

Easter Seafood Dinner Buffet 2026_Q.2
Buffet Includes Live Cooking Stations
On 03, 04 & 05 April 2026

Fresh Poached Seafood on Ice

Boston lobster
Sea prawns | scallops | flower sea snails
Cocktail sauce | hot sauce | chilli-soy sauce

冰鎮海鮮

波士頓龍蝦
海蝦 | 帶子 | 花海螺
雞尾酒醬 | 辣醬 | 豉油辣椒醬

Japanese Stations

Sashimi
Norwegian salmon | Australian yellow tail king fish
Indo-pacific tuna | Taiwan Tai fish
Wasabi | pickled ginger | soy sauce

日式櫃檯

魚生
挪威三文魚 | 澳洲黃尾王魚
印度太平洋吞拿魚 | 臺灣鯛
芥末 | 醃薑 | 豉油

Okonomiyaki – Savory Pancake (live action)

Cabbage | egg | pickle ginger | shrimps | sliced pork belly | bonito flakes |
Nori seaweed | sesame seeds | green onion
Kewpie mayonnaise | Okonomiyaki sauce

大阪燒 (現煎)

高麗菜 | 雞蛋 | 醃薑 | 鮮蝦 | 五花肉片
木魚花 | 海苔 | 芝麻 | 青蔥
丘比蛋黃醬 | 禦好燒醬

Super Green Caesar Salad Bar

Romaine lettuce | Kale | Butter lettuce
Cucumber | cherry tomatoes | sweet corn | haricot beans
Carrot | couscous | quinoa | barleys
Garlic croutons | parmesan cheese | pine nuts | red onions
Dried cranberries | sultanas | egg | bacon bits
Yoghurt Caesar Dressing

超級綠凱薩吧

羅馬生菜 | 羽衣甘藍 | 奶油生菜
青瓜 | 蕃茄仔 | 甜玉米 | 法扁豆
胡蘿蔔 | 蒸粗麥粉 | 藜麥 | 薏米
蒜香麵包粒 | 帕瑪森芝士 | 松子 | 紅洋蔥
蔓越莓乾 | 葡萄乾 | 蛋 | 煙肉碎
優格凱撒醬

Charcuterie + Cheese

Salami, Pepperoni, pastrami
Mixed vegetables | cornichons | semi-dried tomatoes

凍肉 + 芝士

薩拉米香腸，意大利辣香腸，燻牛肉
醃菜 | 酸青瓜仔 | 半乾蕃茄

Selection of international seasonal hard and soft cheese

Dried apricots | dried figs | green grapes
Almonds | pecan | Yuzu-orange marmalade
Water crackers | grissini stick

精選國際時令硬質及軟質芝士

杏乾 | 無花果乾 | 青提子
杏仁 | 山核桃 | 柚子-香橙
餅乾 | 麵包條

36 Month Pata Negra (live action)

Portuguese cured ham 36-month
Olives: Black Kalamata | large Queen
Condiments: Dijon mustard | pommery mustard | honey-mustard

36 個月火腿 (現切)

葡國風乾 36 個月火腿
橄欖: 黑卡拉馬塔 | 大皇后
配料: 第戎芥末 | 芥末子 | 蜂蜜芥末

Home-Smoked Salmon

Honey-lemon-dill marinated Norwegian salmon
Capers | chopped shallot | pickle vegetables
Sour cream | horseradish cream | honey mustard sauce

自製煙燻三文魚

蜂蜜檸檬蒔蘿醃製挪威三文魚
刺山柑 | 蔥花 | 醃菜
酸忌廉 | 辣根忌廉 | 蜂蜜芥末醬

Appetizer

Som Tam
Thai seafood-papaya salad

餐前小食

泰式海鮮木瓜沙律

Insalata di Mare – Italian seafood salad | fennel | celery | lemon juice

意式海鮮沙律 | 茴香 | 芹菜 | 檸檬

German potato salad | cornichon | bacon | mustard-sour cream
Duo of tomato salad | pesto | bocconcini

德國薯仔沙律 | 酸青瓜 | 煙肉 | 芥末酸忌廉
蕃茄沙律 | 香蒜醬 | 芝士球

Ponzu marinated tuna tartar Martini | quinoa | cucumber | orange

香橙醃吞拿魚 他他馬丁尼 | 藜麥 | 青瓜

Kale-feta salad | pine nuts | apricot | mustard vinaigrette

Soup

Chupe de Camarones – Peruvian shrimp chowder
Fanesca – Ecuadorian Easter bean soup

Easter Bread Station

Italian – Pane di Pasqua (brioche bread with color egg)
British – Hot cross bun (fruited bun with raisin, lemon and orange)
Portuguese – Folar da Pascoa (spice sweet bun)
French butter | balsamic | EVO

Seafood on Grill (live action)

Poached yabbies | Sapak clams with enoki mushroom
Ginger-garlic sauce

Carving Station (carved to order)

Salt baked whole salmon | Hollandaise dill sauce
Baked Wagyu beef | mustard-beer sauce | Cajun potato wedges

Truffle Carbonara Pasta (cook upon request)

Spaghetti pasta | creamy truffle-white wine sauce
Black pepper mill | chorizo | smoked bacon | chopped parsley
Olive oil | 64c egg confit
Parmigiano Reggiano (Parmesan cheese wheel)

International Hot Dishes

“Deville” abalone
Carne de Porco a Alentejana
Portuguese fried pork | clams | potato | pickle vegetables
Lobster seafood Mac & Cheese
Roasted rack of lamb | red wine sauce
Gratinated scallops | Piripiri-lemon butter
Indian mixed seafood biryani rice
Salt baked sweet potato in foil | green onion | sour cream | bacon
Steamed tofu | egg white | assorted mushroom
Wok-fried pork shank | spiced sauce
3 cup sea prawns | mushrooms | basil

Kid's Corner

Mini crispy-fried chicken burgers, cocktail sauce
Deep-fried fish fingers | tartar sauce
Baked macaroni pasta bolognese
Mini pizza margarita
Pineapple-BBQ pork fried rice
French fries | tomato sauce
Chocolate Easter lollipops
Easter theme decorated cookies
Assorted colour foil wrapped chocolate eggs in basket
Fresh juice: orange | apple | watermelon
Cotton candy stations (live action)

Dessert Corner

Easter Simnel cake
Pineapple ginger upside-down cake
Dream lemon cheesecake
Chocolate bundt cake with Easter Nest eggs

羽衣甘藍松子羊芝士沙律|杏桃芥末醋汁

湯

秘魯蝦巧達
厄瓜多爾雜豆湯

麵包

意大利 – 牛油彩蛋麵包
英國 – 熱十字包
葡國 – 香料甜包
法國牛油 | 香醋 | 初榨橄欖油

燒烤海鮮 (現做)

小龍蝦 | 沙巴蜆伴金針菇
香蒜薑汁

現切明擋(現做)

鹽焗三文全魚
燒和牛 | 芥末啤酒醬 | 卡津薯角

松露卡邦尼意粉(現做)

意大利粉 | 忌廉松露白酒醬
黑胡椒碎 | 香腸 | 煙燻煙肉
歐芹碎 | 橄欖油 | 慢煮蛋黃
帕瑪森芝士輪

國際美食

「惡魔」鮑魚
葡式豬肉炒蜆

龍蝦海鮮芝士焗通粉

烤羊架 | 紅酒醬
辣汁檸檬牛油焗扇貝
印度海鮮飯
鋁箔鹽烤地瓜 | 蔥 | 酸忌廉 | 煙燻肉
荷塘野菌豆腐
香料醬爆鹹豬腩肉
三杯野菌海蝦

孩童天地

炸雞漢堡
脆炸魚條 | 塔塔醬
芝士肉醬焗通粉
迷你蕃茄披薩
叉燒菠蘿炒飯
炸薯條 | 蕃茄醬
復活節朱古力棒棒糖
復活節糖霜曲奇
精選迷你朱古力彩蛋
新鮮果汁: 橙 | 蘋果 | 西瓜
棉花糖(現做)

甜品區

復活節生果蛋糕
菠蘿薑蛋糕
檸檬蛋糕
朱古力蛋糕配復活蛋

Pies & Tarts

Strawberry rhubarb pie
Classic apple cinnamon pie
Lemon meringue tart

Individual

Carrot cupcake with buttermilk cream cheese frosting
Mini Easter Bunny cake
Mini Grand Marnier cake
Caramelized Banana pudding
Bitter Amaretto chocolate mousse in martini glass

Warm Dessert

Hot cross bun bread-butter pudding / caramel sauce
Chocolate banana bread butter pudding with brandy sauce

Assorted Macarons in Large Martini Glass

Cookies & Pastry in Jar

Homemade butter cookies

Matcha Fondant Station (live action)

Freshly baked green tea chocolate fondant
Icing sugar | Adzuki (red bean paste) | salted caramel sauce

Movenpick Ice Cream Corner

Strawberry | chocolate | Maple walnut | vanilla ice cream |
Mango passion fruit

M&M's | chopped caramelized nuts | cookie crumbs |
chocolate chips | chocolate sauce | raspberry sauce |
mango sauce | red bean

Fresh Tropical Fruit

Pineapple | watermelon | rock melon | kiwi fruit | honey melon
dragon fruit | orange | apple

派&撻

士多啤梨大黃派
經典蘋果肉桂派
檸檬酥皮撻

精選甜點

蘿蔔杯仔蛋糕配忌廉芝士糖霜
迷你復活節兔子蛋糕
迷你橙酒蛋糕
焦糖香蕉布甸
苦杏仁朱古力慕斯馬天尼杯

熱甜點

十字麵包布甸 / 焦糖醬
朱古力香蕉麵包布甸配白蘭地汁

雜錦馬卡龍

手工曲奇

抹茶心太軟(現做)

現焗朱古力抹茶心太軟
糖粉 | 紅豆蜜餞 | 鹹焦糖醬

雪糕

士多啤梨|朱古力|楓葉糖漿核桃|雲呢拿
芒果百香果

M&M|焦糖堅果|餅乾麵包糠|
朱古力脆片|朱古力醬|覆盆子醬
芒果醬|紅豆

新鮮生果

菠蘿 | 西瓜 | 哈密瓜 |
奇異果 | 蜜瓜 | 火龍果 | 橙 | 蘋果

Buffet includes free flow of beer*, soft drink, coffee and tea
自助餐包括免費暢飲啤酒*，汽水，咖啡及茶

Promotional price 推廣價

Adult 成人 每位澳門幣 MOP 458+ per person | Child 小童 每位澳門幣 MOP 228+ per person

*The above beverage contains alcohol strength greater than 1.2% vol. 以上飲品之酒精濃度為 1.2% 以上

Offers daily menu subject to the fresh ingredients available
菜單僅供參考，菜單將根據當天新鮮食材配搭

Kids between 0-5 years old enjoy complimentary entrance when accompanied by one paying adult
(maximum 1 kid per 1 adult), additional kid will be charged based on Children price (MOP 228+)
每位付費成人可免費攜帶一名 0-5 歲的小童入場 (每名成人最多可攜帶一名小童)
額外小童將按小童價格收費 澳門幣 228+