

Graduation Dinner Menu A

MOP350nett per person

(Menu includes free flow of soft drink for 2.5 hours)

Appetizers

Smoked salmon, red onion rings, capers, pickle pearl onions

煙熏三文魚, 紅洋蔥圈, 刺山柑, 酸洋蔥仔

German potato salad

gherkin, bacon bits, mustard, parsley, onion

德國薯仔沙律

Yam Som-O

Pomelo salad, black tiger prawns, crispy shallot, chili, tamarind dressing

柚子蝦沙律

Caesar Salad Bar

Romaine lettuce

生菜

Garlic croutons, grated parmesan cheese, Crispy bacon chips, olive oil,

大蒜麵包粒, 帕爾馬芝士, 脆皮培根,

freshly crushed black pepper, Caesar dressing

橄欖油, 凱撒醬

Soup

Seafood minestrone soup, Macaroni pasta, parmesan cheese, pesto, croutons

意式海鮮蔬菜湯

Bread

Bavarian rye, raisin-cinnamon, French baguette,

butter, balsamic, EVO

巴伐利亞黑麥, 葡萄乾肉桂, 法棍,

牛油, 香醋, 橄欖油

Chinese BBO

Crispy pork belly, honey glazed pork, soy-poached chicken

脆皮燒腩肉, 蜜汁叉燒, 油雞

Palm sauce, ginger-onion sauce, yellow mustard

梅子醬, 薑蔥醬, 黃芥末

Steamed pork belly, garlic sauce

蒜泥白肉

Marinated jelly fish, century egg, spicy chili sauce

麻辣皮蛋拼海蜇

Main Course

Pan-seared Black Angus beef medallions, green pepper corn sauce

香煎黑安格斯牛肉, 青胡椒醬





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Roasted Iberico pork, thyme jus
烤伊比利亞豬柳，百里香汁

Pan fried salmon, lemon butter sauce
香煎三文魚，檸檬牛油醬

Thai green curry free-range chicken
泰式青咖哩雞

Braised Korean black mushroom and pak choi, conpoy-abalone sauce
碧綠瑤柱扒冬菇

Cauliflower Morney
花椰菜，辣醬

Garlic mashed potato
蒜香薯蓉

Ming Taizi fried rice
明太子炒飯

Desserts

Graduation themed Dessert station

(decorated according to guest color preference)

Diploma white chocolate coated wafer cookies with eatable ribbon
文憑造型白朱古力威化餅

Graduation chocolate coated strawberries
畢業朱古力草莓

Graduation cupcake tower

(decorated with mini black academic cap and diploma)

Graduation cap chocolate pops
畢業帽朱古力杯仔蛋糕

Macanese rice pudding
米布丁

Macanese orange-sponge roll
香橙卷

Chocolate brownies
朱古力布朗尼

Red bean soup
紅豆沙

Ice Cream

Vanilla, strawberry, chocolate, green tea
香草，草莓，朱古力，綠茶

M&M's, Oreo crumbles, caramelized pistachio nuts, rum marinated raisins, coconut meringue,
chocolate chips, toasted almonds,

M&M, 奧利奧碎，開心果焦糖，朗姆酒醃製葡萄乾，椰子蛋白甜餅，巧克力片，烤杏仁

Toppings

Raspberry, strawberry, blueberry, chocolate, caramel sauce, mango-passionfruit
覆盆子，草莓，藍莓，巧克力，焦糖醬，芒果百香果



Graduation Dinner Menu B

MOP430nett per person

(Menu includes free flow of soft drink for 2.5 hours)

Appetizers

Som Tam

Thai green papaya salad, grilled prawns

青木瓜鮮蝦沙律

Rice noodles, shredded chicken, sesame sauce

麻醬雞絲粉皮

Cajun roasted prawns, lime, coriander, chorizo sausage

卡真烤蝦，青檸，香菜，香腸

Charcutaria

Coppar, salami, bresaola, chorizo, mortadella, pastrami

薩拉米香腸，布雷索拉，葡腸，肉腸，法式香腸

Smoked salmon, Vodka-beet-ginger cured salmon gravlax

煙熏三文魚，甜菜姜醃三文魚

Pickled vegetables, cornichons, semi-dried tomatoes, pearl onions, sliced red onion, capers,

lemon wedges, black kalamata olives, large green olives

醃菜，酸青瓜，番茄乾，洋蔥仔，紅洋蔥，刺山柑，檸檬角，黑卡拉邁橄欖，綠橄欖

Dijon mustard, tangy horseradish sauce, honey-dill mustard, sour cream, fig chutney

第戎芥末醬，辣根醬，蜂蜜芥末醬，酸奶油，無花果酸辣醬

Caesar Salad Bar

Romaine lettuce

生菜

Garlic croutons, grated parmesan cheese, Crispy bacon chips, olive oil,

大蒜麵包粒，帕爾馬芝士，脆皮培根，

freshly crushed black pepper, Caesar dressing

橄欖油，凱撒醬

Soup

Seafood minestrone soup

Macaroni pasta, parmesan cheese, pesto, croutons

意式海鮮蔬菜湯

Bread

Bavarian rye, raisin-cinnamon, French baguette

butter, balsamic, EVO

巴伐利亞黑麥，葡萄乾肉桂，法棍

牛油，香醋，橄欖油



Chinese BBQ

Crispy pork belly, honey glazed pork, soy-poached chicken
脆皮燒腩肉，蜜汁叉燒，油雞
Palm sauce, ginger-onion sauce, yellow mustard
梅子醬，薑蔥醬，黃芥末
Steamed pork belly, garlic sauce
蒜泥白肉
Marinated jelly fish, century egg
皮蛋拼海蜇

Main Course

Pan-seared rack of lamb, rosemary sauce
香煎羊架，西蘭花，迷迭香醬
Roasted smoked duck breast, red wine sauce
烤煙熏鴨，紅酒汁
Pan roasted seabass fillet, lemon butter sauce
烤鱸魚，檸檬牛油醬
Assorted seafood and porcini mushroom ragout
海鮮牛肝菌雜燴
Feijoada a Transmontana
Iberico pork belly and white bean stew, Portuguese sausage
葡式大雜燴
Stir-fried rice, shrimp, roasted duck and pumpkin
金瓜鮮蝦火鴨炒飯
Cauliflower Morney
花椰菜，辣醬

Desserts

Graduation themed Dessert station

(decorated according to guest color preference)

Diploma white chocolate coated wafer cookies with edible ribbon
文憑造型白朱古力威化餅

Graduation chocolate coated strawberries
畢業朱古力草莓

Graduation cupcake tower

(decorated with mini black academic cap and diploma)

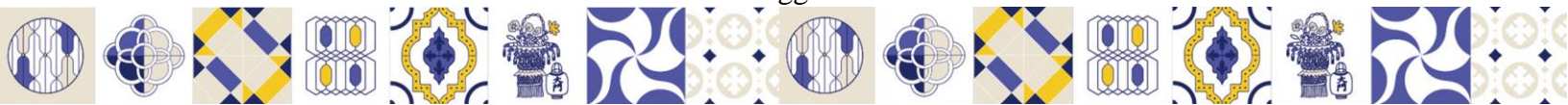
Graduation cap chocolate pops
畢業帽朱古力杯仔蛋糕

Steamed red date cake
紅棗糕

Opera cake
歌劇蛋糕

Serradura
木糠蛋糕

Mini egg tarts





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迷你蛋撻

Belgian waffle

Whipped cream and choice of toppings

比利時窩夫餅，鮮忌廉

Chocolate chips, banana, raspberries, blueberries
strawberry, chocolate and caramel sauce

朱古力脆片，香蕉，覆盆子，藍莓，草莓，朱古力，焦糖醬

Ice Cream

Vanilla, strawberry, chocolate, green tea

香草，草莓，朱古力，綠茶

M&M's, Oreo crumbles, caramelized pistachio nuts, rum marinated raisins, coconut meringue,
chocolate chips, toasted almonds,

M&M, 奧利奧碎，開心果焦糖，朗姆酒醃製葡萄乾，椰子蛋白甜餅，巧克力片，烤杏仁

Toppings

Raspberry, strawberry, blueberry, chocolate, caramel sauce, mango-passionfruit

覆盆子，草莓，藍莓，巧克力，焦糖醬，芒果百香果

Freshly sliced tropical fruit

雜錦生果拼盤





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GRAND LAPA MACAU
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Graduation Dinner Menu C

MOP500nett per person

(Menu includes free flow of soft drink and chilled juice for 2.5 hours)

Seafood on Ice

Sea prawns, Alaska crab legs, scallop, blue mussels
海蝦，帝王蟹，帶子，藍貽貝

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

Appetizers

Salada de Polvo

Braised octopus tentacle, bell pepper salsa, lemon vinaigrette
八爪魚沙律

Som Tam

Thai green papaya salad, grilled prawns
青木瓜鮮蝦沙律

Rice noodles, shredded chicken, sesame sauce
麻醬雞絲粉皮

Cajun roasted prawns, lime, coriander, chorizo sausage
卡真烤蝦，青檸，香菜，香腸

Charcutaria

Coppar, salami, bresaola, chorizo, mortadella, pastrami
薩拉米香腸，布雷索拉，葡腸，肉腸，法式香腸

Smoked salmon, Vodka-beet-ginger cured salmon gravlax
煙熏三文魚，甜菜姜醃三文魚

Pickled vegetables, cornichons, semi-dried tomatoes, pearl onions, sliced red onion, capers,
醃菜，酸青瓜，番茄乾，洋蔥仔，紅洋蔥，刺山柑，檸檬角，黑卡拉邁橄欖，綠橄欖

Dijon mustard, tangy horseradish sauce, honey-dill mustard, sour cream, fig chutney
第戎芥末醬，辣根醬，蜂蜜芥末醬，酸奶油，無花果酸辣醬

Caesar Salad Bar

Romaine lettuce

生菜

Garlic croutons, grated parmesan cheese, Crispy bacon chips, olive oil,
大蒜麵包粒，帕爾馬芝士，脆皮培根，

freshly crushed black pepper, Caesar dressing
橄欖油，凱撒醬

Hot Appetizer

Shrimp rissoles, tartar sauce

蝦批

Thai crispy-fried vegetable spring rolls, plum sauce
泰式素春卷





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Grilled chicken satay, cucumber, red onion, peanut sauce
馬來西亞雞肉沙爹

Soup

Seafood-bean curd soup

Sea cucumber, scallop, shrimps, abalone, black fungus, soft bean curd,
bamboo shoot, egg white, coriander

海鮮豆腐羹

海參, 扇貝, 蝦, 鮑魚粒, 黑木耳, 軟豆腐, 竹筍, 蛋清, 香菜

Steamed Mantau, Pineapple-cinnamon chantey

蒸饅頭, 鳳梨桂皮醬

Chinese BBQ

Roasted duck, crispy pork belly, honey glazed pork, soy-poached chicken

烤鴨, 脆皮燒腩肉, 蜜汁叉燒, 油雞

Palm sauce, ginger-onion sauce, yellow mustard

梅子醬, 薑蔥醬, 黃芥末

Steamed pork belly, garlic sauce

蒜泥白肉

Marinated jelly fish, century egg

皮蛋拼海蜇

Main Course

Pan-seared rack of lamb, rosemary sauce

香煎羊架, 西蘭花, 迷迭香醬

Roasted smoked duck breast, red wine sauce

烤煙燻鴨, 紅酒汁

Pan roasted seabass fillet, lemon butter sauce

烤鱸魚, 檸檬牛油醬

Assorted seafood and porcini mushroom ragout

海鮮牛肝菌雜燴

Feijoada a Transmontana

Iberico pork belly and white bean stew, Portuguese sausage

葡式大雜燴

Hoy shell phab nor mai farang

Thai style wok-fried scallops with asparagus

泰式炒蘆筍帶子

Stir-fried rice, shrimp, roasted duck and pumpkin

金瓜鮮蝦火鴨炒飯

Butter glazed carrot, brocolini and shimeji mushrooms

牛油炒胡蘿卜, 椰菜仔, 白玉菇

Desserts

Graduation themed Dessert station

(decorated according to guest color preference)

Diploma white chocolate coated wafer cookies with edible ribbon

文憑造型白朱古力威化餅





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Graduation chocolate coated strawberries

畢業朱古力草莓

Graduation cupcake tower

(decorated with mini black academic cap and diploma)

Graduation cap chocolate pops

畢業帽朱古力杯仔蛋糕

double-boiled ginger milk custard with Birds nest

燕窩薑汁燉奶

Steamed red date cake

紅棗糕

Artyzen Grand Lapa blue berry cheese cake

雅辰藍莓芝士蛋糕

Opera cake

歌劇蛋糕

Serradura

木糠蛋糕

Mini egg tarts

迷你蛋撻

Belgian waffle

Whipped cream and choice of toppings

比利時窩夫餅，鮮忌廉

Chocolate chips, banana, raspberries, blueberries

strawberry, chocolate and caramel sauce

朱古力脆片，香蕉，覆盆子，藍莓，草莓，朱古力，焦糖醬

Ice Cream

Vanilla, strawberry, chocolate, green tea

香草，草莓，朱古力，綠茶

M&M's, Oreo crumbles, caramelized pistachio nuts, rum marinated raisins, coconut meringue,

chocolate chips, toasted almonds,

M&M, 奧利奧碎，開心果焦糖，朗姆酒醃製葡萄乾，椰子蛋白甜餅，巧克力片，烤杏仁

Toppings

Raspberry, strawberry, blueberry, chocolate, caramel sauce, mango-passionfruit

覆盆子，草莓，藍莓，巧克力，焦糖醬，芒果百香果

Freshly sliced tropical fruit

雜錦生果拼盤





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Graduation Dinner Chinese Set Menu

MOP3,888nett per table
(Menu includes 12 cans of soft drink per table)

乳豬全體

Roasted suckling pig, hoisin sauce

翡翠蝦球花枝片

Wok-fried calamari, prawns and celery in X.O sauce

蟲草花螺頭燉雞

Double-boiled chicken, sea whelk, cordyceps flowers

冬菇扒柚皮西蘭花

Braised black mushroom with pomelo skin, broccoli

清蒸大海斑

Steamed sea grouper, supreme soy sauce

貴妃雞

Poached chicken with ginger sauce

海鮮長壽麵

Seafood longevity noodles

揚州炒飯

Fried rice Yang Chou style

蓮子百合紅豆沙

Red bean soup, lotus seeds, lily bulbs

時令鮮果盤

Seasonal fruit platter

