

2020 Summer Seafood Dinner Buffet

夏日海鮮自助晚餐

Friday - Sunday 6:30 - 10 PM | 星期五 - 日 晚上 6 時 30 分 - 晚上 10 時

Seafood on Ice

Boston lobster, scallop, sea prawn, king crab and blue mussel
波士頓龍蝦，扇貝，海蝦，帝王蟹和藍貽貝

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

International cheese platter

S. Miguel 24 Months, Brie, Nisa, Queijo da Serra Madre D' Agua
葡國芝士及法國芝士

Green grapes, candied walnuts, raisins, almonds, dried figs, dried apricots

Tomato-onion chutney

提子，蜜餞核桃，提子乾，杏仁，無花果乾，杏乾
番茄洋蔥酸辣醬

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

Appetizers

Marinated mushrooms, edamame beans, tahini dressing
蘑菇毛豆芝麻醬

Grilled eggplant, balsamic, fresh herbs
烤茄子，香草黑醋醬

Mediterranean codfish salad
地中海鱈魚沙律

Marinated artichokes with rosemary
迷迭香朝鮮薊

Cold cuts

Salami, coppa, breasola, mortadella
義大利薩拉米腸，庫巴式風乾火腿，北義風乾牛肉，意式肉腸



Portuguese duck and pistachio terrine
葡國鴨開心果凍肉

Pickled vegetables, cornichons, semi-dried tomatoes, pearl onions, Dijon mustard
泡菜，醃菜，半乾番茄，珍珠洋蔥，第戎芥末

Smoked salmon

煙熏三文魚

Sliced red onion, capers, lemon wedges, tangy horseradish sauce
紅洋蔥，續隨子，檸檬，辣根醬

Salad Bar

Butter lettuce, arugula, romaine lettuce, iceberg lettuce
牛油生菜，芝麻菜，生菜，西生菜

Sliced cucumber, cherry tomatoes, sweet corn, celery, carrot, red beans, okra, beetroot cubes
青瓜，櫻桃番茄，甜粟米，芹菜，紅蘿蔔，紅豆，秋葵，紅菜頭

Sliced boiled egg, Peruvian asparagus, edamame
煮雞蛋，蘆筍，毛豆

Thousand Island dressing, French dressing, Italian dressing,
Caesar dressing, balsamic vinaigrette
千島沙律醬，法式沙律醬，意大利醬，凱撒醬醋辣醬

Garlic croutons, grated parmesan cheese, roasted pine nuts, fine chopped onions, chopped
chives, dried cranberries, sultanas and sliced dried mango
大蒜麵包粒，帕爾馬芝士，烤松子，洋蔥碎，韭菜，蔓越莓乾，葡萄乾，芒果乾

Soup

Caldo de lagosta

Portuguese lobster soup

葡式龍蝦湯

Duo of Dalian abalone (1 set per person)

Honey-soy glazed, Sake poached

Pickle Daikon, carrot, cucumber

大連鮑兩味(照燒，清酒)

每人只限 1 份 (兩款口味)

Carving Station

Salt baked sea bass, roasted vegetables, hollandaise sauce



鹽燒海鱸魚，烤蔬菜，荷蘭醬

Chinese BBQ (Live station)

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

Szechuan style spicy beef shank,

川辣牛展

Steamed pork belly, garlic sauce

蒜泥白肉

Marinated jelly fish, century egg spicy chili sauce

麻辣皮蛋拼海蜇

Chinese Wok Main

Seafood tobiko fried rice

明太子海鮮炒飯

Garlic-salt-chili fried deep sea prawn

避風塘白海蝦

Seafood noodles, yellow chive, straw mushroom

海鮮伊麵

Wok-fried soft shell crab, salted egg yolk

黃金軟殼蟹

Western Mains

Iberico pork and blue mussels in spicy tomato sauce

伊比利亞豬肉及青口

Ikan Bakar

Sambal baked stingray, okra, eggplant, tomato, lime, coriander

馬來西亞燒魚

Roasted Idaho potato, pumpkin, bacon and fresh herb casserole

燒香草薯仔南瓜煲

Fusilli pasta, Sapak clam, pesto cream sauce

螺絲意粉，蜆，忌廉香草醬



Seafood-mushroom barley risotto, parmesan cheese
海鮮珍菌意米燴飯

Massada de Peixe e Marisco
Braised lobster, seafood, seabass, white bean, tomato, pasta
龍蝦海鮮番茄通心粉

Dessert

Cookies & Sweets

Marshmallow pops, chocolate-coconut-meringue sticks, caramelized puff pastry twists
Assorted cookies, macaroons
棉花糖，朱古力椰子蛋白酥，扭文酥皮，曲奇，馬卡龍

Fresh Tropical Fruit

Pineapple, watermelon, rock melon, kiwi fruit, honey melon, dragon fruit, orange,
菠蘿，西瓜，哈密瓜，密瓜，火龙果，橙子

Seasonal Whole Fruit

Plums, mandarins, pink pears
李子，柑橘，粉红梨

Pudding, Cake, Tart

Blueberry croissant bread & butter pudding
藍莓牛角麵包布甸

Warm chocolate-pecan tart
朱古力布甸

Sachertorte
薩赫蛋糕

Vanilla crème brûlée
雲呢拿奶油布甸

Serradura
木糠布甸

Black forest cake
黑森林蛋糕

Rice pudding
米飯布甸

B52 mousse cake



B52 慕斯蛋糕

Mini Desserts

Pandan chiffon cake

香蘭雪紡蛋糕

Pineapple strudel

菠蘿餡餅

Almond cake

杏仁蛋糕

Yogurt cheese cake

乳酪芝士蛋糕

Haagen Daz Ice cream corner

Cookies & cream, Raspberry sherbet, Vanilla ice cream

曲奇忌廉，覆盆子雪葩，香草冰淇淋

M&M's, chopped caramelized nuts, cookie crumbs, chocolate chips

Chocolate sauce, raspberry sauce, mango sauce

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

Beverage

Including free flow of soft drink, beer or house wine

可免費暢飲汽水，啤酒或酒店精選葡萄酒

MOP 298 per adult | 成人每位澳門幣 298

MOP 179 per child | 小童每位澳門幣 179

(Original price: MOP 398 + per adult & MOP 199 + per child)

(原價：每位成人澳門幣 398+ | 每位小童澳門幣 199+)

(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)

