

## Seafood-Delight Dinner Buffet 2026\_Q 1

### Buffet Includes Live Cooking Stations

#### Fresh Poached Seafood on Ice

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

#### Sashimi

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

#### Super Green Ceaser 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

#### 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

#### 36 Month Pata Negra (live action)

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

#### Appetizer

Smoked chicken salad | barley | green apple | watercress |  
Yuzu vinaigrette

#### 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

#### 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

#### 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

#### 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 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

#### 餐前小食

煙燻雞肉沙律 | 意米 | 青蘋果 | 西洋菜 |  
柚子醬

Inari sushi – Japanese bean curd pocket sushi

Beef teriyaki | Tuna mentai | Idako | Wakame

Portuguese tomato salad | red onion | EVO

Yellow beetroot salad | coconut-lemongrass sauce | feta cheese

Tuna tataki | escabeche | coriander-olive oil

Codfish salad | chickpea | quail egg | kalamata olives | coriander

### Soup

Portuguese fish soup

Creamy truffle mushroom soup

Double-boiled chicken | bok choy | shiitake mushrooms

### Bread Station

Parmesan-pecan-cranberry | fig-apricot | multigrain

Butter | olive oil | balsamic

### Seafood on Grill (live action)

Scallop | Sapak clams with enoki mushroom

Ginger-garlic sauce

Spicy yabbies in Sichuan style

### Carving Station (carved to order)

Tom Kha Pla

Steamed whole seabass | galangal | coconut milk | lemongrass

Baked Wagyu beef | creamy mushroom sauce

### Chinese Hot Dishes

Braised thin noodles | mushrooms | assorted seafood

Crispy-fried pork knuckle in garlic

Deep-fried prawns | pop-corn | salted egg yolks sauce

Steamed fish fillet | sea salted oil | Sichuan pepper

### International Hot Dishes

“Devilled” abalone

稻荷壽司 – 日本豆腐口袋壽司

照燒牛肉片|吞拿魚明太|八爪魚|裙帶菜

葡式蕃茄沙律 | 紅洋蔥 | EVO

黃甜菜根沙律 | 椰子香茅醬 | 羊芝士

吞拿魚塔塔基 | 酸橘汁 | 芫茜橄欖油

鱈魚沙律| 鷹嘴豆| 鵝鶉蛋| 橄欖| 芫茜

### 湯

葡式魚湯

松露蘑菇忌廉湯

天白花菇菜膽燉老雞

巴馬山核桃蔓越莓 | 無花果杏 | 雜糧

牛油 | 橄欖油 | 香醋

### 燒烤海鮮 (現做)

扇貝 | 沙巴蜆伴金針菇

香蒜薑汁

麻辣小龍蝦

### 現切明擋

泰式椰汁蒸魚

蒸全條鱸魚 | 南薑 | 椰奶 | 香茅

燒和牛 | 忌廉蘑菇醬

### 中式熟食

海味麵線

蒜香風沙脆豬手

金沙米花黃金蝦

花椒油鹽蒸魚片

### 國際美食

「惡魔」鮑魚

Caldeirada de Lagosta  
Portuguese lobster | mixed seafood | trio of pepper stew  
Crispy fried shrimp with potato  
Roasted rack of lamb | red wine sauce  
Gaeng Phed Ped Yang  
Thai red curry duck  
Indian butter chicken | garlic-pandan rice  
Baked sweet potato mash | butter | nutmeg  
Broccolini | truffle butter | toasted almond

葡式焗龍蝦海鮮煲

脆炸薯絲蝦

烤羊排 | 紅酒醬

泰式紅咖哩鴨

印度牛油雞 | 蒜香班蘭蒸飯

烤地瓜蓉 | 牛油 | 荳蔻

西蘭花苗 | 松露牛油 | 烤杏仁片

## Dessert Corner

## 甜品區

### Whole Cakes

### 蛋糕

New York cheese cake with fresh berries  
Valrhona raspberry chocolate mousse cake  
Serradure Pudding  
Pandan coconut roll cake

紐約芝士蛋糕, 新鮮莓果

法芙娜樹莓朱古力慕斯蛋糕

木糠布甸

斑斕椰子蛋糕卷

### Individual

### 精美甜品

Bolo Ovo De Fios  
Oolong tea & White peach Eclairs  
Tiramisu in cup  
Pistachio panna cotta with red berry confit

葡式蛋絲蛋糕

白桃烏龍閃電泡芙

提拉米蘇杯

開心果奶凍配紅漿果蜜餞

### Warm Dessert

### 熱甜點

Banana-chocolate-bread & butter pudding | vanilla bean custard  
Warm Apple cinnamon pie  
Salted caramel & mixed nut tart  
Portuguese egg tart

香蕉朱古力牛油麵包布甸 | 雲呢拿醬

蘋果肉桂派

咸焦糖堅果撻

葡式蛋撻

### Assorted macarons in large martini glass

### 雜錦馬卡龍

### Assorted cupcake tower

### 雜錦精選杯子蛋糕塔

(Peanut butter | Caramel banana | cherry amaretto)

花生醬 | 焦糖香蕉 | 櫻桃苦杏酒

### Cookies & Pastry in Jar

Homemade butter cookies & palmier

手工曲奇及蝴蝶酥

### Souffle Pancake Station (live action)

### 舒芙蕾煎餅(現做)

Pan-fried fluffy vanilla-lemon souffle

香煎蓬鬆香草檸檬舒芙蕾

Icing sugar | banana compote | salted caramel sauce

糖粉 | 香蕉蜜餞 | 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**

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

\*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

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 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+