

2022 年西式婚宴自助餐菜譜 Western Wedding Buffet Dinner Menu A

冰鎮海鮮

生蠔, 烩蝦,
加拿大蟹腳及新西蘭青口
配檸檬角, 海鮮醬, 乾蔥紅醋汁及蛋黃醬

壽司

鰻魚壽司, 三文魚子壽司, 吞拿魚壽司, 三文魚壽司及甜蛋壽司
雜錦壽司卷物及加州卷
配酸薑, 青芥辣及日本豉油

頭盤

煙燻鮭魚
配京蔥同奶油汁
芝麻海蜇及蒜泥黃瓜
巴黎人大蝦雞尾酒沙律配牛油果和西柚

凍肉拼盤

自製豬肉開心果肉批,
鴨肉醬同法國巴約訥火腿
意式烤什菜碟
伴黑醋汁

凱撒沙律檔

羅馬生菜凱撒撒沙律, 蒜香麵包,
芝士, 脆煙肉及銀魚柳

Seafood on Ice

Freshly Shucked Oysters, Prawns,
Canadian Snow Crab and New Zealand Green Mussels
with Lemon Wedges, Cocktail Sauce, Mignonette and Remoulade

Sushi

Unagi, Ikura, Tuna, Salmon and Egg Sushi
Assorted Traditional Maki Rolls and California Rolls
with Pickled Ginger, Wasabi and Soya sauce

Cold Appetizers

Smoked Salmon
served with Parisian “Leeks en Vinaigrette Mimosa” and Crème fraiche
Jelly Fish and Spicy Cucumber Salad
Parisian Prawn Cocktail Salad with Avocado and Grapefruit

Charcuterie platter

Homemade Pork and Pistachio Pate,
Duck Rillettes and Bayonne Ham
“Tian de légumes d’été” Provence Style Grilled Vegetable Salad
with Thyme and Garlic

Caesar Salad Station

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

2022 年西式婚宴自助餐菜譜 Western Wedding Buffet Dinner Menu A

湯

法式幹邑忌奶油蟹肉湯
中式雞蓉粟羹
配各式餐包及牛油

葡式烤乳豬切肉檔

爐烤乳豬伴葡式炒飯
香草燒汁及法式芥末
蜜糖燒南瓜伴杏仁片

法式橙汁烤鴨

傳統法式烤全鴨
黑胡椒橙汁
香炒薯仔伴焦糖洋蔥

熱盤主菜

香煎牛柳
伴野菌青胡椒汁
味噌燒三文魚伴青豆及芝麻仁
意式菠菜芝士雲吞伴黑菌奶油汁及青露筍
四川炒蝦仁
煎羊扒伴蒜味香草薄脆及時蔬
松子仁野米蛋白海鮮炒飯
蠔皇金錢扒西蘭花

Soup

French Cream of Crab Soup Scented with Cognac
Chinese Sweet Corn and Chicken Soup
Served with Selection of Freshly Baked Bread, Butter and Margarine

Macanese Suckling Pig Carving

Roasted Boneless Suckling Pig with Portuguese Fried Rice
Rosemary Jus and French Mustards
Roasted Pumpkin with Honey and Toasted Almonds

Roasted Duck “a l’ Orange” Carving

Traditional French Style Roasted Whole Duck
Orange and Black Pepper Sauce
Sautéed Potatoes with Caramelized Onions

Hot Entrees

Grilled Beef Tenderloin “au Poivre”
with Wild Mushrooms and Green Peppercorn Sauce
Miso Glazed Baked Salmon with Snow Peas and Sesame Seeds
Spinach and Cheese Ravioli with Truffle Cream Sauce and Green Asparagus
Wok Fried Prawns Szechuan Style
Pan-Fried Lamb Chops with a Garlic Herb Crust and Piperade Vegetables
Fried Wild Rice with Seafood, Egg White and Pine nuts
Broccoli and Black Mushrooms Braised in Oyster Sauce

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巧克力噴泉

香濃巧克力噴泉
伴水果串, 棉花糖及曲奇餅

甜品

巴黎人經典草莓香草千層酥
經典浮島伴焦糖同杏仁
姜餅味焦糖燉蛋
巧克力紅桑子撻
法國白乳酪芒果蛋糕
焦糖菠蘿撻伴椰汁
香芒楊枝甘露
時令鮮果盤

咖啡及茶

每位澳門幣 1,038 元
最少訂購 100 位或以上
(另加百分之十服務費)

Chocolate Fountain

Dark Chocolate Fountain
with Fruit Skewers, Marshmallows and Shortbread Cookies

Sweet Memories

Classic Parisian Strawberry and Vanilla Napoleon
Classic Floating Islands with Caramel and Almonds
Gingerbread Crème Brûlée
Chocolate and Raspberry Tart
French Fromage Blanc Cheese Cake with Mango
Caramelized Pineapple Tart Tatin with Coconut Sauce
Mango Soup with Pomelo
Seasonal Fruit Platter

Freshly Brewed and Decaffeinated Coffee with a Selection of Herbal Tea

MOP 1,038 per person
minimum 100 pax or above
(The price is subject to 10% service charge)

有效日期至 2022 年 12 月 31 日 Valid until December 31, 2022

2022 年西式婚宴自助餐菜譜 Western Wedding Buffet Dinner Menu B

特級冰鎮海鮮

法國生蠔, 半殼帶子,
烰蝦, 阿拉斯加蟹腳及紐西蘭青口
配檸檬角, 海鮮醬, 乾蔥紅醋汁及蛋黃醬

日式魚生壽司

新鮮即切三文魚, 吞拿魚, 刺身帶子及油甘魚
鰻魚壽司, 三文魚子壽司, 吞拿魚壽司, 三文魚壽司及甜蛋壽司
雜錦壽司卷物及加州卷
配酸薑, 青芥辣及日本豉油

頭盤

三文魚子龍蝦露筍沙律
雜凍肉拼盤: 風乾火腿,
沙樂美腸, 風乾牛肉伴酸瓜
泰式海鮮沙律
蒜泥白切肉
西紅柿水牛芝士沙律
黑木耳紅毛丹沙律

新鮮蔬菜沙律

精選雜菜沙律配自選醬汁
配料: 櫻桃番茄, 青瓜,
紅洋蔥, 粟米粒, 胡蘿蔔絲

Deluxe Seafood on Ice

*French Fine de Clair Oysters, Scallops in the Shell,
King Prawns, Alaskan Crab Leg and New Zealand Green Mussels
with Lemon Wedges, Cocktail Sauce, Mignonette and Remoulade*

Sushi and Sashimi

*Freshly sliced to order Salmon, Tuna, Scallops and Yellowtail fish sashimi
Unagi, Ikura, Tuna, salmon and egg sushi
Assorted Traditional Maki Rolls and California Rolls
with Pickled Ginger, Wasabi and Soya sauce*

Cold Appetizers

*Boston Lobster, Citrus and Asparagus Salad with Salmon Roe
French Charcuterie Platter: Iberian Ham,
Rosette de Lyon and Foie Gras Paté with Pickled Vegetables
Thai Style Seafood Salad with Celery and Cherry Tomatoes
Poached Pork Belly with Cucumber, Leeks and Garlic Sauce
Tomato and Buffalo Mozzarella Salad with Basil Pesto and Pine Nuts
Black Fungus and Rambutan Salad with yuzu*

Tossed to Order Niçoise Salad

*Selection of Mesclun Lettuce and Choices of Dressings
Condiments: cherry tomatoes, cucumber,
red onion, olives, corn kernels, Feta cheese and carrot julienne*

2022 年西式婚宴自助餐菜譜 Western Wedding Buffet Dinner Menu B

湯

白松露菌油野菌忌廉湯
中式海鮮蛋白甜粟蟹皇羹
配各式餐包及牛油

爐烤北京填鴨

北京片皮鴨伴中式薄餅, 海鮮醬及
各式配料

燒牛肉切肉檔

香草燒美國肉眼
蛋黃醬汁及法式芥末
芝士焗土豆

烤鱸魚切肉檔

香檸橄欖西紅柿乾焗原條鱸魚
香檸青蔥蛋黃醬
牛油時蔬

熱盤主菜

香草焗羊扒伴芥末汁
焗帶子伴辣味荷蘭汁
泰式大蝦伴青檸牛油汁
雲南火腿菜膽雞
雞縱菌蒸鱈魚柳
福建海鮮炒飯
清炒時令蔬菜

Soup

Wild Mushroom Soup with White Truffle Oil
Seafood and Crab Roe Soup with Egg White and Corn
Served with Selection of Mini Dinner Rolls with Butter and Margarine

Roasted Beijing duck

Sliced to order and served with steamed crepes, hoisin sauce and
traditional condiments

Roasted Beef Carving

Roasted Herb Marinated U.S Prime Beef Rib Carving
Béarnaise sauce and French Mustards
Potato and Parmesan Cheese Gratin

Roasted Sea Bass Carving

Whole Roasted Mediterranean Sea bass with Preserved Lemon, Olives and Sundried
tomatoes
Lemon and Chive Beurre Blanc
Buttered Seasonal Vegetables

Hot Entrees

Herb Crusted Lamb Rack with Mustard Jus
Baked Scallops with Spicy Cilantro-Jalapeno Hollandaise
Grilled Thai Marinated King Prawns with Lime Butter Sauce
Poached Chicken with Yunnan Ham and Green Vegetables
Steamed Fillet of Pacific Silver Cod with Termite Mushrooms
Fujian Seafood Fried Rice
Wok Fried Seasonal Vegetables

香草,巧克力及芒果霜淇淋
伴香脆筒及各式配料

巧克力噴泉

香濃巧克力噴泉
伴水果串, 棉花糖及曲奇餅

甜品

奶香漿果聖特羅佩塔蛋糕
香草香芒奶凍
黑巧克力, 榛子和焦糖歌劇院蛋糕
綠茶瑪德琳蛋糕
熱情果香橙焦糖布丁
巴黎人特色馬卡龍塔
核桃奶油甜湯
時令鮮果盤

咖啡及茶

每位澳門幣 1,338 元
最少訂購 100 位或以上
(另加百分之十服務費)

*Vanilla, Chocolate and Mango Ice cream
with Cones and a Selection of Sauces and Toppings*

Chocolate Fountain

*Dark Chocolate Fountain
with Fruit Skewers, Marshmallows and Shortbread Cookies*

Sweet Memories

*Berry and Crème Chantilly Saint Tropezienne
Vanilla Mango Panna Cotta
Dark Chocolate, Hazelnut and Caramel Opera
Freshly Baked Green Tea Madeleines
Passion Fruit and Orange Crème Brulee
The Parisian Macaroon Tower
Sweetened Cream of Walnut Soup
Seasonal Fruit Platter*

Freshly Brewed and Decaffeinated Coffee with a Selection of Herbal Tea

**MOP 1,338 per person
minimum 100 pax or above
(The price is subject to 10% service charge)**

有效日期至 2022 年 12 月 31 日 Valid until December 31, 2022

2022 年西式婚宴自助餐菜譜 Western Wedding Buffet Dinner Menu C

極級冰鎮海鮮

波士頓龍蝦, 法國生蠔,
阿拉斯加蟹腳, 愛爾蘭聖子, 半殼帶子及焗大蝦
配檸檬角, 海鮮醬, 幹蔥紅醋汁及蛋黃醬

日式魚生壽司

新鮮即切三文魚, 牡丹蝦, 吞拿魚,
八爪魚, 刺身帶子及油甘魚
北寄貝壽司, 鰻魚壽司, 三文魚子壽司,
吞拿魚壽司, 三文魚壽司及甜蛋壽司
雜錦彩紅卷, 壽司卷物及加州卷
配酸薑, 青芥辣及日本豉油

風乾火腿切肉檔

煙燻葡國風乾火腿
伴葡式麵包, 香脆麵包條,
醃酸瓜, 西紅柿醬及橄欖醬

法式鵝肝檔

香煎鵝肝伴奶油麵包及火箭菜
杏香燴蘋果, 甜酒黑菌汁, 香桃節尼,
士多啤梨黑醋汁及綠茶西芹節尼

Superior Seafood on Ice

Boston Lobster, French Fine de Clair Oysters,
Alaskan Crab Leg, Irish Razor Clams, Scallops in the Shell and King Prawns
with Lemon Wedges, Cocktail Sauce, Mignonette and Remoulade

Premium Sushi and Sashimi

Freshly sliced to order Salmon, Botan Shrimp, Tuna,
Octopus, Scallops and Yellowtail fish sashimi
Arctic Clam, Unagi, Ikura,
Tuna, Salmon and egg sushi
Assorted Rainbow Maki, Traditional Maki Rolls and California Rolls
with Pickled Ginger, Wasabi and Soya sauce

Pata Negra Ham Carving

24 months cured Portuguese Pata Negra ham sliced to order and
served with crusty Portuguese rolls, grissini sticks,
pickles, tomato relish and olive tapenade

French Foie Gras Station

Pan seared French Foie Gras with Warm Brioche and Arugula
Apple-Almond Compote, Port Wine Truffle Jus, Peach Chutney,
Strawberry-Balsamic Coulis and Green Tea-Celery Chutney

2022 年西式婚宴自助餐菜譜 Western Wedding Buffet Dinner Menu C

頭盤

吞拿魚他他伴黑魚子醬
川辣聖子青椒沙律
香煎小牛肉伴金槍魚醬, 白銀魚及帕馬森乾酪
人參醉雞
西紅柿士多啤梨沙律伴羊奶芝士,
開心果及黑醋汁
爽口淮山配藍莓汁

新鮮蔬菜沙律

精選雜菜沙律配紅酒醋汁
配料: 慢烤雞肉, 香脆煙肉, 牛油果,
藍芝士, 車厘茄及焗蛋

湯

特製龍蝦湯伴燒粟米
竹笙雞絲魚肚羹
各式餐包及牛油

山西面檔

自家制蘭州拉麵
伴豬肉清湯及各式醬料
辣味紅燒牛肉
四川擔擔麵醬
滷西紅柿雞蛋

Cold Appetizers

Tuna Tartar with Oscietra Caviar, Avocado,
Wasabi Cream, Spring onion and Sesame Seeds
Szechuan Style Razor Clam and Green Pepper Salad
Seared Veal Fillet with Tuna Sauce, White Anchovies and Parmesan Cheese
Poached Chicken with Shao Xin Wine and Ginseng
Tomato and Strawberry Salad with Goats Cheese, Pistachio,
Basil and Balsamic Coulis
Poached Yam Salad with Blueberry Coulis

Freshly Tossed Cobb Salad

Selection of Garden Fresh Mesclun Lettuce Tossed in Red Wine Vinaigrette
Condiments: Slow Roasted Chicken, Crisp Bacon, Avocado,
Roquefort Blue Cheese, Cherry Tomatoes and Boiled Egg

Soup

Lobster Bisque with Roasted Corn
Braised Fish Maw Soup with Chicken and Bamboo Pith
Served with Selection of Mini Dinner Rolls with Butter and Margarine

Shanxi Noodles

Homemade Lan Zhou Ramen Noodles
Served with Clear Pork Stock and a Choice of Sauces
Beef Rump Braised in Chinese Herbs and Chili
Dan Dan Noodle Soup with Minced Pork, Peanuts and Sesame
Braised Tomato and Egg

2022 年西式婚宴自助餐菜譜 Western Wedding Buffet Dinner Menu C

燒牛肉切肉檔

芝麻胡椒烤美國牛柳
波爾多葡萄酒牛肉汁, 蛋黃醬汁及辣根汁
煙燻鴨油烤土豆

烤乳豬切肉檔

葡式烤乳豬
海鮮醬及法式芥末
牛油甘筍及亞枝竹

熱盤主菜

奶油蘑菇芝士焗龍蝦
燴牛仔面頰伴黑松露菌及土豆粉團
油浸鴨肉伴香橙川椒汁及燴蘿蔔
燒羊扒伴香草野菌汁
蔥油清蒸海東星斑
蠔皇鮑魚伴玉環瑤柱甫
中式栗子燴娃娃菜
瑤柱鮮蝦荷葉飯

Roasted Beef Carving

Peppercorn and Sesame Roasted Prime US Beef Tenderloin
Bordeaux Wine Beef Jus, Béarnaise Sauce and Horseradish Sauce
Roasted Potato Parmentier with Smoked Duck Fat and Caramelized Shallots

Suckling Pig Carving

Macanese Style Roasted Suckling Pig
Hoisin Sauce and French Mustards
Buttered Baby Carrots and Artichokes

Hot Entrees

Lobster Thermidore Baked with Cognac and Mushroom Sauce
Braised Veal Cheek with Black Truffle and Potato Gnocchi
French Duck Confit with Szechuan Pepper-Orange Sauce and Braised Turnips
Roasted Lamb Cutlets with Wild Mushrooms and Thyme Jus
Steamed Red Garoupa with Soya Sauce and Spring Onion
Braised Abalone with Hokkaido Conpoy in Marrow Squash
Braised Baby Cabbage with Chinese Chestnuts
Fried Rice with Dried Scallops and Roasted Duck Wrapped in Lotus Leaf

2022 年西式婚宴自助餐菜譜 Western Wedding Buffet Dinner Menu C

法式馬卡龍檔

即烤馬卡龍配自家制霜淇淋
香草霜淇淋, 巧克力霜淇淋, 草莓霜淇淋及
香芒雪葩

法式班戟檔

即場制法式班戟伴各式醬汁及配料

巧克力噴泉

香濃巧克力噴泉
伴水果串, 棉花糖及曲奇餅

甜品

巧克力蛋糕
朗姆蛋糕
黑芝麻紅桑子烤布蕾
埃菲爾鐵塔泡芙
提拉米蘇
奶香櫻桃開心果餡餅
香芒椰汁西米露
時令鮮果盤

咖啡及茶

每位澳門幣 1,638 元
最少訂購 100 位或以上
(另加百分之十服務費)

Le Macaroon Glace

Freshly Baked Macaroons filled with Parisian's Homemade Ice cream
Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Ice Cream,
Mango Sherbet

Baked Crepes

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

Chocolate Fountain

Dark Chocolate Fountain
with Fruit Skewers, Marshmallows and Shortbread Cookies

Sweet Memories

Whole Chocolate Truffle Cake
Tropical Rhum Baba
Black Sesame Pot de Crème with Raspberry Chantilly
Profiterole Eiffel Tower
Tiramisu
Cherry Clafoutis with Pistachio Chantilly
Mango and Coconut Soup with Sago
Seasonal Fruit Platter

Freshly Brewed and Decaffeinated Coffee with a Selection of Herbal Tea

**MOP 1,638 per person
minimum 100 pax or above
(The price is subject to 10% service charge)**

有效日期至 2022 年 12 月 31 日 Valid until December 31, 2022

婚宴套餐免費尊享精緻美點招待 Complimentary Refreshment Break for Wedding Package

100-199	位 pax	菜譜上任選 3 款 3 items of choice from menu	每款 6 打 6 doz per item
200-299	位 pax	菜譜上任選 3 款 3 items of choice from menu	每款 10 打 10 doz per item
300-399	位 pax	菜譜上任選 4 款 4 items of choice from menu	每款 15 打 15 doz per item
400-499	位 pax	菜譜上任選 4 款 4 items of choice from menu	每款 20 打 20 doz per item
500	位或以上 Pax or above	菜譜上任選 5 款 5 items of choice from menu	每款 25 打 25 doz per item

婚宴小點精選菜譜

冷盤精選

芒果蝦酥盒

煙三文魚辣根多士

風乾火腿伴意式麵飽及番茄香草醬

🥬 迷你芝麻豆腐撻

🍰 雜錦迷你三文治(烤牛肉三文治, 巴黎火腿芝士包
及法國芝士麵飽伴芒果醬)

Wedding Snack Menu

Cold Selection

Prawn Cocktail and Mango, Vol-au-Vent

Smoked Salmon Crostini with Horseradish

French ham on Olive Croute with Tomato-Basil Relish

Tofu, Tomato and Sesame Tartlets 🥬

🍰 Assorted Mini Sandwiches (Roasted Beef with Mustard, Paris Ham and Cheese,
Brie Cheese with Walnuts and Mango) 🍰

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*

奶皇水晶角 *Steamed Egg Crystal Dumpling*

🌿 香筍素菜餃 *Steamed Vegetarian Dumpling* 🌿

熱盤精選 Hot Selection

迷你羅蘭士撻 *Mini Quiche Lorraine*

葡式蝦多士配甜辣醬 *Macanese Style Shrimp Toast with Sweet Chili Sauce and Coriander*

碳燒沙嗲雞串伴香濃沙嗲汁 *Char-Grilled Chicken Brochettes with Peanut Sauce*

🌿 脆香炸春捲 *Crispy Spring Rolls* 🌿

🇫🇷 法國特式麵包伴橄欖及亞支竹(洋薊) 🇫🇷 *Traditional Baked Fougasse with Olives and Artichoke* 🇫🇷

甜點精選 Sweet Selection

法式甜蜜馬卡龍 *French Honeynoon Macaroon*

有機朱古力撻伴紅桑子 *Organic Chocolate Tart with Raspberry*

有機蜜糖玫瑰芝士餅 *Organic Honey Rose Cheese Cake*

香芒熱情果杯 *Passion Mango Verrine*

有機草莓蘋果玉桂鬆餅 *Organic Apple Strawberry Cinnamon Pancake*