

CBV New Year Eve Buffet Dinner
31st Dec Sunday 2023

Seafood on Ice

Boston lobster, baby octopus
波士頓龍蝦，八爪魚仔

Crab claws, giant Sapak clams, flower sea conch, sea prawns, green mussels,
蟹鉗，巨型沙巴蜆，海花螺，海蝦，青口

Cocktail sauce, hot sauce, chili-soy sauce
雞尾酒醬，辣醬，辣椒醬油

Sashimi Counter (Sliced upon Request)

Norwegian salmon, Australian yellow tail king fish, Indo-pacific tuna, North Pacific octopus
挪威三文魚，澳大利亞油甘魚，印度洋吞拿魚，北太平洋八爪魚

Pickled Daikon radish, Wasabi, pickled ginger, soy sauce, lemon wedges
醃蘿蔔，芥末，醃薑，醬油及檸檬角

Charcuterie

Salami, Pepperoni, pastrami, mortadella
薩拉米香腸，義大利辣香腸，燻牛肉，熟香腸

Terrine & Pate

Pork pate, goose rillettes, truffle chicken liver parfait, truffle duck mousse
法式豬肉凍，鵝絲凍醬，松露雞肝，凍松露鴨肉摩絲

Olive

Black kalamata, large queen, garlic-herb marinate
橄欖

黑卡拉馬塔，大皇后，蒜味香草醃制

Pickled

Mixed vegetables, cornichons, semi-dried tomatoes
醃菜，酸青瓜仔，半乾蕃茄

Condiments

Dijon mustard, pommery mustard, honey-mustard, preserved mustard
第戎芥末，芥末子，蜂蜜芥末，醃製芥末

Giant Truffle Brie Cheese

Green grapes, fig confit,
青提子，慢煮無花果

Toasted walnuts, caramel almonds, rosemary pecan nuts
烤核桃，焦糖杏仁，迷迭香山核桃

water crackers, crostini's, grissini
餅乾，法式麵包片，麵包條



**ART OF
SWEETNESS**

Panzanella Salad Bar

Heirloom tomato, cobb lettuce

托斯卡尼麵包沙律，雜錦蕃茄，生菜

Cucumber, red onion, black olive, ciabatta croutons, basil

青瓜，紅洋蔥，黑橄欖，夏巴塔麵包粒，羅勒

EVO, black pepper mill

橄欖油，黑胡椒碎

Mustard-shallot-garlic-red wine vinaigrette

芥末-蔥-大蒜-紅酒醋汁

Grilled haloumi cheese

烤哈羅米芝士

Appetizer

Cajun shrimps-grapes-baby spinach-cranberry salad

卡真蝦-葡萄-小菠菜-蔓越莓沙律

Roasted chicken-lentil-pomegranates salad, cilantro-lime dressing

烤雞扁豆石榴沙律，香菜酸橙醬

Grapefruit-goat cheese-fennel salad, pine nuts

西柚-山羊芝士-茴香沙律，松子

Pear-blue cheese-rocket salad, sweet-sour-honey vinaigrette

香梨-藍芝士-火箭沙律，糖醋蜂蜜油醋汁

Broccoli-bacon-red onion-almond salad

西蘭花-培根-紅洋蔥-杏仁沙律

Chimichurri turkey and raisin salad

阿根廷青醬火雞提子乾沙律

Thai Salmon Lox

Lemon grass-ginger-lime-galangal-chili-tamarind cured

香茅-生薑-青檸-南薑-辣椒-羅望子醃制三文魚

Red onion sliced, pearl onions, kaffir lime sour cream, spring onion sliced,
grated egg white & yolk, hot-sour dressing

紅洋蔥，珍珠洋蔥，青檸葉酸忌廉，青蔥，蛋白及蛋黃碎，酸辣醬

Soup

Crab meat Ciopino

蟹肉西奧皮諾

Bread Station

Star twisted, Parmesan-pecan-cranberry, fig-apricot, multigrain

星形扭曲，巴馬山核桃蔓越莓，無花果杏，雜糧

Butter, tomato-olive spread

牛油，番茄橄欖醬



Shawarma

Middle-eastern yoghurt marinated chicken thighs
沙瓦瑪 (中東烤優酪乳醃製雞肉)

Pita bread pockets, red onion, coriander, tomato, lettuce
皮塔麵包, 紅洋蔥, 香菜, 番茄, 生菜

Tabbouleh, cucumber raita, hummus
青瓜雷塔, 鷹嘴豆蓉

Cumin yoghurt sauce, Tahini sauce
茴香優酪乳醬, 芝麻醬

Carving (carve when request)

Ginger-mustard-maple syrup glazed Virginia ham,
Orange-vodka sauce
薑芥末楓糖漿醃弗吉尼亞火腿, 香橙伏特加醬

Slow roasted New Zealand leg of lamb with garlic
Mint sauce, rosemary sauce
慢烤新西蘭蒜香羊腿, 薄荷醬, 迷迭香醬

Mustard

Dijon, Pomery, Yellow
第戎芥末, 波默里芥末, 黃芥末

Salt Baked Giant Seabass

Baked salt crusted seabass, lemon-thyme marinated
Hollandaise sauce, Champagne butter sauce
鹽焗巨型鱸魚, 檸檬百里香醃製
荷蘭醬, 香檳牛油醬

International Hot Selection

Honey garlic glazed salmon
焗蜂蜜香蒜醃三文魚

Chorizo-ham-bacon potato au gratin
香腸火腿培根烤千層薯

Baked cheesy tortellini, longaniza sausage
芝士烤意式餃子香腸

Oven roasted pepper smoked partridge, cranberry sauce
烤檸檬黑椒香草煙燻鷓鴣, 百里香醬

Baked oysters Bienville
比恩維爾烤生蠔

Brussel sprouts, bacon-onion-garlic
炒椰菜仔伴培根和洋蔥



ART OF
SWEETNESS

Wasabi butter baked Dailan scallops

芥末牛油焗大連扇貝

Roasted Iberico pork tenderloin with apple, port sauce

烤西班牙黑毛豬伴百里香汁

Braised E-fu noodles, egg white, salted egg yolk

金賽螃蟹燴伊麵

Wok-fried Peruvian asparagus, lily bulbs, elm fungus

榆耳百合炒露筍

Deep-dried king oyster mushrooms in typhoon shelter style

避風塘雞脾菇

Bean curds, tempeh, vegetables, red curry

豆腐，豆豉，蔬菜，紅咖哩

Sweet Temptations

Whole cakes

Mix berry short cake

什錦漿果忌廉蛋糕

Carrot-pineapple cake with lemon cheese frosting

胡蘿蔔菠蘿蛋糕

Lemon-lime Bundt cake

檸檬酸橙邦特蛋糕

Strawberry NY cheese cake

士多啤梨紐約芝士蛋糕

Coconut caramel custard

椰子焦糖布甸

Green tea tiramisu

綠茶提拉米蘇

Individual cake

Chocolate brownies

朱古力布朗尼

Chestnut Mont Blanc

栗子勃朗峰

Mini red wine pear tart

迷你紅酒煮梨撻

Lemon cream in Martini glass

檸檬忌廉杯

Pistachio cream brûlée

開心果法式焦糖佈雷



ART OF
SWEETNESS



ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Hot dessert

Banana-chocolate-pecan nut bread pudding with vanilla custard

香蕉朱古力山核桃麵包布丁配雲妮拿醬

Freshly baked Portuguese egg tart

現烘葡撻

Apple-raisin strudel

德式蘋果卷

Giant Martini Glass

Homemade cookies & palmier

手工曲奇及蝴蝶酥

Fortune Cookies

幸運曲奇

Freshly Sliced / Whole Fruits and Berries:

Mango, dragon fruit, golden kiwi fruit, plums, cherries, strawberries, blueberries

芒果，火龍果，金奇異果，李子，櫻桃，草莓，藍莓

Ice cream soft-serve station

Vanilla

雲呢拿雪糕

M&M's, oreo crumbs, crushed caramelized pistachio nuts, rum marinated raisins, raspberry sauce, chocolate sauce, mango sauce

M&M，奧利奧碎粒，焦糖開心果，葡萄乾，莓子醬

Including a glass of house sparkling wine* as welcome drink
and free flow of soft drink, coffee and tea

包含一杯選精氣泡酒*作為迎賓飲品，暢飲汽水，咖啡及茶

Adult 成人 每位澳門幣MOP 498

Child 小童 每位澳門幣MOP 238

+ MOP 128 or MOP 198 free flow of house wine per person

另加每位澳門幣 128 或 198 即享無限暢飲餐酒

*

*Beverage with alcohol strength greater than 1.2% vol. 飲品之酒精濃度為1.2%以上

The restaurant 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

For Reservation or Enquiries 查詢及預訂: +853 8793 3871

Above price is subject to 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

以上價格需另加百分之十服務費，如果您對食物有任何過敏的疑慮，請在點餐前告知服務員