

Seafood Buffet Menu A

MOP468nett per person

Fresh seafood on ice

Blue mussel, sea snail, Yabbies

紫貽貝，海蝸牛，螯蝦

Marinated scallop, sea white prawns

腌扇貝，海白蝦

Accompany with

伴隨着

Hot dip, lemon wedges, cocktail sauce

辛辣汁，檸檬片，雞尾酒醬

Sashimi counter

Salmon, tuna, octopus, sweet prawn, tai fillet

三文魚，金槍魚，章魚，甜蝦，鯛魚

Accompany with

伴隨着

Wasabi, pickled ginger, soy sauce and lemon wedges

芥末，生薑，醬油及檸檬片

International cheese platter

Selection of the hard and soft cheese

奶酪拼盤

Accompany with

伴隨着

Savory biscuit, variations of dried fruit and toasted pecan nut

咸味餅乾，水果乾和烤山核桃

Appetizer

Korean kimchi and shrimps salad with sesame

韓式泡菜和芝麻蝦沙律

Beet root and orange salad with feta cheese

甜菜根和香橙沙律配希臘芝士

Sautéed mushroom and bacon salad with parsley

炒什菇和培根香菜沙律

Chicken tikka salad with onion and lemon

烤雞沙律配洋蔥和檸檬

Roasted aburgine with lemon, anchovies, pine nut and parsley

烤茄子配檸檬，鳳尾魚，松子和香菜



Salads

Toss Caesar Salad, mix leaf, Butter Lettuce, Arugula
Onion, cucumber, cherry tomato, sweet corn, celery, carrot

Condiments

Thousand Island, French dressing, Italian Dressing, Caesar Dressing and Vinaigrette
Garlic Crouton, Parmesan Cheese, Bacon Bits, and Marinated Olives, sun Dried Tomato, gherkin
and capers

Soup

Minestrone soup
蔬菜濃湯
Selection of bread and butter

Live Carving

Roasted miso marinated leg of lamb
烤味噌醃羊腿

Hot main course Chinese

Sautéed garden Green Vegetable with garlic and shrimps
翠綠鮮蝦蒜蓉炒時蔬
Salt pepper salmon belly
椒鹽三文魚
Black pepper fried beef
薑蔥牛肉
Steamed whole fish with soy sauce
醬蒸全魚
Braised chicken in Chinese herbal
醬油雞

International Hot main course

Roasted rib eye with sautéed cabbage with gravy
烤肉眼伴炒捲心菜和肉汁
Portuguese pork with clams
葡式豬肉炒蜆
Pasta Vongole
辣蜆白酒意粉
Malaysia steamed whole fish Nyoya style
馬來西亞娘惹蒸全魚
Indian chicken korma
印度科爾馬雞
Butter glazed vegetables
牛油雜菜





ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Dessert

Serradura

木糠布丁

Marzipan pudding

杏仁布丁

Light cheese cake

芝士蛋糕

Pistachio white chocolate brownies

開心果白朱古力布朗尼

Creamy sago with Pomelo and strawberry soup

柚子草莓西米露

Variety of macaroon

雜錦馬卡龍

Assorted fresh fruit platter

雜錦鮮果盤





ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Seafood Buffet Menu B

MOP588nett per person

Fresh seafood on ice

Boston lobster, blue mussel, sea snail, Yabbies

波士頓龍蝦，紫貽貝，海蝸牛，螯蝦

Marinated scallop, sea white prawns

腌扇貝，海白蝦

Accompany with

伴隨着

Hot dip, lemon wedges, cocktail sauce

辛辣汁，檸檬片，雞尾酒醬

Sashimi counter

Salmon, tuna, octopus, sweet prawn, tai fillet

三文魚，金槍魚，章魚，甜蝦，鯛魚

Accompany with

伴隨着

Wasabi, pickled ginger, soy sauce and lemon wedges

芥末，生薑，醬油及檸檬片

International cheese platter

Selection of the hard and soft cheese

奶酪拼盤

Accompany with

伴隨着

Savory biscuit, variations of dried fruit and toasted pecan nut

咸味餅乾，水果乾和烤山核桃

Appetizer

Pumpkin and rocket salad with pine nut

南瓜和火箭沙律配松子

Moroccan lemon chicken salad with cous cous

摩洛哥檸檬雞沙律與庫斯庫斯

Roasted beet root and smoked salmon salad

烤甜菜根和煙熏三文魚沙律

Nicoise salad

尼斯沙律

Tuscan grilled vegetables salad

托斯卡納烤蔬菜沙律





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GRAND LAPA MACAU
澳門雅辰酒店

Salads

Toss Caesar Salad, mix leaf, Butter Lettuce, Arugula
Onion, cucumber, cherry tomato, sweet corn, celery, carrot

Condiments

Thousand Island, French dressing, Italian Dressing, Caesar Dressing and Vinaigrette
Garlic Crouton, Parmesan Cheese, Bacon Bits, and Marinated Olives, sun Dried Tomato, gherkin
and capers

Soup

Crab bisque soup
鮮蟹濃湯

Daily Chinese soup
中式例湯

Selection of bread and butter

Live carving

Baked leg of lamb with gravy and potatoes
燒羊腿伴燒汁和薯仔

Roasted lemon and herb marinated chicken
檸檬香草烤春雞

Under the light

Homemade Pizza
自家製比薩

Vegetarian samosa
素咖哩角

Scallop vermicelli with garlic
蒜茸粉絲蒸扇貝

Hot main course Chinese

Sweet and sour whole fish
糖醋全魚

Braised beancurd with mixed vegetables and mushroom
蘑菇雜菜扒豆腐

Yang Choi fried rice
楊州炒飯

Singapura fried vermicelli with BBQ pork
新洲炒米

Sautéed garden Green Vegetable with garlic and shrimps
翠綠鮮蝦蒜茸炒時蔬





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澳門雅辰酒店

International Hot main course

White wine glazed clams

白酒炒蜆

Teriyaki glazed salmon

日式照燒三文魚

Pan fried smoked duck with orange and ginger sauce

煎熏鴨胸伴香橙薑汁

Thai green curry mixed seafood

泰式海鮮青咖喱

Mixed seafood barley risotto

意式海鮮燴意米

Pan fried beef with potatoes and gravy

香煎牛肉伴薯仔肉汁

African chicken

非洲雞

Creamy mixed seafood ragout with mushroom

法式蘑菇焗海鮮

Dessert

Berry Linzer

莓果醬餅

Tiramisu

提拉米蘇

Macadamia nut Vanilla Cream Brulee in Spoon

匙子堅果云呢拿焦糖布丁

52 chocolate cake

52 朱古力蛋糕

Mazipan pudding

杏仁布丁

Grand Lapa cheese cake

金麗華芝士蛋糕

Cream of pandan with sago and water chestnut

西米馬蹄露

Fresh fruit platter

雜錦鮮果盤





ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Seafood Buffet Menu C

MOP628nett per person

Fresh seafood on ice

Boston lobster, blue mussel, sea snail, Yabbies

波士頓龍蝦，紫貽貝，海蝸牛，螯蝦

Marinated scallop, sea white prawns

腌扇貝，海白蝦

Accompany with

伴隨着

Hot dip, lemon wedges, cocktail sauce

辛辣汁，檸檬片，雞尾酒醬

Sashimi counter

Salmon, tuna, octopus, sweet prawn, tai fillet

三文魚，金槍魚，章魚，甜蝦，鯛魚

Accompany with

伴隨着

Wasabi, pickled ginger, soy sauce and lemon wedges

芥末，生薑，醬油及檸檬片

International cheese platter

Selection of the hard and soft cheese

奶酪拼盤

Accompany with

伴隨着

Savory biscuit, variations of dried fruit and toasted pecan nut

咸味餅乾，水果乾和烤山核桃

Appetizer

Korean minced shrimp and pak choi salad

韓式白菜蝦碎沙律

Mixed seafood salad with vegetables

雜菜海鮮沙律

Thai grilled pork neck salad

泰式豬頸肉沙律

Marinated beef salad with mustard and dill dressing

肥牛伴芥末茴香醬

Foie gras terrine

鵝肝果凍





Salads

Toss Caesar Salad, mix leaf, Butter Lettuce, Arugula
Onion, cucumber, cherry tomato, sweet corn, celery, carrot

Condiments

Thousand Island, French dressing, Italian Dressing, Caesar Dressing and Vinaigrette
Garlic Crouton, Parmesan Cheese, Bacon Bits, and Marinated Olives, sun Dried Tomato, gherkin
and capers

Soup

Lobster soup

龍蝦湯

Daily Chinese soup

中式例湯

Selection of bread and butter

Live carving

Beef wellington with thyme jus

惠靈頓牛肉配百里香汁

Salt baked salmon with lemon butter sauce

檸檬牛油鹽焗三文魚

Pata Nerga

60month pata nerga

西班牙 60 個月黑毛豬

Pizza Station

Homemade Pizza

自制比薩

(Salami, Mixed seafood, Parma Ham, Margarita and 5 cheeses)

薩拉米，海鮮，帕爾瑪火腿，瑪格麗塔和 5 奶酪

Hot main course Chinese

Sautéed garden Green Vegetable with garlic and shrimps

翠綠鮮蝦蒜蓉炒時蔬

Deep fried crispy skin chicken

炸子雞

Lobster and mixed seafood yee foo noodles

龍蝦海鮮伊面

Steamed turbot with soy supreme sauce

醬油王蒸多寶魚

Black pepper pork chop

黑椒豬扒





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International Hot main course

Deep fried prawn wrapped with potatoes and sweet chili dip

薯絲蝦卷伴甜辣醬

Steamed scallop with garlic and glass noodles

蒜蓉粉絲蒸帶子

Roasted herb marinated Iberico pork with garlic sauce

烤香草醃伊比利亞豬肉配蒜蓉醬

Thai wok fried minced pork with basil

泰式炒肉碎

Mixed seafood curry

海鮮咖喱

White wine glazed clam and mussel

白酒炒蜆和青口

Butter glazed baby carrots

牛油炒紅蘿卜

Mixed seafood pasta with Kaila pesto sauce

海鮮意粉伴芥蘭香草醬

Dessert

Serradura

木糠布丁

Marzipan Pudding

杏仁餅布丁

B52 Chocolate Mousse

52 朱古力摩絲

Tiramisu in Shooter Glasses

提拉米蘇迷你杯

Light cheese cake

芝士蛋糕

Creamy Sago with Pomelo and Strawberry Soup

柚子草莓西米露

Variety of Macaroon

雜錦馬卡龍

Assorted fresh fruit platter

雜錦鮮果盤





ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Celebration Chinese Set Menu A

MOP5,388nett per table (10-12 guests)
(Menu includes 12 cans soft drink or beer)

乳豬全體

Roasted whole suckling pig, hoisin sauce, pancakes

福祿醬爆蝦球

Wok-fried prawn ball, celery, X.O. Sauce

瑤柱扒雙蔬

Braised conpoy, broccoli, ice-berg lettuce

蟲草花燉雙鴿

Double-boiled pigeon, cordycep flowers, goji berries

清蒸大青斑

Steamed green grouper, supreme soy sauce, coriander, green onions

海參扒北菇

Braised sea cucumber, Korea black shitake mushrooms, oyster sauce

脆皮吊燒雞

Deep-fried crispy chicken, spiced salt, Worcestershire sauce

竹笙杞子扒菠菜苗

Braised spinach with bamboo fungus and wolfberry

富貴炒絲苗

Fried rice, diced chicken, conpoy

雙喜伊麵

Braised e-fu noodles, enoki mushrooms

鴻運團圓

Red bean soup, gluten rice balls

美點雙輝

Assorted Chinese petit four

環球鮮果盤

Seasonal fruit platter





ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Celebration Chinese Set Menu B

MOP6,488nett per table (10-12 guests)
(Menu includes 12 cans soft drink or beer)

乳豬全體

Roasted whole suckling pig, hoisin sauce, pancakes

碧綠醬爆蝦仁雞片

Wok-fried sliced chicken, sea prawns, celery, X.O. Sauce

脆奶拼生汁龍球

Deep-fried golden milk custard, black tiger prawn dumplings

北菇瑤柱娃娃菜

Braised conpoy, Korean black shitake mushroom, baby Chinese cabbage

燕窩八寶羹

Bird's nest and 8 treasure's seafood soup

清蒸大海斑

Steamed spotted grouper, supreme soy sauce, green onion, coriander

翡翠百靈菇八頭鮑魚

Braised 8 head abalone, bailing mushrooms, baby Shanghai bok choy

飄香玫瑰豉油雞

Chicken simmered in rose infused soy sauce

龍鳳炒飯

Wok-fried rice, sea prawns, chicken

珍菌焗伊麵

Braised e-fu noodles, forest mushrooms

鴻運團圓

Red bean soup, gluten rice balls

美點雙輝

Assorted Chinese petit four's

環球鮮果盤

Seasonal fruit platter





ARTYZEN
GRAND LAPA MACAU
澳門雅辰酒店

Celebration Chinese Set Menu C

MOP7,888nett per table (10-12 guests)
(Menu includes 12 cans soft drink or beer)

乳豬全體

Roasted whole suckling pig, hoisin sauce, pancakes .

蜜豆炒帶子桂花蚌

Wok-fried Japanese scallops
Sea cucumber, X.O. sauce, sweet peas

瑤柱扒草菇西蘭花

Braised conpoy, straw mushrooms, broccoli
supreme oyster sauce

蟲草花雞燉花膠筒 (位上)

Double boiled chicken, cordyceps flowers, fish maw (served individually)

原隻六頭鮑魚扒海參(位上)

Braised 6 head abalone (served individually)
Sea cucumber, bak choi, abalone sauce

清蒸花尾躉

Steamed giant grouper
Supreme soy sauce, green onions, coriander

脆皮炸子雞

Crispy-fried free range chicken
five spiced sauce, Worcestershire sauce

魚湯木耳浸菜苗

Choi sam and black fungus in fish soup

金銀貝蛋白炒飯(位上)

Fried rice with conpoy scallop, egg white, asparagus (served individually)

甜點拼盤(位上)

Dessert tasting plate (served individually)

Red bean soup, gluten rice balls 紅豆沙湯圓

Freshly baked Macanese egg tart 蛋撻

Bird's nest double-boiled ginger milk custard 燕窩薑汁燉奶

Muscatel wine infused chocolate mousse 里斯本麝香酒朱古力慕斯

Fresh fruits: pineapple, rock melon, strawberries, dragon fruit 菠蘿, 哈蜜瓜, 草莓, 火龍果

