

# 2025西式賀宴自助套餐

## Celebration Buffet Package 2025

### 80人或以上

- ★ 席間汽水暢飲
- ★ 多子酸薑紅雞蛋或壽桃包
- ★ 開席前迎賓飲品
- ★ 每席免收2瓶自攜洋酒開瓶費
- ★ 5小時免費自助泊車
- ★ 麻雀耍樂設施(如適用)
- ★ 提供場內影音設備

### 80 persons or above

- ★ Free flow of soft drinks during meal period
- ★ Pickled ginger and red egg or sweet longevity bun
- ★ Pre-dinner welcome drink
- ★ Complimentary corkage for 2 bottles of wine or liquor per table
- ★ Complimentary self-parking for 5 hours
- ★ Mahjong arrangement(if applicable)
- ★ In-house audio and visual equipment

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2025年12月31日  
Valid until 31<sup>st</sup> December 2025



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For enquiry, please contact Event & Sales Team  
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## 西式賀宴自助餐A CELEBRATION BUFFET MENU A

每位澳門幣788元 (不少於80人) MOP788 per person (Minimum for 80 person)  
以上價目須另收加10%服務費 Price above is subject to 10% service charge

### 湯

#### Soup

野菌蘑菇忌廉湯

Wild mushroom creamy soup

蟲草花豬骨雞湯

Double-boiled pork and chicken soup with cordyceps flower

麵包及牛油

Selection of bread rolls and butter

### 冰鎮海鮮盤

#### Chilled Seafood on Ice

加拿大鱈蟹腳，鮮蝦，海螺及黑青口

Canadian crab legs, bay shrimp, sea whelk and black mussel

咯嗲汁，乾蔥紅醋汁，辣椒醬油及檸檬

Cocktail sauce, mignonette, chilli soya sauce and lemon

### 魚生刺身及壽司

#### Sashimi and Sushi

各款精選刺身(三文魚，八爪魚，鯛魚及魷魚)

Selection of sashimi (salmon, octopus, 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

切碎沙律(玉米、羊乳酪和牛油果)

Chopped salad (corn, feta cheese and avocado)

甜菜沙律(甜菜、蘋果和山羊奶酪)

Beet salad (beet, apple and goat cheese)

意大利沙樂美腸

Salami sausage slices

烤素菜伴陳年黑醋

Roasted vegetables with balsamic and olive oil

吞拿魚貝殼粉沙律伴芝麻汁

Tuna rigate pasta salad with sesame dressing

加勒比雞肉沙律伴芒果汁

Caribbean chicken salad with mango dressing

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蜜糖芥末甜薯沙律

Honey mustard sweet potato salad

泰式豬頸肉柚子沙律

Thai pomelo salad with pork neck, crispy shallot and peanut

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 fresh mesclun lettuces, cherry tomato, sweet corn, mixed beans and cucumber,

Purple cabbage and carrot julienne

法式沙律醬，千島沙律醬，凱撒沙律醬及油醋沙律汁

French dressing, thousand island dressing, Caesar dressing and oil vinaigrette

## 即切烤肉

Carving

燒澳洲有骨肉眼配紅酒汁

Roasted Australian op rib eye, served with red wine sauce

## 歐陸西式熱盤

Western Hot Dishes

紅酒燉牛腩

Beef bourguignon

西京燒三文魚

Oven-baked miso salmon

焗葡國雞

Oven-baked chicken in Portuguese style

吉列西班牙黑豚豬扒伴他他汁

Crispy Iberico pork cutlet with tartar dressing

欖油洋蔥炒甜薯

Fried sweet potato with onion and olive oil

## 中式熱盤

Chinese Hot Dishes

蒜香烤比目魚

Roast halibut with Garlic

甜酸鳳梨咕嚕肉

Sweet and sour pork with pineapple

栗子炆雞

Braised chicken with chestnuts

香菇扒雙蔬

Braised mushroom with seasonal vegetables in oyster sauce

蠔皇山珍焗伊麵

Braised e-fu noodles with assorted mushrooms in oyster sauce

雜菜海鮮炒飯

Fried rice with seafood and vegetables

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## 精選甜品

### Desserts

紅莓花生蛋糕

Raspberry peanut cake

法式焦糖燉蛋

Crème brûlée

迷你芒果芝士餅

Mini mango choose cake

巴斯克芝士蛋糕

Basque cheese cake

芒果糯米糍

Mango rice dumpling

檸檬杏仁撻

Lemon almond tart

桂花凍糕

Osmanthus pudding

各式鮮果

Fresh 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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## 西式賀宴自助餐B CELEBRATION BUFFET MENU B

每位澳門幣888元 (不少於80人) MOP888 per person (Minimum for 80 person)  
以上價目須另收加10%服務費 Price above is subject to 10% service charge

### 湯

#### Soup

蟹肉粟米周打湯

Crab meat and corn chowder

人蔘響螺雞湯

Double-boiled chicken and sea conch soup with ginseng

麵包及牛油

Selection of bread rolls and butter

### 冰鎮海鮮盤

#### Chilled Seafood on Ice

加拿大鱈蟹腳，鮮蝦，海螺，小龍蝦及黑青口

Canadian crab legs, bay shrimp, sea whelk crayfish and black mussel

咯嗲汁，乾蔥紅醋汁，辣椒醬油及檸檬

Cocktail sauce, mignonette, chilli soya sauce and lemon

### 魚生刺身及壽司

#### Sashimi and Sushi

各款精選刺身(三文魚，八爪魚，鯛魚，帶子及吞拿魚)

Selection of sashimi (salmon, octopus, snapper, scallop and tuna)

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

切碎沙律(玉米、羊乳酪和牛油果)

Chopped salad (corn, feta cheese and avocado)

甜菜沙律(甜菜、蘋果和山羊奶酪)

Beet salad (beet, apple and goat cheese)

油封鴨腿伴蜜糖南瓜

Duck leg confit with honey pumpkin

扇貝伴番茄蘆筍沙律

Scallop with tomato and asparagus salad

煙挪威三文魚

Smoked Norwegian salmon

烤素菜伴陳年黑醋

Roasted vegetables with balsamic and olive oil

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吞拿魚貝殼粉沙律伴芝麻汁

Tuna rigate pasta salad with sesame dressing

加勒比雞肉沙律伴芒果汁

Caribbean chicken salad with mango dressing

西班牙馬鈴薯沙律伴香辣腸

Spanish potato salad with chorizo and smoked paprika

泰式豬頸肉柚子沙律

Thai pomelo salad with pork neck, crispy shallot and peanut

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 fresh mesclun lettuces, cherry tomato, sweet corn, mixed beans and cucumber,

Purple cabbage and carrot julienne

法式沙律醬，千島沙律醬，凱撒沙律醬及油醋沙律汁

French dressing, thousand island dressing, Caesar dressing and oil vinaigrette

## 即切烤肉

### Carving

燒新西蘭安格斯肉眼牛肉配紅酒汁

Roasted New Zealand black angus ribeye, served with red wine sauce

## 歐陸西式熱盤

### Western Hot Dishes

韓式烤牛仔骨

Korean barbecued beef short rib

香煎澳洲羊扒伴迷迭汁

Pan-fried Australian lamb chop with rosemary sauce

烤比目魚柳伴核桃香蒜醬

Roasted halibut fillet with garlic walnut pesto crust

醬燒豬仔骨

Roasted barbecued pork ribs

## 中式熱盤

### Chinese Hot Dishes

雞油花雕魚肚蒸龍躉

Steamed giant grouper fillet with fish maw and Huadiao sauce

翡翠川汁花枝片炒蝦球

Wok-fried cuttlefish slice with prawns and vegetables in chili sauce

金華玉樹雞

Steamed chicken boneless with ham and mushroom in superior broth

蠔皇北菇螺片扒時蔬

Braised sea conch and black mushroom with vegetables

魚香茄子韭黃燜伊麵

Braised e-fu noodles with salted fish, eggplant and Chinese chive

瑤柱蛋白海鮮炒飯

Fried rice with conpoy, egg white and assorted seafood

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Mini mango choose cake

巴斯克芝士蛋糕

Basque cheese cake

檸檬杏仁撻

Lemon almond tart

芒果糯米糍

Mango rice dumpling

桂花凍糕

Osmanthus pudding

各式鮮果

Fresh 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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## 升級飲料套餐

- ★ 每位另加澳門幣58元，可升級為席間無限量暢飲汽水及啤酒
- ★ 每位另加澳門幣68元，可升級為席間無限量暢飲汽水及紅白餐酒
- ★ 每位另加澳門幣88元，可升級為席間無限量暢飲汽水、橙汁、啤酒及紅白餐酒
- ★ 全場無限自攜酒開瓶費為澳門幣3000元正

## Upgrade Beverage Package

- ★ Free flow of soft drinks, chilled orange juice and house beer at an extra MOP58 per person
- ★ Free flow of soft drinks, chilled orange juice, house beer, red and white wine at an extra MOP68 per person
- ★ Free flow of soft drinks, chilled orange juice, house beer, red and white wine at an extra MOP88 per person
- ★ MOP3000 nett for all self brought-in wine

特惠飲料套餐之飲料均採用酒店特選品牌。所有價目須另加收10%服務費。

All beverages of Special Beverage Package are subject to Hotel's discretion. Price is subject to 10% service charge.

## 升級菜譜 Upgrade Menu

- |  |   |
|--|---|
| ★ 香煎法國鵝肝<br>Pan-fried foie gras with red wine sauce                            | 每位澳門幣50元<br>MOP50 per person                    |
| ★ 金豬大紅袍<br>Roasted whole suckling pig  | 每隻澳門幣788元<br>MOP788 per piece                   |
| ★ 即開生蠔<br>Live oyster  | 每位澳門幣100元<br>MOP100 per person                  |
| ★ 加拿大牡丹蝦刺身<br>Canada botan prawn   | 每位澳門幣168元<br>MOP168 per person                  |
| ★ 日本冰鮮藍鰭吞拿魚赤身<br>Chilled bluefin tuna akami                                    | 每位澳門幣288元<br>MOP288 per person                  |
| ★ 芝士莧菜蘑菇焗波士頓龍蝦<br>Baked live Boston lobster with cheese, spinach and mushrooms | 每份澳門幣148元(半隻)<br>MOP148 per portion(half piece) |
| ★ 燒加拿大肋排牛肉伴燒肉汁<br>Roasted Canadian prime rib of beef with reduction jus        | 每位澳門幣68元<br>MOP68 per person                    |

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