

ONLY THE BEST FOR  
父親節 · 至敬獻禮



**Father's Day Dinner Buffet**  
**Live Cooking Station Buffet | 18:30 - 22:00**

**Seasonal Oysters (live action)**

Freshly shucked French oysters

Lemon wedges / Mignonette / Tabasco / soy-ginger sauce

**時令生蠔(現場做)**

新鮮法國生蠔

檸檬角/木犀草醬/辣汁/豉油薑汁

**Fresh Poached Seafood on Ice**

Boston lobster

Sea prawns / scallops / flower sea snails

Cocktail sauce / hot sauce / chili-soy sauce

**冰鎮海鮮**

波士頓龍

海蝦/帶子/花海螺

雞尾酒醬/辣醬/豉油辣椒醬

**Sashimi / Maki Sushi Station**

**Sashimi (Sliced upon Request)**

Norwegian salmon / Australian yellow tail king fish

Indo-pacific tuna / Taiwan Tai fish

**魚生櫃檯(現場即做)**

挪威三文魚 / 澳洲黃尾王魚

印度太平洋吞拿魚 / 臺灣鯛魚

**Maki Sushi Rolls**

**Norimaki** - Cucumber and salmon maki roll

**Uramaki** - Californian maki roll

**Hosomaki rolls** - Cucumber  
- Oshinko (pickled radish)  
- tuna  
- salmon

**太卷壽司**

**紫菜壽司卷** - 青瓜三文魚

**反卷紫菜司卷**- 加州卷

**細卷** - 青瓜  
醃蘿蔔  
吞拿魚  
三文魚

**Condiments**

Daikon / Ohba leaves / Kyuri sliced

Wasabi / pickled ginger / soy sauce

白蘿蔔 / 紫蘇 / 日本青瓜

芥末 / 醃薑 / 豉油

**Cobb Salad Station (live action)**

Fresh romaine lettuce

Hard-boiled egg / cucumber / cherry tomato / red onion sliced

Crispy bacon bits / garlic croutons / red radishes / quinoa

Mustard-garlic-lemon-anchovies dressing

**考伯沙律(現場做)**

新鮮蘿蔓生菜

焗蛋 / 青瓜 / 番茄仔 / 紅洋蔥片

脆煙肉 / 蒜香麵包粒 / 紅蘿蔔片 / 藜麥

芥末-大蒜-檸檬-鯷魚醬



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**Appetizer**

Butternut squash-feta-walnuts-cranberries-onion salad  
Shau Xing wine poached pigeon, wolfberries  
Yum Woon Sen  
Thai mixed seafood salad, glass noodles, chili-lime  
Salada de Orelha de Porco  
Portuguese marinated pork ear salad, coriander, trio of pepper  
Quinoa-edamame-kale-blueberries-raisin-walnut-orange dressing  
Cajun shrimps-mango-avocado, mango-coriander dressing

**Charcuterie**

Pork cheek terrine / Chicken-vegetable terrine  
Rabbit Pate / Pate en Croute  
Salami, Pepperoni, pastrami

**Pickled**

Mixed vegetables / cornichons / semi-dried tomatoes

**Olives**

Black Kalamata / large Queen / garlic-herb marinated

**Condiments**

Dijon mustard / pommery mustard / honey-mustard

**Cheese Section**

Selection of international seasonal hard and soft cheese

**Condiments**

Dried apricots / dried figs / green grapes  
Almonds / pecan  
Yuzu-orange marmalade  
water crackers / grissini sticks

**Fresh Abalone Station (cooked to order)**

Pan-roasted Dalian abalone (served Individually)  
Sake wine, ginger-soy glazed, braised daiko

**Creamy crab gnocchi Carbonara (made to order)**

Crab meat, pancetta, black pepper, white wine,  
parmesan cheese, cream sauce

**餐前小食**

胡桃南瓜-羊芝士-核桃-蔓越莓-洋蔥沙律  
杞子花雕醉香乳鴿

泰式什錦海鮮粉絲沙律，辣青檸汁

葡萄牙醃豬耳芫荽彩椒沙律

藜麥毛豆羽衣甘藍藍莓葡萄乾核桃橙醬

卡津鮮蝦芒果牛油果沙律，芒果芫荽醬

**冷盤**

豬頰凍肉 / 雞肉蔬菜凍肉

兔肉醬 / 法式酥皮肉凍派

薩拉米香腸，義大利辣香腸，燻牛肉

醃菜 / 酸青瓜仔 / 半乾蕃茄

黑卡拉馬塔 / 大皇后 / 蒜味香草醃制

第戎芥末 / 芥末子 / 蜂蜜芥末

**芝士**

精選國際時令硬質及軟質芝士

**配料**

杏乾 / 無花果乾 / 青提子

杏仁 / 山核桃

柚子-香橙

餅乾 / 麵包條

**鮮鮑魚(現場烹調)**

香烤大連鮑魚 (單份)

清酒，薑醬油，白蘿蔔

**忌廉蟹肉薯仔糰子(即點即做)**

蟹肉，意式煙肉，黑胡椒，白酒  
巴馬臣芝士，忌廉



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**Carving (live station)**

Roasted US Prime Rib of beef  
Truffle mashed potato, sautéed Portobello mushrooms,  
Red wine sauce

**Soup**

Lobster bisque

**Bread Station**

Freshly baked Portuguese country bread  
French butter / balsamic / EVO

**Hot Dishes**

Pla Neung Manao  
Steamed Thai style seabass fillet, cabbage, chili-lime-garlic sauce

Seafood Cioppino  
Mussels, shrimps, salmon, clams, tomato-wine broth

Steamed scallop, glass noodles, garlic sauce

Malaysia lamb korma, roti canai

Pan-seared beef fillet mignon, creamy mushroom sauce

Macanese chili-garlic prawns

Kor Moo Yang  
Thai grilled pork neck, tamarind-chili-coriander dip

Pan-roasted sea bream, Provençal sauce

Orange butter glazed broccolini, toasted almond

Roasted pepper-chicken, country style

Shrimp paste, dried shrimp wok-fried rice

**切肉 (即切)**

烤美國優質牛肋骨  
松露馬鈴薯泥，炒波多貝羅蘑菇，  
紅酒汁

**湯**

龍蝦湯

**麵包**

新鮮葡萄牙鄉村包  
法國牛油 / 香醋 / 初榨橄欖油

**熱盤**

清蒸泰式鱸魚柳  
椰菜，香蒜辣椒青檸醬

意式燴海鮮  
青口，蝦，三文魚，蜆，番茄酒汁

香蒜粉絲蒸帶子

馬來西亞羊咖哩配印度燒餅

香煎牛柳，忌廉蘑菇醬

土生葡人蒜蓉蝦

泰式烤豬頸肉，香辣羅望芫荽醬

煎烤鯛魚，普羅旺斯醬

香橙牛油炒西蘭花苗，杏仁片

胡椒香焗雞

馬拉盞蝦米炒飯

**Father's Day Chocolate Dessert Buffet**

Sachertorte

Valrhona 72% chocolate fudge cake with strawberry rhubarb jam

Frozen chocolate and hazelnut cheesecake

Mississippi mud pie

Ginger chocolate tart with roast pears

沙赫蛋糕

法芙娜 72%朱古力富奇蛋糕

榛果朱古力凍芝士蛋糕

密西西比朱古力派

姜味朱古力梨撻



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### Chocolate cigars

Chocolate whipped ganache, caramelized pecan nuts, chocolate financier 朱古力“雪茄”朱古力甘那曲，  
焦糖山核桃，朱古力金磚蛋糕

Vegan chocolate mousse with fresh raspberry 素食朱古力慕斯配新鮮樹莓

Trio of chocolate mousses (Served in martini glasses)

32% white chocolate, 38% milk chocolate, 55% dark chocolate

朱古力變奏曲慕斯杯

32%白朱古力，38%牛奶朱古力及  
55%黑朱古力

Father's day theme cupcake tower

58%Dark chocolate & cherry, 38% Milk Chocolate & Oreo

父親節主題杯子蛋糕塔

58%黑朱古力櫻桃，

38%牛奶朱古力奧利奧

### 55% dark chocolate fountain

#### Dipping items:

Strawberries, dried apricots, coconut marshmallows, green grapes,  
oatmeal cookies, granola bars, brownie bites, pineapple chips

55%黑朱古力噴泉及：

新鮮草莓，杏脯，棉花糖，青提，  
燕麥餅乾，堅果條，布朗尼，  
新鮮菠蘿

### Warm Desserts

Warm chocolate and peanut butter skillet brownie

Self-saucing chocolate and almond milk pudding with Vanilla custard

#### 熱甜品

熱朱古力及花生醬鐵盤布朗尼  
熔岩杏仁牛奶朱古力布甸配  
雲呢拿卡仕達忌廉醬

### Liege Waffle Station

Fresh-baked chocolate Liege waffles

Warm chocolate fudge sauce, cherry balsamic compote and whipped cream

列日華夫餅

現場製作朱古力列日華夫餅配朱古  
力汁，義大利黑醋櫻桃醬和新鮮忌廉

### Movenpick Ice Cream

Chocolate, vanilla, caramelized walnut, coffee and strawberry  
咖啡，士多啤梨

莫凡比雪糕

朱古力，雲呢拿，楓葉焦糖核桃，

### Condiments

M&M's, chopped caramelized nuts, cookie crumbs, chocolate chips  
chocolate sauce, raspberry sauce, mango sauce, Marshmallows

M&M，焦糖堅果，餅乾麵包糠，  
朱古力脆片，朱古力醬，  
覆盆子醬，芒果醬，棉花糖，



ARTYZEN  
GRAND LAPA MACAU  
澳門雅辰酒店

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Including free flow of special beverage offers to celebrate Father's day

Buffet includes free flow of spirits bar  
(Gin, Rum, Vodka, Whisky, Brandy)  
beer, soft drink and coffee, tea

為慶祝父親節自助餐包括免費暢飲烈酒  
(金酒，朗姆酒，威士卡，白蘭地)  
啤酒，汽水，咖啡及茶

### Promotional price 推廣價

Adult	成人 每位澳門幣	MOP 428+ per person
Child	小童 每位澳門幣	MOP 198+per person

\* 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

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

過量飲酒危害健康  
Consumir bebidas alcoólicas em excesso prejudica a saúde  
Excessive drinking of alcoholic beverages is harmful to health

禁止向未滿十八歲人士銷售或提供酒精飲料  
A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida  
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited

\*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 Children price (MOP 198)  
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 198



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