



**農曆新年晚市自助餐**  
**Lunar New Year Dinner Buffet**

時令生蠔  
三個品種，現場開殼  
紅酒汁，雞尾酒汁，辣汁，新鮮檸檬  
seasonal oysters  
3 varieties, shucked to order  
mignonette sauce, cocktail sauce, tobacco, fresh lemon

精選壽司  
雜錦魚生壽司拼盤  
**sashimi**  
三文魚, 油甘魚, 金槍魚, 壽司卷  
salmon, hamachi, maguro, designer nigiri & maki

**sushi**  
soy sauce, wasabi

至尊海鮮凍盤  
**luxurious cold poached seafood on ice**

波士頓龍蝦  
boston lobster

白蜆  
clams

半殼帶子  
Half shell scallop

黑青口(澳洲南青口)  
black mussel

阿拉斯加蟹腳  
alaskan queen crab legs

鮮蝦  
prawns

翡翠螺(加拿大青螺)  
jade whelk



花蜆  
flower clams

面包蟹  
brown crab

時令田園蔬菜沙律  
seasonal mesclun salad

醬料  
sauces and dressings

千島沙律醬, 泰式辣椒芫茜, 芥菜白汁, 辣椒仔, 雞尾汁  
thousand island, thai coriander chili, wasabi mayo, tabasco, cocktail sauce

油  
oils

'belazu' 大蒜橄欖油  
infused garlic olive oil 'belazu'

'belazu' 紫蘇橄欖油  
infused basil olive oil 'belazu'

'belazu' 辣椒橄欖油  
infused chilli olive oil 'belazu'

'pons' 牛肝菌橄欖油  
infused cepe olive oil 'pons'

'pons' 迷迭香橄欖油  
infused rosemary olive oil 'pons'

醋  
vinegars

黑醋  
white balsamic condiment 'belazu'

梅酪紅酒醋  
merlot vinegar 'mas portell'



赤霞珠紅酒

cabernet sauvignon vinegar 'mas portell'

霞多麗白酒

chardonnay vinegar 'mas portell'

招牌麪包

signature bread

凱撒沙律, 配銀魚柳, 帕馬森芝士, 培根, 面包粒

caesar salad with shaved parmesan, crispy bacon, anchovies, crouton, eggs & walnut

韓式醬撈鮑魚

korean style marinated abalone

芥末黑椒蜂蜜白蜆沙律

sea clams in mustard, black pepper and honey sauce

花生醬海蜇雞絲

mixed jellyfish with shredded chicken in sesame sauce

柚子醬火雞腎

turkey kidney in pomelo sauce

蟹柳西芹沙拉

crab stick and celery salad

意大利海鮮沙拉

italian seafood salad

綠茶蕎麥麵伴蝦仁沙拉

green tea soba and shrimp salad

八爪魚沙拉

octopus salad

**開胃前菜**

**anti pasto & condiments**

燒磨菇, 燒阿枝竹, 青橄欖, 黑橄欖, 雜菜酸青瓜, 芝士釀甜椒, 油浸蒜頭, 銀魚柳, 水瓜柳, 洋蔥圈, 乾蕃茄, 黑醋雜菜, 意瓜醬, 欖醬



grilled button mushrooms, grilled artichokes, green olive jumbo, black olives, gherkins, homemade mixed pickled vegetables, stuffed capsicum with cheese, garlic confit, anchovies, capers, onion rings, sundried tomato, grilled balsamic marinated vegetables, caponata eggplant caviar, olive spread, pickled vegetables

### 冷盤

cold cut selection

鸡肉甜椒粉香肠/火腿/烟火鸡肉肠/鸡肉蘑菇香肠

chicken paprika lyoner, ham, smoked turkey breast, chicken and mushroom lyoner

各式芝士-葡國芝士，愛丹芝士，艾曼托芝士或布里芝士伴配料和麵包

cheese boards – portuguese cheese, edam, emmenthal or brie with condiment's and lavosh

什錦果仁和乾果

assorted nuts and dried fruits

### 黑毛猪火腿

**pata negra**

24 个月自然风干火腿

live pata negra - Casa do Porco Preto 24 months Natural cured

barrancos cured shoulder ham, morcela fumado, smoked morcela, paio de lombo, chorizos, bresaola

### 湯

**soup**

人参鸡汤

chicken ginseng soup

海带莲藕猪舌汤

pork tongue soup with sea weeds and lotus root

### 熱菜

**hot pots**

印度烤花椰菜

tandoori phool - cauliflower roasted and marinated with aiwaina and chick pea flour



蘑菇鸡肉青豆和红辣椒咖喱  
shabnaam curry - stewed mushrooms, green peas with green and red capsicums, fresh cream

印度坚果蔬菜柠檬饭  
vegetables pilaf with mixed nuts and raisin

茄汁炒大虾  
stir fried king prawns in tomato sauce

海带慢炖猪手  
slow cooked pork knuckle in sea weed sauce

甜酸脆石斑鱼  
crispy fried grouper fillet in sweet and sour jam

云耳炒带子  
stir fried scallops with yellow fungus and greens

香菇芥兰酿叉烧  
stuffed char siew pork loin with mushroom, kali lan

莲藕紫薯  
purple sweet potatoes and lotus root

香菇西兰花配蟹肉汁  
stir fried broccoli with crab meat sauce

烤鸡翼  
grilled chicken wing

烤猪颈肉  
grilled pork neck

烤鱿鱼  
grilled squid

烤鲷鱼柳  
grilled snapper fillet



**切肉檔**  
**carving station**

北方式燒豬腩/叉燒/乳鴿/  
chinese bbq  
char siew, pigeon,  
northern style roasted pork belly

茴香鹽, 海鮮醬, 香蔥, 蒸包  
cumin salt, hoi sin sauce, spring onion, steamed bun

炸魚配辣醬  
pla tod raad plik (crispy fried fish with chili jam)

三種泰式辣醬  
jeaw dip, northern thai style pork and tomato dip (naam prik aong), shrimp paste dip (naam prik kapi)

**印度燒**  
**tandoori**

烤羊腿  
tandoor lamb leg kebab  
薄荷酸辣醬, 芒果酸辣醬, 醃青檸, 青辣椒, 印度薄餅, 印度香草薄餅  
mint chutney, mango chutney, lime pickle, green chilli pickle, plain poppadum,  
masala poppadum and raitas

**港式腸仔飯**  
**cheung zai fan - hong kong style double boiled rice bowls**

臘肉飯  
rice with assorted cured meats

豉汁排骨飯  
rice with pork sparerib, black bean sauce

芥末牛肉雞蛋飯  
rice with beef, egg & preserved green mustard

**點心角**  
**dim sum corner**



澳门式小笼包, 海菜烧卖  
macanese siew long bau, seaweed siew mai

煎饺, 炸云吞  
pan seared pot sticker, crispy sapparow tail wanton

### 碳燒

from the char grill

### 切肉檯

### 現場切燒

the butcher counter  
slicing and grilling to order

肉眼扒, 西冷扒  
beef rib eye, beef sirloin  
芝麻菜沙律  
arugula salad

巴黎牛油汁  
café de paris butter

各式芥辣  
mustard service – grain, dijon, hot english

辣椒醬, 紅香草汁  
condiment service – rose harissa, red chimichurri

### 醬料

sauces

葡式辣汁, 意大利紫蘇汁, 紅香草汁, 印尼辣椒汁, 百里香燒汁  
piri piri, pesto, red chimichurri, belado, thyme jus

### 幼法豆

baby french beans

### 芦笋

asparagus

### 杏苞菇

oyster mushrooms

### 新鲜土豆

new potatoes



洋葱  
red onion

**麵檔**  
**noodle station**

澳門式炆牛腩  
macanese braised beef brisket

米粉, 油麵, 雞蛋面, 伊麵  
rice noodles, yellow noodles, egg noodles, yee-mee

配料-青蔥, 茶葉蛋, 醃菜, 辣椒仔, 芫荽, 泡椒, 炸蔥, 炸蒜  
condiments - spring onions, tea boiled eggs, vegetable pickle, chili padi, coriander, pickled chilli,  
fried shallot, fried garlic

油-蒜油, 麻油, 辣油  
oils - garlic oil, sesame oil, chili oil

醬汁-豉油, 米醋, 豆瓣醬, 潮州辣椒醬  
sauces - soy sauce, rice vinegar, taupan, chui chow chili paste

**京式片皮鴨**  
**beijing style roasted duck**

配料-青蔥絲, 青瓜絲, 辣椒絲  
condiments- shredded spring onions, cucumber, chilli

海鮮醬  
hoi sin sauce

麵餅  
steamed pancakes

**甜品島**  
**dessert island**

草莓意式奶冻  
panna cotta w/ strawberry juice  
咖啡巧克力慕司配吉拿棒





coffee chocolate mousse w/ churros

香草布朗尼蛋糕

brownie w/ vanilla sauce

巧克力泡芙配焦糖汁

chocolate éclair w/ caramel sauce

腌草莓配开心果牛油汁

marinated strawberries w/ pistachio sabayon

汤圆

tong yuan

荔枝糖水

hot lai chee kang

冻海底椰配香橙

chilled sea coconut with orange segment

炸红豆薄饼

chinese deep fried pancake stuffed with red bean

榴莲煎薄饼

crepe filled with durian cream

草莓挞

strawberry tart

黑芝麻戚风蛋糕

black sesame chiffon cake

绿茶蛋糕配白兰地红豆奶油

green tea cake with red bean chantilly cream

焦糖苹果慕司蛋糕

caramel and apple mousse cake

草莓拿破伦蛋糕

strawberry milles feuilles

葡式炸圈饼

portuguese donut



巧克力覆盆子蛋糕  
chocolate raspberry cake

柠檬批  
lemon pie

杂莓芝士蛋糕  
mixed berries cheese cake

葡式糖果松糕  
portuguese sponge cake w/ candy mix fruit

木糠布丁  
serradura

各式雪糕  
assorted Asian 'potong' ice cream

中式饼干  
assorted chinese cookies

hot

白巧克力覆盆子牛角包布丁  
white chocolate raspberry croissant pudding

橙味甜酒煮薄饼  
crepe suzette

中式新年布丁  
chinese new year pudding

巧克力喷泉及配料  
3 chocolate fountains with condiments  
Individual Items for the fridge

豆蔻焦糖布丁  
Cardamom Crème Brulee

巧克力布朗尼蛋糕配蜜饯山核桃及朗姆酒葡萄干  
Chocolate Fudge Brownies with candied pecans and rum raisins