

## Seafood-Delight Dinner Buffet 2026 Buffet Includes Live Cooking Stations

### Fresh Poached Seafood on Ice

Boston lobster  
Abalone  
Sea prawns | scallops | flower sea snails  
Cocktail sauce | hot sauce | chilli-soy sauce  
Lemon wedges | Mignonette | Tabasco

### 冰鎮海鮮

波士頓龍蝦  
鮑魚  
海蝦 | 扇貝 | 花海螺  
雞尾酒醬 | 辣醬 | 豉油辣椒醬  
檸檬角 | 木犀草醬 | 辣汁

### Sashimi

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

### 魚生櫃檯

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

### 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  
Selection of international seasonal hard and soft cheese  
Dried apricots | dried figs | green grapes  
Almonds | pecan | Yuzu-orange marmalade  
Water crackers | grissini stick

### 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  
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

## **Appetizer**

Som Tam

Thai seafood-papaya salad

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

German potato salad | cornichon | bacon | mustard-sour cream

Duo of tomato salad | pesto | bocconcini

Ponzu marinated tuna tartare Martini | quinoa | cucumber | orange

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

## **Soup**

Chupe de Camarones – Peruvian shrimp chowder

Double-boiled chicken | sea whelk | cordyceps

## **Bread Station**

Freshly baked Portuguese country bread

French butter | balsamic | EVO

## **Seafood on Grill (live action)**

Scallop | Abalone | Sapak clams with enoki mushroom

Ginger-garlic sauce

## **Szechuan Flavor (live action)**

Poached yabbies | cucumber | lotus sliced

## **Carving Station (carved to order)**

Baked tandoori marinated whole salmon

Mint chutney | cucumber raita | pickle red onion

Baked Wagyu beef | mustard-beer sauce | Cajun potato wedges

## **Taiwan Street Food**

Braised thin noodles | assorted seafood

3 cup sea prawns | mushrooms | basil

## **餐前小食**

泰式海鮮木瓜沙律

意式海鮮沙律 | 茴香 | 芹菜 | 檸檬

德國薯仔沙律 | 酸青瓜 | 培根 | 芥末酸忌廉

番茄沙律 | 香蒜醬 | 芝士球

香橙醃吞那魚他他馬丁尼 | 藜麥 | 青瓜

羽衣甘藍松子羊芝士沙律 | 杏桃 | 芥末醋汁

## **湯**

秘魯蝦巧達

蟲草花螺乾燉雞

## **麵包**

新鮮葡萄牙鄉村包

法國牛油 | 香醋 | 初榨橄欖油

## **燒烤海鮮 (現做)**

扇貝 | 鮑魚 | 沙巴蜆伴金針菇

香蒜薑汁

## **川味(現做)**

麻辣蒜香小龍蝦 | 青瓜 | 蓮藕片

## **現切明擋(現做)**

烤唐杜裡三文全魚

薄荷酸辣醬 | 青瓜雷塔 | 醃紅洋蔥

燒和牛 | 芥末啤酒醬 | 卡津薯角

## **台灣街頭小吃**

海味麵線

三杯野菌海蝦

## 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

## Dessert Corner

### Whole Cakes

Strawberry Basque burnt cheesecake

Cloud blueberry burst light cream cheesecake

Black sesame & matcha tart

Pandan caramel flan cake

Raspberry fromage blanc gâteau cake

### Individual

Pistachio & red fruits Baumkuchen

Hazelnut vanilla mousse brûlée

Jasmine green grape mille-feuille

Yuzu coconut charlotte

Lemon pound cake

### Warm Dessert

Apple-rhubarb Strudel with Vanilla custard

Bread Butter pudding

Portuguese egg tart

### Assorted Macarons in Large Martini Glass

### Cookies & Pastry in Jar

Homemade butter cookies

## 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 | 煙肉

荷塘野菌豆腐

香料醬爆鹹豬腩肉

## 甜品區

### 蛋糕

火焰士多啤梨巴斯克乳酪蛋糕

雲朵藍莓芝士忌廉蛋糕

黑芝麻抹茶撻

斑斕焦糖布甸蛋糕

樹莓白乳酪蛋糕

### 精美甜品

開心果紅莓果年輪蛋糕

榛果雲呢拿慕斯布甸

茉莉青提拿破侖

椰香日本柚子夏洛特

檸檬磅蛋糕

### 熱甜點

德式蘋果大黃卷，雲呢拿醬

麵包布甸

葡式蛋撻

### 雜錦馬卡龍

手工曲奇

### Matcha Fondant Station (live action)

Freshly baked green tea chocolate fondant

Icing sugar | Adzuki (red bean paste) | salted caramel sauce

### 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

### Movenpick Ice Cream Corner

Strawberry | chocolate | Maple walnut | vanilla ice cream |

Mango passion fruit

### 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's | chopped caramelized nuts | cookie crumbs |

chocolate chips | chocolate sauce | raspberry sauce |

mango sauce | red bean

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

Fresh Tropical Fruit

Pineapple | watermelon | rock melon | kiwi fruit | honey melon

dragon fruit | orange | apple

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，咖啡和茶**

Promotional price 推廣價

Adult 成人 每位澳門幣MOP 398+ per person | Child 小童 每位澳門幣MOP 198+ 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

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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 Child price (MOP 198+)

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 198+