

Chinese New Year Blessing Dinner Buffet

新禧賀年自助晚餐

9,10,11& 12 /02/ 2024

Seafood Frito Misto Station

Oysters, calamari, prawns, anchovies, green mussels,
Tempura eggplant, Sweet potato fries

Lemon aioli, marie-rose sauce, piri-piri sauce
生蠔、魷魚、大蝦、鯷魚、青口、天婦羅茄子、甜薯條
檸檬蒜泥蛋黃醬、瑪莉玫瑰醬、辣椒醬

Sashimi Counter

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 and lemon wedges
醃蘿蔔、芥末、醃薑、醬油和檸檬片

Seafood on Ice

Sea prawns, Boston lobster, scallops, blue mussels, sea snail
海蝦，波士頓龍蝦，帶子，藍青口，海螺

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

Charcuterie

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

Olives

Black Kalamata, large Queen olives, garlic-herb marinate
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

Cheese Section

Camembert, Manchego, Sao Miguel, Comte
卡芒貝爾，曼切戈，葡國芝士，康提

Green grapes, candied walnuts, raisins, almonds, dried figs, dried apricots
青提子，蜜餞核桃，提子乾，杏仁，無花果乾，杏乾

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



Salad Bar

Romaine lettuce, Mesclun salad

羅馬生菜，綜合沙律菜

Cucumber, cherry tomatoes, sweet corn, haricot beans,
carrot, red beans, red cabbage, beetroot, cannellini beans,

青瓜，蕃茄仔，甜粟米，法邊豆，
紅蘿蔔，紅豆，紅椰菜，紅菜頭，白腰豆

Thousand Island dressing, Italian dressing, Caesar dressing, green goddess dressing

千島沙律醬，意大利醬，凱撒醬，女神醬

Garlic croutons, parmesan cheese, pine nuts, red onions, chives,

Dried cranberries, egg, bacon chips

大蒜麵包粒，帕爾馬芝士，烤松子，洋蔥碎，韭菜，
蔓越莓乾，雞蛋，煙肉

Appetizers

Mediterranean codfish salad

地中海馬介休沙律

Quinoa salad with prawns, radish and green beans

藜麥沙律配鮮蝦，蘿蔔，法邊豆

Beet, barley, carrot and Halloumi cheese salad, orange dressing

甜菜-薏米-胡蘿蔔-哈洛米芝士沙律，香橙醬

Marinated jelly fish, cucumber with aged black vinegar sauce

涼拌黃瓜拼海蜇

Poached shrimp in Hao Diao wine dressing

花雕酒醉蝦

Soup

Shrimp, corn and bell pepper chowder

Creamy white wine seafood broth, bacon, potato, bell pepper

海鮮周打湯

忌廉白酒海鮮高湯，煙肉，薯仔，甜椒

Double boiled chicken soup with wolfberry and Blaze mushroom

姬松茸杞子燉雞湯

Bread Station

Country rye bread, dark beer bread, black pepper brioche, focaccia cheese knot

鄉村黑麥麵包，黑啤酒麵包，黑胡椒忌廉蛋卷，佛卡夏芝士包

Portioned unsalted butter

牛油



Chinese BBQ Station

Roasted pork belly, roasted duck and soy sauce chicken
脆皮燒腩仔、脆皮燒鴨、玫瑰豉油雞

Carving Station

Beef Wellington, red wine jus, béarnaise sauce
惠靈頓、紅酒汁、蛋黃醬

Baked salt - dill crusted whole salmon,
鹽焗三文魚

International Hot Dishes

“Bulhao Pato” 白酒炒蜆
White wine glazed Sapak clams, coriander, lemon

Roasted codfish 忌廉薯蓉馬介休
Chorizo, black olives, bell peppers, onion, parsley

Potato Gnocchi, red pesto
馬鈴薯丸子，紅香蒜醬

Broccoli & cauliflower gratin
焗西蘭花椰菜花

Chinese Cuisine

Braised assorted mushroom, fungus in supreme sauce
竹筍羅漢上素

Deep-fried pork ribs, preserved red bean curd sauce
紅方乳香一字骨

Poached broccoli with crab meat, salted egg and pumpkin sauce
黃金蟹肉扒菜花

Braised pork knuckle, sea moss, dried oyster
發財蠔豉燴豬手

Steamed tooth fish with mistake mushrooms and red dates
年年有餘(棗子花菇蒸白鱈魚)

Glutinous rice, preserved meat, mushroom, shrimp steamed in lotus leaf
臘味糯米飯

Wok-fried sea prawns, bell pepper, celery, oyster mushroom, spicy dried seafood sauce
哈哈大笑(香辣醬爆大蝦球)

Steamed scallops, garlic and vermicelli
蒜蓉粉絲蒸帶子



Dessert Buffet

Homemade glutinous rice and coconut pudding with dark brown sugar
自製年糕

Homemade turnip pudding with dried shrimp, cured meat and conpoy
自製瑤柱蘿蔔糕

Deep-fried sesame balls, lotus seed paste
芝麻笑口棗

Glutinous rice dumplings in sweetened red bean soup
紅豆沙湯圓

Nian Gao Station

Deep-fried glutinous rice pudding, sweet Tsingtao batter
脆炸年糕

Whole Cakes

Taro chiffon cake
香芋紅豆戚風蛋糕

Matcha red bean mille crepe cake
抹茶紅豆千層蛋糕

NY cheese cake with fresh berries
新鮮莓果紐約芝士蛋糕

Black forest
黑森林蛋糕

Strawberry trifle
士多啤梨英式忌廉甜品

Individual Cakes

Mandarin light cheese cake
橘子輕乳酪蛋糕

Individual white peach and oolong tea panna cotta
白桃烏龍茶奶凍杯

Napoleon
拿破侖

Raspberry charlotte
迷你士多啤梨夏洛特

Hot Desserts

Caramel Pineapple Jalousie
焦糖菠蘿法式酥皮

Freshly baked Portuguese egg tart
現烘葡撻



Butter croissant bread pudding with vanilla custard
牛角包布丁配雲呢拿卡士達

Cookies & Pastry in Jar
Homemade butter cookies & palmier
手工曲奇及蝴蝶酥

Ice Cream Corner
Chocolate, green tea, sesame and vanilla ice cream
朱古力，綠茶，芝麻和及雲呢拿雪糕

M&M's, chopped caramelized nuts, cookie crumbs, chocolate chips Chocolate sauce, raspberry sauce,
mango sauce, red bean

焦糖堅果，餅乾麵包糠，朱古力脆片，朱古力醬，覆盤子醬，芒果醬，紅豆

Marshmallow-chocolate pops, chocolate-coconut-meringue sticks,

Salame de chocolate, assorted cookies, macaroons
棉花糖，朱古力椰子蛋白酥，朱古力莎樂美，曲奇，馬卡龍

Fresh Tropical Fruit
Pineapple, watermelon, rock melon, honey melon
菠蘿，西瓜，哈密瓜，密瓜

Seasonal Whole Fruit
Plums, mandarins, pink pears, rose apple
李子，柑橘，粉紅梨，蓮霧

Buffet includes free flow of soft drink, coffee, tea and beer*
自助餐包括免費暢飲汽水、咖啡、茶及啤酒*

Promotional price 推廣價

Adult 成人 每位澳門幣 MOP 468

Child 小童 每位澳門幣 MOP 238

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

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

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 Child price MOP 238
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兒童）
額外小童將按兒童價格收費 澳門幣 238

Bookings or Enquiries 預訂或查詢：+853 8793 3871



ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店