



### Salad Leaves

- U.S. Lettuce
- Endive Leaf
- Frisée Lettuce
- Butter Lettuce
- Lolla Rosso Hydro
- Mache Epic Root
- Romaine Lettuce
- Red Chicory
- Radicchio Lettuce
- Mizuna
- Bean Leaves
- Cucumber
- Shredded Carrot
- Cherry Tomato
- Sweet Corn
- Red Kidney Beans

### Dressings

- French Dressing
- Thousand Island Dressing
- Caesar Dressing
- Balsamic
- Extra Virgin Oil

### Condiments

- Fried Shallot
- Onion
- Capers
- Sundried Tomato
- Croutons
- Bacon
- Parmesan Cheese

### Smoked Fish Platter

- Sands Smoked Salmon
- Smoked Trout

### Condiments

- Onion
- Capers
- Lemon

### 沙律及菜

美国生菜  
苦白菜  
狗牙菜  
牛油生菜  
珊瑚菜  
羊咩菜  
罗文菜  
红叶生菜  
紫红叶菜  
日本茼蒿  
温室豆苗  
青瓜  
甘笋  
车厘茄  
玉米  
红腰豆

### 沙律汁

法式酱汁  
千岛汁  
凯撒汁  
意大利黑醋  
特级橄榄油

### 配料

炸干葱  
洋葱  
水瓜柳  
蕃茄干  
面包粒  
烟肉碎  
巴马臣芝士

### 烟鱼拚盘

自制烟三文鱼  
烟彩虹鱼

### 配料

洋葱  
水瓜柳  
柠檬



### Selection of Cold Cut

- Parma Ham
- Air-dried Beef
- Salami
- Black Pepper Pastrami
- Smoked Turkey Breast

### Vegetables

- Grilled Zucchini with Fried Thyme
- Roasted Bell Pepper and Garlic
- Curry and Saffron Flavored Cauliflower
- Wood Ear Mushrooms with Chinese Black Vinegar

### Salads

- Smoked Mackerel Niçoise
- Chorizo with Broccoli Salad
- Thai Beef Salad
- Shredded Chicken and Pumpkin Salad
- Tomato and Balsamic Vinaigrette Salad
- Roasted Salmon Salad with potato, Mustard Vinaigrette and Bacon
- Baby Octopus Salad with Garden Vegetable
- Mixed Bean Salad with Mushroom
- Dried Tofu Salad with Sea Whelk

### Daily Roasted Station

- Roasted Rib Eye Beef with Beef Jus and Mustard
- Crispy Pork Belly

### Soup

- Cream of Zucchini
- Double-boiled Beef Shin and Red Date Soup

### Hot Dishes

- Pan-fried Lamb Saltimbocca with Apricot
- Deep-fried Pork Cutlets
- Chicken À La King
- Roasted New Potato with Garlic and Rosemary
- Steamed Whole Grouper with Bean Paste
- Sautéed Chicken with Salty Fish
- Wok-fried Beef with Leek
- Seafood with Seasonal Vegetables
- Fried Rice with Seafood and XO Paste
- Wok-fried Noodles with Pork

### 风干肉及瑞士冻肉肠

巴马火腿  
风干牛肉  
沙林美肠  
黑椒馅  
烟火鸡胸

### 冷盘

扒意大利青瓜配香草  
香草烧什椒  
咖喱及藏红花腌制椰菜花  
陈醋云耳

### 沙律

特式烟鲛鱼沙律  
西兰花葡肠沙律  
泰式牛肉沙律  
鸡肉南瓜沙律  
意大利黑醋蕃茄沙律  
土豆沙律配芥末油醋及烟肉  
百爪鱼仔沙律  
白菌沙律  
豆腐海螺沙律

### 是日烤车

烧肉眼牛肉  
脆皮烧腩肉

### 汤类

意大利忌廉青瓜汤  
红枣杞子炖牛跟汤

### 热盘

香煎羊仔扒  
吉列猪扒  
白汁鸡皇  
烧新薯配香草蒜粒  
豉汁蒸原条石斑  
鱼香鸡球  
葱爆牛肉粒  
海鲜炒时菜  
XO 酱海鲜炒饭  
上海粗炒



**Chinese Hot Pot Counter**

- U.S. Marbled Beef
- Pork Ball
- Beef Ball
- Octopus Ball
- Lobster Ball
- Mini Sausage
- Fresh Prawn
- Sliced Fresh Fish
- Beef Tripe
- Enoki
- Shiitake
- Japanese Crab Stick
- Fried Minced Fish Stick
- Fried Bean Puff
- Turnip
- Chick Leg Mushroom
- Minced Squid
- Minced Fish Patties
- Sweet Corn
- Japanese QQ Tofu
- Winter Melon
- Long Cabbage
- Fried Beancurd Stick
- Bamboo Pith
- Taro Vermicell

**Assorted Noodles**

- Egg Noodles
- Flat Rice Noodles
- Glass Noodles
- Oil Noodles
- Vermicelli

**中式火鍋**

美国肥牛  
肉丸  
牛丸  
墨鱼丸  
龙虾丸  
芝士肠  
鲜虾  
鲜鱼片  
牛拍叶  
金菇  
鲜冬菇  
日式蟹柳  
炸鱼条  
面根  
白萝卜  
鸡肫菇  
墨鱼滑  
鲑鱼滑  
玉米  
玉子豆腐  
冬瓜  
津白  
炸支竹  
竹笙  
芋丝

**杂锦面条**

蛋面  
河粉  
粉丝  
油面  
米粉



### Chilled Seafood Counter

- New Zealand Mussels
- U.S. Oyster
- Fresh Prawn
- Alaskan Crab Legs
- Clear Water Prawn
- Sea Whelk
- French Crab

### Sauces

- Cocktail Sauce
- Mignonette
- Remoulade
- Wasabi Dressing
- Paprika Dressing

### Condiments

- Lemon

### Sushi and Sashimi Counter

#### Sashimi

- Salmon
- Tuna
- Sword Fish
- Octopus
- Snapper
- Yellow-tail Tuna

#### Sushi

- Salmon
- Tuna
- Wagyu Beef
- Shrimp
- Bean Curd
- Snapper

#### Maki

- Cucumber
- Seaweed
- Radish

### 凍海鮮盤

- 新西兰青口
- 美国生蚝
- 鲜虾
- 阿拉斯加蟹
- 河虾
- 海螺
- 法国蟹

### 酱汁

- 蚝汁
- 白胡椒油醋汁
- 特制蛋黄酱
- 青芥末汁
- 紅椒汁

### 配料

- 柠檬

### 精选海鲜鱼生寿司及饭卷

#### 鱼生

- 三文鱼
- 吞拿鱼
- 剑鱼
- 八爪鱼
- 立鱼
- 油甘鱼

#### 寿司

- 三文鱼
- 吞拿鱼
- 和牛
- 熟虾
- 腐皮
- 立鱼

#### 细饭卷

- 青瓜
- 紫菜
- 萝卜



### Chilled Japanese Soba Counter

- Green Tea Soba
- White Noodle
- Wheat Soba
- Seaweed Salad
- Mango and Crab Roe Salad
- Salmon Salad

### Condiments

- Green Onion
- Seaweed
- Radish
- Ginger
- Soba Sauce
- Sesame Oil
- Soya Sauce
- Wasabi

### Desserts

- Carrot Cake
- Chocolate Mousse with Strawberry
- Raspberry Egg White Cake
- Sliced Mango Mousse
- Chocolate Crème Brulee
- Coconut Tart
- White Wine Terrine
- Devilled Yogurt
- Angel Cub

### Gateaux

- Strawberry Mousse
- Blueberry Cheese Cake
- Sacher Cake
- Champagne Pandan Cake
- Mango Mille-feuilles
- Apple Crumble
- Chocolate Tart
- Tiramisu

### 日式冷面

绿茶面  
白面  
荞麦面  
紫菜沙律  
芒果蟹籽沙律  
三文鱼沙律

### 配料

青葱  
紫菜  
萝卜  
酸姜  
冷面汁  
麻油  
酱油  
日式芥末

### 甜品

甘笋蛋糕  
朱古力慕丝配红草莓  
覆盆子蛋蛋糕  
香芒慕丝  
朱古力炖蛋  
椰子焗挞  
法式白酒冻  
魔鬼奶酪  
天使蛋糕

### 果子

草莓慕丝  
蓝莓芝士饼  
沙架朱古力饼  
斑兰香檳蛋糕  
芒果酥皮层饼  
萍果金宝  
朱古力挞  
意大利奶酪慕丝



**Sweet Cold**

- Mango Mousse
- Lavender Panna Cotta
- Serradura Pudding
- Red Fruit Sabayon
- Caramel Custard

**Sweet Hot**

- Red Bean Soup

**Chinese Petit Fours**

- Sweet Sponge
- Coconut Cookies
- Sesame Roll
- Pumpkin Pudding
- Lycium Chin Osmanthus Pudding
- Sesame Cracker Ball

**Candy**

- Cadbury
- Rainbow Candy Marshmallow
- Red Heart Candy Marshmallow
- Bear Candy Marshmallow
- Coffee Cookies
- Coconut Cookies
- Rose Cookies
- Sugar Cone

**Haggen Dazs Ice-cream Counter**

- Vanilla
- Chocolate
- Strawberry
- Cookies Cream

**甜冻**

芒果慕丝  
薰衣草奶冻  
木糠布甸  
红果泡沫  
焦糖炖蛋

**热甜品**

红豆沙糖水

**中式小甜点**

白糖糕  
椰蓉酥  
芝麻卷  
南瓜果  
桂花杞子冻糕  
笑口枣

**糖果**

可乐软糖  
彩粉棉花糖  
心心卷  
彩色熊棉花糖  
咖啡曲奇  
椰子曲奇  
玫瑰曲奇  
脆甜筒

**哈根达斯雪糕**

香草  
朱古力  
士多啤梨  
曲奇忌廉



### Condiments

- Passion Fruit Sauce
- Berry Sauce
- Caramel Sauce
- Cherry Sauce
- Orange Sauce
- Vanilla Sauce
- Strawberry Sauce
- Mango Sauce
- Chocolate Sauce
- Snack Candy
- Chocolate Flakes
- Hazelnut Flake
- Oreo Flake
- Sliced Almond
- Marshmallow
- Rose Chocolate
- Chocolate Crispy
- Rice Krispies

### 配料

热情果汁  
杂莓汁  
焦糖汁  
车厘子汁  
橙汁  
香草汁  
草莓汁  
芒果汁  
朱古力汁  
橡皮糖  
朱古力片  
榛子碎  
奥利奥碎片  
杏仁片  
棉花糖  
玫瑰朱古力  
朱古力薄脆  
卜卜米脆

### Selection of Fresh Seasonal Fruit Bar

- Watermelon
- Honey Dew Melon
- Hami Melon
- Pineapple
- Dragon Fruit

### 各式鲜果

西瓜  
蜜瓜  
哈密瓜  
菠萝  
火龙果

### Cheese Platter

- Emmental Cheese
- Brie Cheese
- Blue Cheese
- Goat Cheese
- Cream Cracker
- Red Grape
- Pecan Nuts
- Dried Apricots

### 芝士盘

瑞士芝士  
法国芝士  
蓝芝士  
羊奶  
克力架  
红提子  
合桃肉  
黄梅干

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