

2023 年西式婚宴自助餐菜譜 A

2023 Western Wedding Buffet Dinner Menu A

冰鎮海鮮

Seafood on Ice

生蠔、焗蝦、加拿大蟹腳及紐西蘭黑青口
Freshly Shucked Oysters, Prawns, Canadian Snow Crab
and New Zealand Black Mussels

檸檬角、海鮮醬、乾蔥紅醋汁及蛋黃醬
Lemon Wedges, Cocktail Sauce, Mignonette and Remoulade

壽司

Sushi

鰻魚壽司、鮭魚子壽司、甜蝦壽司、鮭魚壽司及甜蛋壽司
Unagi, Ikura, Japanese Shrimp, Salmon and Egg Sushi

雜錦壽司卷物及加州卷配酸薑、青芥辣及日本豉油
Assorted Traditional Maki Rolls and California Rolls
with Pickled Ginger, Wasabi and Soya Sauce

頭盤

Cold Appetizers

煙燻鮭魚伴檸檬、水瓜柳、紅洋蔥及酸忌廉
Smoked Scottish Salmon with Lemon, Capers, Red Onion and Chive Sour Cream

中式涼菜：

上海醉雞、五香滷牛腱、麻辣海鮮沙律

Chinese Appetizer Selection:

Shanghainese Drunken Chicken, Marinated Beef Shank, Si-Chuan style Seafood Salad

風乾火腿伴蜜瓜及芝士

Parma Ham with Honeydew Melon and Shaved Parmesan Cheese

意式烤什菜碟伴黑醋汁

Grilled Vegetable Antipasti with Balsamic Dressing

凱撒沙律檔

Caesar Salad Station

羅馬生菜伴凱撒沙律、蒜香麵包粒、芝士、脆煙肉及銀魚柳

Romaine lettuce leaves tossed with Caesar Dressing, Garlic Croutons,
Parmesan Cheese, Crispy Bacon and Anchovies

湯**Soup**

海鮮周打湯

New England Seafood Chowder

中式海鮮蛋白甜粟蟹皇羹

Seafood and Crab Roe Soup with Egg White and Corn

配各式餐包及牛油

Served with Selection of Freshly Baked Bread, Butter and Margarine

美國西冷切肉檔**Roasted US Beef Striploin Carving Station**

烤美國高級西冷配黑椒汁及法式芥茉

Roasted US Striploin with Black Pepper Sauce and French Mustards

炒法邊豆及香草蕃茄

Sauté French Bean with Pancetta and herbs Tomato

烤羊架切肉檔**Roasted Lamb Rack Carving Station**

蒜香烤羊架

Roasted Garlic Marinated New Zealand Lamb Rack

迷迭香燒汁及薄荷啫哩

Rosemary Jus and Mint Jelly

烤澳洲新薯伴初榨橄欖油

Oven Roasted Australia New Potatoes with Extra Virgin Olive Oil

熱盤主菜**Entrees**

香煎牛柳伴野菌紅酒汁

Grilled Prime Beef Tenderloin with Wild Mushrooms and Red Wine Sauce

味噌燒鮭魚伴青豆及芝麻仁

Miso Glazed Baked Salmon with Snow Peas and Sesame Seeds

義大利通心粉伴黑菌忌廉汁及青露筍

Penne Pasta with Truffle Cream Sauce and Green Asparagus

四川炒蝦仁

Wok Fried Prawns Szechuan Style

鳳梨咕嚕肉
Sweet and Sour Pork with Peppers and Pineapple

松子仁野米蛋白海鮮炒飯
Fried Wild Rice with Seafood, Egg White and Pine nut

馬蹄木耳炒蜜豆
Stir Fried Honey Bean with Water Chestnut and Black Fungus

巧克力噴泉 Chocolate Fountain

香濃巧克力噴泉伴水果串、棉花糖及曲奇餅
Dark Chocolate Fountain with Fruit Skewers, Marshmallows and Shortbread Cookies

甜品 Sweet Memories

美式合桃朱古力慕斯
Pecan Nut Chocolate Mousse

枸杞桂花糕
Wolfberry and Osmanthus Jelly

朱古力紅桑子撻
Chocolate and Raspberry Tart

藍莓德國芝士餅
German Blueberry Cheese Cake

雲呢嚕芒果奶凍
Vanilla Mango Panna Cotta

陳皮紅豆沙糖水
Sweetened Red Bean and mandarin Skin Soup

時令鮮果盤
Seasonal Fruit Platter

咖啡及茶
Freshly Brewed and Decaffeinated Coffee with a Selection of Herbal Tea

每位澳門幣888元，最少訂購一百位
Each person MOP 888, minimum 100 pax

另加收百分之十服務費
The price is subject to 10% service charge

有效日期至 2023 年 12 月 31 日
Valid Until December 31, 2023

2023 年西式婚宴自助餐菜譜 B**2023 Western Wedding Buffet Dinner Menu B****特級冰鎮海鮮****Deluxe Seafood on Ice**

法國生蠔、半殼帶子、焗蝦、阿拉斯加蟹腳及翡翠螺
French Fine de Clair Oysters, Scallops in the Shell, King Prawns,
Alaskan Crab Leg and Green Whelk

檸檬角、海鮮醬、乾蔥紅醋汁及蛋黃醬
Lemon Wedges, Cocktail Sauce, Mignonette and Remoulade

日式魚生壽司**Sushi and Sashimi**

新鮮即切鮭魚、八爪魚、刺身帶子及油甘魚
Freshly Sliced to Order Salmon, Octopus, Scallops and Yellowtail Fish Sashimi

鰻魚壽司、鮭魚子壽司、吞拿魚壽司、鮭魚壽司及甜蛋壽司
Unagi, Ikura, Tuna, Salmon and Egg Sushi

雜錦壽司卷物及加州卷配酸薑、青芥辣及日本豉油
Assorted Traditional Maki Rolls and California Rolls
with Pickled Ginger, Wasabi and Soya Sauce

頭盤**Cold Appetizers**

鮭魚子龍蝦露筍沙律
Boston Lobster, Citrus and Asparagus Salad with Salmon Roe

什凍肉拼盤：
風乾火腿、沙樂美腸、風乾牛肉伴酸瓜
Charcuterie Platter:
Pata Negra Ham, Salami, Bresola and Pickled Vegetables

芝麻海蜆配黃瓜
Jelly Fish and Spicy Cucumber Salad

煙鴨胸沙律伴焦糖硬核生果及芝麻合桃
Smoked Duck Breast Salad with Caramelized Stone Fruit and Sesame Glazed Walnuts

蒜香野菌沙律
Garlic Marinated Wild Mushroom Salad

黑木耳荔枝沙律
Black Fungus and Lychee Salad with Yuzu

新鮮蔬菜沙律

Fresh Garden Salad

精選什菜沙律配自選醬汁 (素)

Selection of Mesclun Lettuce and Choices of Dressings (Veg)

配料：櫻桃番茄、青瓜、紅洋蔥、粟米粒、胡蘿蔔絲

Condiments: Cherry Tomatoes, Cucumber, Red Onion, Olives, Corn Kernels, Feta Cheese and Carrot Julienne

湯

Soup

白松露菌油野菌忌廉湯

Wild Mushroom Soup with White Truffle Oil

蟲草花赤肉燉竹絲雞

Double Boiled Black Chicken and Cordyceps flower

配各式餐包及牛油

Served with Selection of Mini Dinner Rolls with Butter and Margarine

爐烤北京填鴨

Roasted Beijing Duck

北京片皮鴨伴中式薄餅、海鮮醬及各式配料

Sliced to Order and Served with Steamed Crepes, Hoisin Sauce and Traditional Condiments

燒牛肉切肉檔

Roasted Beef Carving Station

香草燒美國肉眼

Roasted Herb Marinated U.S Prime Beef Rib Carving

蛋黃醬汁及法式芥末

Béarnaise Sauce and French Mustards

芝士焗土豆

Potato and Parmesan Cheese Gratin

焗香草三文魚切肉檔**Baked Salmon Carving Station**

香檸橄欖西紅柿乾焗原條鱸魚

Carved to Order Norwegian Salmon with Herbs Crum,
Olives and Sundried Tomatoes

香檸青蔥蛋黃醬

Lemon and Chive Beurre Blanc

牛油時蔬

Buttered Seasonal Vegetables

熱盤主菜**Hot Entrees**

香草焗羊扒伴芥末仔汁

Herb Crusted Lamb Rack with Pommery Mustard Jus

焗帶子伴辣味荷蘭汁

Baked Scallops with Spicy Cilantro-Jalapeno Hollandaise

烤春雞配百里香汁及焗薯

Roasted Spring Chicken with Lemon Thyme Gravy and Potato

菌皇蜜豆爆牛柳粒

Wok Fried Beef with Mushroom and Honey Bean

豉油皇焗大蝦

Stir Fried King Prawn with Supreme Soya Sauce

海鮮野米炒飯

Fried Wild Rice with Seafood

清炒時令蔬菜

Wok Fried Seasonal Vegetables

自家製霜淇淋**Homemade Ice cream**

雲呢啞及巧克力霜淇淋伴香脆筒及各式配料

Vanilla and Chocolate Ice Cream with Cones
and a Selection of Sauces and Toppings

巧克力噴泉**Chocolate Fountain**

香濃巧克力噴泉伴水果串、棉花糖及曲奇餅

Dark Chocolate Fountain with Fruit Skewers, Marshmallows and Shortbread Cookie

甜品

Sweet Memories

美式合桃朱古力慕斯
Pecan Nut Chocolate Mousse

玫瑰之戀
Romantic Rose Jelly

白朱古力青檸撻
White Chocolate and Lime Tarts

熱情果香橙焦糖布甸
Passion Fruit Orange Crème Brulee

木糠布甸
Macanese Serradura

楊枝甘露
Mango and Sago with Pomelo Soup

時令鮮果盤
Seasonal Fruit Platter

咖啡及茶
Freshly Brewed and Decaffeinated Coffee with a Selection of Herbal Tea

每位澳門幣1,088元，最少訂購一百位
Each person MOP 1,088, minimum 100 pax

另加收百分之十服務費
The price is subject to 10% service charge

有效日期至2023年12月31日
Valid Until December 31, 2023

2023 年西式婚宴自助餐菜譜 C

2023 Western Wedding Buffet Dinner Menu C

極級冰鎮海鮮

Superior Seafood on Ice

波士頓龍蝦、法國生蠔、阿拉斯加蟹腳、愛爾蘭蛭子、半殼帶子及焗大蝦
Boston Lobster, French Fine de Clair Oysters, Alaskan Crab Leg, Irish Razor Clams,
Scallops in the Shell and King Prawns

檸檬角、海鮮醬、乾蔥紅醋汁及蛋黃醬
Lemon Wedges, Cocktail Sauce, Mignonette and Remoulade

日式魚生壽司

Premium Sushi and Sashimi

新鮮即切鮭魚、牡丹蝦、冰鮮吞拿魚、八爪魚、刺身帶子及油甘魚
Freshly sliced to order Salmon, Botan Shrimp, Chilled Tuna, Octopus,
Scallops and Yellowtail fish sashimi

北寄貝壽司、鰻魚壽司、鮭魚子壽司、吞那魚壽司、鮭魚壽司及甜蛋壽司
Arctic Clam, Unagi, Ikura, Tuna, Salmon and egg sushi

雜錦彩紅卷、壽司卷物及加州卷配酸薑、青芥辣及日本豉油
Assorted Rainbow Maki, Traditional Maki Rolls and California Rolls
with Pickled Ginger, Wasabi and Soya sauce

風乾火腿切肉檔

Pata Negra Ham Carving

煙燻葡國風乾火腿伴葡式麵包、香脆麵包條、醃酸瓜、番茄醬及橄欖醬
24 months cured Portuguese Pata Negra ham sliced to order
Served with crusty Portuguese rolls, grissini sticks, pickles, tomato relish
and olive tapenade

法式鵝肝檔

French Foie Gras

香煎鵝肝伴奶油麵包及火箭菜
Pan seared French Foie Gras with Warm Brioche and Arugula

杏香燴蘋果、甜酒黑菌汁、香桃節尼、士多啤利黑醋汁及綠茶西芹節尼
Apple-Almond Compote, Port Wine Truffle Jus, Peach Chutney,
Strawberry-Balsamic Coulis and Green Tea-Celery Chutney

頭盤

Cold Appetizers

吞那魚他他伴黑魚子醬

Tuna Tartar with Oscietra Caviar, Avocado, Wasabi Cream, Spring onion and Sesame Seeds

川辣蠔子青椒沙律

Szechuan Style Razor Clam and Green Pepper Salad

極品和牛肉伴醃野菌芝士及香蒜攪油

Wagyu Beef with Marinated Mushrooms, Parmesan Cheese and Garlic Olive Oil

開心果黑菌鵝肝雞肉卷

Poached Chicken Roll with Black Truffle, Foie Gras and Pistachios

番茄士多啤利沙律伴羊奶芝士、腰果及黑醋汁

Tomato and Strawberry Salad with Goats Cheese, Cashew Nut, Basil and Balsamic Coulis

意式頭盤碟伴燒茄子、意青瓜、醃魷魚、甜椒及各式橄欖

Antipasto Tray with Roasted Eggplant, Zucchini, Marinated Squid, Bell Peppers and Olives

新鮮蔬菜沙律

Freshly Tossed Cobb Salad

精選什菜沙律配白葡萄酒醋汁

Selection of Garden Fresh Mesclun Lettuce Tossed in White Wine Vinaigrette

配料：慢烤雞肉、香脆煙肉、牛油果、玉米、藍芝士、車厘茄及焗蛋

Slow Roasted Chicken, Crisp Bacon, Avocado, Sweet Corn, Blue Cheese, Cherry Tomatoes and Boiled Egg

湯

Soup

特製 XO 龍蝦湯

Lobster Bisque with XO Brandy Cognac

竹筴雞絲魚肚羹

Braised Fish Maw Soup with Chicken and Bamboo Pith

各式餐包及牛油

Served with Selection of Mini Dinner Rolls with Butter and Margarine

生滾龍躉魚片粥**Giant Garoupa Congee Station**

(龍躉魚片, 生薑絲, 香菜, 蔥花, 油條)

(Cook sliced giant garoupa congee with ginger and condiments)

燒牛肉切肉檔**Roasted Beef Carving Station**

芝麻胡椒烤澳洲和牛柳

Peppercorn and Sesame Roasted Australian Wagyu Beef Tenderloin

波爾多葡萄酒牛肉汁、蛋黃醬汁及辣根汁

Bordeaux Wine Beef Jus, Béarnaise Sauce and Horseradish Sauce

焗幹蔥藏紅花土豆

Roasted Potato with Saffron and Caramelized Shallots

烤乳豬切肉檔**Cantonese Suckling Pig Carving Station**

粵式烤乳豬

Macanese Style Roasted Suckling Pig

海鮮醬及法式芥末

Hoisin Sauce and French Mustards

清炒甘筍仔及露荀

Sauté Baby Carrots and Asparagus

熱盤主菜**Hot Entrees**

奶油蘑菇芝士焗龍蝦

Lobster Thermidore Baked with Cognac and Mushroom Sauce

慢煮牛肋骨伴黑松露菌及土豆粉團

Slow cooked Beef Short Ribs with Black Truffle and Potato Gnocchi

南乳脆皮吊燒雞

Deep Fried Crispy Chicken with Red Preserved Bean Curd Sauce

燒羊柳伴汁茄子塔及百里香草汁

Roasted Lamb Loin with Eggplant Timbale and Thyme Jus

蔥油清蒸海東星斑

Steamed Red Garoupa with Soya Sauce and Spring Onion

蠔皇鮑魚伴玉環瑤柱脯

Braised Abalone with Hokkaido Conpoy in Marrow Squash

蟹肉蛋白扒時蔬

Crab Meat and Egg White with Seasonal Vegetable

櫻花蝦臘味炒飯

Japanese Dried Shrimps and Chinese Sausage Fried Rice

法式馬卡龍檔

Le Macaroon Glace

即烤馬卡龍配自家製霜淇淋

Freshly Baked Macaroons filled with Conrad Homemade Ice cream

雲呢噠及草莓霜淇淋

Vanilla Ice Cream and Strawberry Ice Cream

法式班戟檔

Baked Crepes

即場製法式班戟伴各式汁醬及配料

Cooked to Order Crepes served with a Selection of Sauce and Toppings

巧克力噴泉

Chocolate Fountain

香濃巧克力噴泉伴水果串、棉花糖及曲奇餅

Dark Chocolate Fountain with Fruit Skewers, Marshmallows and Shortbread Cookies

甜品

Sweet Memories

巧克力蛋糕

Whole Chocolate Truffle Cake

鮮果慕斯

Whole Exotic Fruit Mousse

焗芝士蛋糕

Baked Cheese Cake

合桃巧克力蛋糕

Walnuts Brownies

提拉米蘇

Tiramisu

草莓慕斯

Strawberry Mousse

鮮果撻
Fruits Tartlets

香芒椰汁西米露
Mango and Coconut Soup with Sago

咖啡及茶
Freshly Brewed and Decaffeinated Coffee with a Selection of Herbal Tea

每位澳門幣1,488元，最少訂購一百位
Each person MOP 1,488, minimum 100 pax

另加收百分之十服務費
The price is subject to 10% service charge

有效日期至2023年12月31日
Valid Until December 31, 2023

婚宴套餐免費尊享精緻美點招待

Complimentary Refreshment Break of Wedding Package

100 - 199	位 pax	菜譜上任選 3 款 3 items of choice from menu	每款 6 打 6 dozens per item
200 - 299	位 pax	菜譜上任選 4 款 4 items of choice from menu	每款 10 打 10 dozens per item
300 - 399	位 pax	菜譜上任選 5 款 5 items of choice from menu	每款 15 打 15 dozens per item
400 - 499	位或以上 pax or above	菜譜上任選 6 款 6 items of choice from menu	每款 20 打 20 dozens per item

婚宴小點精選菜譜

Wedding Snack Menu

冷盤精選

Cold Selection

煙鮭魚忌廉芝士卷

Smoked Salmon Crepe Roulade with Chive Cream Cheese

香脆雞肉青瓜壽司卷伴酸辣汁

Crispy Chicken and Cucumber Sushi Roll with Sweet Chili Sauce

鵝肝醬配波特酒及薑糖

Goose Liver Terrine with Port Wine Sauce and Candy Ginger

義大利水牛芝士小蕃茄串 (素)

Burrata Cheese with Cherry Tomato Skewer (Veg)

熱盤精選

Hot Selection

迷你羅蘭士撻

Mini Quiche Lorraine

脆香炸春捲

Crispy Spring Rolls

香煎鮮肉鍋貼

Pan Fried Pork Dumpling

黃金蝦袋

Golden Prawn Parcel

炸雞尾咖喱角 (素)

Cocktail Samosa (Veg)

點心精選

Dim Sum Selection

豬肉燒賣

Pork Siew Mai

叉燒包

BBQ Pork Bun

香菇蒸雞包

Chicken Bun with Mushrooms

鳳尾蝦餃

Shrimp Dumpling

香茜素菜餃 (素)

Steamed Vegetarian Dumpling (Veg)

甜點精選

Sweet Selection

朱古力慕士

Chocolate Mousse

紐約芝士餅

New York Cheese Cake

藍莓鬆餅

Blueberry Muffin

巧克力布朗尼

Chocolate Brownie

鮮奶椰汁糕

Coconut Milk Jelly

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