞

Poached Chicken with Ginger Dip and Spicy Salts

蠔皇北菇螺片扒時蔬

Braised Sea Conch and Black Mushrooms with Seasonal Vegetables

魚香茄子韭黃炆伊麵

Braised E-Fu Noodles with Salted Fish, Eggplant and Chinese Chives

瑤柱蛋白海鮮炒飯

Fried Rice with Conpoy, Egg White and Assorted Seafood

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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
朱古力紅莓蛋糕
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 Toppings

咖啡或茶

Freshly Brewed Coffee or Fine Tea

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