



Dinner Buffet Menu 2020

DINNER BUFFET

Soup

Chinese and Western soup based on rotation 精選中式及西式例湯
Home-made Portuguese bread (Broa), bread rolls and sliced breads served with butter 麵包檔

1st Ice Bin

Chicken feet salad with chili and coriander 泰式醃雞腳
Pasta and seafood salad in lemon dressing 海鮮意粉沙律伴檸檬汁
Jellyfish and BBQ duck meat salad with chili vinaigrette 火鴨絲海哲沙律

2nd Ice Bin

Smoked turkey breast with pickled pumpkin 煙火雞胸配醃南瓜
Fresh salmon, white bean, dried tomatoes and celery salad 鮮三文魚白豆蕃茄乾西芹沙律
Fine green beans with dates and chestnut dressing 四季豆配栗子及蜜棗汁
Smoked salmon and smoked mackerel served with condiments 煙三文魚及煙鮫魚

Cheese:

Goat cheese, brie cheese, soft pepper cheese, soft garlic herb cheese, Emmenthal cheese, blue cheese
羊芝士, 法國布里芝士, 軟胡椒芝士, 蒜頭香草軟芝士, 大孔芝士, 藍芝士

Condiments:

Pumpernickel bread, Apricot dried, Figs dried, Walnut halves, Pistachios
黑麥麵包, 黃梅乾, 無花果乾, 開邊合桃, 開心果

3rd Ice Bin

Poached prawns, crab leg, mussels, sea whelk
凍蝦, 蟹腳, 青口, 海螺

Condiments:

Cocktail sauce, shallot and red wine vinegar, hog wash, wasabi mayonnaise, lemon and lime wedges
雞尾汁, 干葱紅酒醋汁, 芫茜汁, 青芥末美容醬, 檸檬角及青檸角



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Fresh Green Salad Bar

Romaine lettuce, Tower Mesclun mixed greens and lollo rosa 羅文生菜，鮮什菜及紅葉菜
Thousand Island dressing, Caesar dressing, balsamic vinaigrette and honey mustard dressing
千島汁，凱撒汁，油醋汁及蜜糖芥末籽汁

Cucumber stick, cherry tomato, roasted beet root, corn kernel, shredded carrot and alfalfa sprout
青瓜條，車厘茄，燒紅菜頭，粟米粒，甘筍絲及苜蓿芽

Sun-dried tomato, chopped crispy bacon, chopped egg, rosemary mixed nuts, bread crouton
油干蕃茄，煙肉碎，蛋碎，迷迭香雜果仁，麵包粒

Sichuan Noodle Station 四川湯粉拉麵檔

Handmade noodles, flat rice noodle, rice vermicelli, oily noodles 現場拉麵、河粉、米粉、油麵
Cuttlefish ball, lobster meatball, marinated beef, marinated lamb, shredded pork with preserved vegetables,
minced pork with soy bean paste

墨魚丸、龍蝦丸、醬牛肉、醬羊肉、雪菜肉絲、炸醬

Beef bone bisque, Chicken bisque, Laksa broth 牛骨濃湯、雞濃湯、喇沙湯

Chinese black vinegar, Chili black bean sauce, Thai chili soy dip, chili paste 陳醋、老干媽、泰椒豉油、辣椒醬
Chinese lettuce, Fresh shiitake mushroom, Bean Sprout, Turnip

唐生菜、鮮冬菇、大豆芽、白蘿蔔

Lime wedged, chopped coriander, lime wedges, Sichuan preserved mustard plant, chopped shallot
青檸角、芫茜碎、涪陵榨菜、乾蔥碎

Chinese BBQ Station

Roasted duck 燒鴨

Marinated chicken in supreme soy sauce 玫瑰豉油雞

Char Siew pork 叉燒

Served with condiments: plum sauce and ginger relish 梅醬及薑茸

Carving Station

Oven roasted herb crusted beef prime rib 燒香草有骨牛肉眼

Served with black pepper sauce, red wine sauce, mustard seeds, Dijon mustard

伴黑椒汁，紅酒汁，芥末籽，法芥

Roasted suckling pig Portuguese style 葡式燒乳豬

Poached lobster with cauliflower, truffle butter sauce 椰菜花焗龍蝦尾配松露牛油汁



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Hot Chaffing Dish

Lamb loin with lemon mint stuffing on eggplant stew 檸檬薄荷羊柳釀茄子
Pork saltimbocca with mozzarella and tomato dumplings 意式豬柳卷配水牛芝士及蕃茄餃子
Squash with Pancetta and thyme 煙肉百里香燒南瓜
Spicy shrimps with cheese filling 香辣芝士扒大蝦
Braised E-fu noodles with dried scallop and enoki mushrooms 鮑汁金菇瑤柱炆伊麵

Hot Chaffing Dish

Baked bacalao with cream and potato 忌廉焗馬介休
Okra with assorted mushrooms and black truffle 黑松露珍菌秋葵
Portuguese duck rice 葡式鴨飯
Tacho, Traditional Macanese stew with pork meats and vegetables 葡式大雜燴
Grilled seabass filet with BQ sauce BQ 醬燒海鱸魚柳
Spaghetti with smoked salmon, asparagus in creamy cheese sauce 煙三文魚蘆筍意粉配忌廉芝士汁



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Japanese Counter

Maki roll:

Spicy tuna roll, spicy tuna and kaiware sprouts 香辣吞拿魚卷，辣吞拿魚和豆芽

Eel roll, bbq eel, cucumber and avocado 鰻魚卷，烤鰻魚，青瓜及牛油果

360 roll, smoked salmon, lump crab meat, cucumber and avocado 360 卷，煙三文魚，蟹肉，青瓜及牛油果

Mini braised mushroom and BBQ duck roll 迷你什菌火鴨絲卷

Sushi:

Salmon, tuna, cuttlefish and shrimp 三文魚，吞拿魚，墨魚及蝦

Sashimi selection:

Fresh salmon, tuna, octopus and surf clam 鮮三文魚，吞拿魚，八爪魚及北寄貝

Condiments:

Japanese soy sauce, wasabi paste and pickled ginger and chili oil 日本醬油，芥末醬，生薑和辣椒油



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DESSERT BUFFET

Chocolate Fountain 朱古力噴泉

Pineapple 菠蘿

Melon 蜜瓜

Strawberries 士多啤梨

Marshmallows 棉花糖

Brownies 布朗尼

Raspberry Clafoutis 桑子焗蛋

Chocolate and orange marshmallow pie 朱古力香橙棉花糖批

Strawberry and vanilla mousse cake 士多啤梨雲呢拿慕士蛋糕

Blueberry and yogurt tart 藍莓乳酪撻

Pistachio Madeleine with cherries 開心果法式蛋糕

Tropical coconut and pineapple mousse 椰子菠蘿慕士撻

Lavender cheese cake with berries 薰衣草芝士餅

Portuguese almond cake 葡式杏仁蛋糕

Coffee caramel choux puff 焦糖咖啡泡芙

Strawberry Napoleon 士多啤梨拿破崙

White chocolate panna cotta 白朱古力意式奶酪

Chocolate and mango mousse 朱古力芒果慕士

Mandarin cream with hazelnut streusel 柑橘忌廉榛子酥

Macaroon tower 馬卡龍塔

Vanilla biscotti 雲呢拿意式脆餅

Amaretti cookies 意式脆曲奇

Portuguese egg tarts 葡撻

Freshly baked waffles 窩夫

Ice cream station with condiments 雪糕伴配料

Seasonal sliced fruits 時令水果

Coffee & tea 咖啡及茶