



CHRISTMAS BUFFET LUNCH MENU I

(Minimum guarantee of 50 persons)

Soup

Chicken Gumbo
Home-baked Bread and Rolls

Cold Selection

Duck Galatine with Orange Fillet
Smoked Salmon with Condiments
Thinly Sliced Veal Loin with Tuna and Caper Sauce
Roasted Beef and Smoked Ox Tongue
Black Forest Ham with Cantaloupe Melon

Salads

Prawn Salad with Mango
Apple and Celery in Mayonnaise
Fusilli in Pesto
Potatoe Salad with Bacon and Chives
Selection of Crisp Leaf Lettuce with Dressings

Carving Station

Baked Pineapple with Ginger Bread Spice, Orange Ham
with Mustards and Port Wine Sauce

Hot Selection

Roasted Turkey with Stuffing in Sage
Spicy Garoupa and Grilled Zucchini
Pork Chop with Sauteed Bell Pepper
Roasted Rack of Lamb with Rosemary Sauce
Crepes of Seafood Roll in Dill Cream Sauce
Wok-fried Seasonal Vegetables

Sweet Selection

Fresh Sliced Fruits
Profiteroles with Chocolate Sauce
Fresh Fruit Jelly
Christmas Pudding with Brandy Sauce
Selection of Fruit Stollen
Ginger Bread and Chocolate Logs
Christmas Cookies

MOP488++ per person

(includes free flow of soft drinks & beer plus 1 bottle of wine per table)





CHRISTMAS BUFFET DINNER MENU II

(Minimum guarantee at 50 persons)

Soup

Cream of Spinach with Sliced Almond
Home-baked Bread and Rolls

Cold Selection

Smoked Chicken Breast with Pumpkin Salad and Ancho Pepper Dressing
Smoked Salmon with Condiments
Thinly Sliced Veal Loin with Tuna and Caper Sauce
Roasted Beef and Smoked Ox Tongue
Black Forest Ham with Cantaloupe Melon

Salads

Prawn Salad with Mango
Tomato with Buffalo Mozzarella
Stuffed Squid on Mixed Bean Salad
Apple and Celery in Mayonnaise
Fusilli in Pesto
Potatoes Salad with Bacon and Chives
Selection of Crisp Leaf Lettuce with Dressings

Carving Station

Roasted Turkey with Corn Stuffing and Giblets Sauce

Hot Selection

Sautéed Chicken with Pepper and Black Bean Sauce
Spicy Garoupa and Grilled Zucchini
Grilled Mini Fillet of Medallion with Mushroom Sauce
Roasted Rack of Lamb with Rosemary Sauce
Crepes of Seafood Roll in Dill Cream Sauce
Wok-fried Seasonal Vegetables

Sweet Selection

Fresh Sliced Fruits
Strawberry Mousse
Profiteroles with Chocolate Sauce
Fresh Fruit Jelly
Christmas Pudding with Brandy Sauce
Selection of Fruit Stollen
Ginger Bread and Chocolate Logs
Christmas Cookies
Selection of Ice Cream with Condiments

MOP688++ per person

(includes free flow of soft drinks & beer plus 1 bottle of wine per table)





CHRISTMAS BUFFET DINNER MENU III

(Minimum guarantee of 50 persons)

Soup

Beef and Cabbage Borscht
Home-baked Bread and Rolls

Cold Selection

Grilled Baby Squid on Vegetable Compote
Smoked Salmon with Condiments
Pan-fried Sardine Fish on Guacamole with Chive
Coppa Ham with Sweet Melon
California and Tuna Rolls with Wasabi and Soya Sauce
Fresh Seafood on Ice with Condiments

Salad

Coleslaw Salad
Roasted Turkey and Fruit Salad
Boiled Beef and Grated Horseradish
Pasta and Vegetables Salad with Basil Dressing
Ratatouille Potato Salad
Assorted Garden Salad with Dressings

Carving Station

Baked Pineapple with Ginger Bread Spice, Orange Ham
with Mustards and Port Wine Sauce

Roasted Beef Tenderloin with Port Wine Sauce and Assorted Mustards

Hot Selection

Roasted Rack of Lamb with Macadamia Nut and Mint Gravy
Tandoori Chicken
Pan-fried Veal in Milanese
Pan-fried Fillet of Salmon in Cajun Spice
Roasted Chicken Roll in Raisin Sauce
Sautéed Prawns with Honey Bean
Wok-fried Seasonal Vegetables





The Christmas Village

Sweet Selection

Fresh Sliced Fruits
Lemon Meringue Cake
Pecan Pie
Crème Brulee
Chestnut Mousse Cake
Baked Apple Crumble
Christmas Pudding with Brandy Sauce
Ginger Bread and Chocolate Logs
Selection of Fruit Stollen
Christmas Cookies
Ice Cream Station with Condiments

MOP688++ per person

(includes free flow of soft drinks & beer plus 1 bottle of wine per table)





CHRISTMAS BUFFET DINNER MENU IV

(Minimum guarantee of 100 persons)

Soup

Cream of Pumpkin with Roasted Pumpkin Seeds
Home-baked Bread and Rolls

Cold Selection

Sliced Smoked Turkey
Selection of Cold Cuts
Smoked Salmon with Horseradish Cream
Seasonal Fresh Shrimps and Scallops on Ice
Selection of Sushi with Condiments

Salad

Caesar Salad with Garlic Croutons
Grilled Fresh Prawn on Farro Salad
Lobster Salad with Green Asparagus and Mango
Assorted Mushroom with Continental Cucumber Salad
Celery Root and Green Apple Julienne Salad
Marinated Seafood on Three Bean Salad
Marinated Cherry Tomato with Onion and Herb
Grilled Vegetables and Pasta Salad

Carving Station

Roasted Young Turkey with Stuffing, Cranberry
and Giblet Gravy

Roast Beef Tenderloin with Port Wine Sauce and Assorted Mustards

Hot Selection

Sautéed Chilli Prawns with Honey Bean
Lamb Curry with Naan Bread
Roasted Beef Tenderloin with Mushroom Sauce
Baked Garoupa in Banana Leaf
Smoked Pork Loin and Sausage on Braised White Cabbage
Battered Fillet of Pomfret with Lime Sauce
Wok-fried Seasonal Vegetables





The Christmas Village

Sweet Selection

French Apple Tart
White Chocolate Genoise
Cherry Pecan Strudel
Strawberry Meringue Mousse
Warm Chocolate Pudding with Vanilla Sauce
Fresh Sliced Fruits
Ginger Bread and Chocolate Logs
Selection of Fruit Stollen
Christmas Cookies
Ice Cream Station with Condiments

MOP658++ per person

(includes free flow of soft drinks & beer plus 1 bottle of wine per table)





CHRISTMAS BUFFET DINNER MENU V

(Minimum guarantee of 100 people)

Soup

French Onion Soup
Home-baked Bread and Rolls

Cold Selection

Selection of Cold Cuts
Marinated Salmon with Fresh Asparagus
Roasted Turkey with Cranberries and Pickled Vegetables
Boiled Shrimps with Condiments
Selection of Sushi with Condiments
California and Tuna Rolls with Wasabi and Soya Sauce
Fresh Oysters on Ice with Spicy Cocktail Sauce

Salad

Marinated Seafood Salad
Avocado and Chicken Salad
Grilled Fillet of Mullet on Farro Salad
Lobster Salad with Dill and Lemon Olive Oil
Assorted Capsicum with Fusilli in Pesto Sauce
Tomato, Mint and Red Onion
Cabbage and Apple Slaw
Marinated Vegetables
Green Cucumber and Yoghurt Salad
Selection of Crisp Leaf Lettuce and Dressing

Carving Station

Roasted Young Turkey with Chestnut
and Apple Corn Bread Stuffing with Brandy Giblet Gravy

Roasted US Beef Tenderloin with Truffle Sauce

Hot Selection

Seafood Gratinated in Cream Sauce with Dill
Sautéed Prawn with Honey Bean in Black Bean Sauce
Medallions of Veal in Port Wine Sauce with Sautéed Assorted Mushrooms
Roasted Cornish Game Hen with Rosemary Butter Sauce and Roasted Potatoes
Red Garoupa with Lemon Caper Butter Sauce
Grilled Venison Tenderloin with Root Vegetables
Sweet and Sour Pork with Pineapple
Wok-fired Vegetables in Taro Basket





The Christmas Village

Sweet Selection

International Cheese Board
Fresh Sliced Fruits
Pumpkin Spice Cake Roll
Lemon Cherry Cheese Cake
Strawberry Mousse
Pistachio Tart
Cherry Almond Pie
Christmas Pudding with Brandy Sauce
Selection of Fruit Stollen
Christmas Cookies
Coffee or Tea

Crepe and Waffle Station with Home-made Ice Cream
(Chef in Attendance)

MOP688++ per person
(includes free flow of soft drinks & beer plus 1 bottle of wine per table)

